

## APPETIZERS

(Served with fresh homemade green Coriander Chutney)

- 1 Aloo Papri Chat \$5.50**  
*A medley of garbanzo peas, potatoes, and savory crisps, tossed in Tamarind Chutney*
- 2 Aloo Tikki Chat \$5.50**  
*Aloo Tikki doused with chickpea curry or raita & chutney, tossed in Tamarind Chutney*
- 3 Samosa Chat \$5.50**  
*Samosa doused with chickpea curry or raita & chutney, tossed in Tamarind Chutney*
- 4 Vegetable Pakora \$4.50**  
*Vegetable fritters in split-gram flour batter.*
- 5 Paneer Pakora \$4.50**  
*Fresh homemade cottage cheese fritters in split-gram flour batter*
- 6 Chicken Pakora \$5.50**  
*Chicken fritters in split-gram flour batter*
- 7 Vegetable Samosa \$4.50**  
*Deep-fried pastry shell stuffed with seasoned potatoes and green peas and spices*
- 8 Meat Samosa \$5.50**  
*Deep-fried pastry shell stuffed with seasoned ground beef, onion and cilantro and spices*
- 9 Aloo Tikki \$4.50**  
*Potato patties, laced with cumin and herbs. Served with Peshawari Chutney*
- 10 Chef's Veggie Appetizer Platter \$8.50**  
*A fine combination of Vegetable Samosa, Vegetable Pakora & Aloo Tikki*
- 11 Chef's Non-Veggie Appetizer Platter \$9.95**  
*A combination of Chicken Pakora, Meat Samosa & Chicken Tikka*

## SOUP & SALAD

- 12 Mulligatawny Soup \$4.50**  
*A favorite! Split pea and chicken broth*
- 13 Tamatar Ka Shorba \$4.50**  
*Tomato soup, flavored with cumin seeds and garnished with cilantro*
- 14 Daal Shorba \$4.50**  
*Vegetable lentil puree*
- 15 Kachumber Salad \$4.50**  
*Diced cucumber, tomato, bell pepper and cilantro. Served with lemon juice and spices*

## SEAFOOD SPECIALTIES

(Served with steamed Basmati rice)

- 16 Shrimp Vindaloo \$18.95**  
*Large prawns cooked in a fiery red-hot sauce and spices*
- 17 Shrimp Masala \$18.95**  
*Large prawns sautéed with ginger garlic, golden onions and tomatoes*
- 18 Shrimp Kadai \$18.95**  
*Large prawns sautéed with fresh vegetables. Delicious!*
- 19 Fish Malabari Curry \$18.95**  
*Fresh fish cooked in coconut milk curry with mustard seeds. Spicy!*
- 20 Bombay Fish Curry \$18.95**  
*Fresh fish cooked "Bombay style" in a light tomato curry*

## SANGAM RECOMMENDATIONS

(Served with steamed Basmati rice)

- 21 Sangam Feast (for 2) \$35.95**  
*Tandoori Chicken, Chicken Tikka, Seekh Kabob, Lamb Roganjosh, Chicken Saag, Navratna Korma, Creamed Lentils, Raita, Palau Rice and Naan*
- 22 Sangam Sizzling Feast (for Kabob Lovers) \$20.95**  
*Assortment of Tandoori Chicken, Prawn, Boti Kabob, Chicken Tikka, Seekh Kabob, served on sizzling plate, accompanied with Daal and Kulcha bread*
- 23 Sakahari Thali (Vegetarian) \$20.95**  
*A variety of Today's Fresh Vegetarian Specialties served with Samosa, homemade yogurt, freshly baked Paratha and Gulab Jamun*
- 24 Sakahari Thali (Non-Vegetarian) \$25.95**  
*A variety of Today's Fresh Meat Specialties served with Samosa, homemade yogurt, freshly baked Paratha and Gulab Jamun*
- 25 Shami Kabob \$14.95**  
*Ground beef, lentils, onions, and special spices are shaped into patties and pan-fried*

## TANDOORI SPECIALTIES

(Served with steamed Basmati rice)

- 26 Tandoori Shrimp \$20.95**  
*Large, jumbo juicy prawns marinated and grilled in the Tandoori Oven.*
- 27 Tandoori Salmon Tikka \$20.95**  
*Salmon, delicately marinated and broiled in the Tandoori Oven*
- 28 Tandoori Chicken Tikka \$12.95**  
*Fresh pieces of marinated chicken breast, grilled in the Tandoori Oven*
- 29 Tandoori Chicken. Half \$13.95 Whole \$20.95**  
*Whole chicken marinated in a mixture of yogurt, ginger, garlic and other selected spices and seasonings. Grilled in the Tandoori Oven to perfection*
- 30 Lamb Chops \$20.95**  
*Tender marinated lamb chops, grilled in the Tandoori Oven.*
- 31 Lamb Seekh Kabob \$14.95**  
*Mildly spiced minced lamb rolls, skewered and grilled in the Tandoori Oven.*
- 32 Boti Kabob \$14.95**  
*Pieces of lamb soaked in exotic spices and grilled to perfection.*
- 33 Lamb Gyros \$8.50**  
*Boneless leg, olive oil, lemon juice, cloves garlic, fresh oreganos, with Naan*
- 34 Chicken Gyros \$7.50**  
*Ground mustard, dried oregano, chicken breast, cucumber, yogurt, lettuce and ground spices with Naan*
- 35 Chicken Kabob \$14.95**  
*Honey, chicken, soy sauce, clove garlic, small onions pepper*

## BASMATI RICE SPECIALTIES

(Served with Raita)

- 36 Vegetable Biryani \$13.95**  
*Basmati rice cooked with garden vegetables, spices & yogurt*
- 37 Chicken Biryani \$16.95**  
*Tender chicken pieces marinated with Garam Masala, and spice, steamed-baked with Basmati rice*
- 38 Lamb Biryani \$17.95**  
*Succulent lamb cubes marinated with Garam Masala, and spice, steamed-baked with Basmati rice*
- 39 Shrimp Biryani \$20.95**  
*Marinated prawns, steamed-baked with Basmati rice*

## CHICKEN SPECIALTIES

(Served with steamed Basmati rice)

- 40 Chicken Jalfraize \$12.95**  
*Chicken marinated with ground spices & sautéed with tomatoes, onions and green peppers.*
- 41 Chicken Tikka Masala \$12.95**  
*Barbecued chicken morsels cooked in an aromatic and delicious zesty sauce.*
- 42 Chicken Korma \$12.95**  
*Lightly spiced, cooked in an almond sauce with dried fruit.*
- 43 Chicken Makhani / Butter Chicken \$12.95**  
*A delicious preparation of tandoori chicken cooked in an exquisite creamy tomato sauce.*
- 44 Chicken Kadai \$12.95**  
*Chicken lightly cooked with fresh ginger, garlic, cilantro and diced tomatoes in hot spices*
- 45 Chicken Saag \$12.95**  
*Curried chicken cooked with chopped spinach.*
- 46 Chicken Vindaloo \$12.95**  
*Chicken cooked in a fiery red-hot sauce & spices*
- 47 Madras Chicken Curry \$12.95**  
*A traditional curried chicken*
- 48 Garlic Chicken \$14.95**  
*Chicken cooked with garlic & a touch of onions & tomatoes (dry & semi-sweet)*
- 49 Chili Chicken \$14.95**  
*Chicken cooked with garlic chili sauce, jalapeños & a touch of soy sauce*
- 50 Chicken 65 \$14.95**  
*White chicken cooked with mustard & curry leaves (Choice of dry or wet)*
- 51 Methi Chicken \$14.95**  
*Chicken cooked with fresh fenugreek.*

## LAMB SPECIALTIES

(Served with steamed Basmati rice)

- 52 Lamb Roganjosh \$14.95**  
*Lean chunks of lamb cooked in a rich almond sauce with a blend of fragrant spices*
- 53 Lamb Saag \$14.95**  
*Curried lamb cubes cooked with chopped spinach*
- 54 Lamb Vindaloo \$14.95**  
*Lamb cooked in a fiery red-hot sauce and spices..*
- 55 Lamb Patiala \$14.95**  
*From the royal kitchens of Patiala State. Tender boneless lamb pieces cooked with ground onions, ginger, garlic and Garam Masala.*
- 56 Lamb Curry \$14.95**  
*A traditional curried lamb .*
- 57 Lamb Kadai \$14.95**  
*A Pakistani specialty. Lamb cooked with ginger, green peppers, tomatoes and hot spices, in a deep-iron wok.*
- 58 Lamb Bhoona \$14.95**  
*Succulent lamb cubes cooked in hot and spicy gravy with Garam Masala and dry Fenugreek*
- 59 Lamb Keema Mutter \$14.95**  
*Ground lamb and peas cooked in curry sauce*
- 60 Lamb Korma \$14.95**  
*A fragrant creamy lamb stew, cooked in almond sauce and dry fruits*

## VEGETARIAN SPECIALTIES

<b>61 Saag Paneer</b> <i>Freshly chopped spinach and homemade cottage cheese</i>	<b>\$9.95</b>
<b>62 Malai Kofta Curry</b> <i>Croquets of fresh cheese stewed in a creamy tomato sauce</i>	<b>\$9.95</b>
<b>63 Spicy Kofta Curry</b> <i>Spicier version of Malai Kofta w/o yogurt..</i>	<b>\$9.95</b>
<b>64 Paneer Makhani</b> <i>Our fresh homemade, soft cottage cheese stewed in a creamy tomato sauce</i>	<b>\$9.95</b>
<b>65 Paneer Kadai</b> <i>Mixed vegetables cooked with homemade cottage cheese</i>	<b>\$9.95</b>
<b>66 Chili Paneer</b> <i>Cottage cheese and garlic chili sauce</i>	<b>\$9.95</b>
<b>67 Shahi Paneer</b> <i>Our fresh homemade soft cottage cheese stewed in a cream tomato sauce</i>	<b>\$9.95</b>
<b>68 Mutter Paneer</b> <i>Homemade cottage cheese and green peas curry.</i>	<b>\$9.95</b>
<b>69 Methi Paneer</b> <i>A Sangam specialty, fresh homemade cottage cheese cooked in secret blend of spices &amp; sauce with Fenugreek</i>	<b>\$9.95</b>
<b>70 Mushroom, Peas &amp; Cashew Nut</b> <i>Curried, mushrooms with cashew nuts and green peas</i>	<b>\$9.95</b>
<b>71 Navratan Korma</b> <i>Creamy vegetable curry..</i>	<b>\$9.95</b>
<b>72 Vegetable Jalfraize</b> <i>Stir-fried fresh garden vegetables finished with tomato sauce and freshly grounded spices</i>	<b>\$9.95</b>
<b>73 Aloo Gobi Masala</b> <i>Fresh cauliflower cooked with potatoes and Masala</i>	<b>\$9.95</b>
<b>74 Baingan Bharta</b> <i>Eggplant grilled over charcoal, mashed then cooked with fresh tomatoes, onions and spices</i>	<b>\$9.95</b>
<b>75 Bhindi Masala</b> <i>Okra sautéed with fresh tomatoes and onions, cooked Punjabi style</i>	<b>\$9.95</b>
<b>76 Chana Masala</b> <i>Garbanzo peas cooked with onions, tomatoes &amp; spices in tamarind sauce</i>	<b>\$9.95</b>
<b>77 Sangam Daal</b> <i>Simmered black or yellow lentils sautéed with tomatoes, ginger, cumin seed &amp; garlic.</i>	<b>\$9.95</b>

## ACCOMPANIMENTS

<b>78 Raita</b> <i>Whipped yogurt with cucumber, tomato and herbs..</i>	<b>\$2.95</b>
<b>79 Steamed Basmati Rice</b>	<b>\$3.50</b>
<b>80 Pea Pulau</b> <i>Basmati rice cooked with saffron, garden peas and a touch of spices</i>	<b>\$7.95</b>

## FRESHLY BAKED INDIAN BREADS

<b>81 Naan</b> <i>Light &amp; fluffy white flour bread. Very popular!</i>	<b>\$2.95</b>
<b>82 Sangam Naan</b> <i>Naan stuffed with finely chopped, seasoned chicken and herbs</i>	<b>\$3.95</b>
<b>83 Garlic Kulcha</b> <i>Light bread stuffed with fresh, crushed garlic and coriander</i>	<b>\$3.25</b>
<b>84 Kashmiri Naan</b> <i>Naan stuffed with cashew nuts and dried fruits</i>	<b>\$3.45</b>
<b>85 Onion Kulcha</b> <i>Fluffy bread stuffed with finely chopped onions</i>	<b>\$3.25</b>
<b>86 Paratha</b> <i>Multi-layered, flaky bread.</i>	<b>\$3.45</b>
<b>87 Aloo Paratha</b> <i>Multi-layered, potato, cilantro, green chili, pickles &amp; yogurt sauce</i>	<b>\$3.95</b>
<b>88 Gobi Paratha</b> <i>Multi-layered, cauliflower, cilantro, green chili, pickles &amp; yogurt sauce</i>	<b>\$3.95</b>
<b>89 Paneer Paratha</b> <i>Multi-layered, cottage cheese, cilantro, green chili, pickles &amp; yogurt sauce</i>	<b>\$3.95</b>
<b>90 Roti</b> <i>Crispy whole wheat brown flour bread .</i>	<b>\$2.00</b>
<b>91 Poori</b> <i>Deep-fried fluffy Indian bread .</i>	<b>\$4.50</b>
<b>92 Poori &amp; Chole</b> <i>Deep-fried fluffy Indian bread, served with chick peas &amp; yogurt sauce</i>	<b>\$9.95</b>

## DESSERTS

<b>93 Gulab Jamun</b> <i>Cottage cheese balls deep-fried to golden brown, simmered in sugar syrup</i>	<b>\$3.95</b>
<b>94 Rasmalai</b> <i>Homemade cottage cheese ball in a special condensed milk, flavored with Rose water, garnished with Pistachio nuts</i>	<b>\$3.95</b>
<b>95 Handi Kheer</b> <i>A blend of Saffron flavored milk and rice, sweetened and garnished with nuts</i>	<b>\$3.95</b>
<b>96 Madras Special Payasam</b> <i>Fine vermicelli, cooked in milk, honeys and garnished with raisins and cashew nuts</i>	<b>\$3.95</b>
<b>97 Mango Kulfi</b> <i>Homemade mango flavored ice cream with Pistachios</i>	<b>\$3.95</b>
<b>98 Mango Custard</b> <i>A Sangam favorite. Delicious!.</i>	<b>\$3.95</b>
<b>99 Mango Lassi</b> <i>Sweet yogurt drink w. mango pulp!.</i>	<b>\$3.95</b>
<b>100 Sweet Lassi</b> <i>Sweet yogurt drink and milk..</i>	<b>\$3.95</b>
<b>101 Salty Lassi</b> <i>Yougurt with and milk..</i>	<b>\$3.95</b>
<b>102 Rasgulla</b>	<b>\$3.95</b>



# SANGAM

*Fine Indian Cuisine*

3205 Columbia Pike  
Arlington, VA 22204

**TEL: 703-524-2728 / 2711**

[www.sangamrestaurant.com](http://www.sangamrestaurant.com)

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