



# Trishna

Please note menu & pricing is subject to change.

For direct delivery requests please contact on [info@trishnalondon.com](mailto: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] |    |
| TURKEY PEPPER FRY                                               | 18 |
| [Indian onion, curry leaf, pepper, Malabar parotta]             |    |

## 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 BREAM                                                     | 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, baby shallots, kodampuli, drumstick] |    |
| 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 KAIMA BIRYANI                            | 24 |
| [kaima rice, sliced truffle, 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]                         |    |
| HEIRLOOM CARROT & 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 |

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

All prices include VAT.