

# 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]

*Svatouavrinecké, 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, fig kulfi]

*Moscato d'Asti, Michele Chiarlo 'Nivole', Piemonte, Italy 2016*

or

**DATE & CARAMEL MISHTI DOI** [baked yoghurt, banana chips, cashew nut chikki]

*Sauvignon Blanc, Apasionado, Bodegas José Pariente, Rueda, Spain 2016*

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