



KOKUM

Sindhi supper club

Dal Pakwan

A classic Sindhi breakfast dish of slow-simmered chana dal, gently spiced and finished with tamarind, served alongside crisp, deep-fried pakwan for scooping and crunch.

Sana Bhajiya

Light, and crispy fritters made with onions, green chillies and fresh coriander — delicately spiced and fried until golden, a beloved Sindhi teatime staple.

Kachalu Tuk

Crispy smashed taro root, deep-fried and tossed with cumin, chilli and tangy chaat masala — crunchy on the outside, and soft within.

Dabal Chola & Chaap

Hearty chickpeas cooked in a robust Sindhi masala, paired with aloo tikki — served with bread roll,

Fote Wala Teevan

A traditional Sindhi goat curry cooked slowly on the bone with onions, warming spices and a rich, homestyle gravy.

Served with Indian bread and steamed rice.

Seyal Bhindi

Okra sautéed with tomatoes, onions and Sindhi spices until tender and lightly caramelised — comforting, tangy and full of flavour.

Bhugga Chawal

Fragrant rice cooked with caramelised onions, whole spices and gentle heat, resulting in smoky, savoury grains that pair beautifully with curries.

Sai Bhaji

A nourishing Sindhi staple of slow-cooked spinach, lentils and seasonal vegetables, delicately spiced and finished with garlic — wholesome and deeply comforting.

Tahiri

A traditional sweet rice dish, flavoured with jaggery, fennel seeds, cardamom, dried fruits & nuts.

Please speak to one of our team about any allergies or dietary requirements. All prices are in GBP and include VAT.

Whilst every effort is made to ensure your safety, we cannot guarantee that
every dish is free of allergens including peanuts.