

## POPPADOMS

**POPPADOMS WITH DIPS** (per person) / D **£1.90**

## STREET FOOD

**SAMOSA CHAAT** / V / D / G **£5.90**

A popular savoury snack, samosa topped with tangy & sweet chutneys with chick peas & yoghurt.

**BHEL PURI** V / D / G **£5.90**

Very popular street savoury snack made of puffed rice, vegetables and mixed with tangy tamarind sauce

**PANI PURI** / VG / G **£5.90**

A crispy hollow puri filled with a mixture of chilli, chaat masala, potato, onions and chick peas. Served with tamarind flavoured water.

**DHAI PURI** / D / G / V **£5.90**

Similar to Pani Puri, but served with, sweet yoghurt. Very refreshing.

**KHATTI ROLL** (Paneer) D / G / V **£6.90**

Similar to Pani Puri, but served with, sweet yoghurt. Very refreshing.

**KUR KURI BHINDI** / VG **£5.90**

Crispy fried medium spiced okra.

**PAPRI CHAAT** / V / G / D **£5.90**

Flat Papadis (fried dough wafers) with diced potato and chick peas, smothered with yoghurt and tamarind chutney, a perfect afternoon favourite.

## STARTERS / SEAFOOD

**KING PRAWN TIKKA** / D / MO **£9.90**

Tiger prawns marinated with yoghurt, ginger, garlic & five spice mix finished in clay oven, served with mint chutney.

**KING PRAWN PURI** **£9.90**

Diced King Prawn wrapped in puri bread.

**CALAMARI** / MO **£8.90**

Fried squid, served with tartare sauce.

**GRILLED SCALLOPS** / MO **£9.90**

Pan seared king scallops marinated with fennel, star anise & turmeric. Served with onion & tomato relish.

**TANDOORI SALMON** / F / D **£8.90**

Fresh salmon marinated with lime, cumin, ginger, low fat yoghurt & delicately grilled.

**CRISPY CRAB** (With soft shell) / G / MO / E **£8.90**

**FISH TIKKA** D / F **£8.90**

Fresh chunks of salmon marinated with carom seeds, lime, cumin powder, ginger, garlic and then grilled.

**SEAFOOD PLATTER** (for 2) / D / MO / F **£25.90**

Mixed platter of king prawn tikka, salmon tikka, scallop & fish tikka.

## STARTERS / MEAT

**CHICKEN TIKKA** / D / MU **£7.90**

Succulent pieces of chicken delicately spiced & grilled in a tandoor oven.

**CHICKEN WINGS** / D / MU **£7.90**

Succulent pieces of chicken wings delicately spiced & grilled in a tandoor oven.

**JOSHILA TIKKA** / D / MU **£7.90**

Succulent pieces of chicken breast marinated with yoghurt freshly chopped coriander, green chilli, crushed peppercorn spiced and finished in a tandoor.

**CHICKEN PAKORA** / G **£7.90**

Deep fried chicken breast delicately treated with cumin seeds and garlic battered with fine gram flour.

**CHICKEN CHAAT PURI** / G **£8.90**

Diced chicken wrapped in puri bread.

**LAMB CHOPS TIKKA** / D / MU **£8.90**

**LAMB TIKKA** / D / MU **£8.90**

Tender chunks of lamb seasoned with mixed spices and slowly grilled in the tandoor oven.

**LAMB SEEKH KEBAB.** **£7.90**

Marinated lamb combined with roasted spices, fresh herbs and skewered in a tandoor.

**SHAMI KEBAB** / E **£7.90**

Minced lamb marinated with peppercorn garm masala, cardamom finished with mace and rose petals. Wrapped in egg.

**MEAT SAMOSA** / G **£6.90**

A deep fried Indian pastry stuffed with spiced minced lamb.

**MIXED PLATTER** (for 2) / D / MU / F. **£19.90**

Mixed platter of chicken tikka, lamb chop tikka, sheekh kebab and fish tikka.

## 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 **£14.90**

Mixed platter of onion bhaji, vegetable samosa, aloo tikki & paneer tikka.

## MAIN COURSE TANDOORI

(Grilled - Sizzlers)

These dishes are served with a medium curry sauce.

Choice of any other sauce + £2.00

ADD SHASHLIK Vegetables + £1.00

**CHICKEN TIKKA** / D / MU **£14.90**

Succulent pieces of chicken (off the bone) marinated in mixed spices, yoghurt, garlic, ginger and grilled in tandoor oven.

**TANDOORI BABY CHICKEN** / D / MU **£17.90**

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 marjoram, served in a pepper based sauce with a touch of yoghurt & mint.

**TANDOORI SALMON** / D / F. **£19.90**

Fresh salmon marinated with green chilli, coriander, mint leaves, mixed spices, then cooked on slow heat.

**TAWA SEA BASS** / F. **£18.90**

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 **£19.90**

Mixed platter of chicken tikka, seekh kebab, lamb chops & tandoori chicken.

## SEAFOOD

**JHINGA SAAG** / D / MO **£18.90**

King prawns treated with lime, turmeric and delicately tempered by blended spinach and coriander.

**MALABAR CHEMEEN CURRY** / D / MO **£18.90**

King prawns simmered in a sauce of coconut and ground spices flavoured with mustard and curry leaves.

**PUNJABI MACHALI MASALA** / F **£16.90**

Fillet of sea bass slow cooked in a creamy moiley sauce flavoured mildly with coconut milk, Keralas favourite fish stew.

**FISH ANARKALI** / F **£16.90**

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

## VENISON

**SANGAM STYLED VENISON** / D / N **£17.90**

Succulent pieces of venison cooked delicately with mild spices.

**GARLIC CHILLI VENISON** / D **£17.90**

Slow cooked venison cooked with ground spices, garlic and chillies. Reasonably Hot.

## DUCK

**DUCK MALAI CURRY** / D / N **£15.90**

Succulent breast of spring duck marinated by saffron and low fat cream and slowly prepared with fresh coconut milk, gravy and nuts.

**DUCK JALALI** **£15.90**

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 **£13.90**

Breast of chicken slowly grilled and tempered with onion, cashew nuts and roasted fenugreek seeds and finished off with butter cream.

**CHICKEN TIKKA MASALA** / D / N **£13.90**

Britain's most popular dish. Try it without knowing the recipe.

**MURGH TIKKA LABABDAR** / D **£13.90**

Tandoori grilled chicken pieces cooked in a creamy fresh tomato & onion sauce flavoured with ginger & garlic.

**CHICKEN KASHA** **£13.90**

Mix of chicken breast marinated in yoghurt and slowly cooked with roasted chillies, ginger, garlic and coriander.

**CHICKEN SPINACH DILRUBA** / D **£13.90**

Spring chicken breast treated with lime, ginger, garlic & vine tomato & cooked with freshly blended spinach.

**CHICKEN REZALA** / D **£13.90**

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

**CHICKEN JALALI** **£13.90**

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** **£13.90**

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

## BIRIYANI

*All Biryani are served with raita or a medium curry sauce.*

**SAMUNDRI BIRIYANI** (King Prawn) / D / MO **£18.90**

Fresh water king prawn steam cooked in basmati rice with combination of masala and herbs.

**HYDERABADI BIRIYANI** (Lamb) / D / E **£16.90**

Aromatic basmati rice and tender lamb steam cooked with mint, sun-dried plum, herbs and spices.

**NURJAHANI BIRIYANI** (Chicken) / D / E **£16.90**

Aromatic basmati rice and spring chicken steam cooked with rose water, sun dried plums, herbs and spices.

**SUBZ BIRIYANI** (Vegetable) / D / V **£12.90**

Assorted fresh vegetable simmered with turmeric, garlic, cumin and tossed with aromatic basmati rice.

## LAMB / GOSHT

- SANGAM SPECIAL LAMB / D / N** . . . . . **£14.90**  
Juicy chunks of lamb matured by mint, cumin, chilli paste, coriander and cooked with Sangam special secret masala which gives a sweet and hot taste to your taste buds.
- LAMB HYDERABADI / D / N.** 🌶️ . . . . . **£14.90**  
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.
- LAMB SHANK / D / G** 🌶️ . . . . . **£15.90**  
A generous lamb shank with the meat falling of the bone, slow cooked in the Nawaby, Hyderbadi style. Finished with saffron.
- GOSHT KALIA** 🌶️ . . . . . **£14.90**  
Lamb matured by herbs and spices then tossed with onion, tomato, coriander, chillies and peppercorn.
- HARI MIRCH KA KEEMA** . . . . . **£14.90**  
Minced Lamb cooked with onion, tomato gravy and tempered with green chillies, ginger and garlic.
- PALAK GOSHT** 🌶️ . . . . . **£14.90**  
Lamb treated with lime, ginger, garlic & vine tomatoes & cooked with freshly blended spinach.
- LAMB REZALA / D** 🌶️ . . . . . **£14.90**  
An extremely fragrant classic meat based curry in yoghurt, flavoured with cardamom, cloves, garlic, ginger, chillies, garnished with fried onions and coriander.
- LAL MAAS** 🌶️🌶️ . . . . . **£14.90**  
A classic Rajasthan delicacy, diced lamb cooked in ground spices, tomato, onion, Kashmiri chillies and yoghurt.
- LAMB JALFREIZI** 🌶️🌶️ . . . . . **£14.90**  
Chunks of tender Lamb seasoned with curry paste and tossed with roasted capsicum, onion, fresh coriander and fresh slit chilli.
- LAMB JALALI** 🌶️🌶️🌶️ . . . . . **£14.90**  
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** 🌶️ . . . . . **£14.90**  
**LAMB HANDI / On the bone** 🌶️ . . . . . **£15.90**  
**KARAHI CHICKEN / Boneless** 🌶️ . . . . . **£15.90**  
**KARAHI LAMB / Boneless** 🌶️ . . . . . **£16.90**  
**KARAHI KING PRAWN MO** 🌶️ . . . . . **£18.90**

## OLD SCHOOL FAVOURITES

- CHICKEN - £13.90    LAMB - £14.90**  
**KING PRAWN - £18.90    VEG - £9.90**
- KORMA (D / N) - MADRAS 🌶️🌶️ - BHUNA 🌶️🌶️ - BALTI 🌶️🌶️  
DANSAK (D) 🌶️ - DO-PIAZZA 🌶️🌶️  
VINDALOO 🌶️🌶️🌶️ - ROGAN JOSH 🌶️🌶️

# SANGAM

EST: 1991



**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.**



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           |
|---|---------------|----------------|
| <b>ALOO JAIPURI / VG</b> . . . . .  | <b>£9.90</b>  | <b>/ £7.90</b> |
| Cubes of potatoes tossed with crushed coriander, cumin and black pepper, garnished with freshly chopped coriander leaves. |               |                |
| <b>ACHARI BHINDI / VG</b> . . . . .   | <b>£9.90</b>  | <b>/ £7.90</b> |
| Fresh okra cooked with onion, tomatoes and pickled spices.  |               |                |
| <b>CHANNA MASALA / VG</b> . . . . .   | <b>£9.90</b>  | <b>/ £7.90</b> |
| Chick peas tempered with onions, tomatoes & spices.   |               |                |
| <b>ALOO GOBI ADRAKI / VG</b> . . . . .  | <b>£9.90</b>  | <b>/ £7.90</b> |
| Cubes of potatoes & cauliflower cooked with cumin, ginger and tumeric.  |               |                |
| <b>MUSHROOM BHAJI / VG</b> . . . . .  | <b>£9.90</b>  | <b>/ £7.90</b> |
| Mushrooms tossed in chefs special sauce and spice mix, then deep fried.   |               |                |
| <b>AUBERGINE BHAJI / VG</b> . . . . .   | <b>£9.90</b>  | <b>/ £7.90</b> |
| Also known as brinjal bhaji, an incredible dish that has a creamy texture and rich taste.                                 |               |                |
| <b>DAL TADKA / VG</b> . . . . .   | <b>£9.90</b>  | <b>/ £7.90</b> |
| Tempered yellow lentils with garlic, ginger, tomatoes & fresh coriander.  |               |                |
| <b>DAL MAKHANI / D</b> . . . . .  | <b>£9.90</b>  | <b>/ £7.90</b> |
| Black lentils slow cooked overnight with tomatoes cream & butter. A speciality of the NW province.                        |               |                |
| <b>SAAG PANEER / D</b> . . . . .  | <b>£10.90</b> |                |
| Mix of cottage cheese and spinach.  |               |                |
| <b>KADAI PANEER / D</b> . . . . .   | <b>£10.90</b> |                |
| Cottage cheese cubes cooked in spicy gravy with tomatoes bell peppers & fresh coriander.                                  |               |                |
| <b>SUBZI MISHALI / VG</b> . . . . .   | <b>£9.90</b>  |                |
| Fresh seasonal vegetables cooked with peppers, tomatoes and onions in a medium spiced curry sauce.                        |               |                |

## RICE

- |                               |              |
|-------------------------------|--------------|
| BOILED/STEAMED RICE . . . . . | <b>£3.00</b> |
| PULAO RICE / D . . . . .      | <b>£3.90</b> |
| MUSHROOM RICE / D . . . . .   | <b>£5.20</b> |
| KEEMA RICE / D . . . . .      | <b>£5.50</b> |
| LEMON RICE . . . . .          | <b>£3.90</b> |

## BREADS

- |   |              |
|---|--------------|
| PLAIN NAAN / D / G / E . . . . .                                | <b>£2.90</b> |
| GARLIC NAAN / D / G / E . . . . .                               | <b>£3.50</b> |
| CHEESE NAAN / D / G / E . . . . .                               | <b>£3.90</b> |
| TANDOORI ROTI / G . . . . .                                     | <b>£2.50</b> |
| PARATHA / D / G . . . . .                                       | <b>£3.90</b> |
| PESHWARI NAAN / D / G / N / E (coconut and dry fruits). . . . . | <b>£3.90</b> |
| KEEMA NAAN (minced meat) / D / G . . . . .                      | <b>£4.50</b> |

## SALAD

- |  |              |
|--|--------------|
| FRESH GARDEN SALAD . . . . .   | <b>£2.50</b> |
| Combination of fresh cucumber, tomato, lettuce leaves and lemon.                             |              |
| KUCHUMBER SALAD . . . . .  | <b>£2.50</b> |
| Chopped onion, tomato, cucumber, spring onions, herbs and finished off with fresh coriander. |              |
| EXTRA DIPS (chutney, pickle etc) . . . . .   | <b>£0.50</b> |
| <b>TRADITIONAL RAITA CUCUMBER RAITA / D</b> . . . . .  | <b>£1.80</b> |

## CHILDRENS MENU

- |   |              |             |              |
|---|--------------|-------------|--------------|
| ROAST CHICKEN WITH CHIPS / D . . . . .        | <b>£5.90</b> | Adult price | <b>£8.90</b> |
| FISH FINGERS WITH CHIPS / F / G / E . . . . . |              |             | <b>£5.90</b> |
| CHICKEN NUGGETS & CHIPS / G / E . . . . .     |              |             | <b>£5.90</b> |
| CHIPS . . . . .                               |              |             | <b>£2.90</b> |