

APPETIZERS

(Served with fresh homemade green Coriander Chutney)

- 1. Aloo Papri Chat.....\$3.50**
A medley of garbanzo peas, potatoes, and savory crisps, tossed in Tamarind Chutney, flavored with rock salt.
- 2. Vegetable Bhajia.....\$3.50**
Vegetable fritters in split-gram flour batter
- 3. Vegetable Samosa.....\$3.50**
Deep-fried pastry shell stuffed with seasoned potatoes and green peas and delicious Indian spices
- 4. Meat Samosa.....\$4.50**
A savory pastry shell stuffed with seasoned ground beef, onion and cilantro and delicious Indian spices
- 5. Aloo Tikki\$3.50**
Potato patties, laced with cumin and herbs. Served with Peshawari Chutney
- 6. Shami Kabob.....\$4.95**
Ground beef, lentils, onions, and special spices are shaped into patties and pan-fried
- 7. Chef's Appetizer Platter\$7.95**
A fine combination of Bhajia, Samosa, Chicken Tikka & Seekh Kabob
- 8. Sangam Special Kabob Appetizer\$8.95**
Assorted Kabob platter, tossed in thick flavored sauce.
Please indicate – mild or spicy

SOUP & SALAD

- 9. Mulligatawny Soup.....\$3.50**
A favorite! Split pea and chicken broth
- 10. Tamatar Ka Shorba.....\$3.50**
Tomato soup, flavored with cumin seeds and garnished with cilantro
- 11. Daal Shorba.....\$3.50**
Vegetable lentil puree
- 12. Kachumber Salad.....\$3.50**
Diced cucumber, tomato, bell pepper and cilantro. Served with lemon juice and spices

SEAFOOD SPECIALTIES

(Served with steamed Basmati rice)

- 14. Seafood Vindaloo.....\$17.95**
Famous fiery red, assorted seafood curry
- 15. Shrimp Masala.....\$16.95**
Large prawns sautéed with ginger garlic, golden onions and tomatoes
- 16. Shrimp Kadai.....\$16.95**
Large prawns sautéed with fresh vegetables. Delicious!
- 17. Fish Malabari Curry.....\$15.95**
Fresh fish cooked in coconut milk curry with mustard seeds. Spicy!
- 18. Bombay Fish Curry.....\$15.95**
Fresh fish cooked "Bombay style" in a light tomato curry

SANGAM RECOMMENDATIONS

(Served with steamed Basmati rice)

- 19. Sangam Feast (for 2).....\$30.95**
Tandoori Chicken, Chicken Tikka, Seekh Kabob, Lamb Rogan Josh, Chicken Saag, Navratna Korma, Creamed Lentils, Raita, Palau Rice and Naan
- 22. Sangam Sizzling Feast (for Kabob Lovers).....\$16.95**
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).....\$15.95**
A variety of Today's Fresh Vegetarian Specialties served with Samosa, homemade yogurt, freshly baked Paratha and Gulab Jamun

TANDOORI SPECIALTIES

(Served with steamed Basmati rice)

- 24. Tandoori Shrimp.....\$16.95**
Large, jumbo juicy prawns marinated and grilled over hot coals.
Served with curry sauce
- 25. Char-Broiled Salmon Tikka..... \$15.95**
Salmon, delicately marinated and broiled in the Tandoori Oven
- 26. Chicken Tikka.....\$11.95**
Fresh pieces of marinated chicken, grilled in the Tandoori Oven
- 27. Tandoori Chicken..... Half \$9.95..... Whole \$17.95**
Chicken marinated in a mixture of yogurt, ginger, garlic and other selected spices and seasonings. Grilled in the Tandoori Oven to perfection
- 28. Lamb Chops Kandahari.....\$15.95**
Tender marinated lamb chops, grilled in the Tandoori Oven.
Served with Saffron rice and curry sauce
- 29. Lamb Seekh Kabob.....\$12.95**
Mildly spiced minced lamb rolls, skewered and grilled over charcoal

BASMATI RICE SPECIALTIES

- 30. Navratna Biryani.....\$10.95**
Basmati rice cooked with garden vegetables, spices & yogurt
- 31. Sangam Biryani.....\$13.95**
Tender chicken pieces marinated with Garam Masala, saffron and spice, steamed-baked with Basmati rice
- 32. Hydrabadi Biryani.....\$14.95**
Succulent lamb cubes marinated with Garam Masala, saffron and spice, steamed-baked with Basmati rice
- 33. Chef's Special Prawn Biryani.....\$15.95**
Marinated prawns, steamed-baked with Basmati rice

CHICKEN SPECIALTIES

- 34. Chicken Jalfraize.....\$11.95**
Julienne of chicken marinated with fresh ground spices and sautéed with tomatoes, onions and green peppers.
- 35. Chicken Tikka Masala.....\$11.95**
Barbecued chicken morsels cooked in an aromatic and delicious zesty sauce.
- 36. Chicken Korma Kashmiri.....\$11.95**
Lightly spiced, cooked in an almond sauce with dried fruit.
- 37. Chicken Makhani / Butter Chicken.....\$11.95**
A delicious preparation of julienne tandoori chicken cooked in an exquisite creamy tomato sauce.
- 38. Chicken Kadai.....\$11.95**
Chicken lightly cooked with fresh ginger, garlic, cilantro and diced tomatoes in hot spices
- 39. Chicken & Spinach.....\$11.95**
Curried chicken cooked with chopped fresh spinach
- 40. Chicken Vindaloo.....\$11.95**
Chicken cooked in a fiery red-hot sauce and spices
- 41. Madras Chicken Curry.....\$11.95**
Curried chicken, a traditional recipe from Madras.
- 42. Chicken Rogan Josh.....\$11.95**
A specialty from Kashmir. Chicken cooked in a rich almond sauce with a blend of fragrant spices.

LAMB SPECIALTIES

- 43. Lamb Rogan Josh.....\$12.95**
A specialty from Kashmir. Lean chunks of lamb cooked in a rich almond sauce with a blend of fragrant spices
- 44. Saag Gosht.....\$12.95**
Curried lamb cubes cooked with chopped spinach
- 45. Baingan Gosht.....\$12.95**
Lamb cooked in a traditional way with eggplant
- 46. Lamb Vindaloo.....\$12.95**
Lamb cooked in a fiery red-hot sauce and spices
- 47. Lamb Patiala.....\$12.95**
From the royal kitchens of Patiala State. Tender boneless lamb pieces cooked with ground onions, ginger, garlic and Garam Masala.
- 48. Madras Lamb Curry.....\$12.95**
Curried lamb, a traditional recipe from Madras.
- 49. Karachi Kadai Gosht.....\$12.95**
A Pakistani specialty. Lamb cooked with ginger, green peppers, tomatoes and hot spices, in a deep-iron wok.
- 50. Lamb Bhoona Punjabi.....\$12.95**
Succulent lamb cubes cooked in hot and spicy gravy with Garam Masala and dry Fenugreek
- 51. Lamb Keema Mutter.....\$12.95**
Ground lamb and peas cooked in curry sauce
- 52. Lamb Korma Kashmiri.....\$12.95**
A fragrant creamy lamb stew, cooked in almond sauce and dry fruits

VEGETARIAN SPECIALTIES

53. **Saag Paneer**.....\$8.50
Freshly chopped spinach and homemade cottage cheese
54. **Malai Kofta Curry**.....\$8.50
Croquets of fresh cheese stewed in a creamy tomato sauce
55. **Paneer Makhani**.....\$8.50
Our fresh homemade, soft cottage cheese stewed in a creamy tomato sauce
56. **Okra Do-Piazza**.....\$7.95
Fresh okra lightly sautéed with onion, herbs and mustard seeds
57. **Shahi Paneer**.....\$8.50
Our fresh homemade soft cottage cheese stewed in a cream tomato sauce
58. **Mutter Paneer** *Homemade cottage cheese and green peas curry*....\$8.50
59. **Mushroom, Peas & Cashew Nut**.....\$8.50
Curried, mushrooms with cashew nuts and green peas
60. **Navratna Korma** *Creamy vegetable curry*.....\$8.50
61. **Vegetable Jalfraize**.....\$8.50
Stir-fried fresh garden vegetables finished with tomato sauce and freshly grounded spices
62. **Gobi Masala**.....\$8.50
Fresh cauliflower cooked with potatoes and Masala
63. **Baingan Bharta**.....\$8.50
Eggplant grilled over charcoal, mashed then cooked with fresh tomatoes, onions and spices
64. **Bhindi Masala**.....\$7.95
Okra sautéed with fresh tomatoes and onions, cooked Punjabi style
65. **Chana Peshawari**.....\$7.95
Garbanzo peas cooked with pomegranate seeds, onions, tomatoes and spices in tamarind sauce
66. **Sangam Daal**.....\$7.95
Simmered black lentils or yellow lentils sautéed with tomatoes, ginger, cumin seed and garlic.
67. **Stuffed Baingan** *Baked eggplant, our Chef's recommendation*....\$8.95

PURE SOUTH INDIAN VEG. SPECIALTIES

(Served with sambhar & green Coriander Chutney)

68. **Iddly** *Steamed rice & lentils patties*.....\$5.95
70. **Sada Dosa** *Thin rice crepes*.....\$5.95
71. **Masala Dosa** *Crepes filled with potatoes & onions*.....\$6.95
72. **Mysore Masala Dosa**.....\$6.95
Thin rice crepes with layer of hot Mysore chutney filled with potatoes & onions

ACCOMPANIMENTS

73. **Raita** *Whipped yogurt with cucumber, tomato and herbs*.....\$2.45
74. **Steamed Basmati Rice**.....\$2.95
75. **Pea Pulao**.....\$3.95
Basmati rice cooked with saffron, garden peas and a touch of spices

UTHAPPAM

(Served with sambhar & Coconut Chutney)

76. **Plain Uthappam**.....\$6.95
Indian style pancake, made from ground rice and lentils
77. **Tomatoes & Peas Uthappam**.....\$7.50
Topped with tomatoes & peas
78. **Vegetable Uthappam**.....\$7.50
Topped with tomatoes, peas, carrots, chilies & onions
79. **Coconut Uthappam**.....\$7.50
Topped with coconut shreds

FRESHLY BAKED INDIAN BREADS

80. **Naan**.....\$2.95
Light & fluffy white flour bread. Very popular!
81. **Sangam Naan**.....\$3.95
Naan stuffed with finely chopped, seasoned chicken and herbs
82. **Fresh Garlic Kulcha**.....\$3.25
Light bread stuffed with fresh, crushed garlic and coriander
83. **Kashmiri Naan**.....\$3.45
Naan stuffed with cashew nuts and dried fruits
84. **Onion Kulcha**.....\$3.25
Fluffy bread stuffed with finely chopped onions
85. **Laccha Paratha**.....\$3.45
Multi-layered, flaky bread
86. **Aloo Paratha**.....\$3.45
Multi-layered, potato, cilantro, green chili, pickles & yogurt sauce
87. **Crispy Whole Wheat Roti**.....\$2.00
Brown flour bread
88. **Assorted Bread Basket**.....\$6.95
A sampling of our finest Tandoori Breads
89. **Poori**.....\$4.45
Deep-fried fluffy Indian bread, chick peas & yogurt sauce

DESSERTS

90. **Gulab Jamun**.....\$3.50
Cottage cheese balls deep-fried to golden brown, simmered in sugar syrup
91. **Rasmalai**.....\$3.50
Homemade cottage cheese ball in a special condensed milk, flavored with Rose water, garnished with Pistachio nuts
92. **Handi Kheer**.....\$3.50
A blend of Saffron flavored milk and rice, sweetened and garnished with nuts
93. **Madras Special Payasam**.....\$3.50
Fine vermicelli, cooked in milk, honeys and garnished with raisins and cashew nuts
94. **Mango Kulfi**.....\$3.50
Homemade mango flavored ice cream with Pistachios

SANGAM

Fine Indian Cuisine



Catering Menu Available

Lunch Buffet Available All Week

Weekdays \$7.99 Weekends \$8.95

FREE PARKING in Comfort Inn Garage

1211 N. Glebe Road

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

Arlington, VA 22201

TEL: 703-524-2728 / 2711

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

www.sangamrestaurant.com

FREE DELIVERY

Limited Area \$15.00 Minimum Order Required!

FREE ENTRÉE

Buy any entrée from the menu at regular price and get the second one of equal or lesser value for FREE

DINE-IN ONLY

NOT VALID WITH ANY OTHER OFFER. LIMITED TIME OFFER