



Trishna

TASTE OF TRISHNA VEGETARIAN KOLIWADA MENU

5 courses £95.00

Sommelier wine pairing additional £80.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

COCONUT & CORN TIKKI [sweetcorn, curry leaf, mint & mango murabba, baby corn bhaji]

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

or

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

JACKFRUIT PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

Exis, Manolesakis Estate, Drama, Greece 2020

or

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

Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney]

Branco, Chinado, Lisboa, Portugal 2022

or

KASHMIRI MOREL [mooli akhrot chutney, mushroom samosa, pickled mushroom]

Blaufränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021

MATAR PANEER MAKHANE [cardamom, cashew nut, lotus seeds, kasoori methi]

Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, sliced truffle, basmati rice, pink peppercorn raita]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves, coconut]

Bandol, Domaine La Suffrène, Provence, France 2022

Served with [makai palak, dal panchmel, bread basket, basmati rice]

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, candied orange, jackfruit ice cream]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

CUSTARD APPLE KULFI [falooda, basil seeds, gulab jamun, patissa crumble]

Riesling Aüslese, Fass 10, Peter Lauer, Saar, Germany 2018

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, jelly, granita, smoked pineapple]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2018

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.

A discretionary 13.5% gratuity will be added to your bill. All prices include VAT.

Koliwada Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00