

# Sangam

Indian cuisine

Ph : 4433305643

Tuesday to Friday

11.30 am - 2.30 pm

&

5.00 pm - 9.30 pm

Saturday & Sunday

11.30 am - 3.00 pm

&

5.30 pm - 10.00 pm

Monday Holiday

## SOUPS

- Lentil Soup** \$5.0  
Slow cooked lentils tempered with cumin and cilantro
- Murungakkai Soup** \$5.0  
A South Indian traditional spicy and sour sorba with drumstick
- Chettinad Kozhi Milagu Rasam** \$7.0  
Chicken soup flavored with onions, garlic, pounded black pepper corn and cumin.
- Attukal Soup (Goat)** \$8.0  
Goat bone & marrow soup from masala stock pot

## VEG APPETIZER

- Medu Vada** \$7.0  
South Indian doughnut-shaped snack made from urad dal
- Masala Vada** \$7.0  
Coarsely ground Chana dal fried with freshly chopped onion green chilly & fennel
- Idli (3pcs)** \$7.0  
Self fermented rice batter steamed cake, served with chutneys & sambar
- Sambar Idli** \$13.0  
Steamed idly soak in boiled sambar, and serve with coconut chutney
- Veg Samosa** \$6.0  
Masala mashed potato stuffed in a thin crust sheet and fried

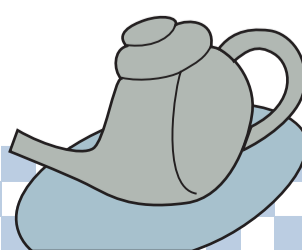
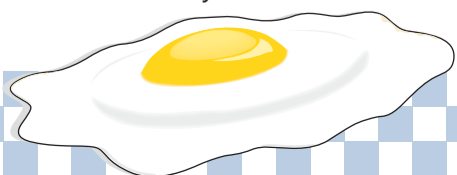
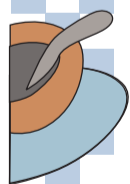
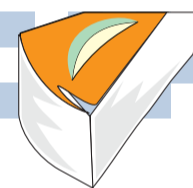
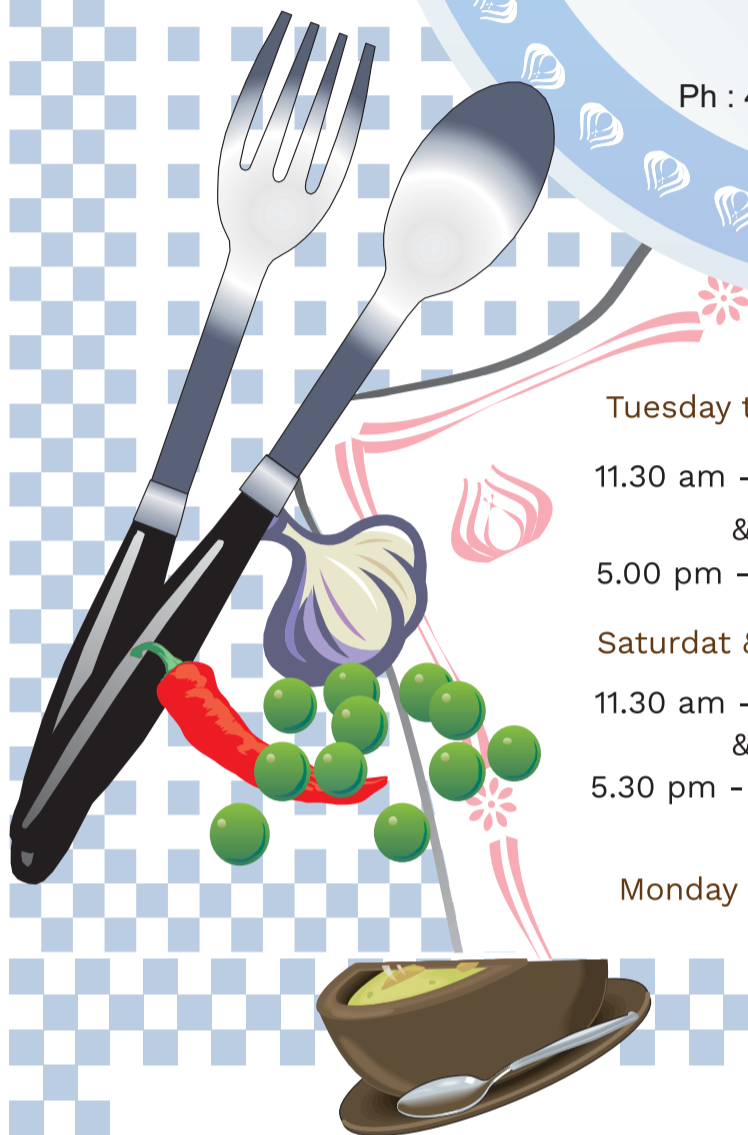
- Onion Pakoda** \$7.0  
Spring onion deep fried with crispy chickpea batter
- Khatta Meetta okra** \$9.0  
Okra cooked in sweet and sour gravy
- Cut Mirchi** \$8.0  
Chickpea batter fried green chilly, served with creamy coriander dip
- Lasuni Gobi** \$10.0  
Batter coated cauliflower tossed in a tomato garlic sauce
- Gobi 65** \$10.0  
Batter fried cauliflower tossed with aromatic spices
- Gobi Manchurian** \$10.0  
Batter fried cauliflower cooked with sweet and spicy sauce
- Panner 65** \$11.0  
Batter fried panner tossed with aromatic spices
- Chili Panner** \$11.0  
Cottage cheese fried & sauteed with onion & bell pepper sauce
- Panner Pepper Fry** \$11.0  
Cottage cheese tawa roasted with spices and bell peppers
- Baby Corn Manchurian** \$11.0  
Fried baby corn are then tossed in a spicy sweet gravy made with onions, capsicum, spices and sauces
- Chili Parotta** \$12.0  
Torn pieces of parotta which are stir fried with onion and bell pepper with touch of spices

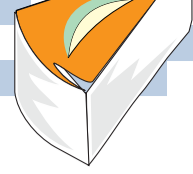
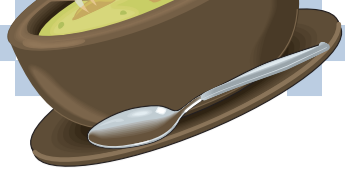
## NON-VEG APPETIZER

- Sangam Special Chicken** \$12.0  
Chicken cooked in south Indian style flavored with sangam's special masala
- Chicken 65** \$12.0  
Chicken cubes marinated and fried then tossed with garlic and spices
- Chicken Pepper Fry** \$14.0  
Chicken that is cooked in a special blend of spices & black pepper
- Chicken Pakoda** \$12.0  
Deep-fried crispy boneless chicken pieces that are marinated with spices and chickpea flour
- Chicken Lollipop** \$12.0  
Masala fried chicken wing pops
- Chili Chicken** \$12.0  
Cubes of chicken fried and tossed with onion, pepper and sauce
- Chicken Manchurian** \$12.0  
Indo-Chinese saucy fried chicken
- Kozhi Vepudu** \$12.0  
Spicy chicken dry saute with a spicy powder
- Chicken Majestic** \$13.0  
Fried chicken coated in a spicy, tangy yogurt based sauce.
- Mango Chicken** \$13.0  
Seared chicken breast, bell peppers and fresh mango, all tossed in a sweet and savory sauce.
- Lamb Pepper Fry** \$14.0  
Lamb pieces that is cooked in a special blend of spices & black pepper
- Fish 65** \$14.0  
Fish cubes marinated and fried then tossed in sauce
- Chili Fish** \$14.0  
Cubes of fish fried and tossed with onion, pepper and sauce
- Nethili Fish Fry** \$14.0  
Anchovies marinated with spices and then shallow fried
- Karimeen Tawa Fry (Pompano)** \$16.0  
Marinated fish fried and wrapped in banana leaf with tomato onion gravy and grilled
- Eral Thokku** \$16.0  
Dry roasted prawn with chettinad spices
- Naatu Kozhi Roast** \$15.0  
Dry tawa roasted country chicken
- Vanjaram Meen Varuval (Weekend) 2pcs** \$18.0  
Vanjaram slices marinated with special spices and shallow fried
- Veg. Sizzler Scheszwan Style**  
Stewed rice with Mushroom

## VEG ENTREES

- Dal Tadka** \$14.0  
Mild spices used to make this dal tadka
- Saag Paneer** \$15.0  
Fresh homemade Indian cheese gently cooked with garden spinach and mild spices
- Mutter Paneer** \$15.0  
Cubes of cottage cheese, cooked in a rich creamy onion cashew gravy and flavored with fenugreek leaves
- Bhindi Masala** \$14.0  
Crispy lady's finger cooked with ginger, onions, tomatoes, herbs and spices
- Chettinad Veg Kuruma** \$14.0  
Fresh vegetables cooked in coconut gravy with chettinad spices
- Chettinad Veg Curry** \$14.0  
Chettinad style vegetable curry cooked with special masala mix
- Poondu kulambu** \$14.0  
spicy & flavourful gravy made by cooking garlic, tomato, onion with tempered & ground spices
- Gutti Venkaya** \$14.0  
Tender eggplant in a peanut and coconut-based gravy
- Ennai Kathirikai Kulambu** \$14.0  
Whole baby eggplant fried and cooked in a rich thick gravy
- Panner Tikka Masala** \$15.0  
Cottage cheese cooked in rich creamy tomato gravy with spice mix
- Panner Butter Masala** \$15.0  
Cottage cheese cooked in rich creamy tomato gravy with masala mix and a dollop of butter
- Malai Kofta** \$15.0  
Potato, carrot & cottage cheese dumplings cooked in cashew and nuts paste, nutmeg & cumin
- Navaratna Kuruma** \$15.0  
Rich dish made with an assortment of veggies, fruits and nut
- Tofu Tikka Masala** \$15.0  
Tofu cooked in rich creamy tomato gravy with spice mix
- Channa Masala** \$13.0  
Chickpeas cooked with onion, tomatoes, garam masala & dry fenugreek

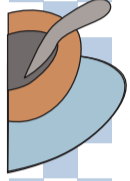




- Kadai Vegetable** \$14.0  
Mix fresh vegetables cooked with onions, tomatoes, cumin, turmeric & garam masala
- Kadai Paneer** \$15.0  
Cottage cheese cooked with onions, tomatoes, cumin, turmeric & garam masala
- Kothamali Panner Curry** \$15.0  
Paneer cooked in flavor rich Coriander gravy

**NON -VEG ENTREES**

- Chicken Chettinad** \$16.0  
Chicken cooked in south Indian style flavored with chef's masalas and coconut milk
- Kothamali Chicken Curry** \$16.0  
Chicken cooked in flavor rich Coriander gravy
- Kadai Chicken** \$16.0  
Boneless tender pieces of chicken cooked with fenugreek and spices
- Chicken Tikka Masala** \$17.0  
Chicken barbecued and cooked in tangy and creamy tomato Sauce cooked with diced onion and bell peppers
- Butter Chicken** \$17.0  
Creamy chicken gravy with tomato and onion base and a dollop of butter
- Chicken Saag** \$16.0  
Delicately spiced boneless pieces of chicken with fresh spinach and mild spices



- Naatu Kozhi Masala** \$17.0  
Country chicken which will be brilliant in taste by Chettinadu
- Gongura Chicken Curry** \$16.0  
Soft chicken cooked with tangy sorrel leaves, onion, ginger garlic and red chillies
- Chicken Vindaloo** \$16.0  
Boneless chicken and potatoes in a hot and spicy gravy
- Kongunadu Chicken Curry** \$16.0  
Super spicy and fragrant chicken curry made kongu style with fresh spice powder
- Chettinad Goat Curry** \$18.0  
Goat cooked in south Indian style flavored with chef's masalas and coconut milk
- Chettinad Egg Masala** \$15.0  
Hardboiled eggs in a onion and red chillies & curry leaves
- Salmon Tikka Masala** \$19.0  
Fish barbecued and cooked in tangy and creamy tomato. Sauce cooked with diced onion and bell peppers
- Vanjaram Meen Kulambu** \$18.0  
King fish curry made with sour and spicy Sauce finish with coconut milk
- Chettinad Goat Masala** \$18.0  
Tender lamb cooked with South Indian spices and finish with

- coconut milk
- Kothamali Goat Curry** \$18.0  
Goat flavored with corriander, onion, tomatoes, green chillies & curry leaves
- Goat Sukkah** \$18.0  
Goat t is cooked in a special blend of spices & black pepper
- Lamb Tikka Masala** \$18.0  
Lamb barbecued and cooked in tangy and creamy tomato sauce cooked with diced onion and bell peppers
- Lamb Saag** \$18.0  
Delicately spiced lamb, spinach cooked in a curry sauce with fresh herbs
- Lamb Sang Josh** \$20.0  
Delicately spiced lamb, spinach cooked in a curry sauce with fresh herbs
- Kongunadu Goat Curry** \$18.0  
Kongunadu style goat curry in a coconut paste, onion, turmeric, and pepper gravy

**SANGAM THALI SPECIALS (VEG/NON-VEG)**

- Platter that is served with different dishes
- Veg Thali** \$14.0
- Egg Thali** \$15.0
- Chicken Thali** \$16.0
- Goat Thali** \$17.0
- Fish Thali** \$17.0

**PAROTTA SPECIALS**

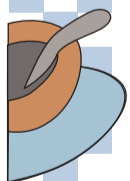
- Veg Kothu Parotta** \$13.0  
Flaky shredded flatbreads are cooked in a spicy curry masala
- Egg Kothu Parotta** \$14.0  
Flaky shredded flatbreads are cooked in a spicy curry masala with eggs
- Chicken Kothu Parotta** \$15.0  
Flaky shredded flatbreads are cooked in a spicy curry masala with eggs and chicken

**INDO-CHINSE RICE & NOODLES SPECIALS**

- Veg Fried Rice** \$13.0  
Basmathi rice tossed with bell peppers, green onions and veggies
- Egg Fried Rice** \$14.0  
Basmathi rice tossed with bell peppers, green onions veggies and egg
- Chicken Fried Rice** \$15.0  
Basmathi rice tossed with bell peppers, green onions, veggies, egg and chicken
- Veg Noodles** \$13.0  
Noodles tossed with vegetables
- Egg Noodles** \$14.0  
Noodles tossed with vegetables and egg
- Chicken Noodles** \$15.0  
Noodles tossed with vegetables, egg and chicken

**TANDOORI SPECIALS**

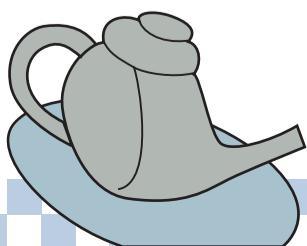
- Pudina Panner Tikka** \$14.0  
Cottage cheese marinated with mint and other Indian spices
- Tandoori Chicken** \$16.0  
Roasted half chicken baked in tandoor oven with hung yogurt, chilli & garam masala marinade
- Chicken Tikka** \$18.0  
Boneless pieces of chicken marinated overnight with exotic Indian herbs and spices
- Zafrani Malai Kebab** \$18.0  
Boneless chicken in cashew, nutmeg, mace & saffron marinade, baked to perfection in tandoor
- Pineapple Salmon Tikka** \$20.0  
Salmon and pineapple grilled to perfection in tandoor oven with Indian spices
- Coriander Lamb Chops** \$22.0  
Lamb rack grilled to perfection with coriander and ginger puree and topped with black pepper



- Hyderabad Goat Biryani** (Weekends) \$16.0  
Flavored basmati rice cooked in pressured steam pot with goat and spice mix
- Kadai Chicken Boneless Biryani** \$15.0  
Long grain basmati rice cooked in a steam pot with chicken cubes sauteed with masala.
- Kadai Egg Biryani** \$14.0  
Long grain basmati rice cooked in a steam pot with special spices and hard boiled eggs
- Kadai Shrimp Biryani** \$18.0  
Long grain basmati rice cooked in a steam pot with special spices and shrimp
- Kadai Lamb Biryani** \$18.0  
Long grain basmati rice cooked in a steam pot with lamb cubes sauteed with masala
- Kadai Goat Biryani** \$18.0  
Long grain basmati rice cooked in a steam pot with goat cubes sauteed with masala
- Kadai Fish Biryani** \$18.0  
Long grain basmati rice cooked in a steam pot with fish cubes sauteed with masala

**BREADS**

- Plain Naan** \$3.0  
A traditional unleavened hand tossed bread freshly baked in a tandoori clay oven



- Butter Naan** \$3.0  
A traditional unleavened hand tossed bread freshly baked in a tandoori clay oven served with dollop of butter
  - Garlic Naan** \$4.0  
Naan with garlic and fresh herbs baked in a tandoori clay oven
  - Chili Garlic Naan** \$4.0  
Naan with chilli, garlic and fresh herbs baked in a tandoori clay oven
  - Malabar Paratha(2pcs)** \$6.0  
Flaky, crispy and layered bread pan fried
- APPAM SPECIALS.**
- Bowl shaped crispy yet soft pan cake made with rice, lentil and coconut batter and served with accompaniments of choice
  - Appam with Veg Kuruma** \$15.00
  - Appam with Coconut Milk** \$15.00
  - Appam with Chicken Curry** \$17.00
  - Appam with Egg Curry** \$16.00
  - Appam with Goat Curry** \$18.00
  - Appam with Fish Curry** \$18.00

**DESSERTS**

- Rasa Malai** \$6.0  
Fresh homemade cottage cheese patties in sweetened milk, garnished with pistachios
- Gulab Jamu** \$6.0  
Dry milk balls served in rose flavored sugar syrup and a touch of cardamom
- Mango Kesari** \$6.0  
Sweet pudding prepared using semolina

- Carrot Halwa** \$6.0  
Shredded carrot reduced in milk, sugar and garnished with almonds
- Blueberry Rice Pudding** \$8.0  
Rice pudding with milk, sugar and blueberries
- Coconut Pineapple Pudding** \$8.0  
Tropical pudding with creamy coconut and delish pineapple

**BEVERAGES**

- Mango Lassi** \$5.0  
Cold drink consisting of sweetened mango pulp and yogurt
- Sweet Lassi** \$5.0  
Cold yogurt based creamy and sweetened drink
- Salt Lassi** \$4.0  
Refreshing yogurt drink
- Rose Milk** \$6.0  
Refreshing drink with chilled milk and rose syrup
- Badam Milk** \$6.0  
Blended milk with almonds and flavored with saffron and cardamom
- Sodas/Water** \$2.0
- Filter Coffee** \$6.0  
Frothed and boiled milk with the infusion of freshly brewed coffee decotion in a traditional Indian filter
- Masala Chai** \$3.0  
Indian popular tea

