

AAMCHA

— EASTERN KITCHEN —

WEDNESDAY STREET FEAST
JUNE 2026 EDITION

SINDHI

RIVERSIDE TRADITIONS
& EVERYDAY SINDHI KITCHENS

*A celebration of Sindhi home cooking –
where lentils, gram flour, slow-cooked curries
and bold everyday flavours come together on a plate.*

FIVE PLATES TASTING MENU

£22.50 PER PERSON

COURSE

1

DAL PAKWAN

Crisp fried flatbread served with spiced chana dal, finished with chutneys and fresh garnishes. A beloved Sindhi breakfast, perfect for any time of day.

COURSE

2

SANNA PAKODA

Gram flour fritters, lightly spiced and fried until golden and crisp.

OR

SINDHI SPICED GRILLED CHICKEN

Chicken marinated with traditional Sindhi spices, grilled for a balanced, smoky finish.

COURSE

3

ALOO TUK

Crisp double-fried potatoes, seasoned with chilli, pomegranate powder and salt for a perfect balance of heat and tang.

OR

FRESH SINDHI GRILLED FISH

Fresh fish marinated with regional spices, grilled and served with mint aioli.

COURSE

4

SINDHI KADHI

A slow-cooked gram flour curry with seasonal vegetables, tangy and deeply comforting, served with steamed rice.

OR

SINDHI MUTTON

A traditional household preparation, slow-cooked with onion, spices and depth of flavour, served with pav bread.

COURSE

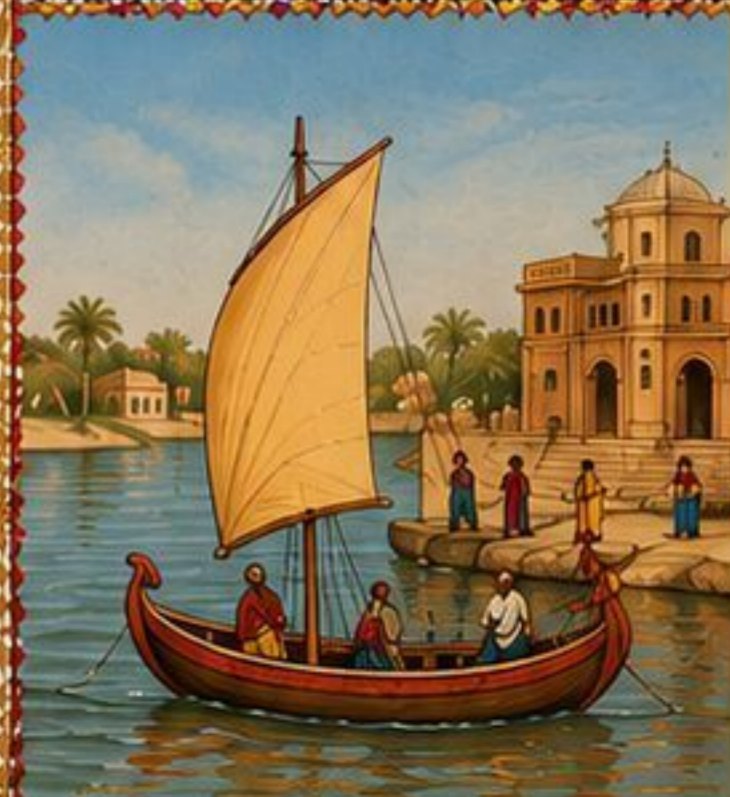
5

SINGHAR JI MITHAI (SEV BARFI)

A traditional Sindhi sweet made with gram flour, ghee and sugar, finished with delicate texture and warmth. A perfect ending to a soulful Sindhi meal.



*Sindhi food is
comfort in its truest form –
nourishing, soulful
and full of character.*



AVAILABLE FOR
LUNCH & DINNER



EVERY WEDNESDAY
THROUGHOUT JUNE



A NEW REGION
EVERY MONTH