

CURRY DISHES

🇮🇳 BALTİ 🌶🌶

Balti dishes are prepared with a special Balti sauce which consists of more than 20 different herbs and spices

🇮🇳 JALFREZI 🌶🌶🌶

Cooked with green chillies, fresh ginger, diced onions, capsicum, tomato, fresh coriander and very rich spices and herbs

🇮🇳 KARAHİ 🌶🌶

A blend of fresh onions, tomatoes, coriander, garlic ginger and fresh fenugreek which are all fried together to give a distinct flavour

🇮🇳 PASSANDA 🌶

A very mild dish lightly spiced with almonds and a touch of fresh cream

Chicken	£12.95	🍤Prawn.....	£12.95
Lamb	£13.95	🍤King Prawn	£18.95
Chicken Tikka	£13.95	Lamb Tikka	£14.95
Vegetable	£11.95	Special Mixed	£15.95

🇮🇳 KORMA 🌶

A delicate preparation of coconut and fresh cream go into this dish to create a mild sweet flavour.

🇮🇳 DANSAK 🌶

Persian origin, sweet & sour curry made with highly flavoured *lentils*, *lemon juice* & *pineapple*.

🇮🇳 BANGALORE 🌶

A very tasty, fruity, mild curry prepared with bananas, coconut and fresh cream.

🇮🇳 MEDIUM CURRY 🌶🌶

A preparation from the basic range of Indian spices giving a rich flavour.

🇮🇳 BHUNA 🌶🌶

Fried tomato & *ginger* cooked with a combination of *Oriental spices* enhanced with fresh coriander.

🇮🇳 DUPIAZA 🌶🌶

A dish prepared with plenty of onions, pepper, cinnamon and cardamoms all fried together to give a spicy dish.

🇮🇳 ROGAN JOSH 🌶🌶

A special characteristic dish cooked in spiced oil using tomatoes, pimentos, capsicum and a combination of fresh herbs and spices.

🇮🇳 SAMBER 🌶🌶🌶

Hot and spicy dish cooked with spices with fresh *lemon* and *lentils*.

🇮🇳 MADRAS 🌶🌶🌶

A hot and spicy South-Indian dish. Cooked with tomato puree and traditional spices which lend a fiery taste to its richness.

🇮🇳 VINDALOO 🌶🌶🌶🌶

Related to *the* Madras but using greater proportions of garlic, *lemon*, ginger, and *black* pepper to *lend* a more fiery *taste* in the richness of *its* ingredients.

Chicken	£11.95	Lamb	£12.95
Chicken Tikka	£12.95	Lamb Tikka.....	£13.95
Keema	£11.95	🍤Prawn.....	£11.95
Special Mixed	£13.95	🍤King Prawn.....	£18.95
Mixed Vegetable	£11.95	🍤Fish	£13.95

🇮🇳 BIRYANI DISHES 🌶🌶

An *excellent* dish. *Rice fried* together with the ingredients cooked in spiced *oil* with *sultanas* and *almonds*, garnished with a light *omelette*.
Served with a medium *vegetable* curry sauce

Chicken	£12.95	Lamb.....	£14.95
Chicken Tikka	£13.95	Lamb Tikka	£15.95
🍤Prawn	£12.95	🍤King Prawn.....	£18.95
Vegetable	£11.95	Special Mixed.....	£17.95

🇮🇳 COMBINATION DISHES 🌶🌶

Dhal Chicken.....	£14.95	Lamb	£15.95
Diced Lamb or Chicken cooked in traditional spices with dhal.			
Beghun Chicken.....	£14.95	Lamb	£15.95
Diced Lamb, Chicken or Keema cooked with aubergine in a spicy sauce.			
Gobi Chicken.....	£14.95	Lamb	£15.95
Diced Lamb or Chicken cooked with cauliflower and various herbs and spices.			
Chana Chicken.....	£14.95	Lamb	£15.95
Diced Lamb or Chicken cooked with chick peas.			
Aloo Chicken.....	£14.95	Lamb	£15.95
Diced Lamb or Chicken cooked with potato.			
Bhindi Chicken.....	£14.95	Lamb	£15.95
Diced Lamb or Chicken cooked with okra.			
Saag Chicken.....	£14.95	Lamb	£15.95
Diced Lamb or Chicken cooked in oriental spices with spinach.			

🇮🇳 SIDE DISHES 🌶🌶

Served with main dishes only

Saag Paneer	£6.95	Saag Bhaji	£6.50
Mutter Paneer	£6.95	Saag Aloo	£6.50
Mixed Vegetable Bhaji..	£6.50	Aloo Chana	£6.50
Bombay Potatoes	£6.50	Chana Bhaji	£6.50
Aloo Gobi	£6.50	Aloo Methi	£6.50
Mushroom Bhaji.....	£6.50	Brinjal Bhaji	£6.50
Bhindi Bhaji.	£6.50	Dhal Tarka	£6.50
Chana Dhal	£6.50		

SUNDRIES DISHES

Boiled Rice	£2.95	🇮🇳Pilau Rice.....	£3.20
🇮🇳Keema Pilau Rice	£4.50	🇮🇳Egg Pilau Rice	£3.95
🇮🇳Vegetable Pilau Rice ..	£4.50	🇮🇳Mushroom Pilau Rice ..	£3.95
🇮🇳Peas Pilau Rice	£3.95	🇮🇳Lemon Rice.....	£3.95
Puri	£2.00	🇮🇳Paratha	£3.50
Chips	£3.25	🇮🇳Raita	£1.80

TANDOORI (CLAY OVEN) BREAD

Served with main dishes *only*

🇮🇳Family Plain Nan	£7.95	🇮🇳Family Garlic Nan.....	£8.95
🇮🇳Nan	£2.95	🇮🇳Garlic Nan.....	£3.50
🇮🇳Cheese Nan	£3.50	🇮🇳Cheese & Garlic Nan..	£3.95
🇮🇳Keema Nan	£3.95	🇮🇳Chilli Nan	£3.50
🇮🇳 Peshwari Nan.....	£3.50	Tandoori Roti	£2.75
Chapati	£1.90		

🌶 mild 🌶🌶 medium 🌶🌶🌶 hot 🌶🌶🌶🌶 extra hot
🇮🇳 contains nuts 🍤 may contain fish or prawns 🇮🇳 contains dairy



Contemporary Indian Restaurant

TAKEAWAY MENU

25% OFF ALL
Takeaway Orders

Opening

Sun - Thurs	5:30pm - 11:30pm
Fri - Sat	5:30pm - 12:00am

Barton Rouge

UNITS 1, 2 & 4 GRANARY WHARF,
STEAMMILL STREET CHESTER CH3 5AN

Tel : 01244 311 411

WWW.BARTON ROUGE.CO.UK

APPETISERS		
Pappadum	£0.90	Spicy Pappadum £0.90
Chutney Tray	£2.00	

STARTERS		
Mixed Kebab	£6.95	Sheek Kebab £4.95
Tandoori Chicken	£4.95	Chicken Tikka..... £4.95
Tandoori Lamb Chops	£6.95	Lamb Tikka £4.95
Boti Kebab (North Bengal)	£6.50	Paneer Tikka£4.95
Chicken Pakora.....	£4.95	Samosa (Meat or Veg) £3.95
Mushroom Pakora	£4.50	Onion Bhaji£3.95
Fish Tikka	£5.95	Chicken Chatt £5.95
King Prawn Puri	£7.95	Prawn Puri £5.95
King Prawn Butterfly	£7.95	Tandoori King Prawn £7.95

BANQUET STARTER (for 2 person) £17.95

HIMALAYAN STARTERS		
Jhinga Nisha	£6.95	
King prawn marinated with chef's special herbs, spices & grilled in a clay oven.		
Kasturi Murgh Tikka	£4.95	
Succulent pieces of chicken marinated in yoghurt, fresh coriander, crushed peppercorn & cardamom.		
Machchi Koliwada	£5.95	
Fish is coated with spicy batter and fried, sprinkled with lemon juice to give extra flavour.		

TANDOORI SPECIALTIES

All tandoori dishes are served with salad and a medium curry sauce		
Tandoori Mixed Grill.....	£15.95	
Mixture of Tandoori Chicken, Sheek Kebab, Chicken Tikka and Lamb Tikka.		
Chicken Tikka	£12.95	
Tender boneless chicken marinated in yogurt with a touch of herbs and spices.		
Lamb Tikka	£14.95	
Diced lamb marinated in yoghurt with a touch of herbs and spices.		
Tandoori Lamb Chops	£16.95	
Lamb chops marinated in yoghurt with a touch of herbs and spices.		
Tandoori Chicken	£12.95	
Half spring chicken marinated in yoghurt with delicate herbs and spices.		
Boti Kebab (HIGHLY RECOMMENDED)	£15.95	
Fillet of Lamb with onions lightly spiced with Chef's own recipe and grilled in the tandoor.		
Chicken Tikka Shashlik	£13.95	
Chicken tikka served with grilled tomatoes, peppers and onions.		
Tandoori King Prawns	£18.95	
Tandoori king prawns served with grilled tomatoes, peppers and onions.		
Tandoori Fish Tikka	£13.95	
Marinated in a variety of herbs and yoghurt, Cooked in clay oven, may contain bones.		

The Management reserves the right to refuse service without giving any prior notification.
The Management also reserves the right to add service charge where necessary
Starters & side orders are only served with main meals. Rice, chips or nan not included with any dishes.
Each dish is prepared fresh as per order, please allow time for preparation.

HIMALAYAN DISHES		
(HIGHLY RECOMMENDED)		
Hyderabadi Gosht	£14.95	
Diced lamb with ginger, garlic, coriander, peppercorn & whole red chilli, finished with hyderabadi sauce.		
Rajsthani Chicken Masala	£12.95	
Boneless chicken in a south Indian spicy masala with black pepper, mace and sweetcorn.		
Murgh Tikka Latpatta	£12.95	
Chicken tikka cooked in creamy fresh tomato gravy with ginger, garlic and fresh coriander.		
Malabar Prawn Curry	£18.95	
A speciality of Kerala, king prawns simmered in coconut sauce and ground spices, flavoured with mustard and curry leaves.		
King Prawn Harapyaz	£18.95	
King prawns sauteed with ginger, black pepper, green chilli and spring onion.		
Fish Roo-Nari	£14.95	
Home style fish curry with fenugreek seeds, turmeric, ground cumin, red chilli & fresh coriander.		

CHEF'S RECOMMENDATION

Lamb Pepper Fry	£14.95	
Tender lamb cooked in chef's special pepper sauce, a must for lamb lovers.		
Shashlik Karahi Chicken (HIGHLY RECOMMENDED)	£13.95	
Marinated chicken, green peppers, onions and tomato grilled together in the tandoor, then transferred to a pan to cook with Chef's special sauce. Garnished with fresh coriander.		
Nagpur	Chicken £13.95 ..Lamb £14.95	
Chicken or succulent lamb cooked with onion, peppers, garlic, ginger, coriander, naga chilli, fresh herbs and spices.		
Chicken Stir-fry (HIGHLY RECOMMENDED)	£13.95	
A new and popular dish cooked in a medium spice to the Chef's own secret recipe.		
Lamb Stir-fry (HIGHLY RECOMMENDED)	£14.95	
A new and popular dish cooked in a medium spice to the Chef's own secret recipe.		
Haandi (HIGHLY RECOMMENDED) ...	Chicken £13.95 ..Lamb £14.95	
Lamb or Chicken cooked on the bone with the chef's own home recipe.		
Shaahi	£15.95	
Chicken tikka and minced lamb cooked together with ginger, garlic and capsicum and a rich blend of medium spices and herbs, topped with sliced, boiled egg.		
Rezzala	Chicken £13.95 ..Lamb £14.95	
Chicken or Lamb cooked in a medium spicy sauce with capsicum, green chilli, onion & coriander.		
Honey Chicken Tikka	£12.95	
Chicken Tikka richly blended with honey & fresh cream with fresh herbs & spices.		
Tandoori Butter Chicken	£12.95	
Tandoori Chicken cooked in butter, tomatoes, fresh cream and spices.		
Chicken Chilli	£12.95	
Stir-fried chicken cooked with capsicum, onion and fresh chillies in a fairly hot, dry sauce.		
Chicken Ginger	£12.95	
Chicken cooked in fresh tomatoes, various blended spices with plenty of chopped ginger.		
Keema Mutter	£13.95	
Minced lamb and green peas cooked together in a combination of mild condiments.		
Garlic Manshoor	£12.95	
Pieces of Chicken tikka stir-fried with garlic in a mild sauce, with cumin seeds and mushrooms cooked with almonds and fresh cream.		
Garlic Chicken Chilli Massala	£13.95	
Chicken tikka cooked with green and red peppers, green chillies and chilli pickle in a wide range of spices and herbs.		
Malaya Chicken Tikka	£12.95	
This dish is prepared with mango pulp, banana, pineapple, fresh cream and is mildly spiced.		
Lamb Pathia	£14.95	
A popular hot, sweet & sour dish prepared with fresh herbs, with lentils, lemon juice and spices.		

FISH SPECIALITIES		
Jhinga Butter	£18.95	
This dish captures an exquisite flavour of King Prawns roasted in a tandoori cooked in a mild spice with cream and touch of butter. Made to our own recipe.		
King Prawn Saag	£19.95	
King Prawn cooked with garlic, ginger and fresh spinach to a medium strength.		
Fish Stir-Fried	£13.95	
Coated fish quabe fried in red and green capsicum, spring onion & coriander. Dry, but very rich		
Bengal Fish Curry	£13.95	
Bangladeshi fish cooked with the Chef's own recipe.		

Balti Specialties

Balti Exotica (HIGHLY RECOMMENDED)	£15.95	
Combination of Chicken tikka, Lamb tikka, Tandoori Chicken & Tandoori King Prawn cooked in a special massala sauce with a wide range of spices and fresh herbs.		
Balti Shimla	£13.95	
Tender marinated breast pieces of Chicken cooked with capsicum, onion, and medium spices with our Chef's special combination of spices.		
Balti Akbari Cham Cham	£13.95	
Tandoori Chicken stir-fried with onions, peppers, garlic and ginger in a dry, spicy sauce to give a sharp taste.		
Balti Chicken Tikka Skardu	£13.95	
Pieces of Chicken tikka with aromatic spice cream, fresh coriander leaves and various seeds.		
Balti Chicken Tikka Jalfrezi	£13.95	
Chicken tikka cooked with capsicum, green chillies and onions then, delightfully flavoured in Balti sauce.		

MASSALA DISHES

These dishes are cooked with yoghurt almonds, spicy butter, fresh cream & delicately flavoured tandoori creamy sauce to give a very distinctive and exotic taste		
Chicken Tikka Massala	£12.95	
Lamb Tikka Massala	£13.95	
Fish Tikka Massala	£13.95	
Tandoori King Prawn Massala	£18.95	
Special Mixed Massala	£14.95	
Vegetable Massala	£10.95	

VEGETARIAN DISHES

Karahi Paneer	£11.95	
Karahi of Indian cottage cheese in spicy garam massala, coriander seed and Kashmiri red chilli, seasoned with dried fenugreek leaf and rosemary		
Paneer Butter	£11.95	
Indian cottage cheese simmered in a rich and smooth, tangy tomato, buttercream sauce		
Saag Chana Curry	£10.95	
Soft chick peas and chopped spinach slowly cooked in lentil stew. Tempered with fried garlic		
Saag Aloo.....	£10.95	
Spinach slowly cooked in potato stew. Tempered with fried garlic		