

The Story Behind



In India, the word Goomti (also spelled Gumti, Gumathi, or Gumati) evokes something small, humble, and full of charm. Traditionally, a goomti refers to a tiny roadside shop or stall — the kind you'd find on a bustling street corner or along a quiet village path. These little wooden structures, often just big enough for one or two people, are the heart of everyday India. They sell everything from steaming cups of chai and spicy snacks to handmade trinkets and household essentials.

Across different regions, goomtis take on their own unique flavor:

North India (Uttar Pradesh & Delhi): A place for samosas and heartfelt conversations.

East (West Bengal & Bihar): A gumti dokaan offering sweets, tobacco, or even handwritten letters.

South India (Tamil Nadu & Kerala): Reflected in the beloved tea kadai or petty shop.

South India (Karnataka): The lively angadi or chaha-angadi, where tea, beads, and conversations flow.

South India (Andhra & Telangana): The bustling tea bandi or panshan shop, serving strong Irani chai, biscuits, and endless adda (chats).

West (Gujarat & Rajasthan): In Gujarat, often called a ladu ni dukaan or masala na khokho (tiny spice stall); in Rajasthan, a colorful paan ki dukaan or festive melā khokhā.

Maharashtra: The cozy tapri — the corner shop where tea, snacks, and stories flow endlessly.

Punjab & Haryana: The vibrant dhaba or thela, and the ever-familial paan di dukaan where food, laughter, and music mingle with community spirit.

North-East India : From the cha pasal of Sikkim serving momos and tea, to the ja stem stalls of Meghalaya, the humble dokaan of Tripura, and the supari shops of Arunachal — each a gathering spot steeped in flavor and tradition.

Odisha & Assam : The paan dokaan or small cha er dokaan (tea shop) at every turning.

Kashmir: The modest dokun or chai khan serving nun chai (salted tea) and bread, a hub of warmth in cold valleys.

Sindhi communities (Rajasthan & Gujarat pockets): The humble dukan or khokho, where papads, pickles, and snacks showcase Sindhi zest.

From the kiosk-like khokha of Rajasthan to the homely tapri of Maharashtra, from a gumti dokaan of Bengal to the tea bandi of Telangana, from the cha pasal of Sikkim to the ja stem of Meghalaya, each version reflects its land, people, and flavors.

At **GOOMTI**, we honor this spirit — simple, soulful, and rooted in community. Our menu is inspired by the bold, honest, and unforgettable flavors that live in these unassuming spaces. We aim to bring this warmth and vibrancy into a modern restaurant setting, creating a place where food, culture, and connection come together. Welcome to our Goomti — may you always find warmth here.

To Begin at Goomti

QUICK NIBBLES

Golgappe (G) £4.45
Crisp puris served with tangy Spicy water & tangy sweet water and spiced potatoes.

Poppadams & Chutney (V,D) £4.45
Crisp lentil wafers, lightly fried, served with a trio of chutneys (mint, mango, and spicy onion). A light and crunchy start to your meal.

VEG STARTERS

Onion Pakora (V) £6.45
Crispy spiced onion fritters served with mint chutney.

Paneer Tikka (M,N) £6.45
Chunks of cottage cheese marinated in yogurt, herbs, and spices, skewered and chargrilled in the tandoor.

Tandoori Cream 'N' Cheese Broccoli (M,N) £6.95
Creamy & mild broccoli flavoured with mace & cardamom

Tandoori Veg Grill Platter (M,N,S,MU) £15.95
A vibrant platter of vegetarian tandoori favourites featuring smoky paneer tikka, creamy soya chaap, charred mushroom tikka, and perfectly roasted diamond malai broccoli. Marinated in fragrant spices and cooked in a traditional clay oven.

Paneer Pakora (M) £5.95
Soft Indian cottage cheese dipped in gram flour batter and deep-fried.

Mushroom Tikka (M,MU) £5.95
Marinated mushrooms grilled in the tandoor.

Tandoori Malai Soya Chaap (M,S,N) £5.95
Protein-rich soya chaap marinated in a spiced creamy cashews blend, grilled to golden perfection in the tandoor.

NON-VEG STARTERS

Chicken Tikka (M,N) £6.95
Spiced chicken boneless marinated with cumin, cheese, and aromatic herbs, grilled to tender perfection.

Tangdi Kebab (M,N) £6.95
Juicy chicken drumsticks soaked in a rich blend of yoghurt, garlic, and spices, cooked over open flames for a crisp finish.

Chicken Pakora (M) £6.45
Tender chicken pieces dipped in a spiced gram flour batter & deep fried until golden and crispy. Served with mint sauce.

Lamb Chops (M) £8.95
Succulent lamb chops marinated overnight in a blend of traditional Indian spices, yogurt, garlic, and herbs, then grilled in the tandoor until perfectly charred and juicy. A smoky, rich, and flavour-packed delicacy.

Chicken Malai Tikka (M,N) £6.95
Chicken marinated with cashews paste, ginger, garlic green chilli and warming spices, then roasted in the tandoor for a bold and smoky flavour.

Lamb Seekh Kebab (M) £7.95
Minced lamb skewers seasoned with fresh herbs & bell peppers, onion, coriander and spices, grilled to juicy perfection in the tandoor.

Fish Pakora (F) £6.45
Chunks of fish marinated with spices, coated in gram flour, and fried to a crispy finish. Served with lemon and chutney.

Tandoori Mix Grill Non Veg Platter (M,N) £19.95
A sizzling selection of house special tandoori delicacies including tender tandoori chicken, classic chicken tikka, creamy malai chicken tikka. Flavourful lamb seekh kebab, and succulent lamb chop- all marinated in aromatic Indian spices and grilled to perfection in the clay tandoor.

FUSION INDO CHINESE STARTER

Veg Spring Roll (G) £6.45
Crispy roly filled with air-fried seasonal vegetables, wrapped in thin pastry and golden-fried. Served with garlic chili dip.

Chilli Paneer (M,G) £8.45
Wok-toasted paneer cubes in Indo Chinese chilli garlic sauce.

Honey Chilli Cauliflower (G) £7.45
Crispy cauliflower florets in a tangy honey-glazed chili sauce.

Honey Chilli Potato (G) £7.45
Crispy potato fingers coated in a sticky honey-chilli glaze with sesame seeds and scallions.

Veg Manchurian (G) £7.45
Minced vegetables balls cooked in classic Manchurian sauce with a spicy garlic soy base.

Fish Chilli (G,F) £8.95
Tender fish pieces marinated, fried, and finished in a spicy and tangy Indo-Chinese sauce.

Chicken Manchurian (G) £8.45
Chicken minced balls deep-fried and tossed in a savoury soy-based gravy with garlic, chili, and spring onions.

Chicken Spring Roll (G) £7.45
Golden-fried Spring rolls packed with minced chicken, vegetables, and spices, served with tangy dipping sauce.

Chilli Chicken (G) £8.45
Crispy chicken tossed in a spicy soya-garlic sauce with capsicum and onion - a fusion classic.

Indo Drumstick (G) £8.45
Chicken drumsticks marinated with a spicy Indo-Chinese blend, fried and tossed in sweet and spicy sauce.

Veg Fried Momos £7.45
Crispy golden dumplings stuffed with a flavorful mix of fresh vegetables, herbs, and light spices. Deep-fried to perfection and served with spicy chutney for a crunchy, satisfying bite.

Chicken Fried Momos £8.45
Crispy dumplings filled with juicy minced chicken, seasoned with aromatic spices and herbs. Deep-fried to a golden crunch and served with spicy dipping sauce for the perfect indulgence.



The Main Thing

GOOMTI - SIGNATURE

RARA CHICKEN £12.95
A hearty combination of diced chicken and minced chicken simmered in a thick, spiced gravy. Rich, meaty, and deeply satisfying.

Chickn Taka Tak £12.95
A sizzling North Indian delight cooked with robust spices.

Naila Lamb Curry (M,N) £18.95
Lamb shank curry is rich and flavorful dish with onion tomato and golden brown cashew sauce

Jhumta Kofta (M,N) £13.95
Succulent lamb and chicken minced meat kofta with onion tomato and golden brown cashew sauce

Rara Lamb £13.95
A hearty combination of diced lamb and minced lamb simmered in a thick, spiced gravy. Rich, meaty, and deeply satisfying.

Matka Chicken £12.45
Juicy chicken slow-cooked in a rich onion-tomato curry, finished with a golden cashew sauce for a velvety, aromatic flavour.

Pyasi Fish Curry (F) £12.45
A spicy and tangy fish curry ,Onion ,tomato& coconuts based sauce

CLASSIC INDIAN CURRIES

Butter Chicken (M,N) £11.95
Tender chicken simmered in a rich tomato & butter gravy.

Sabzi Masala (M,N,V) £9.95
Seasonal vegetable cooked in a medium-spiced tomato and onion gravy. Fresh, vibrant, & wholesome- celebrating the best of local produce.

Chicken Methi Malai (M,N) £11.95
Creamy chicken curry with a mellow cashew base, infused with fenugreek leaves and mild spices. Subtle, herby, and comforting- a perfect balance of creaminess and depth.

Kadhai Paneer (M) £10.95
Paneer cubes stir-fried with onions, peppers, & coarsely ground masala. Smoky and bold with a mouth-watering bite- vegetarian classic done right.

Lamb Saag (M) £12.45
A rich blend of spinach and spices slow-cooked with tender lamb. Hearty and nutritious a high-protein, iron-rich curry loved for its earthy profile.

Lamb Rogan Josh (M) £12.45
A Classic Kashmiri Delicacy, Featuring tender pieces of lamb slow-cooked in a rich onion & tomato gravy, infused with aromatic spices, yogurt, & a hint of saffron. deeply flavorful with a warming medium heat.

Khumb Paneer (M,MU) £10.95
Paneer cube and Mushrooms stir fried with onions, peppers, and coarsely ground masalas. Smoky & bold with a satisfying bite a vegetarian classic done right.

Matar Methi Malai (M,N) £10.95
Peas and paneer in a delicate cream sauce with fresh fenugreek and cashews. Smooth, mildly sweet, and layered with herby goodness.

Paneer Makhani (M,N) £10.95
Creamy tomato-based curry with cubes of soft paneer.

Kadhai Chicken (M) £11.95
Succulent chicken tossed in a wok with crushed spices, bell peppers, onions, and a tomato-onion base. Rustic, bold, and full of smoky flavors - a North Indian favorite with a street-style twist.

Saag Aloo Palak (M) £9.95
A rich blend of spinach and spices slow-cooked with melt in mouth potato. Hearty and nutritious a high-protein, iron-rich curry loved for its earthy profile.

Palak Paneer (M) £10.95
A rich blend of spinach and spices slow-cooked with Cottage Cheese. Hearty and nutritious a high-protein, iron-rich curry loved for its earthy profile.

Dal Makhani Bukhara (M) £10.45
Slow-simmered black lentils in a buttery tomato base, finished with cream and kasuri methi. Smoky, velvety, and deeply soulful- inspired by the legendary Bukhara kitchens.

Dal Tadka (V) £8.45
Yellow lentil tempered with cumin, garlic, and red chilies in ghee. Comforting, light, and protein-packed a timeless vegetarian favorite.



The Main Thing

FUSION INDO CHINESE DISHES

Veg Manchurian Gravy (G) £9.45
Crispy vegetable dumplings tossed in a soy-garlic sauce with scallions and peppers. A fusion classic crunchy outside, tender inside, drenched in an umami-rich gravy with a hint of heat.

Chilli Chicken Gravy (G) £10.95
Crispy chicken tossed in garlic soy chilly gravy.

Chilli Paneer Gravy (M,G) £10.45
Pan-seared cottage cheese cubes stir-fried with bell peppers, green chilies, and tangy shallots in a spicy soy-garlic and chili-feta Indo Chinese favourite holla all the right notes.

Chicken Manchurian Gravy (G) £10.95
Golden-fried chicken bites cooked in a rich soy, ginger, and garlic sauce with crunchy scallions. Juicy, spicy, and irresistibly tangy an Indo Chinese Street food legend served hot and hearty.

TRADITIONAL BRITISH CURRIES

(Selection : Vegetable, Chicken + 1, Lamb +2, Prawn + 3)

JalFREZI £9.95
Vibrant stir-fry of crisp peppers & onions in a tangy, lightly spiced tomato sauce. Fresh, colourful & packed with bold, zesty flavours- perfect for a lighter yet satisfying curry.

Chicken Tikka Masala (M,N) £11.95
The quintessential British Indian curry made with a rich blend of ground spices, tomatoes, and cream. Creamy, aromatic & mildly spiced, garnished with fresh fenugreek leaves and a touch of garam masala.

Madras Curry £9.95
A bold, fiery South Indian classic packed with rich spices & tangy tamarind. Slow-cooked with fresh tomatoes, dried red chillies, and aromatic curry leaves for a deep, robust flavour.

Do pyaza £9.95
A luscious North Indian curry featuring caramelized onions and tender meat or vegetables. Balanced with a subtle tang and gentle spice, finished with fresh coriander and a hint of green chili.

Pathia £9.95
A tantalizing fusion of sweet, sour, and spicy notes in a vibrant tomato-based sauce. Complex and refreshing, this curry delivers a perfectly balanced punch to excite your palate.

Korma (M,N) £9.95
Luxuriously creamy coconut and cashew sauce infused with delicate, warming spices. Smooth, mild, and subtly sweet-ideal for those seeking a rich but gently curry experience.

Bhuna £9.45
A deeply flavorful, slow-cooked tomato and onion gravy, enriched with roasted spices. Thick, aromatic, and hearty-celebrating traditional cooking with a modern intensity.

The Accompaniens

ARTISANAL INDIAN BREAD

Plain Naan (M,G) £3.45
Soft, fluffy leavened bread baked in the tandoor with a gentle char. Classic and versatile - the perfect canvas for any curry or chutney.

Garlic Naan (M,G) £3.95
Naan topped with fresh garlic and coriander, free-kissed in the tandoor. Bold, aromatic, and slightly crisp - a flavour-packed sidekick for spicy main.

Cheese Naan (M,G) £4.45
Soft, fluffy naan bread stuffed with rich, melted Cheddar cheese, baked to perfection in the tandoor for a warm, gooey delight.

Peshawari Naan (M,G,N) £4.45
Soft & Fluffy Tandoori bread stuff with a sweet blend of coconut, almonds delicately flavored with rooh afza for a refreshing twist.

Keema Naan (G) £4.95
Soft naan with garlic and fresh coriander.

Garlic Coriander Naan (G) £3.95
Soft naan with garlic and fresh coriander.

Tandoori Roti (G) £3.45
Traditional whole wheat flatbread, hand-rolled and baked in a clay tandoor for a rustic, smoky flavour. Perfect accompaniment to any curry or grilled dish.

Tandoori Paneer Paratha £3.45
Whole wheat bread stuffed with a flavorful spiced grated paneer filling, cooked to perfection in the tandoor for a smoky aroma and crisp finish.

Tandoori Aloo Paratha £3.45
Whole wheat bread stuffed with a flavorful spiced potato filling, cooked to perfection in the tandoor for a smoky aroma and crisp finish.

AROMATIC RICE SPECIALITIES

Steamed Basmati Rice (V) £3.95
Fluffy, fragrant long-grain basmati rice, steamed to light perfection. A clean, classic base that pairs effortlessly with any curry or stir-fry.

Chicken Biryani (M,N) £12.45
Tender chicken layered with saffron-infused rice. Herbs and slow-cooked biryani masala, rich, spicy, and soul satisfying.

Mushroom Pulao (M,MU) £4.45
Basmati medium boiled rice fragrant plate on with cumin and whole spices. Earthy, aromatic, and full of umami- perfect as a flavour-packed vegetarian side.

Peas Pulao (V) £4.45
Delicately spiced basmati rice with sweet green peas and warm whole spice. Wholesome, lightly fragrant, and packed with subtle texture - a vibrant upgrade to traditional pilau.

Pilau Rice (M,N) £4.45
Aromatic basmati rice cooked with whole spices and a hint of saffron. Cooked softly, spiced, and rich in aroma - a timeless companion with any Indian parfait dish.

Veg Biryani (M,N) £11.45
Fragrant basmati rice with vegetables, saffron and aromatic spices.

FUSION INDO CHINESE RICE

Egg Fried Rice (E) £6.95
Wok-tossed rice with fluffy egg, scallions, and spicy Schezwan sauce. Fiery, aromatic, and full of umami - a bold Indo-Chinese favourite bursting with smoky depth and chilli heat.

Chicken Schezwan Rice £7.45
Stir-fried rice with chicken and Indo-style Schezwan sauce.

Veg Schezwan Rice £6.95
Stir-fried rice with vegetables and Indo-style Schezwan sauce.

Veg Fried Rice £6.95
Fragrant jasmine rice stir-fried with golden-fried vegetables, spring onion, garlic, and a touch of soy. Light, savory, and perfectly balanced - a wholesome comfort item with many well-sussed spices.

Chicken Fried Rice £7.45
Fragrant jasmine rice stir-fried with golden-fried chicken cubes, spring onion, garlic, and a touch of soy. Light, savory, and perfectly balanced - a wholesome comfort item with many well-sussed spices.

FUSION INDO CHINESE NOODLES

Veg Hakka Noodles (G) £6.45
Wok-tossed noodles with julienned veggies, spring onion, and Indo-Chinese rening ,Light, smoky, and perfectly plated - a street-style classic with a clean, aromatic finish.

Chicken & Egg Hakka Noodles (G,E) £7.95
Tender strips of chicken and fluffy scrambled egg stir-fried with noodles, garlic, and shredded vegetables. Protein-packed and stir-fried to perfection, a balanced fusion of street-style taste and comfort.

Desi Veg Chowmein (G) £7.45
Desi-style spiced noodles tossed with crunchy vegetables, green chili, and a punchy masala twist. Wok-tossed classic meets bold Indian flavours - fiery, aromatic, and totally addictive.

Desi Chicken Chowmein (G) £7.95
Spicy Indian-style noodles tossed with chicken, caramelized onions, peppers, and a masala-chili blend. Bold, juicy, and street-smart - a fusion of Chinese technique and Indian soul.

QUICK FIXES "WRAPS"

Chicken Tikka Wrap (M,G) £7.95
Tender chunks of chargrilled chicken tikka, layered with crisp salad, cooling mint yogurt, and a dash of tangy house chutney, all wrapped in a soft flatbread. Bold, juicy, and packed with smoky spice.

Paneer Tikka Wrap (M,G) £7.95
Grilled Indian cottage cheese tossed in tikka marinade, served with chunky chutney, herbed yogurt, and a sweet-spicy tamarind glaze. A vegetarian and rich, creamy, and flame-kissed.

Lamb Sheek Kebab Wrap (M,G) £8.95
Spiced minced lamb kebab with a soft centre and grilled crust, wrapped with shredded greens, onion, and chili-mayo sauce. Rustic, juicy, and bursting with heat and depth.

THE SIDE SHOW

Chips £4.45
Hand-cut potatoes, twice-fried to perfection for a crunchy bite and soft, fluffy centre.

Raita £4.45
A refreshing yogurt-based side dish with cool cucumber, crunchy onions, and a hint of spice, served chilled to complement any meal.

Green Salad £4.45
A fresh mix of cucumber, tomato, onion, and green chillies tossed with lemon juice and a sprinkle of chaat masala for a light and zesty accompaniment.

Sweet Endings At Goomti

DESSERTS

Sticky Toffee Pudding (M,G) £5.45
A moist sponge cake covered in toffee sauce

Cheese Cake (M,G) £5.45
A rich, creamy dessert with a smooth cream cheese filling on a buttery biscuit base, served chilled for a melt-in-the-mouth indulgence

Gulab Jamun (M,G) £5.45
Deep fried balls made from milk solids & flour then soaked in a sweet, sticky sugar syrup

Mango Lassi £5.5
A creamy blend of ripe mango and chilled yogurt, lightly sweetened and perfectly refreshing.

Kadak Chai £3.00

Cappuccino/latte/Flat White £3.00

Espresso/Americano £2.45

Green Mint Tea £2.45

For Little Foodies

KIDS FAVOURITES

Kids Fish Fingers with Chips (G,F) £4.95
Crispy golden fish fingers made from tender white fish, served with sauce. A comforting classic loved by all ages.

Kids Fries (G) £2.95
Golden, crispy potato fries - lightly salted and perfect for little hands. Accompanied with ketchup on the side.

Kids Chicken Nuggets with Chips (G) £4.95
Classic kid-favourite with both ketchup on the side.

Kids Mild Chicken Korma with rice/Chips (M,N) £5.95
A gentle, creamy curry with a touch of coconut, cashew, and mild spices - perfect for little tast buds! Smooth, lightly sweet, and comforting - a no-spice favourite served with soft rice or naan.

Kids Chicken Nuggets with Fries (M,N) £4.95
Classic kid-favourite with a side of ketchup

Kids Butter Chicken (mild) with Rice/Chips (M,N) £5.95
Creamy and mild curry served with plain rice.

Kids Noodles (G) £4.95
Soft stir-fried noodles with mild soy-garlic glaze. Fun, slurp-worry and lightly seasoned.

Flavour Decoden

COOL BITE - NO SPICE

WARM KICK - MILD SPICE

MEDIUM SPICE

FIERY (HOT) BLAST

Allergy Alert

M	- MILK & MILK PRODUCT	S	- SOYA
E	- EGG	F	- FISH
P	- PRAWNS	N	- NUTS
G	- GLUTEN	V	- VEGAN
MU	- MUSHROOM		

Our dishes may contain traces of nuts, gluten, and dairy. For more information on allergens, please speak to a member of staff.

कहानी अभी बाकी है.... पलटना न भूलें । The story isn't over don't forget to turn...🌀