

APPETIZERS

(Served with fresh homemade green Coriander Chutney)

1. **Aloo Papri Chat**.....\$4.50
A medley of garbanzo peas, potatoes, and savory crisps, tossed in Tamarind Chutney
2. **Aloo Tikki Chat**.....\$4.50
Aloo Tikki doused with chickpea curry or raita & chutney, tossed in Tamarind Chutney
3. **Samosa Chat**.....\$4.50
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. **Shami Kabob**.....\$7.95
Ground beef, lentils, onions, and special spices are shaped into patties and pan-fried
11. **Chef's Veggie Appetizer Platter**\$7.50
A fine combination of Vegetable Samosa, Vegetable Pakora & Aloo Tikki
12. **Chef's Non-Veggie Appetizer Platter**\$8.50
A combination of Chicken Pakora, Meat Samosa & Chicken Tikka

SOUP & SALAD

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

SEAFOOD SPECIALTIES

(Served with steamed Basmati rice)

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

SANGAM RECOMMENDATIONS

(Served with steamed Basmati rice)

23. **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
24. **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
25. **Sakahari Thali (Vegetarian)**.....\$20.95
A variety of Today's Fresh Vegetarian Specialties served with Samosa, homemade yogurt, freshly baked Paratha and Gulab Jamun
- 25a. **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

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
Succulent pieces of lamb soaked in exotic spices and grilled to perfection.

BASMATI RICE SPECIALTIES

(Served with Raita)

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

CHICKEN SPECIALTIES

(Served with steamed Basmati rice)

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

LAMB SPECIALTIES

(Served with steamed Basmati rice)

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

VEGETARIAN SPECIALTIES

- 58. **Saag Paneer**.....\$9.95
Freshly chopped spinach and homemade cottage cheese
 - 59. **Malai Kofta Curry**.....\$9.95
Croquets of fresh cheese stewed in a creamy tomato sauce
 - 60. **Spicy Kofta Curry** Spicier version of Malai Kofta w/o yogurt.....\$9.95
 - 61. **Paneer Makhani**.....\$9.95
Our fresh homemade, soft cottage cheese stewed in a creamy tomato sauce
 - 62. **Paneer Kadai**.....\$9.95
Mixed vegetables cooked with homemade cottage cheese
 - 63. **Chili Paneer** Cottage cheese and garlic chili sauce\$9.95
 - 64. **Shahi Paneer**.....\$9.95
Our fresh homemade soft cottage cheese stewed in a cream tomato sauce
 - 65. **Mutter Paneer** Homemade cottage cheese and green peas curry.....\$9.95
 - 66. **Methi Paneer**\$9.95
A Sangam specialty, fresh homemade cottage cheese cooked in secret blend of spices & sauce with Fenugreek
 - 67. **Mushroom, Peas & Cashew Nut**.....\$9.95
Curried, mushrooms with cashew nuts and green peas
 - 68. **Navratan Korma** Creamy vegetable curry.....\$9.95
 - 69. **Vegetable Jalfraize**.....\$9.95
Stir-fried fresh garden vegetables finished with tomato sauce and freshly grounded spices
 - 70. **Aloo Gobi Masala**.....\$9.95
Fresh cauliflower cooked with potatoes and Masala
 - 71. **Baingan Bharta**.....\$9.95
Eggplant grilled over charcoal, mashed then cooked with fresh tomatoes, onions and spices
 - 72. **Bhindi Masala**.....\$9.95
Okra sautéed with fresh tomatoes and onions, cooked Punjabi style
 - 73. **Chana Masala**.....\$9.95
Garbanzo peas cooked with onions, tomatoes & spices in tamarind sauce
 - 74. **Sangam Daal**.....\$9.95
Simmered black or yellow lentils sautéed with tomatoes, ginger, cumin seed & garlic.
- PURE SOUTH INDIAN VEG. SPECIALTIES
(Served with sambhar & green Coriander Chutney)
- 75. **Iddly** Steamed rice & lentils patties.....\$6.95
 - 76. **Sada Dosa** Thin rice crepes.....\$6.95
 - 77. **Masala Dosa** Crepes filled with potatoes & onions.....\$7.95
 - 78. **Mysore Masala Dosa**.....\$8.95
Thin rice crepes with layer of hot Mysore chutney filled with potatoes & onions
- ACCOMPANIMENTS
- 79. **Raita** Whipped yogurt with cucumber, tomato and herbs.....\$2.95
 - 80. **Steamed Basmati Rice**.....\$3.50
 - 81. **Pea Palau**.....\$5.95
Basmati rice cooked with saffron, garden peas and a touch of spices

UTHAPPAM

(Served with sambhar & Coconut Chutney)

- 82. **Plain Uthappam**.....\$7.50
Indian style pancake, made from ground rice and lentils
- 83. **Tomatoes & Peas Uthappam**.....\$7.95
Topped with tomatoes & peas
- 84. **Vegetable Uthappam**.....\$7.95
Topped with tomatoes, peas, carrots, chilies & onions
- 85. **Coconut Uthappam** Topped with coconut shreds\$7.95

FRESHLY BAKED INDIAN BREADS

- 86. **Naan**.....\$2.95
Light & fluffy white flour bread. Very popular!
- 87. **Sangam Naan**.....\$3.95
Naan stuffed with finely chopped, seasoned chicken and herbs
- 88. **Garlic Kulcha**.....\$3.25
Light bread stuffed with fresh, crushed garlic and coriander
- 89. **Kashmiri Naan**.....\$3.45
Naan stuffed with cashew nuts and dried fruits
- 90. **Onion Kulcha**.....\$3.25
Fluffy bread stuffed with finely chopped onions
- 91. **Paratha** Multi-layered, flaky bread.....\$3.45
- 92. **Aloo Paratha**.....\$3.95
Multi-layered, potato, cilantro, green chili, pickles & yogurt sauce
- 93. **Gobi Paratha**.....\$3.95
Multi-layered, cauliflower, cilantro, green chili, pickles & yogurt sauce
- 94. **Paneer Paratha**.....\$3.95
Multi-layered, cottage cheese, cilantro, green chili, pickles & yogurt sauce
- 95. **Roti** Crispy whole wheat brown flour bread\$2.00
- 96. **Poori** Deep-fried fluffy Indian bread\$3.95
- 97. **Poori & Chole**\$7.95
Deep-fried fluffy Indian bread, served with chick peas & yogurt sauce

DESSERTS

- 98. **Gulab Jamun**.....\$3.95
Cottage cheese balls deep-fried to golden brown, simmered in sugar syrup
- 99. **Rasmalai**.....\$3.95
Homemade cottage cheese ball in a special condensed milk, flavored with Rose water, garnished with Pistachio nuts
- 100. **Handi Kheer**.....\$3.95
A blend of Saffron flavored milk and rice, sweetened and garnished with nuts
- 101. **Madras Special Payasam**.....\$3.95
Fine vermicelli, cooked in milk, honeys and garnished with raisins and cashew nuts
- 102. **Mango Kulfi**.....\$3.95
Homemade mango flavored ice cream with Pistachios
- 103. **Mango Custard** A Sangam favorite. Delicious!.....\$3.95
- 103a. **Mango Lassi** Sweet yogurt drink w. mango pulp!.....\$ 3.95

SANGAM

Fine Indian Cuisine



Catering Menu Available

Lunch Buffet Available All Week
Weekdays \$10.95 Weekends \$11.95

FREE PARKING in Comfort Inn Courtyard
or Garage

1211 N. Glebe Road
(Corner of N. Glebe Rd. & Washington Blvd.)
Arlington, VA 22201

TEL: 703-524-2728 / 2711

www.sangamrestaurant.com

FREE DELIVERY

Hours: 11:30am -10:00pm Weekdays
11:30am - 10:30pm Weekends

Limited Area \$20.00 Minimum Order
Required!