

# Trishna

## TASTE OF TRISHNA

4 courses 80

Sommelier wine pairing additional 60 (see below)

### VARIETY OF PAPADS & CHUTNEYS

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**ALOO TOKRI CHAAT** [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

*Exton Park, RB23 Rosé, Hampshire, England NV*

or

**NANDU VARUVAL** [masala fried soft shell crab, white crab, tomato chutney]

*Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV*

or

**HIRAN KI BOTI** [tandoori venison haunch, bonda, pickled venison]

*Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021*

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, corn & pomegranate chaat]

*Branco, Chinado, Lisbon, Portugal 2023*

or

**HARIYALI BREAM** [green chilli, coriander, smoked tomato kachumber]

*Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022*

or

**DUCK CHUTNEY SEEKH** [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

*Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany 2022*

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**CASHEW & PEPPER CHICKEN** [roasted coconut & cashew nuts, Tellicherry peppercorn]

*Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022*

or

**SALLI JARDALOO BOTI** [lamb shoulder, apricots, potato salli]

*Merlot, Keermont Estate, Stellenbosch, South Africa 2021*

or

**WILD MUSHROOM & MOREL KAIMA BIRYANI** [kaima rice, sliced truffle, pink peppercorn raita]

*Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022*

or

**BABY AUBERGINE VATHAGAL** [masala fried aubergine, peanuts, curry leaves]

*Bandol, Domaine La Suffrène, Provence, France 2024*

Served with [makai palak, dal panchmel, bread basket, basmati rice]

add *Tandoori Lamb Chop 22pp* [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

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**VALRHONA MANJARI CHOCOLATE CHIKKI** [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

*10 YO Tawny Port, Niepoort, Douro, Portugal NV*

or

**PARSI KULFI FALOODA** [rose meringue, chikoo kulfi, tutti frutti, basundi]

*Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022*

or

**CHENNAR PAYESH** [saffron rasmalai, berry chutney, kataifi]

*Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013*

Please speak to your server regarding any allergy concerns.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Taste of Trishna Menu last orders: Lunch - 14:15 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

We charge £3.50 per guest for unlimited filtered Belu water.

A discretionary 15% service charge will be added to your bill. All prices include VAT.