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]

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.