

Trishna

TASTE OF TRISHNA

LUNCH TASTING (12:00 - 14:15)

EARLY EVENING (17:00 - 18:15)

1 course 25 (available for weekday lunches only)
2 courses 35 (available for weekday lunches only)
3 courses 45
4 courses 50

VARIETY OF PAPADS & CHUTNEYS

KOLIWADA SQUID & SHRIMPS

[carom seeds, chilli & peanut chutney]

or

COCONUT & CORN TIKKI

[sweet corn, mint & mango murabba, baby corn bhaji]

or

NANDU VARUVAL

[masala fried soft-shell crab, white crab, tomato chutney]

CURRY LEAF PANEER TIKKA

[cashew nut, curry leaves, corn & pomegranate kosambari]

or

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

or

DUCK CHUTNEY SEEKH

[tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew nuts, Tellicherry peppercorn]

or

PRAWN KODAMPULI CURRY

[Vannamei prawns, Malabar tamarind, baby shallots]

or

WILD MUSHROOM & MOREL KAIMA BIRYANI

[kaima rice, sliced truffle, pink pepper pachadi]

or

BABY AUBERGINE VATHAGAL

[masala fried aubergine, peanut, curry leaves, coconut]

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

add **Tandoori Lamb Chop 23pp** [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

CHENNAR PAYESH

[cardamom kheer, saffron rasmalai, berry chutney, kataifi]

or

CHIKOO KULFI FALOODA

[rose meringue, caramelised coconut, tutti frutti, basundi]

or

CHOICE OF SORBET [choose any 2 scoops]

[tender coconut & jaggery, raspberry & ginger, mango & tulsi]

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.

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.