

# Trishna

**EARLY EVENING MENU**  
Available Monday to Friday 1800-1845  
Saturday 1730-1800  
Sunday 1730-1830

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3 COURSES FOR £32.00  
WINE FLIGHT: £24.00 (3 x 100ml GLASSES)

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**ALOO CHAT** [potato, masala chickpea, tamarind, sweet yoghurt]  
*Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015*

or

**AJWAINI SALMON TIKKA** [carom seeds, dill chutney]  
*Prunus Branco, Dao, Portugal 2016*

or

**CUTTLEFISH KOLIWADA** [carom seeds, Kashmiri chilli, garlic, smoked tomato & chilli chutney]  
*Bandol Rosé, Domaine La Suffrène, Cedric Gravier, France 2016*

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**PANEER CHETTINAD** [black pepper, star anise, stone fungus, coconut]  
*Scheurebe Trocken, Weingut Weegmüller, Pfalz, Germany 2015*

or

**GONGURA LAMB** [pickled sorrel leaves, poppy seeds, Guntur teja chilli]  
*Tête-à-Tête Rouge, Domaine de la Terre, Sierra Nevada Foothills, California, USA 2012*

or

**NILGIRI CHICKEN KURMA** [coriander, curry leaf, coconut]  
*Svatovavrinecké, Petr Koráb, Moravia, Czech Republic 2015*

Served with Achari Aloo, Hyderabadi Dal, Bread Basket and Basmati Rice

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**CARDAMOM KHEER** [fig, raisin, pistachio, cardamom]  
*Moscato d'Asti, Michele Chiarlo 'Nivole', Piemonte, Italy 2016*

or

**STONE FRUIT FALOODA** [blood peach jelly, basil seeds, apricot kulfi, basundi]  
*Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014*