nits (alle a)	16)
POPPADOMS	
POPPADOMS WITH DIPS (per person) / D	£2.10
STARTERS / MEAT	
CHICKEN TIKKA / D / MU	£7.90 d &
CHICKEN WINGS / D / MU	£8.90 / spiced
JOSHILA TIKKA / D / MU	nilli,
CHICKEN PAKORA / G	
CHICKEN CHAAT PURI / G	£9.90
LAMB CHOPS TIKKA / D / MU	£9.90
LAMB TIKKA / D / MU	£9.90 d spices
LAMB SEEKH KEBAB. Marinated lamb combined with roasted spic fresh herbs and skewered in a tandoor.	£8.90 ces,
SHAMI KEBAB / E	
MEAT SAMOSA / G	£7.90
MIXED PLATTER (for 2) / D / MU / F. Mixed platter of chicken tikka, lamb chop tik sheekh kebab and fish tikka.	£22.90 .ka,
STARTERS / VEGETARIAN	
PANEER TIKKA D/V	£6.90
GARLIC MUSHROOM PURI G / VG ALOO KI TIKKI G / D / V/N	£6.90 £5.90
ALUU NI IINNI G / D / V/N	LJ.7U

cumin seeds and garlic battered with fine gr flour.	am
CHICKEN CHAAT PURI / G	£9.90
LAMB CHOPS TIKKA / D / MU	£9.90
LAMB TIKKA / D / MU	£9.90 d spices
LAMB SEEKH KEBAB. Marinated lamb combined with roasted spice fresh herbs and skewered in a tandoor.	£8.90 ces,
SHAMI KEBAB / E	
MEAT SAMOSA / G A deep fried Indian pastry stuffed with spice minced lamb.	£7.90
MIXED PLATTER (for 2) / D / MU / F. Mixed platter of chicken tikka, lamb chop tik sheekh kebab and fish tikka.	£22.90 kka,
STARTERS / VEGETARIAN	
PANEER TIKKA D/V	£6.90
GARLIC MUSHROOM PURI G/VG .	£6.90
ALOO KI TIKKI G / D / V/N	£5.90
VEGETABLE SAMOSA / G / V	£5.90
ONION BHAJI / V / E	£5.90
VEGETABLE PLATTER (for 2) / G / D / V/N 19 Mixed platter of onion bhaji, vegetable same aloo tikki & paneer tikka.	
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STARTERS / SEAFOOD

KING PRAWN TIKKA / D / MO £12.90 Tiger prawns marinated with yoghurt, ginger, garlic & five spice mix finished in clay oven, served with mint chutney.

£11.90

CALAMARI / MO £9.90 Fried squid, served with tartare sauce.

Diced King Prawn wrapped in puri bread.

KING PRAWN PURI

GRILLED SCALLOPS / MO £10.90 Pan seared king scallops marinated with fennel, star anise & turmeric. Served with onion & tomato relish.

TANDOORI SALMON / F / D . . £9.90 Fresh salmon marinated with lime, cumin, ginger, low fat yoghurt & delicately grilled.

CRISPY CRAB (With soft shell) / G / MO / E £9.90

FISH TIKKA D / F £9.90 Fresh chunks of salmon marnited with carom seeds, lime, cumin powder, ginger, garlic and then grilled.

SEAFOOD PLATTER (for 2) / D / MO / F . £29.90 Mixed platter of king prawn tikka, salmon tikka, scallop & fish tikka.

STREET FOOD

SAMOSA CHAAT /V/D/G £6.90 A popular savoury snack, samosa topped with tangy & sweet chutneys with chick peas & yoghurt.

BHEL PURI V / D / G . £6.90 Very popular street savoury snack made of puffed rice, vegetables and mixed with tangy tamarind sauce

PANI PURI / VG / G . £6.90 A crispy hollow puri filled with a mixture of chilli, chaat masala, potato, onions and chick peas. Served with tamarind flavoured water.

DHAIPURI/D/G/V £6.90 Similar to Pani Puri, but served with, sweet yoghurt. Very refreshing.

KHATTI ROLL (Paneer) D / G / V £7.90 Similar to Pani Puri, but served with, sweet yoghurt. Very refreshing.

KUR KURI BHINDI / VG £7.90 Crispy fried medium spiced okra.

PAPRI CHAAT / V / G / D . £6.90 Flat Papadis (fried dough wafers) with diced potato and chick peas, smothered with yoghurt and tamarind chutney, a perfect afternoon favourite.

MAIN COURSE TANDOORI

(Grilled - Sizzlers)

These dishes are served with a medium curry sauce. Choice of any other sauce + £2.00 ADD SHASHLIK Vegetables + £2.00

CHICKEN TIKKA / D / MU **£15.90** Succulent pieces of chicken (off the bone) marinated in mixed spices, yoghurt, garlic, ginger and grilled in tandoor oven.

TANDOORI BABY CHICKEN / D / MU £19.90 Baby chicken (on the bone) cooked in clay oven, marinated in yoghurt, chilli, garlic & seasoned with herb & home made spices.

LAMB CHOP TIKKA / D / MU £18.90 Tender lamb chop is treated with sweet chillies, peppercorn & ginger. It is then cooked to perfection with marjom, served in a pepper based sauce with a touch of yoghurt & mint.

TANDOORI SALMON / D / F. £20.90 Fresh salmon marinated with green chilli, coriander, mint leaves, mixed spices, then cooked on slow heat.

TAWA SEA BASS / F. £19.90 Pan fried sea bass fish is all about the Indian condiments and spices that make your fish really delicious, savour the subtle flavour and juicy taste of the fish served with salad and diced potatoes.

MIXED GRILL / D / MU £22.90 Mixed platter of chicken tikka, seekh kebab, lamb chops & tandoori chicken.

SEAFOOD

JHINGA SAAG / D / MO // £21.90 King prawns treated with lime, turmeric and delicately tempered by blended spinach and coriander.

MALABAR CHEMEEN CURRY / D/MO / ... £21.90 King prawns simmered in a sauce of coconut and ground spices flavoured with mustard and curry

PUNJABI MACHALI MASALA / F / £20.90 Fillet of sea bass slow cooked in a creamy moiley sauce flavoured mildly with coconut milk, Keralas

favourite fish stew. FISH ANARKALI / F 🧦 £19.90

Fresh water pangas fillet pan-cooked with green chilli, capsicum, roasted potato and finished off with curry leaves.

VENISON

SANGAM STYLED VENISON / D / N / £19.90 Succulent pieces of venison cooked delicately with mild spices.

GARLIC CHILLI VENISON / D /// £19.90 Slow cooked venison cooked with ground spices, garlic and chillies. Reasonably Hot.

DUCK

DUCK MALAI CURRY / D / N / £17,90 Succulent breast of spring duck marinated by

saffron and low fat cream and slowly prepared with fresh coconut milk, gravy and nuts.

DUCK JALALI £17.90 Chunks of simmered duck cooked with garlic,

ginger, coriander, sundried roma tomatoes and finally a gentle touch of bengal aromatic naga chilli.

CHICKEN / MURGH

BUTTER CHICKEN / D / N . £14.90 Breast of chicken slowly grilled and tempered with onion, cashew nuts and roasted fenugreek seeds andfinished off with butter cream.

CHICKEN TIKKA MASALA / D / N 🏓 £14.90 Britain's most popular dish. Try it without knowing the recipe.

MURGH TIKKA LABABDAR / D 📂 . £15.90 Tandoori grilled chicken pieces cooked in a creamy fresh tomato & onion sauce flavoured with ginger & garlic.

CHICKEN KASHA 🥕 £15.90 Mix of chicken breast marinated in yoghurt and slowly cooked with roasted chillies, ginger, garlic and coriander.

CHICKEN SPINACH DILRUBA / D £15.90 Spring chicken breast treated with lime, ginger, garlic& vine tomato & cooked with freshly blended spinach.

CHICKEN REZALA / D // £14.90 An extremely fragrant classic meat based curry in yoghurt, flavoured with cardamom, garlic, ginger & chillies, garnished with fried onions and coriander.

CHICKEN JALALI **** Chunks of simmered chicken breast cooked with garlic, ginger, coriander, sun dried Roma tomatoes & finally a gentle touch of Bengal aromatic naga chilli.

CHICKEN JALFREZI Chunks of tender chicken breast seasoned with curry paste and tossed with roasted capsicum, onion fresh coriander and green chilli.

BIRIYANI

All Biryanis are served with raita or a medium curry sauce.

SAMUNDRI BIRIYANI (King Prawn)/ D/MO £22.90 Fresh water king prawn steam cooked in basmati rice with combination of masala and herbs.

HYDERABADI BIRIYANI (Lamb) / D / E . £19.90 Aromatic basmati rice and tender lamb steam cookedwith mint, sun-dried plum, herbs and spices.

NURJAHANI BIRIYANI (Chicken) / D / E . £17.90 Aromatic basmati rice and spring chickensteam cooked with rose water, sun dried plums, herbs and spices.

SUBZ BIRIYANI (Vegetable) / D / V. Assorted fresh vegetable simmered with turmeric, garlic, cumin and tossed with aromatic basmati rice.

There will be a discretionary 10% service charge.

LAMB / GOSHT

SANGAM SPECIAL LAMB / D / N	£16.90
Juicy chunks of lamb matured by mint, cumin, chilli paste, coriar	nder and
cooked with Sangam special secret masala which gives a sweet	and hot
taste to your taste buds.	

Juicy chunks of Lamb seasoned with herbs and spices, delicately tempered with a sauce which is a combination of yoghurt, fresh mint and blended cashew nuts.

A generous lamb shank with the meat falling of the bone, slow cooked in the Nawaby, Hyderbadi style. Finished with saffron.

GOSHT KALIA ** (\$\frac{1}{2}\) (\$\frac{1}{2}\)

Lamb matured by herbs and spices then tossed with onion, tomato, coriander, chillies and peppercorn.

HARI MIRCH KA KEEMA £16.90

Minced Lamb cooked with onion, tomato gravy and tempered with green chillies, ginger and garlic.

Lamb treated with lime, ginger, garlic & vine tomatoes & cooked with freshly blended spinach.

An extremely fragrant classic meat based curry in yoghurt, flavoured with cardamom, cloves, garlic, ginger, chillies, garnished with fried onions and coriander.

LAL MAAS *** £16.90

A classic Rajasthan delicacy, diced lamb cooked in ground spices, tomato, onion, Kashmiri chillies and yoghurt.

LAMB JALFREIZI **** £16.90

Chunks of tender Lamb seasoned with curry paste and tossed with roasted capsicum, onion, fresh coriander and fresh slit chilli.

LAMB JALALI *** . £16.90

Chunks of simmered lamb cooked with garlic, ginger, coriander, sun dried Roma tomatoes & finally a gentle touch of Bengal aromatic naga chilli.

HANDI & KARAHI DISHES

These dishes are prepared as Punjabi home style which is spicy & relatively hot.

CHICKEN HANDI / On the bone).	355	£16.90
LAMB HANDI / On the bone 🥬 .		£17.90
KARAHI CHICKEN / Boneless ** .	<i>JK</i>)	£16.90
KARAHI LAMB / Boneless	WY.	£17.90
KARAHI KING PRAWN MO		£22.90

OLD SCHOOL FAVOURITES

CHICKEN - £14.90 LAMB - £16.90 KING PRAWN - £21.90 VEG - £10.90

KORMA (D / N) - MADRAS *** BHUNA *** BALTI ***

DANSAK (D) ** DO-PIAZZA ***

VINDALOO **** - ROGAN JOSH ***

SANGAM



AT SANGAM, OUR ETHOS IS TO ENSURE THAT TRADITION AND MODERNITY GO HAND IN HAND.

TRADITION, BECAUSE WE DON'T WANT YOU TO MISS OUT ON WHAT HAS MADE INDIAN CUISINE SO RENOWNED.

MODERNITY, BECAUSE WE WANT YOU TO ENJOY INNOVATIVE AND EXCITING FLAVOURS THAT OUR CHEFS ARE JUST SO GOOD AT PRODUCING.

WHILST OUR COOKING SPEAKS FOR ITSELF, OUR AMBIENCE, COMFORTING SURROUNDINGS AND FIRST RATE SERVICE ADD TO THE ELEVATED DINING EXPERIENCE.

IT'S A COMBINATION THAT MAKES THE SANGAM QUITE IRRESISTIBLE.

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There will be a discretionary 10% service charge for 8 or more people.

ALLERGEN CONTENTS

C - Celery, Cr - Crustaceans, E - Eggs, F - Fish, G - Cereals containing gluten, L - Lupin, M - Milk, D - Dairy, MO - Molluscs, MU - Mustard, N - Nuts, P - Peanuts,
 Se - Sesame seeds, So - Soya, Su - Sulphur dioxide, V - Vegetarian, VG - Vegan.

FOOD ALLERGIES & INTOLERANCES

Some dishes contain ALLERGENS, please speak to our staff about the ingredients in your meal, when placing your order. Fish dishes may contain small bones.

Chilli Mild / Chilli Slightly Spicy // Chilli Spicy // Chilli Extra Spicy //

TOO SPICY OR NOT SPICY ENOUGH?

The amount of spice used in a particular dish can be tailored to your own requirements.

VEGETABLE DISHES	Main / Side
SAAG PANEER / D	£11.90
KADAI PANEER / D	£11.90
SUBZI MISHALI / VG Fresh seasonal vegetables cooked with peppers, tomatoes and onions in a medium spiced curry sauce	£10.90
ACHARI BHINDI / VG Fresh okra cooked with onion, tomatoes and pickled	£10.90 / £7.90 spices.
CHANNA MASALA / VG	£9.90 / £7.90
ALOO GOBI ADRAKI / VG	£10.90 / £7.90 ginger and tumeric.
ALOO JAIPURI / VG	£9.90 / £7.90 Imin and black eaves.
MUSHROOM BHAJI / VG	£9.90 / £7.90
AUBERGINE BHAJI / VG	£9.90 / £7.90
DAL TADKA / VG	£9.90 / £7.90 s & fresh coriander.
DAL MAKHANI / D	£10.90 / £7.90 eam & butter.
RICE BOILED/STEAMED RICE	. £5.50

RICE						
BOILED/STEAMED RICE						£3.00
PULAO RICE / D .						£3.90
MUSHROOM RICE / D						£5.20
KEEMA RICE / D .						£5.50
. =						£4.90
BREADS	•	•				/0
PLAIN NAAN / D / G / E						£2.90
GARLIC NAAN / D / G / E						£3.50
		•				
CHEESE NAAN / D / G / E						£3.90
						£2.50
PARATHA / D / G .						£3.90
PESHWARI NAAN / D / G /			and dry	/ fruits).		£3.90
KEEMA NAAN (minced me	eat) / D /	/ G				£4.50
SALAD						
FRESH GARDEN SALAD						£2.50
Combination of fresh cuc	umber,	tomato	, lettuce	e leaves	and le	mon.
						£2.50
Chopped onion, tomato,					bs and	
finished off with fresh cori		, -		,		
EXTRA DIPS (chutney, pick						£0.50
TRADITIONAL RAITA CUCU						£1.80
CHILDRENS MENU	SIVIDEIN	NAHA	, ,			_ 1.00
	IIDC / D		CE O	Λ Δ	t mailes	60.00
ROAST CHICKEN WITH CH	1175 / D		. £5.90	Adul	ı price :	EY.YU

£5.90

£5.90

£2.90

FISH FINGERS WITH CHIPS / F / G / E

CHICKEN NUGGETS & CHIPS / G / E

CHIPS