POPPADOMS

POPPADOMS WITH DIPS (per person) D . . . **2.1**

STARTERS / MEAT

CHICKEN TIKKA D 🌶 **8.9**
Succulent pieces of chicken delicately spiced & grilled in a tandoor oven.

JOSHILA TIKKA / D / MU 🌶🌶. **9.9**
Succulent pieces of **chicken thigh** marinated with yoghurt freshly chopped corriander, green chilli, crushed peppercorn spiced & finished in a tandoor.

CHICKEN CHAAT PURI G 🌶 **9.9**
Diced chicken tossed in a thick tangy sauce and wrapped in puri bread.

LAMB CHOPS TIKKA D / MU 🌶 **11.9**

LAMB TIKKA D / MU 🌶 **11.9**
Tender chunks of lamb seasoned with mixed spices and slowly grilled in the tandoor oven.

HYDERABADI SEEKH KEBAB. (Lamb or Chicken) . 🌶 . . **9.9**
Mince marinated in hyderabadi roasted spices, fresh herbs and skewered then slow cooked in a tandoor.

MEAT SAMOSA G **7.9**
A deep fried, Indian pastry stuffed with spiced minced lamb.

MIXED PLATTER (for 2) D / MU / F. 🌶🌶 **23.9**
Mixed platter of chicken tikka, lamb chop tikka, seekh kebab & fish tikka.

STARTERS / VEGETARIAN

KASHMIRI PANEER TIKKA D / V. **7.9**
Grilled cottage cheese seasoned with aromatic Kashmiri spices.

BEETROOT TIKKI G **5.9**
Crispy (shallow fried) grated beetroot patties, delicately flavoured with mild spices.

VEGETABLE SAMOSA G / V **5.9**

ONION BHAJI VG **5.9**

GOBI MANCHURIAN G / VG 🌶🌶 **8.9**
A classic Indo-Chinese dish made with crispy batter fried cauliflower florets tossed in a sweet, tangy and slightly spicy Manchurian sauce.

VEGETABLE DUMPLINGS **7.9**
Pan asian dumplings, soft and juicy with aromatic flavours of the east, garnished with spring onions and served with a soy/chilli sauce.

VEGETABLE PLATTER (for 2) G / D / V **17.9**
Mixed platter of onion bhaji, veg samosa, beetroot tikki & paneer tikka.

STREET FOOD

SAMOSA CHAAT D / G / V **7.9**
A popular savoury snack, samosa topped with tangy and sweet chutneys with chickpeas and yoghurt.

HARI PATTHA CHAAT D / V **8.9**
Crispy fried spinach fritters topped with mint, tangy & sweet tamarind chutney.

PANI PURI G / VG **6.9**
A crispy hollow puri filled with a mixture of chaat masala, potato, onions and chick peas. Served with tamarind flavoured water, on the side.

CHILLI PANEER D / G / V 🌶🌶 **9.9**
A classic Indo-Chinese dish made with cubes of crispy cottage cheese tossed in a sweet tangy & slightly spicy sauce along with bell peppers & green chillies.

KUR KURI BHINDI VG **8.9**
Crispy fried medium spiced okra in bite size pieces, sprinkled with chaat masala.

BHEL PURI D / G / N / V **6.9**
Very popular street savoury snack made of puffed rice and sev mixed with potatoes, onions, chat masala, a mixture of other fried snacks and nuts as the base of the snack then mixed with a tangy tamarind sauce.

PAPRI CHAAT D / G / V **7.9**
Flat Papadis (fried dough wafers) with diced potato and chickpeas, smothered with yoghurt and tamarind chutney.

STREET FOOD PLATTER (for 2) D / G / V **17.9**
Mixed platter of pani puri, dahi puri, papri chaat, hari pattha chaat and samosa chaat. A perfect assortment.

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.

A discretionary 10% service charge will be added to your bill. This is to simply reward waiters for good service. If you wish it can be removed, let your waiter know

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.

STARTERS / SEAFOOD

KING PRAWN TIKKA D / MO 🌶 **13.9**
King prawns marinated with yoghurt, ginger, garlic and five spice mix, finished in clay oven, served with mint chutney.

DYNAMITE PRAWN MO / G / E. 🌶. **19.9**
Crispy batter fried king prawn tossed in a spicy dynamite sauce.

PRAWN DUMPLINGS **9.9**
Pan asian dumplings, soft and juicy with aromatic flavours of the east, garnished with spring onions and served with a soy/chilli sauce.

FISH AMRISTRI F / D / MU 🌶🌶 **9.9**
This deep fried and flavourful flaky white fish is best served with a mint chilli chutney.

GRILLED SCALLOPS MO **9.9**
Pan seared king scallops marinated with fennel, star anise & turmeric. Served on a bed of bell peppers.

TANDOORI SALMON F / D / MU 🌶 **10.9**
Fresh salmon marinated with lime, cumin, ginger, yoghurt and delicately grilled in a tandoor.

FISH TIKKA F / D / MU 🌶 **10.9**
Succulent cubes of cod fish marinated with dill, lemon juice and mild spices and then grilled to perfection.

SEAFOOD PLATTER (for 2) D / MO / F / MU 🌶 . . . **30.9**
Mixed platter of king prawn tikka, salmon tikka, scallop and fish tikka.

MAIN COURSE TANDOORI

(Grilled - Sizzlers) These dishes are served with a medium curry sauce.
Choice of any other sauce + 2.0 - add Shashlik vegetables + 2.0

CHICKEN TIKKA D 🌶 **16.9**
Succulent pieces of chicken (off the bone) marinated in mixed spices, yoghurt, garlic, ginger and grilled in tandoor oven.

TANDOORI BABY CHICKEN D 🌶🌶 **20.9**
Baby chicken (on the bone) cooked in a clay oven, marinated in yoghurt, chilli, garlic & seasoned with herbs and spices.

LAMB CHOP TIKKA D / MU 🌶🌶 **20.9**
Tender lamb chop is treated with sweet chillies, peppercorn & ginger. It is then cooked to perfection, served in a pepper based sauce with a touch of yoghurt and mint.

MIXED GRILL / D / MU 🌶🌶 **23.9**
Mixed platter of chicken tikka, seekh kebab, lamb chops and tandoori chicken.

TANDOORI SALMON D / F / MU 🌶 **20.9**
Salmon marinated with coriander, mint leaves, mixed spices, then grilled on slow heat and topped with grilled bell peppers.

GLOBAL DISHES (mild) pre plated meals

TAWA SEA BASS F 🌶. **21.9**
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 broccoli, potatoes and rice.

MIDDLE EASTERN SULTANI PLATTER D / MU / F . . . **27.9**
An assortment of rich and mild marinated meats delicately grilled. Lamb ribs, lamb kebabs, lamb chops, chicken kebabs, chicken wings, fish pakoras, served on kabuli rice with kuchumber salad and naan bread.

GRILLED CHICKEN SUPREME **21.9**
Grilled chicken breasts delicately marinated, served with rice, french fries and side salad.

CHICKEN MANCHURIAN & NOODLES G / So . . . **21.9**
Bite sized pieces of chicken breast, stir fried in soya based chilli tomato sauce, sprinkled with chopped spring onion served with Hakka soft noodles.

CHICKEN / MURGH

BUTTER CHICKEN D / N 🌶 **15.9**
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 🌶 **15.9**
Britain's most popular dish. Try it without knowing the recipe!

MURGH TIKKA LABABDAR D 🌶🌶 **16.9**
Tandoori grilled chicken pieces cooked in a creamy fresh tomato & onion sauce flavoured with ginger & garlic.

CHICKEN JALFREZI 🌶🌶🌶 **16.9**
Chunks of tender chicken breast seasoned with curry paste and tossed with roasted capsicum, onion fresh coriander and green chilli.

CHICKEN SPINACH DILRUBA 🌶🌶 **16.9**
Chicken thigh treated with lime, ginger, garlic and vine tomato then cooked with freshly blended spinach.

CHICKEN REZALA D 🌶🌶 **15.9**
An extremely fragrant classic meat based curry in yoghurt, flavoured with cardamom, garlic, ginger & chillies, garnished with fried onions & coriander.

CHICKEN DHABA 🌶🌶 **16.9**
A traditional Rajasthani inspired dish, featuring tender chicken simmered in a hearty curry enriched with blended coriander, delivering deep, rustic flavours true to Indias roadside kitchens.

CHICKEN JALALI 🌶🌶🌶🌶 **16.9**
Chunks of simmered chicken breast cooked with garlic, ginger, coriander, tomatoes and finally a gentle touch of Bengal aromatic naga chilli.

GRANDMA'S CHICKEN CURRY GF / DF 🌶🌶 . . . **16.9**
Chicken thigh cooked in Chefs special blend of herbs, spices and seasonings to give a delicious,succulent chicken curry

LAMB / GOSHT

SANGAM SPECIAL LAMB D / N 🌶 **17.9**
Juicy tender lamb matured by mint, cumin, chilli paste, coriander and cooked with Sangam special secret masala, which gives a sweet and aromatic taste to your taste buds.

LAMB PUMPKIN D / MU 🌶🌶 **17.9**
A perfect combination of diced tender lamb cooked with cubes of pumpkin, fresh coriander and aromatic spices.

LAMB SHANK D 🌶🌶 **17.9**
A generous lamb shank with the meat falling off the bone, slow cooked in the Nawabi, Hyderbadi style, finished with saffron.

LAMB JALFREZI 🌶🌶🌶 **17.9**
Chunks of tender lamb seasoned with curry paste and tossed with roasted capsicum, onions, fresh coriander and fresh slit green chillies.

HARI MIRCH KA KEEMA 🌶🌶 **17.9**
Minced Lamb cooked with onions, tomato gravy and tempered with green chillies, ginger and garlic.

PALAK GOSHT 🌶🌶 **17.9**
Lamb treated with lime, ginger, garlic & vine tomatoes & cooked with freshly blended spinach.

LAMB REZALA D 🌶🌶 **17.9**
An extremely fragrant classic meat based curry in yoghurt, flavoured with cardamom, cloves, garlic, ginger, chillies and garnished with fried onions and coriander.

LAL MAAS 🌶🌶🌶 **17.9**
A classic Rajasthan delicacy, diced lamb cooked in ground spices, tomato, onion, Kashmiri chillies and yoghurt.

LAMB JALALI 🌶🌶🌶🌶 **17.9**
Chunks of simmered lamb cooked with garlic, ginger, coriander, tomatoes and finally a gentle touch of Bengal spiced naga chilli.

SEAFOOD

JHINGA SAAG MO 🌶 **21.9**
King prawns treated with lime, turmeric and delicately tempered by blended spinach and coriander.

MALABAR CHEMEEN CURRY D / MU / MO 🌶 . . . **21.9**
King prawns simmered in a sauce of coconut and ground spices flavoured with mustard and curry leaves.

SEABASS MOILEE F / MU 🌶 **21.9**
Fillet of sea bass slow cooked in a creamy moilee sauce flavoured mildly with coconut milk. Kerala's favourite fish stew.

FISH ANARKALI F / MU 🌶 **19.9**
Fresh water pangas fillet pan-cooked with green chilli, capsicum, roasted potato and finished off with curry leaves.

VENISON

SANGAM SPECIAL VENISON D / N 🌶 **19.9**
Succulent pieces of venison cooked delicately with mild spices.

GARLIC CHILLI VENISON 🌶🌶🌶 **19.9**
Slow cooked venison cooked with ground spices, garlic and chillies. Reasonably hot.

DUCK

DUCK MALAI CURRY D / N 🌶 **17.9**
Succulent breast of spring duck marinated with saffron and low fat cream and slowly prepared with fresh coconut milk, gravy and nuts.

DUCK JALALI 🌶🌶🌶🌶 **17.9**
Chunks of simmered duck cooked with garlic, ginger, coriander, tomatoes and finally a gentle touch of Bengal aromatic naga chilli.

BIRIYANI

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

SAMUNDRI BIRIYANI (King Prawn) D / MO 🌶 . . . **22.9**
Fresh water king prawn steam cooked in basmati rice with combination of masala and herbs.

HYDERABADI BIRIYANI (Lamb) D 🌶 **19.9**
Aromatic basmati rice and tender cubes of lamb steam cooked with mint, sun-dried plum, herbs and spices.

NURJAHANI BIRIYANI (Chicken) D 🌶 **17.9**
Aromatic and delicious medium spiced cubes of diced **chicken thigh** cooked in basmati rice with herbs and spices.

SUBZI BIRIYANI (Vegetable) D / V 🌶 **14.9**
Assorted fresh vegetable simmered with turmeric, garlic, cumin and tossed with aromatic basmati rice.

JACKFRUIT BIRIYANI V / D 🌶 **16.9**
Fragrant basmati rice layered with succulent young jackfruit, slow cooked in aromatic spices, saffron and Sangams special mix. Served with raita.

HANDI & KARAHI DISHES

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

CHICKEN HANDI On the bone 🌶🌶🌶 **16.9**
LAMB HANDI On the bone. 🌶🌶🌶 **17.9**
KARAHI CHICKEN Boneless chicken thigh 🌶🌶🌶 . . . **16.9**
KARAHI LAMB Boneless 🌶🌶🌶 **17.9**
KARAHI KING PRAWN MO 🌶🌶🌶 **22.9**

OLD SCHOOL FAVOURITES

CHICKEN - 14.9 LAMB - 16.9
KING PRAWN - 21.9 VEG - 10.9

KORMA (D / N) MADRAS🌶🌶🌶 BHUNA🌶🌶 BALTI🌶🌶
DANSAK (D)🌶 DO-PIAZZA🌶🌶 VINDALOO🌶🌶🌶🌶 ROGAN JOSH🌶🌶

VEGETARIAN DISHES — Main / Side

MALAI KOFTA D / N 🌶 **12.9**
Flavoured potato and cottage cheese dumplings cooked in a rich creamy cashew nut based gravy.

PANEER LABABDAR D 🌶 **12.9**
Cubes of cottage cheese cooked in a tomato based aromatic smooth gravy flavoured with fenugreek leaves.

SAAG PANEER D 🌶🌶 **12.9**
Mix of cottage cheese and spinach.

KADAI PANEER D 🌶🌶🌶 **12.9**
Cottage cheese cubes cooked in spicy gravy with tomatoes, bell peppers & fresh coriander.

SUBZI MILONI VG / MU 🌶 **12.9**
Fresh seasonal vegetables cooked with peppers, tomatoes and onions in a medium spiced curry sauce.

BOMBAY ALOO VG 🌶🌶 . . . . . **11.9 / 7.9**
Popular Bombay aloo cooked with tender baby potatoes with strong flavours.

ACHARI BHINDI VG 🌶🌶 . . . . . **12.9 / 8.9**
Fresh okra cooked with onion, tomatoes and pickled spices.

CHANA MASALA VG 🌶 . . . . . **11.9 / 8.9**
Chick peas tempered with onions, tomatoes & spices.

ALOO GOBI ADRAKI VG 🌶🌶 **11.9**
Cubes of potatoes & cauliflower cooked with cumin, ginger & tumeric.

MUSHROOM MATAR CURRY 🌶 . . . . **12.9 / 9.9**
Combination of button mushrooms and green peas perfectly cooked with medium spices sprinkled with fresh coriander leaves.

AUBERGINE BHAJI VG 🌶 . . . . . **10.9 / 7.9**
Also known as brinjal bhaji, an incredible dish that has a creamy texture and rich taste.

DAL TARKA VG 🌶🌶 . . . . . **10.9 / 7.9**
Tempered yellow lentils with garlic, ginger, tomatoes & fresh coriander.

DAL MAKHANI D 🌶 . . . . . **11.9 / 8.9**
Black lentils slow cooked with tomatoes, cream and butter. A speciality of the northwest province.

CHILDREN'S MENU

FISH FINGERS WITH CHIPS F / G / E **6.9**
CHICKEN NUGGETS & CHIPS G / E **6.9**
CHIPS **2.9**

RICE

BOILED/STEAMED RICE **3.0**
PULAO RICE D **3.9**
MUSHROOM RICE D / MU **5.2**
KEEMA RICE D **5.5**
LEMON RICE / MU **4.9**

BREADS

PLAIN NAAN D / G / E **2.9**
GARLIC NAAN D / G / E **3.5**
CHEESE NAAN D / G / E **3.9**
TANDOORI ROTI G **2.5**
PARATHA D / G **3.9**
PESHWARI NAAN D / G / N / E (coconut and dry fruits) . . **3.9**
KEEMA NAAN (minced meat) D / G **4.9**

SALAD

FRESH GARDEN SALAD **2.5**
Combination of fresh cucumber, tomato, lettuce leaves and lemon.
KUCHUMBER SALAD **2.5**
Chopped onion, tomato, cucumber, carrots, herbs and finished off with fresh coriander.
EXTRA DIPS (chutney, pickle etc) **0.5**
TRADITIONAL CUCUMBER RAITA / D **1.8**