

ALL DAY SNACKS

Veg Soup (V) Mix vegetable and lentil soup served with bread	6.00
Aloo Tama (V) Potato black eye bean & bamboo shoot soup	5.00
Marinated Peanuts/Dry Soybeans (V) Marinated sundried Soybeans	4.50
Spiced Green Soy Beans (V) Steam Spiced Edamame	4.50
Veg Samosa (V) Deep fried vegetable wrapped pasty served with Tamarind Sauce	4.50
Garlic Cheese Bread (V) Mini Cheese and garlic bread	5.50
Piro Aloo (V) Pan fried spiced new potatoes, Kathmandu style.	5.50
Paneer Chilly (V) Cottage cheese stir fried Nepalese style	6.50
Vegetable Chowmein (V) Stir fried mix seasonal vegetable noodles	6.50
Penne Pasta-Arrabiata style (V) Pasta in spicy sauce made with garlic, tomatoes, basil, parmesan and chili peppers	8.00
Samosa Chat (V) Mashed veg samosa with yogurt & tomato sauce.	6.50
Momo Chicken/Lamb/Veg (8pcs) Steam mince Meat/Veg dumplings	6.50
Chilli Momo Chicken/Lamb/Veg (8pcs) Stir fried Momo with tomato, chilli peppers and soy sauce	7.50
Sticky Chicken Lollypop Spicy chicken wings	6.00
Potato Meat Balls Potato and minced meat fried cake	8.00
Chicken/Veg spring roll Chicken wrap served with chips	7.50
Macha tareko Corn flour coated deep fried white bates	6.50
Kathmandu Fried Rice Singapore style mixed fried rice lamb, chi, egg and prawns	8.00
Barcode Club Sandwich Chicken tikka, lettuce, red cabbage, tomato, egg, cucumber	7.50
Mix Seafood Bhutan Pan fried mix seafood	8.50
Omelette & Chips Plain omelette and salad hot	6.50
Avocado Fruit Salad (V) Green salad with Avocado	5.50
Kids Corner Nuggets and chips with complementary ice-creams and kids drink	5.00

LOUNGE & RESTAURANT

BARCODE

BARCODE GRILL

SERVED WITH GREEN SALAD & GARLIC BUTTER BREAD.

Chicken Sekuwa	8.50
Goat Sekuwa	9.50
Norwegian Salmon Fillet served with soya bean salad	12.50
Spicy Lamb Chops in Sizzler served with salad & green mango chutney	12.00
Grilled Chicken Thigh (2pcs) marinated yogurt & spice	10.00
Paneer Shashlik with grilled pepper, onion and tomato	10.50
Large Size King Prawns with red onion and cucumber salad	11.95

VEG & VEGAN

Jackfruit Curry Nepalese style medium spiced tomato and onion based gravy	8.00
Five Beans Five different types of beans soaked and cooked overnight	7.50
Mix Veg Jalfrezi Seasonal vegetables cooked in a chef special Jalfrezi sauce	8.00
Daal Makhani Black urid daal cooked overnight in tomato and creamy sauce	7.00
Mix Tadka Daal mix yellow and red lentils tossed with fresh ginger, garlic and coriander	6.00
Aloo Rayo Fresh leafy spinach-Pak choy and potatoes stir fried with cumin seed, garlic and red chillies	7.00
Sautéed Seasonal Green Veg Fresh seasonal green vegetables stir fried with panch puran and ginger garlic paste	7.50
Chana Aloo Chickpeas & potato curry	6.50

FOOD ALLERGIES & INTOLERANCES

Some of our foods contain allergens such as Gluten, Soya, Dairy, Celery, Mustard, Sesame, Eggs, shell Fish, Lupin, Peanuts, and other Nuts. Please speak to a member of staff for more information. Although we may try to prepare your dish without them, please note that there may still be some traces of allergens, as the foods are being prepared in the same kitchen.

LUXURY

Mix Dimsum 11.50
Tibetan style mince prawn, chicken and lamb wrapped within plain flour pastry and steam cooked served with soya sauce and homemade spicy tomato chutney

Nepalese Style Noodles 9.50
Stir fried egg noodles with seasonal vegetables with shredded chicken breast, prawns and fried egg

Chiura Set 10.95
Lamb Cholla, aloo achaar, fried mixbeans, Aloo tama soup and salad.
Traditional Nepalese Delicacies

Daal Bhaat (Thali) 12.95
Vegan/Veg or Non veg.
A set of whole meal with Rice, different seasonal vegetables, chutney, salad and a choice of Lamb or chicken curry for non-veg

Goan Fish Curry 13.95
Cooked with mustard seeds, curry leaves and coconut milk

Scallops Curry 14.95
Pan-seared scallops in spicy onion, tomato & herbs, served with oyster mushroom fried rice

Kathmandu King Prawn Chilly 14.95
Stir fried king prawns with Spring onion, selection of peppers, tomato and green chilli, Hot and fiery served with flat bread

Lamb Shank 15.95
Nepalese style slow cooked minted lamb shank. Ask your level of spice while ordering, medium served.

Barcode Thukpa 13.00
Tibetan style Soup based noodle with chicken, vegetables, poached egg and dumplings

Bird nest long bean egg curry 10.00

Mix Seafood Briyani 14.50
Hyderabadi style biriyani with a twist of mixed seafood

BREADS & RICE

Tawa Roti	2.00
Garlic Roti	2.50
Plain Paratha	2.50
Plain Boiled Rice	3.00
Saffron Pilau Rice	3.50
Coconut Rice	3.50
Egg Fried Rice	4.00

BARCODE DRINKS

LASSI

SWEET YOGURT DRINKS

MANGO LASSI	3.50
COCONUT LASSI	3.50
SWEET/SALTY LASSI	3.50

JUICES & SOFT DRINKS

WATER (STILL /SPARKLING)	3.00
FRUIT JUICE	2.50
COKE/LEMONADE/FANTA	2.50
COKE/DIET COKE BOTTLE	3.00

BEER

ALL BOTTLE BEERS (330 ml)	3.85
DRAUGHT BEERS PINT	5.90
DRAUGHT BEERS HALF PINT	3.00
CIDERS	5.00

SPIRITS & LIQUEURS 50ML

HOUSE SPIRITS	5.00
PREMIUM SPIRITS	7.50

BLENDED SCOTCH WHISKY

CHIVAS REGAL	6.00
JOHNNIE WALKER BLACK LABEL	6.00

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BOMBAY SAPPHIRE	6.00
HENDRICK'S	6.50
GORDONS	5.00

VODKA

GREY GOOSE	6.50
SMIRNOFF	5.00

COGNAC

REMY MARTINI VSOP	6.50
MARTELL VSOP	5.00
COURVOISIER VSOP	5.00

RUM

WHITE RUM	5.00
DARK RUM	6.50
BAILEYS	5.00
TEQUILA	5.00

WINES

WHITE WINE 250ML	5.50
RED WINE 250ML	5.50
ROSE 250ML	5.50
PROSECCO BY GLASS 75CL	7.50
ANY WINE BY BOTTLE 75CL	15.00
PROSECCO 75CL	22.00
CHAMPAGNE 75CL	45.00

WWW.BARCODEWOOLWICH.COM

ID IS REQUIRED TO PURCHASE ALCOHOL | 18+ | WE RESERVE THE RIGHT TO REFUSE TO SELL ALCOHOL

