



Trishna

Please note menu & pricing is subject to change.

For direct delivery requests please contact on info@trishnalondon.com

STARTERS

ALOO CHAAT	15
[ratte potato, masala chickpea, tamarind, sweet yoghurt]	
COCONUT & CORN TIKKI	14
[sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]	
GUINEA FOWL PEPPER FRY	18
[Indian onion, curry leaf, pepper, Malabar parotta]	
NANDU VARUVAL	18
[masala fried soft shell crab, green chill, white crab, tomato chutney]	

TANDOOR

PANEER TIKKA ANARDANA	15
[cottage cheese, raw mango, mint, corn & pomegranate chaat]	
BADAMI BROCCOLI	15
[gajar murabba, broccoli & garlic chutney, saffron flaked almonds]	
PEANUT GARLIC PRAWNS	29
[tandoori jumbo prawns, shrimp chutney, idiyappam]	
DUCK CHUTNEY SEEKH	28
[tomato tokku, Kashmiri chilli, shallot, pineapple chutney]	
HARIYALI BREEM	22
[green chilli, coriander, smoked tomato kachumber]	
DILL & PEPPER SALMON	22
[royal cumin, dill raita, smoked raw papaya & samphire chaat]	

CURRY

KERALA PRAWN CURRY	28
[Vannamei prawn, coconut, green mango, Malabar tamarind]	
DORSET BROWN CRAB	30
[coconut oil, pepper, garlic, curry leaf]	
CASHEW & PEPPER CHICKEN	27
[roasted coconut & cashewnuts, telicherry peppercorn]	
GONGURA LAMB CURRY	28
[Welsh lamb, pickled sorrel leaf, Guntur teja chilli]	

BIRYANI

WILD MUSHROOM & MOREL PILAU	24
[oyster, shiitake, sliced truffle, cashew nut, pink peppercorn raita]	
PEPPER CHICKEN BIRYANI	28
[basmati rice, saffron, cashewnut, pink peppercorn raita]	
SEAFOOD PILAU	30
[basmati rice, prawn, scallops, salmon, pink peppercorn raita]	

VEGETARIAN

SAAG PANEER	22
[garlic tempered spinach, mustard leaf, Indian cottage cheese]	
HYDERABADI SUBZ KOFTA	22
[saffron, almond, cashew, kewra, paneer]	
BABY AUBERGINE VATHAGAL	22
[masala fried aubergine, peanut, curry leaves]	
DAL PANCHMEL	12
[masoor-toor-chana-urad-moong lentil, mustard, garlic]	
COASTAL BHINDI	13
[fennel seed, fenugreek seed, coconut]	
ASPARAGUS & FIVE BEAN THORAN	13
[coconut oil, garlic, mustard seeds]	
CHETTINAD POTATO ROAST	12
[Parisienne potatoes, urad dal, Chettinad spices]	

ACCOMPANIMENTS

PAPADS & CHUTNEY	8
PINK PEPPERCORN RAITA	4.5
LEMON RICE	10.5
ISLE OF MULL CHEDDAR,	12
BLUE CHEESE, CHILLI KULCHA	
DUCK KEEMA NAAN	14
BASMATI RICE	7
TANDOORI ROTI / PLAIN NAAN / BUTTER NAAN	4.5
MALABAR PAROTA	4.5
GARLIC CORIANDER NAAN	5.50
ONION & PEPPER KULCHA	5.50
COCONUT & MANGO KULCHA	6.50
INDIAN ONION & GREEN CHILLI	3
HOUSE PICKLE	4

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

All prices include VAT.