

# Trishna

## TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

5 courses £55.00

Sommelier wine pairing £60.00 – see below

Prestige wine pairing £90.00 – please ask your sommelier

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

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**PUMPKIN SAMOSA** [masala peas, roasted pumpkin seeds, coconut chutney, murabba]  
*Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2016*

or

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

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**SUBZ SEEKH KEBAB** [organic sprout chat, curry leaf oil, mint chutney]  
*Chardonnay Guinevere, Gusbourne, Kent, England 2013*

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

or

**WILD MUSHROOM & MOREL PILAU** [girolles, trompette, shimeji, pink peppercorn raita]  
*Bourgogne Rouge, Méo Camuzet, Burgundy, France 2013*

Served with Makai Saag, Hyderabadi Dal, Bread Basket and Basmati Rice

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

or

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

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. Please note all game may contain shot.

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.

# Trishna

## TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

7 courses £65.00

Sommelier wine pairing £75.00 – see below

Prestige wine pairing £105.00 – please ask your sommelier

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

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**PUMPKIN SAMOSA** [masala peas, roasted pumpkin seeds, coconut chutney, murabba]  
*Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2016*

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

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

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**SUBZ SEEKH KEBAB** [organic sprout chat, curry leaf oil, mint chutney]  
*Chardonnay Guinevere, Gusbourne, Kent, England 2013*

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

or

**WILD MUSHROOM & MOREL PILAU** [girolles, trompette, shimeji, pink peppercorn raita]  
*Bourgogne Rouge, Méo Camuzet, Burgundy, France 2013*

Served with Makai Saag, Hyderabad Dal, Bread Basket and Basmati Rice

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**CHOCOLATE MOUSSE CHIKKI** [pistachio chikki, rabri & cardamom kulfi]  
*Justino's Colheita, Madeira, Portugal 1996*

or

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

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