

AAMCHA EASTERN KITCHEN

WEDNESDAY STREET FEAST

— SEPTEMBER 2026 —

KODAGU COORG

*Coffee, Pepper &
the Western Ghats*

A journey into the highlands of Kodagu (Coorg), where misty hills, dense forests and rich soil create bold, honest flavours. Here, rice, coconut, bamboo shoots, spices and the bright tang of kachampuli come together in a cuisine shaped by nature, community and centuries of tradition.



THE LAND

Kodagu is a lush, highland region of Karnataka, cradled by the Western Ghats. Cool climate, coffee estates, forest abundance and clear rivers shape its distinctive produce and flavour.



THE PEOPLE

The Kodavas are a proud and warrior community, known for their independence, strong traditions and deep respect for nature and hospitality.



THE ESSENCE

Bold pepper, kachampuli, coconut, rice, bamboo shoots, forest mushrooms and local produce bring balance, brightness and depth to every dish.



THE CELEBRATIONS

Harvest festivals like Puthari bring families together to give thanks. Meals are shared with joy, neighbours and guests — stories passed down as lovingly as the food.

A FIVE PLATE TASTING EXPERIENCE
celebrating the soul of Kodagu

FIVE PLATES TASTING MENU

PLATE

1



HORSE GRAM USLI

Warm horse gram gently tossed with coconut, mustard seed, curry leaves, green chilli and fresh coriander.

An earthy, gently spiced opening celebrating the pulses and everyday produce of the Kodava kitchen.

PLATE

2



KUMMU BARTHAD

Kodava-style mushroom fry with onion, green chilli, cracked black pepper and kachampuli, cooked until beautifully dry and concentrated.

OR

KORI YERCHI BARTHAD

Tender mutton cooked and finished with roasted Kodava spices and black pepper until the masala clings to the meat.

PLATE

3



BALE KAI FRY

Raw plantain, lightly seasoned, shallow-fried until crisp and golden.

OR

KODAVA FISH FRY

Fresh fish marinated with kachampuli, chilli and regional seasoning, fried until lightly crisp.

PLATE

4



KADAMBUTTU WITH BAIMBALÉ CURRY

Traditional steamed Kodava rice dumplings served with tender bamboo shoots cooked with coconut, mustard, curry leaves and regional spices.

OR

KADAMBUTTU WITH KOLI CURRY

Traditional steamed Kodava rice dumplings served with home-style chicken curry, coconut and Kodava spices.

PLATE

5



KODAVA THAMBUTTU

Traditional Coorg sweet made with Ghee, roasted wholewheat flour, palm jaggery, fresh coconut, roasted chana, sesame & peanuts.

£22.50 PER PERSON

13% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ALLERGEN NOTICE

Please inform our team of any allergies or dietary requirements. While every care is taken, we cannot guarantee that our dishes are completely free from allergens.

