

AAMCHA EASTERN KITCHEN

WEDNESDAY STREET FEAST

ODISHA ♦ ORISSA

The Coast, Temple Kitchens & Ancient Food Traditions

FIVE PLATES TASTING MENU | £22.50 PER PERSON

PLATE 1

Aloo Chop with Tomato Khajuri Khatta

Spiced mashed potato dumplings dipped in gram flour batter and fried until crisp, served with a sweet-sour chutney of tomato and dates.

PLATE 2

Suji Bara

Crisp, golden semolina fritters with curd, onion, ginger, green chilli and curry leaves, a much-loved Odia teatime snack.

OR

Chingudi Besara

Prawns cooked with the characteristic pungency of mustard, turmeric and traditional Odia spices.

PLATE 3

Badi Chura

Sun-dried lentil dumplings, fried and crushed with raw onion, garlic, green chilli and a drizzle of mustard oil, a rustic Odia home classic.

OR

Chicken Patra Poda

Chicken marinated in a mustard and spice paste, wrapped in banana leaf and slow-roasted, keeping it moist, smoky and fragrant.

PLATE 4

Dalma

Temple-style lentils cooked with seasonal vegetables, finished with a panch phoron tempering, roasted cumin-chilli powder and ghee.

OR

Mutton Kasa

Slow-cooked mutton in a deeply reduced onion and spice masala.

PLATE 5

Chhena Poda

Odisha's celebrated baked chhena dessert, slowly caramelised to develop its characteristic dark, toasted exterior and soft centre.

£22.50 PER PERSON

13% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT ALLERGENS
OR DIETARY REQUIREMENTS BEFORE ORDERING ANY FOOD OR DRINK.

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