

## 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 ground 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**.....\$3.95  
*A Sangam favorite. Delicious!*

# SANGAM

## Fine Indian Cuisine



Catering Menu Available

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

**FREE PARKING** in Comfort Inn Garage

1211 N. Glebe Road  
(Corner of N. Glebe Rd. & Washington Blvd.)  
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