



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

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]

BADAMI BROCCOLI

[gajar murabba, broccoli & garlic chutney, saffron flaked almonds]

or

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

or

CHICKEN CHOP GREEN PEPPER FRY

[green pepper, curry leaves, Malabar parotta]

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew nuts, Tellicherry peppercorn]

or

GONGURA LAMB

[Yorkshire lamb, pickled sorrel leaf, Guntur teja chilli]

or

WILD MUSHROOM & MOREL KAIMA BIRYANI

[kaima rice, sliced truffle, pink peppercorn raita]

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

[saffron rasmalai, berry chutney, kataifi]

or

PARSI KULFI FALOODA

[rose meringue, chikoo kulfi, 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.