

The Spices

Indian spices, the purity of Mother Nature. The story of Indian spices dates back thousands of years into the past. They contribute aroma, taste, flavour, colour and pungency to food. They are well known as appetizers or preservatives and many of them hold rich medicinal properties. It is these spices which the Ayurvedic Vaid (Doctors) use to treat everything from simple stomach disorders to serious illnesses.

Chilli Guide

Curries can be enjoyed

Mild - Medium - Hot or Extra Hot.

Whatever your taste.

Mild - Just a touch of chilli
(2 out of 10)

Medium - Slightly spicy
(4 out of 10)

Hot - If you love your chilli
(8 out of 10)

Extra Hot - You asked for it
(10 out of 10)

Enjoy.

Corkage pp \$3.50

Public Holidays 10% Surcharge

SANGAM
INDIAN CUISINE

Sat Sri Akal
Welcome to Sangam

Here we present you with the most scrumptious dishes of North India, prepared in ethnic style for you to savour and remember.

Entrées

Onion Bhaji	\$7.00
Chopped onions parcels dipped in chick pea Flour & deep fried	
Vegetable Samosa	\$8.00
Pyramid of Indian pastry stuffed with diced Potatoes, peas & spices (2pcs)	
Aloo Tikki Chat	\$12.00
Spicy Vege & Potato cake served with Raita, tamarind & Mint Sauce	
Mushroom Duplex	\$12.00
Mushrooms stuffed with cottage cheese, spices, Deep fried in chickpea batter & served with Spicy mint sauce	
Paneer Tandoori Tikka	\$12.00
Marinated Cubes of cottage cheese cooked In Tandoor served with mint chutney	
Chicken Tikka	\$14.00
Boneless chicken marinated in Indian spices & Cooked to perfection in the tandoor (4pcs)	
Lamb Booti Kebab	\$14.00
Boneless lamb marinated in spices & cooked In Tandoor served with Mint Sauce	
Lamb Sheekh Kebab	\$14.00
Mince lamb with onion, coriander & spices Cooked in Tandoor	
Fish Tandoori Tikka	\$14.00
Cubes of fish marinated in spices & cooked in Tandoor, served with mint sauce.	
Prawn Tandoori (6pcs)	\$15.00
Prawns marinated in spices & cooked in Tandoor	
Lamb Barrah Kebab	\$15.00
Lamb cutlets marinated in spices & cooked to Perfection in tandoor (3pc)	
Chillie Prawns	\$15.00/28.00
Shelled prawns in chili, onions, garlic & capsicums.'	
Vegetarian Platter (For Two)	\$20.00
2 Somosa, 2 Onion Bhaji, 2 Mushroom Duplex and 2 Paneer Pakoras	
Mixed Platter (For Two)	\$24.00
2 Chicken Tikka, 2 Barrah Kebab, 2 Samosa and 2 Onion Bhaji	

Mains

- All mains served with rice -

Chicken Tikka Masala	\$19.90
Tandoori chicken cooked with tomato, yoghurt, Spices in rich thick gravy	
Butter Chicken	\$19.90
Chicken simmered in delicious creamy tomato & cashew gravy	
Chicken Chettinad	\$19.90
A hot & spicy speciality of south India. Great blend of yogurt, tomato, fresh coconut, herbs & spices. This dish is great feast for all spice lover	
Pepper Chicken	\$19.90
Chicken cooked in white cashew, almond gravy & tempered with cracked pepper	
Beef Roganjosh	\$19.90
Lamb Roganjosh	\$20.90
Popular traditional Kashmiri dish in brown onion gravy enhanced with aromatic Indian Spices	

Dhania Keema Mattar	\$20.90
Mince lamb cooked in brown onion gravy with peas, spices & finished with coriander	
Bengali Fish	\$21.90
Fish Cooked with mustard, yogurt, ginger, garlic, onions, tomatoes & freshly ground spices	
Malabari Fish / Prawn	\$21.90
Cooked with coconut milk, capsicum, tomatoes, Cream & spices	
Fish Goan Curry	\$21.90
Dish from South India—Cooked with tamarind, Tomato, coconut, onions & spices	
Bhouna Chicken	\$19.90
Bhouna Lamb	\$20.90
Cooked with ginger, garlic, fresh coriander in thick onion gravy	
Chicken Kadai	\$19.90
Lamb Kadai	\$20.90
Prawn Kadai	\$21.90
Cooked with onions, tomato & capsicum with a touch of cream & coriander	
Chicken Jhalfrazee	\$19.90
Lamb Jhalfrazee	\$20.90
Prawn Jhalfrazee	\$21.90
Cooked with capsicum, coconut milk, tomato, spring onion & spices	
Chicken Saagwala	\$19.90
Lamb Saagwala	\$20.90
Prawn Saagwala	\$21.90
Cooked in spinach, garlic, ginger, spices finished with cream	
Chicken Korma	\$19.90
Lamb Korma	\$20.90
Cooked in creamy cashew & almond gravy with light spices. Very mild savory dish	
Chicken Madras	\$19.90
Lamb Madras	\$20.90
Cooked in onions, ginger, garlic, coconut, & spices. Traditionally hot but delicious however you like it	
Chicken Lajawab	\$19.90
Lamb Lajawab	\$20.90
Cooked in onions, tomato, ginger, garlic, Cottage cheese, fenugreek, & spices	
Chicken Achari	\$19.90
Lamb Achari	\$20.90
Ginger, garlic, yogurt, tomato. Flavoured with Indian Pickle & unique tempering with spices	
Chicken Vindaloo	\$19.90
Lamb Vindaloo	\$20.90
Beef Vindaloo	\$19.90
Originally from Goa served hot - cooked in Vindaloo paste, potatoes & whole Indian spices	
Chicken Methi	\$19.90
Lamb Methi	\$20.90
Classic dish cooked to perfection with fenugreek & Spices in traditional fashion	

Chicken Biryani	\$19.90
Lamb Biryani	\$20.90
Prawn Biryani	\$21.90
Cooked with basmati rice, spices, fresh coriander, Onions. Complete meal served with raita & pappadom	
<i>Vegetarian</i>	
Palak Paneer	\$18.90
Cottage cheese in a creamy spinach gravy delicately Flavoured with Indian spices	
Paneer Tikka Masala	\$18.90
Cottage cheese cooked in creamy tomato, cashew, & Almond gravy	
Mattar Paneer	\$17.90
A delicious blend of peas & cottage cheese in thick Onion gravy	
Channa Masala	\$15.90
Chick peas cooked in thick onion gravy	
Mixed Vegetables	\$17.90
Fresh Seasonal vegetables cooked in ginger, garlic & mix of spices	
Dal Tarka	\$15.90
Also commonly known as yellow lentils. Cooked with tomato onion gravy	
Daal Makhni	\$15.90
Lentils simmered overnight & cooked in traditional Style with cream & spices	
Saag Aloo	\$16.90
Potatoes cooked in deliciously thick & creamy Spinach gravy	
Mushroom & Mattar	\$17.90
Mushroom & Peas cooked in thick traditional Indian gravy	
Vegetable Baryani	\$16.90
Cooked w basmati rice, spices, coriander, onions Served with raita & pappadom	
<i>Selection of Breads</i>	
- All breads cooked in traditional tandoor oven -	
Naan	\$3.00
Tandoori bread made from white flour	
Tandoori Roti	\$3.00
Tandoori bread made from whole meal flour	
Garlic Naan	\$4.00
Tandoori bread with crushed garlic & Brushing of butter	
Lacha Parantha	\$4.00
Multi layered & buttered Tandoori whole meal Bread - delicious	
Mint Parantha	\$4.00
Tandoori bread cooked with mint & spices	
Chicken Naan	\$5.00
Naan stuffed w minced chicken & spices	
Aloo Parantha	\$5.00
Whole meal bread stuffed with spiced mash potato & coriander	
Kulchar Paneer	\$5.00
Tandoori Bread stuffed with cottage cheese, Green chillies, coriander n spices	
Cheese & Garlic Naan	\$5.00
Tandoori Bread stuffed with garlic & Cheddar cheese (Chilies optional)	
Keema Kulcha	\$5.00
Tandoori Bread stuffed with Mince lamb & spices	

Sides & Salads

Aloo Zeera	\$7.00
Potato tossed with cumin & Indian spices	
Aloo Gobi	\$8.00
Cauliflower & potato with rich spices	
Kachumber Salad	\$5.00
Onion, tomato & cucumber with lemon & spices	
Side Salad	\$7.00
Seasonal greens tossed with tomato, onion & cucumber	
Poppadom (4 pcs)	\$2.50
Made from chick pea flour, cumin seeds & spices	
Raita	\$4.50
Delightful blend of homemade yogurt, cucumber & spices. (Great side with stuffed tandoori breads)	
Chutney	\$2.50
Sweet mango chutney	
Tamarind Chutney	\$2.50
Sweet & Tangy Sauce great with Vege-starters	
Mix Achar	\$2.50
Indian vegetables pickled with green mango & Strong spices	
Bowl of Fries	\$6.00
Sangam Chillie Paste,	\$2.50
Red Onion Rings	\$2.50

Banquet

- Four or more people -

Vegetarian Banquet (Per Person)	\$32.00
Vege platter, choice of four mains spiced to your liking and accompanied by rice, a selection of plain breads and ice cream for dessert	
Maharaja Banquet (Per Person)	\$36.00
Mixed entrees, choice of four mains spiced to your liking and served with rice, a selection of plain breads and ice cream for dessert	

Kids Menu

Kids Combo	\$15.00
(Kids meals come with soft drink and ice cream)	
Chicken Nuggets with Chips	\$10.00
Fish and Chips	\$10.00
Butter Chicken with Rice	\$10.00

Dear Patrons

Here at Sangam we make every effort to offer our customers a true Indian cuisine experience. All our food is prepared from the freshest produce. Curry bases and gravies are made in-house from natural ingredients and spices. We also make our own natural yoghurt and cottage cheese right here. We do not use any artificial food colouring or MSG in any of our dishes.
Sangam Management.