



# Trishna

## TASTE OF TRISHNA KOLIWADA MENU

5 courses £100.00

Sommelier wine pairing additional £80.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

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COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]

*Philippe Gonet, Brut Réserve, Champagne, France NV*

or

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

*Blaufränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021*

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HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

*Roditis, Kyrenia, Tetramythos, Peloponnese, Greece 2022*

or

HIRAN KI BOTI [tandoori venison, tadka dahi, bonda, pickled venison]

*Syrah, Damascene, Swartland, South Africa 2021*

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HALF LOBSTER GHEE ROAST [seafood paniyaram, green coconut chammanthi]

*Anjou, Ronceray, Château de Plaisance, France 2021*

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

*Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022*

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CHEMMEEN MANGA CURRY [Vannamei prawn, coconut, green mango, Malabar tamarind]

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

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]

*Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2019*

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]

*Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022*

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

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VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

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

or

BRAMLEY APPLE & PISTACHIO KULFI [apple crumble, tukmaria seeds, seb murabba]

*Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2019*

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataife]

*Riesling Aùslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022*

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 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



# Trishna

## TASTE OF TRISHNA VEGETARIAN KOLIWADA MENU

5 courses £95.00

Sommelier wine pairing additional £80.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

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

*Exton Park, RB23 Rosé, Hampshire, England NV*

or

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

*Exis, Manolesakis Estate, Drama, Greece 2023*

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

*Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022*

or

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

*Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2014*

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**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*

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**HYDERABADI SUBZ KOFTA** [saffron, almond, cashew, kewra, paneer]

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

or

**WILD MUSHROOM & MOREL KAIMA BIRYANI** [kaima rice, sliced truffle, 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 2023*

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

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**VALRHONA MANJARI CHOCOLATE CHIKKI** [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

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

or

**ADA PRADHAMAN** [rice ada payasam, banana fritters, cashew and coconut brittle]

*Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2019*

or

**TANDOORI PINEAPPLE & COCONUT** [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

*Riesling Aùslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022*

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# Trishna

## TASTE OF TRISHNA VEGAN KOLIWADA MENU

5 courses £90.00

Sommelier wine pairing additional £80.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

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**ALOO TOKRI CHAAT** [ratte potatoes, masala chickpea, tamarind, sev]  
*Exton Park, RB23 Rosé, Hampshire, England NV*

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**COCONUT & CORN TIKKI** [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]  
*Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022*

or

**BADAMI BROCCOLI** [gajar murabba, broccoli & garlic chutney, saffron flaked almonds]  
*Branco, Chinado, Lisboa, Portugal 2022*

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**JACKFRUIT PEPPER FRY** [Indian onion, curry leaf, pepper, Malabar parotta]  
*Blaufränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021*

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**BABY AUBERGINE VATHAGAL** [masala fried aubergine, peanut, curry leaves, coconut]  
*Bandol, Domaine La Suffrène, Provence, France 2023*

or

**WILD MUSHROOM & MOREL KAIMA BIRYANI** [kaima rice, sliced truffle, cashew nut]  
*Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020*

Served with [coastal bhindi, dal panchmel, bread basket, basmati rice]

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**TANDOORI PINEAPPLE & COCONUT** [smoked pineapple, tender coconut & jaggery sorbet]  
*Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2019*

or

**SELECTION OF SORBETS** [tender coconut & jaggery, raspberry & ginger, mango & tulsii]  
*Riesling Aùslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022*

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