

Starters

Special Mixed Platter for 2	£10.25
Onion bhaji, chicken tikka, sheek kebab, samosa in special Chef's sauce	
Mussels	£4.95
Cooked with garlic in a light creamy sauce	
King Prawn Butterfly	£6.95
King prawn deep fried in butter	
Baja Machli or Tandoori Machli	£6.95
Fillet of sea bass delicately spiced and fried in the pan or cooked in the tandoori	
Katij Kebab	£4.95
(Lamb or chicken) cooked in a clay oven with mince meat in a variety of herbs and spices	
Lamb or Chicken Chat	£4.95
Small juicy pieces of lamb or chicken with cucumber, spiced with a hot and sour taste	
Chilli Ponir	£5.95
Indian style cottage cheese, sautéed lightly in soy sauce, white wine and finished with peppers and spring onions	
Sheek Kebab	£4.65
Minced baby lamb coated with herbs	
Tandoori Chicken	£4.65
1/4 Piece of chicken, marinated in yoghurt and spices, barbecued in a clay oven	
Chicken or Lamb Tikka	£4.65
Diced chicken or filleted lamb, marinated in yoghurt with medium spices barbecued in a clay oven	
Onion Bahji	£3.95
Sliced onions mixed with carom seeds, coriander and gramflour	
Samosa	£3.95
Triangle from patties, stuffed with meat or vegetables	
Tiger Prawn Puri	£5.95
Tiger prawns cooked with spices and herbs, served on thin fried bread	
Mixed Kebab	£5.65
Sheek Kebab, Chicken Tikka, Lamb Tikka, Onion Bhaji	
Crab Malibar	£5.95
Minced crab prepared with onions, green peppers and potatoes	
Soft Shell Crabs	£6.95
Golden fried with spices and served on a bed of sweet roast pepper, cherry tomato and salad	
Garlic Mushrooms	£4.50
Baby button mushrooms stir fried in garlic and cream with a touch of coriander	
Duck Tikka	£5.95
Fresh coriander, garlic and chilli, sweet and sour, fairly hot	

Traditional Curry Dishes

Any Chicken or Lamb Tikka £3.00 extra charge						
Vegetable	Chicken	Lamb	Duck	T Prawn	K Prawn	
£6.95	£7.95	£8.25	£10.95	£9.95	£11.95	
Curry						
Medium spiced cooked in traditional sauce						
Korma						
Very mild, cooked with almond, coconut milk and cream						
Kashmir						
Medium with fruit						
Butter						
Mild, cooked with almonds, coconut milk, cream and butter						
Dhansak						
Cooked in lentils, hot sweet and sour sauce						
Pathia						
Cooked in a fairly hot sweet and sour sauce						

Vegetable	Chicken	Lamb	Duck	T Prawn	K Prawn
£6.95	£7.95	£8.25	£10.95	£9.95	£11.95
Diapaza					
Toasted with onions, tomatoes and peppers					
Madras					
A fairly hot and spicy curry					
Vindaloo					
Cooked in a very hot spicy sauce					
Bhuna					
Moist medium spicy curry					
Rogan					
Cooked in a rich onion and tomato sauce					
Sag					
Cooked with spinach and fenugreek leaves					

Tandoori Specialities

Served with salad

Tandoori Chicken	£8.60
Half spring chicken marinated in special Tandoori sauce with delicate herbs and spices, barbecued over charcoal	
Chicken or Lamb Shashlik	£9.95
Chicken or lamb marinated in chef's special spices, grilled with onions, tomatoes and peppers, cooked on a skewer over charcoal	
Tandoori King Prawn	£12.95
King prawn marinated with special herbs and spices, cooked on a skewer over charcoal	
Chicken or Lamb Tikka	£8.60
Diced bonless chicken or lamb mildly seasoned in a special spice, garlic and home-made spices, cooked on a skewer over charcoal	
Hash Shashlik	£11.95
Duck marinated in chef's special spices, grilled with onions, tomatoes and peppers, cooked on a skewer over charcoal	
Tandoori Mixed Grill	£12.95
Chef's selection of delicious Tandoori mixed grill marinated in spices, cooked on a skewer over charcoal	
Garlic Chicken Tikka	£9.50
Fresh coriander, garlic, onions	
Chicken Tikka Flambé	£10.95
Tikka tossed with tomatoes, mushrooms, green peppers and spring onions, flavoured with lime leaf and white wine, flambee style	

Chef's Recommendations

Kanataka	£8.95
Spicy chicken combining the sweet and smokey taste of traditional indian spices, garnished with fresh lime, coriander and sesame seeds	
Chicken or Lamb Tikka Masala	£8.95
Tender chicken or lamb cooked in a clay oven, coated in a tandoori sauce of herbs, spices and cream	
Special Mixed Masala	£10.95
Tandoori king prawn, tandoori chicken, lamb tikka, chicken tikka, cooked in a clay oven, coated in a tandoori sauce of herb spice and cream	
Shashlik Masala	£9.95
Chicken or lamb spice grilled with onions, tomatoes and peppers cooked in a clay oven, coated in a tandoori sauce of herb spice and cream	
Garlic Chilli Chicken or Lamb	£8.50
Tender chicken or lamb cooked with freshly chopped chillies, spicy and fairly hot	

Tawa Bengali Curry (home style)	£8.50
Tender succulent pieces of chicken or lamb exquisitely prepared delectable fenugreek sauce with baby potato and including fresh green chillies in a medium to slightly hot condensed sauce	
Kalia	£8.50
A highly spiced chicken or lamb dish cooked in a rich sauce with onions, ginger, peppers and fresh garlic	
Manchurian Amy Tikka Chicken or Lamb	£8.50
Sliced chicken or lamb cooked in a thick sweet and sour sauce with fresh onion, coriander and green pepper	
Mahbub Chicken Masala	£8.95
Tender pieces of chicken prepared with a very special sauce of minced meat. Highly flavoured with spices. This dish is highly recommended by the chef.	
Chicken or Lamb Pasanda	£8.50
Tender pieces of chicken or lamb cooked in a mild sauce with almonds, sultanas, red wine and fresh cream	
Chicken or Lamb Khadary	£8.95
Chicken or lamb marinated in yoghurt, baked in the tandoor, then gently cooked with minced meat, tomatoes, onions, green peppers and oriental spices	
Chicken or Lamb Jalfrezi	£8.50
Spicy diced chicken or lamb cooked in onions, tomatoes and green chillies	
Chicken or Lamb Shatkora	£8.50
A medium spiced dish served shatkora (Indian lime fruit) in a thick aromatic sauce with coriander, ginger and garlic	
Chicken or Lamb Korai	£8.50
Spices and herbs, green peppers, peeled tomatoes and cubed onions, moisturised on iron korai (souk)	
Honey Roasted Chicken or Lamb	£8.95
Chicken or lamb cooked with lemon juice with Indian spice in coconut milk	
Hash Makhani	£11.95
Tandoori grilled duck tossed in butter, yoghurt, fresh cream and mild spices with an exotic sauce	
Chicken or Lamb Au Gratin	£8.95
Diced barbecue chicken or lamb, cooked in chef's special mild sauce with butter, topped with cheese	
Goan Chicken or Lamb Tikka	£8.95
Cooked with green chilli, garlic, green peppers, coriander, mint, coconut and fine spices	
Chicken or Lamb Hariyali	£8.95
Chicken or lamb cooked with green herbs, mint, garlic and coriander	
Hash Jalfrezi	£11.95
Tender pieces of duck cooked in onions, tomatoes and green chillies	
Duck Bazar	£11.25
Marinated tandoori grilled, medium spiced sauce with yoghurt	
Gosth Kata Masala	£9.50
Tender lamb tikka immersed over night in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger and tamarind sauce, medium hot	
Shashlik Korai	£9.95
Fresh chicken or lamb grilled in a clay oven with chef's special spices, onions, tomato and green peppers	
Chicken or Lamb Lankhani	£8.50
Tender pieces of chicken or lamb prepared with onions, garlic and Naga pickled peppers, very hot	

Balti Dishes

These spicy dishes originate from the state of Punjab. They are cooked with the freshest herbs and spices, served with nan bread or rice

King Prawn Balti	£12.95
Prawn Balti	£11.25
Vegetable Balti	£9.95
Chicken or Lamb Balti	£10.95
Balti Chicken Tikka Masala	£11.25
Fairly hot and spicy, balti and masala taste	
Balti Chicken Tikka Sag	£11.25
Dry, fairly hot and spicy cooked with fresh spinach in balti spices	
Balti Chicken Jalfrezi	£11.25
Specially prepared chicken and sauce with fresh green peppers, chilli, tomatoes, onions and special herbs	
DuckBalti	£11.25

Sea Food Specialities

Machli Kata Masala	£11.95
Salmon chunks cooked with onions, siced ginger, garlic mustard seeds marinated in pre-mixed special spices	
Machli Biran	£11.95
Sea bass marinated in mustard oil, mixed spices, fried with onions	
Meen Molee	£11.95
Coconut fish curry (sea bass) recipe from Costal Kerela combines fresh ingredients curry leaves, coconut, onions, garlic and chilli	
Bengali Fish Curry	£11.95
A very popular household dish of Bengali monk fish, cooked with potato, aubergine and fresh coriander (medium)	
Suganda	£11.95
Sea bass or king prawns with herbs and spices with fresh cream butter, mango and topped with fresh spinach	
Raj Bata	£11.95
Sea bass or king prawns cooked in Bangladeshi style hot sauce, using crushed mustard seeds, ginger, garlic and green chilli	
Tandoori King Prawn Masala	£11.95
Pieces of grilled king prawn cooked in garlic and herbs with a rich creamy sauce	
Garlic Chilli King Prawn	£11.95
King prawn cooked with freshly chopped chillies, spicy and fairly hot	
King Prawn Jalfrezi	£11.95
Spicy king prawns cooked in onions, tomatoes and green chillies	
King Prawn Korai	£11.95
Spices and herbs, green peppers, peeled tomatoes and cubed onions moisturised on iron korai (souk)	
Food allergies & intolerances: please speak to our staff about the ingredients in your meal when making your order.	
NB: We are now doing gluten free meals.	

Book now for your Christmas Parties £41.95

Welcome to *New So India*

An Indian takeaway bringing you the taste of authentic cuisine of the Grand Moghuls.

Our extensive menu really pushes the boundaries. Fancy something a little different to your usual Chicken Madras? Want to explore dishes such as Crab Malibar or Swordfish Bhuna? Then beat a path here. For, as well as all your favourites, So India boasts dishes you just won't find anywhere else in the area!

Come and sample some of our finest traditional and contemporary dishes, created by our award winning chefs, using only the finest herbs and spices.

Dishes not on our menu can be prepared upon request, or why not be adventurous and create your own menu from a simple meal to an elaborate banquet, everything is freshly cooked to order using only the finest herbs and spices.

Monday Banquet Night(except Bank Holidays)
5 course meal £15.95 (special dish extra £3.00)
Outdoor seating area with open kitchen.

We are taking Christmas bookings now and have a special Christmas menu
(Open Christmas Day 12.00 - 3.00 pm)
Restaurant and Takeaway



Opening Hours

12 pm - 2 pm 5 pm - 11.30 pm
(7 days a week) including bank holidays

PLEASE NOTE:

- All major credit cards are welcome
- Card or cash only
- Some dishes may contain nuts, please check before placing order
- The management reserves the right to refuse service without giving an reason

Biriyani Dishes

All lightly spiced, mixed, fried with Basmati Rice and served with Vegetable Curry.

Tiger Prawn Biriyani	£10.95
Vegetable Biriyani	£9.95
Chicken or Lamb Biriyani	£10.95
Duck Tikka Biriyani	£11.95
King Prawn Biriyani	£12.95
Chicken or Lamb Tikka Biriyani	£11.25
Chicken or Lamb marinated in Tandoori sauce, barbecued over charcoal then mixed and fried with Basmati Rice.	
Special Mixed Biriyani	£11.95
Chicken, Lamb, Tiger prawn.	

Side Dishes

Vegetable Curry	£4.95
Mixed vegetables cooked in a medium sauce	
Aloo Gobi	£4.95
Potatoes and cauliflower cooked lightly spiced and dry	
Bombay Aloo	£4.95
Potatoes cooked in a hot spice	
Sag Aloo	£4.95
Potatoes cooked with spinach and coriander	
Sag Bhaji	£4.95
Fresh spinach with onion and garlic	
Niramish	£4.95
Variety of vegetables with spices, fairly dry	
Mushroom Bhaji	£4.95
Fresh mushrooms cooked in spices	
Bhindi Bhaji	£4.95
Fresh chopped okra cooked with garlic, herbs and spices	
Tarka Dall	£4.95
Lentils garnished with spices and chopped garlic	
Chana Masala	£4.95
Chickpeas with spices	
Palak Paneer	£5.25
Lightly spiced spinach with cheese	
Brinjal Bhaji	£4.95
Fresh aubergine cooked in spices and herbs	
Cauliflower Bhaji	£4.95
Fresh cauliflower cooked in spices and herbs	

Sundries

Special Fried Rice	£3.95
Basmati rice fried with peas and egg	
Mushroom Fried rice	£3.95
Basmati rice fried with mushrooms	
Kashmiri Rice	£3.95
Basmati rice with fruits	
Pilau Rice	£3.25
Flavoured Basmati rice	

Plain Basmati rice	£3.25
Lemon Rice	£3.95
Basmati rice fried with fresh lemon	
Nobabi Rice	£3.95
Basmati rice fried with vegetables and chopped boiled egg	
Coconut Rice	£3.95
Basmati rice fried with coconut	
Onion Fried rice	£3.95
Basmati rice fried with onion	
Garlic rice	£3.95
Basmati rice fried with fresh garlic	
Lemon and Ginger Rice	£3.95
Basmati rice fried with fresh lemon and ginger	
Raitha	£3.25
Yoghurt with onions, pineapple or cucumber	
Papadoms	80p
Plain or spicy	
Mango Chutney, Lime Pickle, Onion Salad or Mint Sauce (each)	£1.00

Indian Breads

Naan	£2.95
Leavened bread, baked in a charcoal oven	
Garlic Naan	£3.50
Baked with fresh chopped garlic	
Malai Naan	£4.25
Stuffed with cheese, onions and chillies	
Peshwari Naan	£3.50
Stuffed with almonds, coconut and raisins	
Cheese Naan	£4.50
Stuffed with cheese	
Cheese and Tikka Naan	£5.50
Stuffed with cheese and chicken tikka	
Garlic and Tomato Naan	£3.95
Stuffed with garlic and tomato	
Keema Naan	£4.50
Stuffed with spicy minced meat	
Kulcha Naan	£3.50
Bread stuffed with carrot, onion and green pepper	
Chapati	£1.80
Thin unleavened bread	
Paratha	£3.95
Leavened bread made of whole-wheat flour	
Stuffed Paratha	£4.50
Stuffed with vegetables	
Chips	£3.25

Set Meal for Two ...

Chicken Tikka, Sheek Kebab, Chicken Tikka Masala, Garlic Chilli Chicken, Bombay Aloo, Palak Paneer, Pilau Rice, Naan Bread + 2 Papadoms with Chutney £37.95
(Discount included)
(Main course or starter can be changed)

New So India

Exclusive Indian Cuisine

Takeaway Menu



Free Home Delivery
(Within a 5 mile radius, minimum order £15)

Cash only
10% Discount on collection
when you spend £15.00

Tel: 01903 782444 / 782315

3 The Corner House
(next to Angmering Station)
Station Road, East Preston, BN16 3AF
www.soindiarestaurant.co.uk

If you have any particular dietary requirements, please speak to a member of staff when ordering.