

# Trishna

## TASTE OF TRISHNA – LUNCH TASTING MENU

4 courses £35.00 incl. wine £76.00 [Each wine 100ml]

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

or

**NANDU VARUVAL** [soft shell crab, green chilli, white crab, tomato chutney]  
*Brut Réserve, Philippe Gonet, Champagne, France NV*

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, corn & pomegranate chat]  
*Scheurebe Trocken, Weingut Weegmüller, Pfalz, Germany 2015*

or

**HARIYALI BREAM** [green chilli, coriander, smoked tomato kachumber]  
*Furmint Unfiltriert, Michael Wenzel, Neusiedlersee, Austria 2016*

or

**PARTRIDGE PEPPER FRY** [Keralan spices, black pepper, Indian onion, parotta]  
*Refosco Isonzo 'Pucino', Collavini, Collio, Italy 2015*

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**PANEER CHETTINAD** [black pepper, star anise, stone fungus, coconut]  
*Svatovaurinecké, Petr Koráb, Moravia, Czech Republic 2015*

or

**BHAGARE BAINGAN** [baby aubergine, peanut, sesame seeds, tamarind]  
*Zuani Vigne Bianco, Patrizia Felluga, Collio, Italy 2016*

or

**NILGIRI CHICKEN KURMA** [coriander, curry leaf, coconut]  
*Chardonnay Guinevere, Gusbourne, Kent, England 2013*

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*

**Served with** Achari Aloo, Hyderabad Dal, Basmati Rice and Bread Basket

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

or

**DATE & CAMEL MISHTI DOI** [baked yoghurt, banana chips, cashew nut chikki]  
*Sauvignon Blanc, Apasionado, Bodegas José Pariente, Rueda, Spain 2016*

# Trishna

## LUNCH BITES MENU

2 dishes £20.00 per person

4 dishes £32.00 per person

3 dishes £26.00 per person

5 dishes 38.00 per person

Add a 375ml carafe of wine chosen by our sommelier £18.00

**TRISHNA SEAFOOD SALAD** [squid, scallops, tiger prawns, Goan sausage, samphire]

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

**ALOO CHAT** [potato, masala chickpea, tamarind, sweet yoghurt]

**TELICHERRY SHRIMP FRY** [Telicherry pepper, coconut, garlic, coconut & mango chutney]

**AJWAINI SALMON TIKKA** [carom seeds, dill chutney]

**PUMPKIN SAMOSA** [masala peas, roasted pumpkin seeds, coconut chutney, murabba]

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**PANEER CHETTINAD** [black pepper, star anise, stone fungus, coconut]

**WILD MUSHROOM & MOREL PILAU** [girolles, trompette, shimeji, truffle oil, pink peppercorn raita]

**MEEN MANGA CURRY** [hake, raw mango, drumstick, Malabar tamarind]

**CHAKUNDARI GUINEAFOWL** [beetroot, fennel, puy & masoor kachumber]

**WILD BOAR BIRYANI** [basmati rice, saffron, mint, fried onion, pink peppercorn raita]

### SERVED WITH

BREAD BASKET *or* BASMATI RICE

HYDERABADI DAL *or* ACHARI ALOO

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**KALA JAMUN** [plum murabba, almond, rose kulfi]

*or*

**STONE FRUIT FALOODA** [blood peach jelly, basil seeds, apricot kulfi, basundi]

*or*

**FIG & CARDAMOM KHEER** [cardamom, pistachio, fig kulfi]