

AAMCHA

— EASTERN KITCHEN —

❖ WEDNESDAY STREET FEAST ❖

MAY 2026 EDITION

LUCKNOW AWADHI HERITAGE

*A celebration of Lucknow's culinary soul –
where tradition, craft and grace come together on a plate.*

Lucknow has long been known for its refined taste, gracious living and a deep appreciation for good food. Its cuisine is built on patience, precision and a respect for ingredients, where subtle spices, slow cooking and time-honoured techniques create dishes that are elegant, comforting and full of character.

Our series of Wednesday Street Feast continues from November 2024.

Every month we explore a new region across India and the subcontinent, bringing you hidden gems and lesser-known dishes that deserve to be celebrated.

It's our way of sharing honest cooking, real stories and the rich diversity of our culinary heritage.

❖ FIVE PLATES TASTING MENU ❖

£22.50 PER PERSON

PLATE

1

TOKRI CHAAT

A crisp edible basket filled with spiced potatoes, chickpeas, yoghurt and chutneys, balancing sweet, tangy and savoury flavours.

PLATE

2

DUDIYE KEBAB (V)

A traditional Lucknow preparation of soft paneer kebabs, subtly spiced and pan-seared to a delicate finish, known for their smooth, melt-in-the-mouth texture.

LAMB GALOUTI

Finely minced lamb kebabs, gently spiced and cooked to a soft, almost pâté-like texture, a hallmark of Awadhi cuisine.

PLATE

3

KHASTA CHOLE

Slow-cooked chickpeas in a deeply spiced gravy with warmth and depth.

LAMB RAAN WITH KHAMIRI ROTI

Tender, slow-roasted lamb leg served with traditional fermented bread.

PLATE

4

VEGETABLE TEHARI (V)

Fragrant rice cooked with seasonal vegetables and subtle spices.

PLATE

5

QIWAMI SEVIYAN

A rich vermicelli dessert with caramelised notes, ghee and warming spices.

AVAILABLE FOR
LUNCH & DINNER

EVERY WEDNESDAY
THROUGHOUT MAY

A NEW REGION
EVERY MONTH