

# Welcome to India

An Indian take-away 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 Ostrich Tikka, 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 £10.95 (special dish extra £2.00)

**Sunday Lunch Buffet** Adults £7.95, Child £5.95

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 & Takeaway



### Opening Hours:

12pm – 2pm | 5pm – 11.30pm  
(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 any reason

## Biryani Dishes

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

<b>Tiger Prawn Biryani</b>	<b>£8.95</b>
<b>Vegetable Biryani</b>	<b>£6.95</b>
<b>Chicken or Lamb Biryani</b>	<b>£7.95</b>
<b>Duck Tikka Biryani</b>	<b>£9.95</b>
<b>King Prawn Biryani</b>	<b>£10.95</b>
<b>Chicken or Lamb Tikka Biryani</b>	<b>£8.95</b>
Chicken or Lamb marinated in Tandoori sauce, bar-b-qued over charcoal then mixed and fried with Basmati Rice	
<b>Special Mixed Biryani</b>	<b>£9.95</b>
Chicken, lamb, tiger prawn	
<b>Ostrich Biryani</b>	<b>£10.95</b>

## Side Dishes

<b>Vegetable Curry</b>	<b>£2.95</b>
Mixed vegetables cooked in a medium sauce	
<b>Aloo Gobi</b>	<b>£2.95</b>
Potatoes and cauliflower cooked lightly spiced & dry	
<b>Bombay Aloo</b>	<b>£2.95</b>
Potatoes cooked in a hot spice	
<b>Sag Aloo</b>	<b>£2.95</b>
Potatoes cooked with spinach and coriander	
<b>Sag Bhaji</b>	<b>£2.95</b>
Fresh spinach with onion and garlic	
<b>Niramish</b>	<b>£2.95</b>
Variety of vegetables with spices, fairly dry	
<b>Mushroom Bhaji</b>	<b>£2.95</b>
Fresh mushrooms cooked in spices	
<b>Bhindi Bhaji</b>	<b>£2.95</b>
Fresh chopped okra cooked with garlic, herbs and spices	
<b>Tarka Dall</b>	<b>£2.95</b>
Lentils garnished with spices & chopped garlic	
<b>Chana Masala</b>	<b>£2.95</b>
Chickpeas with spices	
<b>Palak Paneer</b>	<b>£2.95</b>
Lightly spiced spinach with cheese	
<b>Brinjal Bhaji</b>	<b>£2.95</b>
Fresh aubergine cooked in spices and herbs	
<b>Cauliflower Bhaji</b>	<b>£2.95</b>
Fresh cauliflower cooked in spices and herbs	

## Sundries

<b>Special Fried Rice</b>	<b>£2.95</b>
Basmati rice fried with peas and egg	
<b>Mushroom Fried Rice</b>	<b>£2.95</b>
Basmati rice fried with mushrooms	
<b>Kashmiri Rice</b>	<b>£2.95</b>
Basmati rice with fruits	
<b>Pilau Rice</b>	<b>£2.35</b>
Flavoured Basmati rice	

<b>Plain Basmati Rice</b>	<b>£2.25</b>
<b>Lemon Rice</b>	<b>£2.95</b>
Basmati rice fried with fresh lemon	
<b>Nobabi Rice</b>	<b>£2.95</b>
Basmati rice fried with Vegetables and chopped boiled egg	
<b>Coconut Rice</b>	<b>£2.95</b>
Basmati rice fried with coconut	
<b>Onion Fried Rice</b>	<b>£2.95</b>
Basmati rice fried with onion	
<b>Garlic Rice</b>	<b>£2.95</b>
Basmati rice fried with fresh garlic	
<b>Lemon &amp; Ginger Rice</b>	<b>£2.95</b>
Basmati rice fried with fresh lemon & ginger	
<b>Raitha</b>	<b>£1.95</b>
Yoghurt with onions pineapple or cucumber	
<b>Papadoms</b>	<b>70p</b>
Plain or Spicy	
<b>Mango Chutney Lime Pickle, Onion Salad</b> (each)	<b>70p</b>

## Indian Breads

<b>Naan</b>	<b>£2.25</b>
Leavened bread, baked in a charcoal oven	
<b>Garlic Naan</b>	<b>£2.35</b>
Baked with fresh chopped garlic	
<b>Malai Naan</b>	<b>£2.35</b>
Stuffed with cheese, onions & chillies	
<b>Peshwari Naan</b>	<b>£2.35</b>
Stuffed with almonds, coconut & raisins	
<b>Cheese Naan</b>	<b>£2.35</b>
Stuffed with cheese	
<b>Cheese and Tikka Naan</b>	<b>£3.65</b>
Stuffed with cheese & chicken tikka	
<b>Garlic &amp; Tomato Naan</b>	<b>£2.35</b>
Stuffed with garlic & tomato	
<b>Keema Naan</b>	<b>£2.35</b>
Stuffed with spicy minced meat	
<b>Kulcha Naan</b>	<b>£2.35</b>
Bread stuffed with carrot, onion, green pepper	
<b>Chapati</b>	<b>£1.50</b>
Thin unleavened bread	
<b>Paratha</b>	<b>£2.50</b>
Leavened bread made of whole-wheat flour	
<b>Stuffed Paratha</b>	<b>£2.85</b>
Stuffed with vegetables	

## Set Meal for Two...

Chicken Tikka, Sheek Kebab, Chicken Tikka Massala,  
Garlic Chilli Chicken, Bombay Aloo, Palak Paneer,  
Pilaw Rice, Nan Bread + 2 Papadoms with Chutney ..... £26.95  
(discount included)  
(main course or starter can be changed)



Exclusive Indian Cuisine

## Takeaway Menu



Free Home Delivery  
(within a 5 mile radius, minimum order £15)  
10% Discount on collection  
(when you spend £10)

Tel: 01903 782444 / 782315  
3 The Corner House  
(next to Angmering Station)  
Station Road, East Preston, BN16 3AF  
www.soindiarestaurant.co.uk

## Starters

<b>Special Mixed Platter for 2</b>	<b>£8.95</b>
Onion bhaji, chicken tikka, sheek kebab, samosa in special Chef's sauce	
<b>Mussels</b>	<b>£3.75</b>
cooked with garlic in a light creamy sauce	
<b>King Prawn Butterfly</b>	<b>£4.95</b>
King prawn deep fried in butter	
<b>Baja Machli or Tandoori Machli</b>	<b>£4.75</b>
Fillet of sea bass delicately spiced and fried in the pan or cooked in the tandoori	
<b>Katij Kebab</b>	<b>£3.95</b>
(lamb or chicken) cooked in a clay oven with mince meat in a variety of herbs and spices	
<b>Lamb or Chicken Chat</b>	<b>£3.75</b>
Small juicy pieces of lamb or chicken with cucumber, spiced with a hot and sour taste	
<b>Sheek Kebab</b>	<b>£3.65</b>
Minced baby lamb coated with herbs	
<b>Tandoori Chicken</b>	<b>£3.65</b>
¼ Piece of chicken, marinated in yoghurt and spices, bar-b-qued in clay oven	
<b>Chicken or Lamb Tikka</b>	<b>£3.65</b>
Diced chicken or tender filleted lamb, marinated in yoghurt with medium spices bar-b-qued in clay oven	
<b>Onion Bhaji</b>	<b>£2.95</b>
Sliced onions mixed with carom seeds, coriander and gramflour	
<b>Samosa</b>	<b>£2.95</b>
Triangle from patties, stuffed with meat or vegetables	
<b>Tiger Prawn Puri</b>	<b>£4.75</b>
Tiger prawns cooked with spices and herbs, served on thin fried bread	
<b>Mixed Kebab</b>	<b>£3.95</b>
Sheek Kebab, Chicken Tikka, Lamb Tikka, Onion Bhaji	
<b>Crab Malibar</b>	<b>£3.95</b>
Minced crab prepared with onions, green peppers and potatoes	
<b>Garlic Mushrooms</b>	<b>£3.10</b>
Baby button mushrooms stir fried in garlic and cream with a touch of coriander	
<b>Ostrich Tikka</b>	<b>£5.25</b>
Fresh coriander, garlic and chilli, sweet and sour, fairly hot	

## Traditional Curry Dishes

Chicken	£4.95	Lamb	£5.25	Duck	£9.95
King Prawn	£10.95	Vegetable	£4.75	Tiger Prawn	£7.95
Ostrich	£10.95	Chicken or Lamb Tikka	£6.25		
<b>Korma</b>					
Very Mild, Cooked with almond, coconut milk & cream					
<b>Curry</b>					
Medium spiced cooked in traditional sauce					
<b>Dupiaza</b>					
Toasted with onions, tomatoes and peppers					
<b>Sag</b>					
Milk, Cooked with spinach and fenugreek leaves, butter, almonds, coconut milk & cream					
<b>Butter</b>					
Mild, cooked with almond, coconut milk, cream & butter					

<b>Dhansak</b>	
Cooked in lentils, hot sweet and sour sauce	
<b>Pathia</b>	
Cooked in a fairly hot sweet and sour sauce	
<b>Kashmir</b>	
Medium with fruit	
<b>Madras</b>	
A fairly hot and spicy curry	
<b>Rogan</b>	
Cooked in a rich onion and tomato sauce	
<b>Bhuna</b>	
Moist medium spicy curry	
<b>Vindaloo</b>	
Cooked in a very hot spicy sauce	

## Tandoori Specialities

(Served with salad)

<b>Tandoori Chicken</b>	<b>£5.95</b>
Half spring chicken marinated in special Tandoori sauce with delicate herbs and spices, bar-b-qued over charcoal	
<b>Chicken or Lamb Shashlik</b>	<b>£7.95</b>
Chicken or Lamb marinated in chef's special spices, grilled with onions, tomatoes and peppers, cooked on a skewer over charcoal	
<b>Tandoori King Prawn</b>	<b>£10.95</b>
King prawn marinated with special herbs and spices, cooked on a skewer over charcoal	
<b>Chicken or Lamb Tikka</b>	<b>£5.95</b>
Diced boneless chicken mildly seasoned in a special spice, garlic and home-made spices, cooked on a skewer over charcoal	
<b>Hash Shashlik</b>	<b>£9.95</b>
Duck marinated in chef's special spices, grilled with onions, tomatoes and peppers, cooked on a skewer over charcoal	
<b>Tandoori Mixed Grill</b>	<b>£8.95</b>
Chef's selection of delicious Tandoori mixed Grill marinated in spices, cooked on a skewer over charcoal	
<b>Garlic Chicken Tikka</b>	<b>£6.95</b>
Fresh coriander, garlic, onions	
<b>Chicken Tikka Flambé</b>	<b>£8.95</b>
Tikka tossed with tomatoes, mushrooms, green peppers and spring onions, flavoured with lime leaf and white wine, flambéed style	

## Chef's Recommendations

<b>Kanataka</b>	<b>£6.95</b>
Spicy chicken combining the sweet and smokey taste of traditional indian spices, garnished with fresh lime, corriander and sesame seeds	
<b>Chicken or Lamb Tikka Masala</b>	<b>£6.25</b>
Tender chicken or lamb cooked in a clay oven, coated in a tandoori sauce of herbs, spices and cream	
<b>Tandoori King Prawn Masala</b>	<b>£10.95</b>
Pieces of grilled King prawn cooked in garlic and herbs with a rich creamy sauce	
<b>Special Mix Masala</b>	<b>£8.95</b>
Tandoori king prawn, tandoori chicken, lamb tikka, chicken tikka, cooked in clay oven, coated in a tandoori sauce of herb spice and cream	

<b>Shashlik Masala</b>	<b>£7.95</b>
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	
<b>Garlic Chilli Chicken or Lamb</b>	<b>£6.25</b>
Tender chicken or lamb cooked with freshly chopped chillies, spicy and fairly hot	
<b>Tawa Bengali Curry (home style)</b>	<b>£6.25</b>
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	
<b>Kalia</b>	<b>£6.25</b>
A highly spiced chicken or lamb dish cooked in a rich sauce with onions, ginger, peppers and fresh garlic	
<b>Manchurian Amy Tikka Chicken or Lamb</b>	<b>£7.95</b>
Sliced chicken or lamb cooked in a thick sweet and sour sauce with fresh onion, corander and green pepper	
<b>Garlic Chilli King Prawn</b>	<b>£10.95</b>
King prawn cooked with freshly chopped chillies, spicy and fairly hot	
<b>Mahbub Chicken Massala</b>	<b>£7.95</b>
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	
<b>Chicken or Lamb Pasanda</b>	<b>£6.25</b>
Tender pieces of chicken or lamb cooked in a mild sauce with almonds, sultanas, red wine and fresh cream	
<b>Chicken or Lamb Khadary</b>	<b>£6.95</b>
Chicken or lamb marinated in yoghurt, baked in the Tandoor then gently cooked with minced meat, tomatoes onions, green peppers and oriental spices	
<b>Chicken or Lamb Jalfrezi</b>	<b>£6.25</b>
Spicy diced chicken or lamb cooked in onions, tomatoes and green chillies	
<b>Marugh Shatkora</b>	<b>£6.25</b>
A medium spiced dish served with shatkora (Indian lime fruit) in a thick aromatic sauce with coriander, ginger and garlic	
<b>King Prawn Jalfrezi</b>	<b>£10.95</b>
Spicy King prawns cooked in onions, tomatoes and green chillies	
<b>Chicken or Lamb Korai</b>	<b>£6.25</b>
Spices and herbs, green peppers, peeled tomatoes and cubed onions, moisturised on iron korai (souk)	
<b>King Prawn Korai</b>	<b>£10.95</b>
Spices and herbs, green peppers, peeled tomatoes and cubed onions moisturised on iron korai (souk)	
<b>Honey Roasted Spicy Chicken or Lamb</b>	<b>£7.95</b>
Chicken or Lamb cooked with lemon juice with indian spice in coconut milk	
<b>Hash Makhani</b>	<b>£9.95</b>
Tandoori grilled duck tossed in butter, yoghurt, fresh cream and mild spices with an exotic sauce	
<b>Chicken or Lamb Au Gratin</b>	<b>£7.95</b>
Diced bar-b-qued chicken or lamb, cooked in chef's special mild sauce with butter, topped with cheese	
<b>Goan Chicken or Lamb Tikka</b>	<b>£7.95</b>
Cooked with green chilli, garlic, green peppers, coriander, mint, coconut and fine spices	

<b>Hash Jalfrezi</b>	<b>£9.95</b>
Tender pieces of duck cooked in onions, tomatoes and green chillies	
<b>Chicken or Lamb Hariyali</b>	<b>£7.95</b>
Chicken or lamb cooked with green herbs, mint, garlic, coriander and green chillies	
<b>Ostrich Bazar</b>	<b>£10.95</b>
Marinated Tandoori Grilled, medium spiced sauce with yoghurt	
<b>Gosth Kata Masala</b>	<b>£7.95</b>
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	
<b>Shashlik Korai</b>	<b>£8.95</b>
Fresh chicken or lamb grilled in clay oven with chef's special spices, onions, tomato and green peppers	
<b>Chicken Lankhani</b>	<b>£6.95</b>
Tender pieces of chicken 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

<b>Balti King Prawn</b>	<b>£10.95</b>
<b>Prawn Balti</b>	<b>£8.95</b>
<b>Vegetable Balti</b>	<b>£7.95</b>
<b>Chicken or Lamb Balti</b>	<b>£8.95</b>
<b>Balti Chicken Tikka Masala</b>	<b>£9.25</b>
Fairly hot and spicy, balti and masala taste	
<b>Balti Chicken Tikka Sag</b>	<b>£9.25</b>
Dry fairly hot and spicy cooked with fresh spinach in balti spices	
<b>Balti Chicken Jalfrezi</b>	<b>£9.25</b>
Specially prepared chicken and sauce with fresh green peppers, chilli, tomatoes, onions and special herbs	
<b>Ostrich Balti</b>	<b>£10.95</b>

## Sea Food Specialities

<b>Machli Kata Masala</b>	<b>£10.95</b>
Salmon chunks cooked with onions, sliced ginger, garlic mustard seeds marinated in pre-mixed special spices	
<b>Machli Biran</b>	<b>£10.95</b>
Sea Bass marinated in mustard oil, mixed spices, fried with onions	
<b>Meen Molee</b>	<b>£10.95</b>
Coconut fish curry (sea bass) recipe from Costal Kerela combines fresh ingredients curry leaves, coconut, onions, garlic and chilli	
<b>Bengali Fish Curry</b>	<b>£10.95</b>
A very popular household dish of bengali monk fish, cooked with potato, aubergine and fresh coriander (medium)	
<b>Suganda</b>	<b>£10.95</b>
King prawn or sea bass with herbs and spices with fresh cream butter, mango and topped with fresh spinach	
<b>Raj Bata</b>	<b>£10.95</b>
Sea Bass & King prawns cooked in Bangladeshi style hot sauce, using crushed mustard seeds, ginger, garlic & green chilli	

**NB: We are now doing gluten free meals**

**Eat In 10% off food**  
Only Valid Tuesday, Wednesday & Thursday