

# Trishna

## STARTER

<b>ALOO CHAT</b> [potato, masala chickpea, tamarind, sweet yoghurt] <i>Rotgipfler, Johanneshof Reinisch, Thermenregion, Austria 2014</i>	<b>9.00</b> 7.50
<b>TANDOORI GOBHI AUR SAMOSA</b> [cauliflower, pickle, chilli chutney] <i>Gewurztraminer, Little Beauty, Marlborough, New Zealand 2011</i>	<b>9.00</b> 8.50
<b>VADA &amp; RASAM</b> [white lentil vada, tamarind, tomato, pepper] <i>Bandol Rosé, Domaine La Suffrène, Gravier, France 2014</i>	<b>8.50</b> 7.50
<b>MATTAR HING KI TIKKI</b> [green peas, curry leaf, gooseberry chutney] <i>Sauvignon Blanc 'Woodside', Teusner, Adelaide Hills, Australia 2014</i>	<b>8.00</b> 9.00
<b>TELLICHERRY SQUID</b> [baby squid, Indian onion, samphire, mango ginger] <i>Rotgipfler, Johanneshof Reinisch, Thermenregion, Austria 2014</i>	<b>10.00</b> 7.50
<b>KOLHAPURI JHEENGA</b> [shrimp, ginger, smoked chilli chutney] <i>Bandol Rosé, Domaine La Suffrène, Cedric Gravier, France 2014</i>	<b>10.00</b> 7.50
<b>NANDU VARUVAL</b> [soft shell crab, green chilli, white crab chutney] <i>Montagny 'Le Clou' Clos Salomon, Burgundy, France 2013</i>	<b>12.00</b> 10.50
<b>PARTRIDGE PEPPER FRY</b> [Keralan spices, black pepper, Indian onion] <i>Riesling 'Graacher Himmelreich' Spätlese, Max Ferdinand Richter, Mosel, Germany 2008</i>	<b>9.50</b> 10.00

## TANDOOR

<b>PANEER TIKKA ANARDANA</b> [fried onion, mint, corn & pomegranate chat] <i>Riesling 'Graacher Himmelreich' Spätlese, Max Ferdinand Richter, Mosel, Germany 2008</i>	<b>10.00</b> 10.00
<b>TANDOORI JHEENGA</b> [black tiger prawn, Goan spices, puffed rice salad] <i>Viognier, Domaine Gerovassiliou, Epanomi, Greece 2014</i>	<b>18.00</b> 8.00
<b>NARIYAL SCALLOPS</b> [stir fry vermicelli, coconut chips, coconut chilly chutney] <i>Sauvignon Blanc 'Woodside', Teusner, Adelaide Hills, Australia 2014</i>	<b>13.00</b> 9.00
<b>AJWAINI SALMON TIKKA</b> [carom seed, dill raita] <i>Raventós i Blanc Cava Rosé 'de Nit', Penedès, Spain 2013</i>	<b>15.00</b> 10.00
<b>HARIYALI BREEM</b> [green chilli, coriander, smoked tomato kachumber] <i>Rotgipfler, Johanneshof Reinisch, Thermenregion, Austria 2014</i>	<b>15.00</b> 7.50
<b>GILAFI DUCK SEEKH KEBAB</b> [green chilli, spiced pineapple chutney] <i>Riesling 'Graacher Himmelreich' Spätlese, Max Ferdinand Richter, Mosel, Germany 2008</i>	<b>12.00</b> 10.00
<b>TANDOORI LAMB CHOPS</b> [Kashmiri chilli, ginger, kasundi mooli] <i>Gran Cabernet Franc XI, Pulenta Estate, Mendoza, Argentina 2011</i>	<b>18.00</b> 11.50

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## MAIN

<b>JHEENGA MOILEE</b> [king prawns, coconut, curry leaves] <i>GSM, Domaine de la Terre Rouge 'Tête-à-Tête', Sierra Foothills, USA 2011</i>	<b>20.00</b> 9.00
<b>GODA MASALA BAINGAN</b> [stuffed baby aubergine, poppy seed, coconut] <i>Beck Ink, Weingut Judith Beck, Burgenland, Austria 2013</i>	<b>16.00</b> 8.00
<b>MACHAR JHOL</b> [cod fillet, mustard oil, potato] <i>Rotgipfler, Johanneshof Reinisch, Thermenregion, Austria 2014</i>	<b>20.00</b> 7.50
<b>DORSET BROWN CRAB</b> [butter, pepper, chilli garlic] <i>Montagny 'Le Clou' Clos Salomon, Burgundy, France 2013</i>	<b>24.00</b> 10.50
<b>BHATTI KA TURKEY TIKKA</b> [coriander seed, fried onion, mint, puy lentil] <i>Barbera d'Asti, Michele Chiarlo, Piedmont, Italy 2012</i>	<b>20.00</b> 6.50
<b>WILD RABBIT CHETTINAD</b> [keema naan, Chettinad masala, rabbit samosa] <i>Sette, Fratelli, Akluj, India 2010</i>	<b>24.00</b> 9.00
<b>KORI GASSI</b> [chicken drumsticks, Mangalorean spices, coconut] <i>GSM, Domaine de la Terre Rouge 'Tête-à-Tête', Sierra Foothills, USA 2011</i>	<b>18.00</b> 9.00
<b>LEMON CHICKEN CHOPS</b> [lemongrass, lime leaves, pressed rice, peanut chutney] <i>Montagny 'Le Clou' Clos Salomon, Burgundy, France 2013</i>	<b>16.00</b> 10.50
<b>ANDHRA LAMB MASALA</b> [curry leaf, coastal spices] <i>Kloof Street Swartland Rouge, Mullineux, South Africa 2013</i>	<b>22.00</b> 10.00

## BIRYANI

<b>MOPLAH SEAFOOD BIRYANI</b> [sea bass, shellfish, coriander, pink peppercorn raita] <i>Montagny 'Le Clou' Clos Salomon, Burgundy, France 2013</i>	<b>22.00</b> 10.50
<b>MOREL &amp; MUSHROOM PILAU</b> [wild mushrooms, morel, pink peppercorn raita] <i>Pinot Noir, Villa Wolf, Ernst Loosen, Pfalz, Germany 2014</i>	<b>20.00</b> 7.50
<b>GUINEA FOWL BIRYANI</b> [basmati rice, guinea fowl tikka, mint, onion] <i>Barbera d'Asti, Michele Chiarlo, Piedmont, Italy 2012</i>	<b>20.00</b> 6.50

## VEGETARIAN

<b>HYDERABADI DAL</b> [masoor-toor-channa lentils, mustard, curry leaf]	<b>7.00</b>
<b>COASTAL BHINDI</b> [fennel seed, fenugreek seed]	<b>9.00</b>
<b>WILD MUSTARD BABY POTATOES</b> [baby potato, wild mustard]	<b>8.00</b>
<b>PALAK PANEER</b> [homemade cottage cheese, spinach, ginger, chilli]	<b>10.00</b>
<b>CARROT AND BEAN THORAN</b> [coconut, curry leaf, shallots]	<b>9.00</b>

## SIDE

<b>BREAD BASKET</b> [3 pieces]	<b>7.00</b>
<b>BALCHAO PRAWN NAAN</b> [pink prawns, balchao spices, pink peppercorn raita]	<b>10.00</b>
<b>WILD RABBIT KEEMA NAAN</b> [curry leaf, star anise, pink peppercorn raita]	<b>8.00</b>
<b>LEMON RICE</b> [cashew nut, mustard seed, curry leaf]	<b>6.50</b>
<b>BASMATI RICE</b>	<b>4.00</b>
<b>CUCUMBER &amp; PINK PEPPERCORN RAITA</b>	<b>3.00</b>
<b>INDIAN ONION &amp; GREEN CHILLI SALAD</b>	<b>2.00</b>
<b>HOUSE PICKLE</b>	<b>2.00</b>