

**SIDE DISHES**

**SUNDRIES**

**INDIAN BREAD**

**Mushroom Bhaji** ..... £3.95  
Fresh mushrooms cooked in spices & herbs

**Bhindi Bhaji** ..... £3.95  
Freshly chopped okra cooked with herbs and spices

**Sag Bhaji**..... £3.95  
Fresh Spinach cooked in spices and herbs

**Cauliflower Bhaji**..... £3.95  
Fresh cauliflower cooked in spices & herbs

**Brinjal Bhaji**..... £3.95  
Roasted aubergine cooked in spices and herbs

**Aloo Gobi** ..... £3.95  
Potatoes and cauliflower cooked in spices and herbs

**Bombay Potatoes**..... £3.95  
Potatoes cooked in spice

**Sag Aloo** ..... £3.95  
Spinach cooked with potatoes and coriander

**Niramish** ..... £3.95  
Variety of fresh vegetables cooked in spices and herbs

**Chana Masala** ..... £3.95  
Chick peas cooked in spices and herbs

**Sag Ponir** ..... £3.95  
Lightly spiced spinach with Indian cheese

**Vegetable Curry** ..... £3.95  
Mixed vegetable cooked in medium sauce

**Tarka Dall** ..... £3.95  
Lentils garnished with spices and chopped garlic

**Pilau Basmati Rice** ..... £2.80  
Flavoured basmati rice

**Plain Basmati Rice** ..... £2.60

**Special Fried Rice** ..... £3.50  
Basmati fried rice cooked with eggs & peas.

**Mushroom Fried Rice** ..... £3.50  
Basmati fried rice cooked with mushroom.

**Kashmiri Rice**..... £3.50  
Basmati rice stir fried with mixed fruits.

**Keema Rice**..... £3.50  
Basmati fried rice cooked with mince meat

**Lemon Rice**..... £3.50  
With fresh lemon.

**Lemon and Ginger Rice**..... £3.50  
With fresh lemon and ginger.

**Garlic Rice**..... £3.50  
Cooked with chopped fresh garlic.

**Coconut Rice** ..... £3.50  
Cooked with ground coconut.

**Onion fried rice** ..... £3.50  
Basmati rice fried with onion

**Raitha** ..... £2.70  
Yogurt with onions or cucumber

**Plain or Spicy Papadom** ..... 90p

**Mango Chutney, Line Pickles, Onion Salad, Mint Sauce** (each) .... 90p

**Plain Naan** ..... £2.50

**Garlic Naan** ..... £2.95  
Baked with fresh chopped garlic.

**Malai Naan** ..... £2.95  
Stuffed with chilli and cheese.

**Peshwari Naan** ..... £2.95  
Stuffed with coconut and raising.

**Cheese Naan** ..... £2.95  
Stuffed with cheese.

**Cheese and Tikka Naan** ..... £3.50  
Stuffed with cheese and chicken tikka.

**Keema Naan**..... £2.95  
Stuffed with spicy mince meat

**Chapati** ..... £2.20  
Thin unleavened bread.

**Paratha** ..... £3.50  
Leavened bread made of whole meal flour.

**Stuffed Paratha** ..... £3.50  
Leavened bread made of whole meal flour stuffed with vegetables.

**ENGLISH DISHES**

**Chips** ..... £2.50

**Chicken and chips** ..... £7.50

**Chicken omelette and chips ...** £7.50

**Mushroom Omlette and chips** £6.95

**Plain Omlette and chips** ..... £6.50

**DRINKS**

**Coke, Diet Coke** (Cans 330ml).....£1.50

**10% DISCOUNT ON CASH COLLECTION ONLY (ON ORDERS OVER £10)**

HOME DELIVERY AVAILABLE

DELIVERY CHARGE: PO18 8 - £2 | PO10 8 - £3 | PO19 3 - £3 | PO19 8 - £3  
FOR ALL OTHER POSTCODES PLEASE ENQUIRE

Following our achievements across West Sussex, We are very proud to give the people of Bosham and the local area an authentic yet contemporary Indian experience. Our experienced chefs have crafted a menu combining a host of traditional favourites alongside a range of unique creations, Exclusive to So India.

Using only premium quality and daily fresh to ensure the highest levels of flavours and exquisite tastes. If you have any questions please ask our knowledgeable staff and they will do their utmost to help you.

- We can provide event catering for Weddings, Birthdays, Private parties.
- If the dish of your choice is not listed, please enquire with the staff, the chef will try his best to oblige.
- Management reserves the right to refuse service without notice or explanation.
- All major credit cards accepted We do not accept cheques

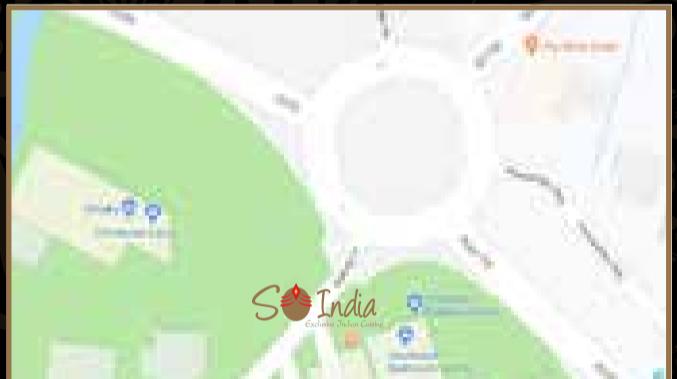
**❖ Allergy Awareness:**

If you suffer from allergies, please enquire when ordering. Our dishes may contain: Gluten, Nuts, Milk, Peanuts, Soya, Mustard, Sesame seeds, Lupin, Egg, Crustaceans, Celery, Fish / Fish bone, Molluscs, Sulphur Dioxide. Above Allergens mentioned may be present in any of our dishes. Customers with any allergies, eat at their own risk.

Vegetarian – **V** | Gluten – **G** | Dairy – **D** | Contains Nuts – **N** | Fish – **F**  
Egg – **E** | Mustard – **M** | Crustaceans – **C**



Father & Son Team  
Rijwhan & Michael Noor



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## STARTER DISHES

- Onion Bhaji** ..... £3.50  
Sliced onions mixed with carom seeds and coriander
- Chicken Tikka** ..... £4.20  
Diced chicken marinated & cooked over tandoor
- Lamb Tikka** ..... £4.70  
Diced lamb marinated & cooked over tandoor
- Somosa (meat or vegetable)...** £3.50  
Triangle shaped pastry stuffed with spicy lamb or vegetables
- Tiger Prawn Puree** ..... £4.95  
Tiger prawns cooked with spice and herbs, served with a thin fried bread
- Sheek Kebab** ..... £3.95  
Minced baby lamb coated with herbs
- Kathi Kebab** ..... £4.50  
(Lamb or Chicken) cooked in a clay oven with mince meat in a variety of herbs and spices, rolled in a puree wrap.
- Lamb or Chicken Chat** ..... £4.20  
Small juicy pieces of lamb or chicken with cucumber, spiced with a hot and sour taste
- Garlic Mushroom** ..... £3.50  
Baby button mushrooms stir fried in garlic and cream with a touch of coriander

- Crab Malibar** ..... £3.95  
Minced crab cake prepared with spice, onions and potatoes.
- Mixed Kebab**..... £5.95  
Sheek Kebab, Chicken Tikka, Lamb Tikka, Onion Bhaji
- King Prawn Butterfly** ..... £5.95  
King prawn deep fried in butter
- Tandoori Chicken** ..... £3.95  
1/4 Piece of chicken marinated in special tandoori sauce with delicate herbs and spices barbecued over charcoal
- King Prawn Puri**..... £5.95  
King prawns cooked with spice and herbs, served with a thin fried bread

### TANDOORI

Specialities (All dishes are served with salad & mint sauce)

- Tandoori Chicken** ..... £7.95  
Half spring chicken marinated in special tandoori sauce with delicate herbs and spices barbecued over charcoal
- Chicken Shashlik** ..... £9.95  
**Lamb Shashlik**..... £10.95  
Chicken or lamb marinated in chefs special spice grilled with onions, tomatoes and peppers, cooked on skewers over charcoal

- Garlic Chicken Tikka** ..... £9.50  
Fresh coriander, garlic, Onions
- Tandoori King Prawn** ..... £13.95  
Succulent king prawns marinated with special herbs and spices, cooked on a skewer over tandoor
- Chicken Tikka** ..... £7.95  
**Lamb Tikka** ..... £9.50  
Diced chicken or lamb marinated & cooked over tandoor
- Chicken Tikka Flambe** ..... £9.50  
Tikka tossed with tomatoes, mushrooms, greens peppers and spring onions, flavoured with lime leaf, flambéed style
- Tandoori Mixed Grill** ..... £12.50  
A combination of Tandoori chicken, lamb tikka, chicken tikka and sheek kebab



## CHEFS RECOMMENDATIONS

- Kanataka**..... £8.95  
Spicy chicken combining sweet and smoky taste of traditional Indian spices, garnished with fresh lime, coriander and sesame seeds.
- Chicken Tikka Masala** ..... £8.50  
**Lamb Tikka Masala** ..... £9.50  
**Tandoori King Prawn Masala** ..... £12.95  
Cooked in a clay oven, a mild creamy tomato based sweet sauce, flavoured with tandoori spice and herbs.
- Naga Chicken** ..... £8.50  
**Naga Lamb**..... £9.50  
Tender chicken or lamb cooked with naga chillies, combined with tomatoes, garlic and onion -very hot
- Butter Chicken** ..... £8.50  
**Butter Lamb**..... £9.50  
Tandoori simmered chicken or lamb cooked in rich mild sauce with coconut, sultanas and fresh cream topped with butter.
- Shashlik Massala**..... £10.95  
Chicken marinated in Chef's special tandoori sauce with delicate herbs and peppers, cooked on skewers over coals with massala
- Special Mix Massala** ..... £11.95  
Tandoori king prawns, chicken tikka, lamb tikka and tandoori chicken cooked in a clay oven, coated in a tandoori sauce of herbs, spices and cream.
- Garlic Chilli Chicken**..... £8.50  
**Garlic Chilli Lamb**..... £9.50  
**Garlic Chilli King Prawn** ..... £12.95  
Cooked with green/red peppers, coriander, fairly hot sauce with freshly chopped garlic and chillies

- Tawa Bengali Curry** (Home style) £8.50  
Tender succulent pieces of lamb or chicken exquisitely prepared in a delectable fenugreek sauce with baby potato and freshly green chillies in a medium to slightly hot sauce.
- Chicken Kalia** ..... £8.50  
**Lamb Kalia**..... £9.50  
A highly spiced dish cooked in a medium sauce with onion, ginger, pepper and fresh garlic
- 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 Pasanda** ..... £8.50  
**Lamb Pasanda** ..... £9.50  
A mild sauce with coconut, sultanas, fresh cream and yoghurt. Mild
- Chicken Khadary**..... £8.50  
**Lamb Khadary** ..... £9.50  
Chicken or lamb marinated in yoghurt, baked in the tandoori then gently cooked with minced meat, tomatoes onions, green peppers & ground Spices.
- Murugh Shatkora (Chicken)...** £8.50  
A medium spiced dish served with shatkora (Indian lime fruit) in a thick aromatic sauce with coriander, ginger and garlic.
- Chicken Korai** ..... £8.50  
**Lamb Korai** ..... £9.50  
**King Prawn Korai** ..... £12.95  
A medium sauce with spices, herbs, fresh green peppers, peeled tomatoes and cubed onions, moistened on iron korai
- Honey Roasted Spicy Lamb** ..... £9.50  
Tender pan fried lamb cooked in medium sauce topped with coriander and a drizzle of honey.

- Chicken Au-Gratin** ..... £8.50  
**Lamb Au-Gratin** ..... £9.50  
Diced barbecued chicken or lamb, cooked in chef's special mild sauce with butter, topped with cheese
- Goan Chicken Tikka** ..... £8.50  
**Goan Lamb Tikka** ..... £9.50  
Chicken or Lamb cooked with garlic, green peppers, coriander, mint, coconut and fine spices, hint of chilli
- Chicken Jalfrezi** ..... £8.50  
**Lamb Jalfrezi** ..... £9.50  
**King Prawn Jalfrezi** ..... £12.95  
Cooked in a thick sauce with sliced onions, tomatoes, peppers, green chillies and flavoured with Karachi spice
- Chicken Hariyali** ..... £8.50  
**Lamb Hariyali** ..... £9.50  
Chicken or Lamb cooked with greens herbs, mint garlic, coriander in mild sauce
- Ghost Kata Massala** ..... £9.50  
Tender lamb tikka immersed overnight in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger and Worcester sauce, medium hot.
- Achari Ghosh**..... £9.50  
A traditional north Indian hot and sharp curry of tender lamb with Indian lime fruit, onion fennel, mustard seeds, fresh chillies, coriander, ginger and garlic.
- Chicken Makhani**..... £8.50  
Marinated Chicken tikka cooked in our own home made mild and sweet flavoured, tomato based sauce with coconut, butter and cream.

## TRADITIONAL CURRY DISHES

The following dishes are prepared using Vegetables, Chicken, Lamb, Prawns or King Prawns in a sauce of your choice.

- (a) Chicken £6.95 (b) Lamb £7.95  
(c) Prawns £7.95 (d) King Prawns £10.95  
(e) Vegetables £6.50 (f) Chicken Tikka £7.95  
(g) Lamb Tikka £8.95

### Korma

A mild, sweet coconut and mango based sauce, flavoured with cardamom and finished generously with fresh cream. A great introduction for those who are new to Indian cuisines.

### Curry

Medium Spiced cooked in traditional sauce.

### Dupiaza

Meaning 'double onion'-is made with fresh onions, mildly spiced and flavoured with garam masala (cinnamon, cardamom and cloves).

### Saag

A Pureed spinach sauce, flavoured with garam masala (cinnamon, cardamom and cloves).

### Dansak

This dish is cooked with lentils and tomatoes with a hint of chilli in a sweet and sour sauce.

### Pathia

This dish is served on auspicious occasions, it has an interesting balance between hot, sweet & sour flavours.

### Kashmir

Medium with fruit

### Rogon

With onions and tomatoes, and infused with the subtle flavours of cardamom and a touch with fresh coriander.

### Bhuna

This dish is a style of cooking in which the ingredients are pan fried with spices, onions, tomatoes in oil to make a dry spicy reach sauce, finished with fresh coriander.

**Madras** Fairly Hot.

**Vindaloo** Very Hot

## BIRYANI DISHES

Biryani are dry dishes cooked with basmati rice and flavoured with special spice served with a separate vegetable curry

- Chicken Biryani** ..... £8.95  
**Lamb Biryani**..... £9.95  
**Chicken Tikka Biryani** ..... £9.95  
**Lamb Tikka Biryani** ..... £10.95  
**Tiger Prawn Biryani** ..... £9.95  
**King Prawn Biryani** ..... £12.95  
**Vegetable Biryani** ..... £7.95  
**Mixed Biryani Special**..... £12.95  
Chicken, Lamb, Tiger Prawn

## BALTI DISHES

The spicy Balti dishes originated from the state of Punjab. The Balti dishes are cooked with the finest herbs and spices and served with a Naan bread or Pilau rice.

- Chicken Balti**..... £9.50  
**Lamb Balti** ..... £10.50  
**Vegetable Balti** ..... £8.50  
**Balti Chicken Tikka Massala** ..... £9.95  
**Balti Chicken Tikka Saag**..... £9.95



## SEA FOOD SPECIALTIES

- Bengali Fish Curry** ..... £10.95  
A very popular household dish of Bengal. Telapia fish cooked with potatoes, aubergine, chilli and fresh coriander, medium hot. (Slightly Hot)
- Machli Kata Massala** ..... £10.95  
Salmon chunks immersed overnight in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger and Worcester sauce, medium hot.
- King Prawn Suganda** ..... £12.95  
King Prawn with herbs and spices with fresh cream butter, mango and topped with fresh spinach.

