

# Trishna

## TASTE OF TRISHNA – LUNCH TASTING MENU

3 courses £30.00

4 courses £35.00

Sommelier wine pairing for 3 courses additional £29.00

Sommelier wine pairing for 4 courses additional £38.00

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**ALOO CHAT** [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

*Malvazija, Kozlovic, Istria, Croatia 2018*

or

**TELICHERRY SQUID & SHRIMPS** [curry leaves, Indian onion, raw mango & coconut chutney]

*Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017*

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

*Albilla, Reto, Juan Antonio Ponce, Manchuela, Spain 2018*

or

**SHAHI SALMON TIKKA** [royal cumin, dill leaves, smoked raw papaya & samphire chat]

*Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2018*

or

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

*Pinot Gris, Domaine Marcel Deiss, Alsace, France 2015*

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**GUTTI VANKAYA KURA** [baby aubergine, peanut, sesame, coconut]

*Blaufränkisch, Rosi Schuster, Burgenland, Austria 2017*

or

**KOZHIKODE CHICKEN MASALA** [corn fed chicken, coconut, fennel, peppercorns]

*Dosset Vino Rosso, Fernando Principiano, Piemonte, Italy 2018*

or

**GONGURA LAMB** [pickled sorrel leaves, poppy seeds, Guntur teja chilli]

*Gran Reserva, Bodegas Petralanda, Rioja, Spain 2009*

or

**WILD MUSHROOM PILAU** [girolles, trompette, shimeji, pink peppercorn raita]

*Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018*

**Served with** [Achari Aloo, Dal Panchmel, Basmati Rice and Bread Basket]

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**DOUBLE KA MEETHA** [bread & butter pudding, saffron milk, pistachio nougat]

*L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017*

or

**FIG & PISTACHIO KHEER** [cardamom, fig confiture, pistachio kulfi]

*Mád Late Harvest, Mád Wine Kft, Tokaji, Hungary 2016*

or

**RHUBARB & STONE FRUIT KULFI FALOODA** [apricot chutney, orange poached rhubarb, lychee granita, candyfloss]

*Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2018*

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.