

# GONNI'S INDIAN RESTAURANT

## STARTERS

### **Gol Gappay (V) (VG option available) – 5.75**

India's most popular street snack, crispy wheat balls with potatoes, onions & spiced chickpeas, served with tamarind & mint water

### **Samosa Chaat (V) (VG option available) – 8.25**

Pastry filled with spiced potatoes, layered with spicy chickpeas, Asian salad, peanuts, mint, coriander & tamarind chutneys

### **Masala Prawns (GF option available) – 9.25**

Cooked in our special masala spiced chilli & garlic sauce, served on warm toasted bread marinated in our aromatic spiced oil

### **Lamb Koftas – 9.95**

Succulent mince lamb marinated in a special masala, onions & mixed peppers served with a fresh tangy dressed garden salad & raita

### **Peanut Salad (V) (VG & GF option available) – 7.25**

Roasted peanuts with a fresh salad, coriander & chilli, marinated in lemon & herbed spiced dressing, served with warm toasted bread & mint chutney

## MAINS

### **Punjabi Style Chicken Curry (GF) (V & VG option available) – 16.95**

A traditional succulent Punjabi chicken curry, prepared with ginger, garlic, chilli & onions, simmered with our chef's special aromatic Indian spices & herbs, garnished with fresh coriander, served with basmati rice

### **Keema (GF option available) – 17.95**

Tasty minced-lamb infused with ginger, garlic, onions, chillies & green peas, slow cooked with traditional Indian herbs & spices, served with roti & raita

### **Masala Paneer (V & GF) – 16.95**

Mouth-watering Indian cottage cheese sautéed with ginger, garlic, chillies & onions, simmered in a creamy rich masala sauce with a delicate blend of aromatic herbs & spices, served with basmati rice

### **Desi Saag (V) – 19.95**

A traditional heart-warming inviting Punjabi dish of leaf spinach, sautéed in ghee with green chillies, ginger & authentic Indian spices, served with roti & natural yoghurt

### **Dhal (V & GF) – 14.95**

Gonni's signature dish of lentils beautifully cooked for 24 hours to perfect the flavour of the finest herbs & spices, finished with tempering cumin, garlic & coriander, served with basmati rice

### **Sabji (V) (VG & GF option available) – 14.95**

Fresh locally sourced vegetables, combined with onions, garlic, ginger & chillies, cooked with tantalising herbs & spices, served with roti & natural yoghurt

## SIDES

### **Raita (V & GF) – 4.15**

Homemade Indian condiment consisting of yoghurt, onion & cucumber

### **Roti (V) (VG option available) – 1.95**

Whole wheat flour bread, freshly made on a traditional iron tava

### **Chilli Cheese Roti (V) (VG option available) – 2.95**

Whole wheat flour bread, infused with cheese, freshly made on a traditional iron tava

### **Garlic & Coriander Roti (V) (VG option available) – 2.95**

Whole wheat flour bread, infused with garlic, freshly made on a traditional iron tava

### **Steamed Basmati Rice (V, VG & GF) – 4.95**

Fluffy white long grained Basmati rice

## DESSERTS

### **Gulab Jamun (V) – 6.25**

Succulent & soft dough balls coated in sugar syrup, served warm with vanilla ice cream

### **Eton Mess Surprise (V) (GF option available) – 6.95**

A traditional dessert, comprising a mixture of cake mix, fresh fruit, meringue, delicious whipped cream & coulis

### **Mango Sorbet (V, VG & GF) – 5.95**

A refreshing tropical blend of mango puree balanced beautifully with bright lime juice chilled to perfection



All our food is prepared in a kitchen where nuts are present. If you have a food allergy or dietary requirement, please advise your server before ordering. Full allergen information is available, please ask a team member for details. Service charge/gratuities go to the team that helped serve & prepare your meal & drinks.

Vegan - VG, Vegetarian - V, Gluten Free - GF