

## Starters

- POPADUM (VEGAN)(GF) £1.00**  
**MASALA POPPADUM (VEGAN)(GF) £1.99**  
 Masala papad or poppadum is crispy papad fried in oil, topped with onion, cabbage, carrot, tomatoes, coriander leaves, chillies and spices
- CHUTNEY TRAY (GF) £1.99**  
 (Vegan Option available)  
 Mint/Mango/Onion
- EXTRA CHUTNEY £0.75**
- ONION BHAJI (VEGAN)(GF) £5.99**  
 Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection.
- HARABHARA KEBAB (VEGAN) (GF) £5.49**  
 The hara bhara kebab is a vegetarian kebab made from chana dal, green peas, spinach and Indian spices
- AUBERGINE FRITTER (VEGAN)(GF) £5.49**  
 A light, spiced tempura-like batter coats thin slices of aubergine and fried
- PANEER SHASHLIK (GF, D) £7.99**  
 Soft and creamy marinated paneer with capsicum and onions baked to perfection
- PANEER SHASHLIK PERI PERI (GF, D) £8.99**  
 Paneer or cottage cheese pieces in a hot and spicy peri peri sauce with tossed vegetables on the side
- PANEER PAKORA (GF, D) £5.99**  
 Fresh Paneer cubes marinated in batter and then deep fried until perfection
- SOYA SHASHLIK (VEGAN) (GF, SOY) £9.99**  
 Soya chunks and vegetables coated with spices strung into the clay oven and served with mango chutney
- SOYA SHASHLIK PERI PERI (GF, SOY) £10.99**  
 Soya chicken pieces in a hot and spicy Peri Peri sauce. With tossed vegetables on the side
- VEGETABLE SAMOSA (VEGAN) £5.49**  
 A Samosa is a tasty Indian dish, a little pocket of fried dough filled with spiced potato and peas
- ALOO TIKKI (VEGAN) £5.49**  
 Aloo Tikki are crispy, spiced, savory patties made from mashed potatoes, ground spices and herbs
- SABUDANA VADA (VEGAN, N) £5.99**  
 Sabudana Vada is a popular crisp fried Indian snack made with tapioca pearls (sago), roasted peanuts, boiled potatoes and herbs
- BARSANA SPECIAL NEST (D) £7.99**  
 The minced vegetables coated with vermicelli and then deep-fried until crispy and golden brown and topped up with creamy Paneer eggs
- VEG LOLLIPOP (VEGAN) £5.99**  
 Veg Lollipop is a crispy and round balls made with veggies bread crumbs and some spices

## Indo Chinese

- CHILLI MOGO (VEGAN)(GF,S) £7.99**  
 African Cassava boiled and fried, tossed with chilli garlic sauces
- CHILLI POTATOES (VEGAN)(GF,S) £7.99**  
 Baby potatoes pieces tossed with onion peppers and spicy chilli sauce
- CHILLI PANEER (GF,D,S) £8.99**  
 Chilli Paneer is an Indo-Chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and sour Chilli Sauce
- CHILLI MUSHROOM (VEGAN)(GF,S) £7.99**  
 Chilli mushroom is an Indo-Chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce
- CHILLI GOBI (VEGAN)(GF,S) £7.99**  
 Chilli Gobi is an Indo-Chinese appetizer where crisp cauliflower florets are tossed in a sweet and spicy chilli sauce
- VEG NOODLE (VEGAN)(S) £8.99**  
 Vegetable noodles is a healthy Chinese inspired dish where cooked noodles are stir fried with lots of vegetables with chilli and soy sauce
- PANEER NOODLE (D,S) £9.99**  
 Paneer noodles is a healthy Chinese inspired dish where cooked noodles are stir fried with lots of Paneer with chilli and soy sauce
- SOYA CHICKEN NOODLE (VEGAN)(S) £10.99**  
 Soya chicken noodles is a healthy Chinese inspired dish where cooked noodles are stir fried with lots of soya chicken with chilli and soy sauce

## Street Food

(Vegan Option available)

- SEV PURI (6PCS) £6.99**  
 Wheat crispy fried flour balls are topped with flavourful condiments, veggies, herbs, ground spices and more. Spicy, sweet, tangy sauces, savoury, salty, crunchy flavours
- VEG SAMOSA CHAAT £6.99**  
 Tangy and spicy Samosa Chaat is a popular north Indian street food! Crunchy samosa is served with spicy chickpea curry (chhole), yogurt and chutneys
- ALOO TIKKI CHAAT £6.99**  
 A simple and tasty street food or chaat recipes mainly prepared from potato patties or potato tikki with other chaat chutneys and spices and chhole
- PAPDI CHAAT £6.99**  
 Papri Chaat includes chickpeas, potatoes, various chutneys, yogurt, papdi, curd, sev and is garnished with coriander.

## Biryani

Served with Raita / Curry sauce

- MUSHROOM BIRYANI (Vegan) (GF) £10.99**  
 A wonderful aromatic mushroom biryani flavoured with decadent spices and cooked in a traditional South Indian style with fragrant basmati rice
- VEG BIRYANI (Vegan) (GF) £9.99**  
 Vegetable Biryani is an aromatic rice dish made with basmati rice, spices & mixed veggies
- PANEER BIRYANI (GF, D) £11.99**  
 Paneer Biryani is a delicious vegetarian layered dish of paneer, dum cooked with spices herbs & basmati rice
- SOYA CHICKEN BIRYANI (Vegan)(GF, S) £12.99**  
 Soya Biryani is made with meaty soya chunks, fragrant basmati rice and spices.

## Rice

All Rice are Vegan

- BASMATI RICE (GF) £3.49**
- GARLIC RICE (GF) £3.99**
- PILAV RICE (GF) £3.99**
- JEERA RICE (GF) £3.99**
- KASHMIRI PILAV (Sweet, N,GF) £3.99**
- VEGETABLE FRIED RICE (GF,S) £4.99**

## Bread

- BUTTER NAAN (VEGAN) £2.99**
- GARLIC CORIANDER NAAN (VEGAN) £3.49**
- CHILLI NAAN (VEGAN) £3.49**
- CHEESE NAAN (D) £4.49**
- ONION NAAN (VEGAN) £3.49**
- CHEESE CHILLI NAAN (D) £4.49**
- PESHWARI NAAN (D) £4.49**
- TANDOORI ROTI (VEGAN) £2.49**

## Salad Bowls

(All Items are Vegan)

- INDIAN GREEN SALAD (GF) £3.99**  
 Lettuce, Cucumber, Tomato, Carrot, Onion, Lemon, Green Chilli
- PEANUT SALAD (GF,N) £4.99**  
 Diced Onion, Peanut, Tomato, Coriander, Spices and Lime juice
- POTATO & CHICKPEAS SALAD (GF) £4.99**  
 Potatoes, Chickpeas, Onion, Tomato, Coriander, Spices and Lime juice

## Sides

- PLAIN YOGURT (D) £3.49**
- MIX RAITA (D) £3.99**
- CHIPS (Vegan) £3.49**
- PERI PERI CHIPS (Vegan) £4.99**

## Chef Specials

- PANEER LABABDAR (GF, D,N) £12.99**  
 Paneer Lababdar is made with paneer cubes, onions, tomatoes, nuts and a mixture of whole and ground spices.
- MALAI KOFTA (GF, D,N) £12.99**  
 Malai Kofta is a delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.
- PANEER TIKKA CHEESE MASALA (GF, D,N) £13.99**  
 Paneer Tikka Masala is a north Indian dish of grilled paneer (Indian Cheese) served in a spicy gravy known as Tikka masala topped up mozzarella cheese.
- SOYA MUSHROOM BALTI (VEGAN) (GF, S) £13.99**  
 Soya Chicken pieces cooked in tandoor and then cooked with mushroom.
- SOYA TIKKA MASALA (VEGAN) (GF, S) £13.99**  
 Soya Chicken pieces cooked in tandoor and then cooked with onion and bell peppers.

## Main Course

- TARKA DAL (VEGAN)(GF) £8.99**  
 Tarka dal is a simple lentil curry that's a hit every time. With just a few aromatic spices
- DAL MAKHANI (GF,D) £9.99**  
 Dal makhani is a popular North Indian dish where whole black lentils & red kidney beans are slow cooked with spices, butter & cream
- BHINDI DOPIAZA (VEGAN)(GF) £9.99**  
 Bhindi do piazza is North Indian dish made with okra, spices, herbs & lots of onions
- ALOO BENGAN (VEGAN)(GF) £9.99**  
 Aloo Bengan is a delicious Indian sabji (vegetable dish) made with diced potatoes and aubergine that have been simmered in a spiced onion tomato gravy
- VEG KOLHAPURI (VEGAN)(GF) £10.99**  
 Vegetable kolhapuri is a dish from the city of Kolhapur in Maharashtra, India consisting of mixed vegetables in a thick, spiced gravy.
- KASHMIRI DUM ALOO (VEGAN)(GF) £10.99**  
 Kashmiri Dum Aloo is a dish made of fried potatoes tossed in a spicy gravy with ginger and fennel.
- VEG MAKHAN WALA(GF,N,D) £11.99**  
 Vegetable Makhan Wala is a very rich butter, cashew, onion, tomato and cream based gravy along with mixed vegetables. With nuts and raisin
- PANEER TAWA MASALA(GF,D) £11.99**  
 Tawa Paneer is a popular North Indian recipe made with cubes of soft paneer and crunchy onions, bell pepper in a spicy gravy
- PANEER BUTTER MASALA (GF,D,N) £11.99**  
 Paneer butter masala, also known as butter paneer is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.
- SAAG PANEER (GF,D) £11.99**  
 Saag paneer is a classic curried dish from North Indian cuisine made with fresh mustard leaves, onions, spices, paneer and herbs
- PUNJABI CHHOLE (VEGAN)(GF) £9.99**  
 Authentic North Indian style curry made with white chickpeas and onions
- ALOO GOBI (Vegan) (GF) £10.99**  
 Aloo Gobi is a delicious Indian vegetarian dish made with potatoes, cauliflower spices & herbs
- MUSHROOM MUTTER (PEAS) BALTI (VEGAN,GF) £10.99**  
 Mushroom Mutter Balti is made with mushrooms, green peas, onions, tomatoes, spices and herbs
- MUSHROOM BUTTER MASALA (GF,D,N) £10.99**  
 Mushroom Butter Masala is a rich and creamy, delicious Indian dish full of flavours that perfectly accompanies steamed rice or bread
- BOMBAY ALOO (VEGAN)(GF) £9.99**  
 Bombay Potatoes aka Bombay Aloo are boiled potatoes tossed with a spicy mix of onions, tomatoes, spices and curry leaves.
- SAAG ALOO (VEGAN)(GF) £9.99**  
 A traditional and healthy saag (mustard leaves) curry packed full of flavour. Soft potato chunks covered in a saag gravy masala for a delicious saag and potato curry

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### Kids Meal

VEGAN FINGERS & CHIPS £4.99

VEGAN NUGGETS & CHIPS £4.99

### Desserts

GULABJAMUN WITH VANILLA ICE CREAM (D,N) £4.99

Gulab jamun is an Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup served with vanilla ice cream

BROWNIE WITH VANILLA ICE CREAM (D) £4.99

(Vegan option available )

Vegan brownie served with vanilla ice cream

RAS MALAI (D,N) £4.99

Rasmalai is a Bengali delicacy of spongy soft cheese dumplings that are cooked in sugar syrup and then soaked in creamy cardamom-saffron milk

ICE CREAM SCOOP (ANY TWO) (D) £4.99

Mango / Malai / Pistachio / Vanilla / Chocolate / Strawberry

CHOCOLATE CAKE (VEGAN) £4.99

A piece of handmade chocolate cake served with chocolate drizzle

MANGO SHRIKHAND (D,N) £4.99

A cool and lush mango flavoured dessert made with creamy yogurt and sweet mango pulp



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www.mybarsana.co.uk

**10% Discretionary Service charges Applies\***

#### FOOD ALLERGIES & INTOLERANCES

if you have any concerns about the ingredients used to prepare your meal, please speak to our staff when placing the order

GF - Gluten Free D - Dairy S - Soya N - Nuts

### ABOUT US

Welcome to Barsana Vegetarian and Vegan Restaurant, where the essence of Barsana village, India, finds a home in every dish. Inspired by the serene charm and spiritual purity of Barsana, our restaurant brings you an authentic culinary experience rooted in vegetarian and vegan traditions.

At Barsana, we celebrate the simplicity and wholesomeness of plant-based cuisine, honoring the village's devotion to a peaceful way of life. Our menu is a blend of traditional Indian flavors and innovative vegan creations, carefully crafted to delight your taste buds while nourishing your body and soul.

With each dish, we pay homage to the rich cultural heritage of Barsana, using locally sourced ingredients and time-honored recipes. Step into our restaurant and embark on a culinary journey that captures the essence of India's sacred heart. Join us in savoring the divine flavors of Barsana village, where every meal is a tribute to nature, spirituality, and the joy of wholesome eating.



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STARTING FROM £15.99 PER PERSON

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