

# SANGAM

INDIAN RESTAURANT

## Table Menu

UBER  
EATS

MENULOG

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# Street Bites

## *Bhel Puri V* 10.95

Mixture of crispy puffed rice, namkeen, chopped onions, cucumber, tomatoes and carrots with chutney

## *Pani Puri V* 10.95

Crispy puffed puri's stuffed with lentils and potato, served with spiced mint water and a sweet & tangy tamarind sauce

## *Papdi Chat V* 11.95

Crispy papdi (flour crackers) topped with boiled potatoes, crunchy onions, chickpeas, tangy and spicy chutneys & chilled yoghurt.

## *Dahi Puri V* 11.95

Small puri's stuffed with a spicy boiled potato, topped with sweet and chilled yogurt, dressed with spiced mint & tamarind sauce

## *Veg Samosa V* 8.95

Handmade pastry filled with spicy potatoes, onions, and herbs. Fried to crisp and served with salted green chilli and tangy tamarind sauce

## *Samosa Chat* 11.95

Crushed Samosa's topped with chickpea masala, finely chopped onions and tomatoes, drizzled with creamy yogurt sauce

## *Plain Dosa V. Gf* 13.95

Dosa is a crepe made with grounded lentils and rice, fermented overnight and made in a special hot plate till crisp and golden. Served with Sambar and chutney

## *Masala Dosa V. Gf* 16.95

Dosa stuffed with a generous dollop of velvet potato curry. Served with Sambar and chutney.

## *Chole Bhature V* 15.95

Kabuli chickpeas cooked in a spicy tomato onion gravy served with vegetable pickle, onion, lemon, green chilly along with Bhatara bread



**\*Only available during lunch time \***

# Oriental Express

*Veg Manchurian – Dry / Gravy V 15.95 / 16.95*

Deep-fried mixed vegetable balls sautéed and smoked with minced ginger, garlic and onions tossed in soy, tomato, and chili sauces

*Chilli Paneer – Dry / Gravy V 17.95 / 18.95*

Crispy fried paneer cubes smoked and tossed in sweet, tangy, spicy sauce with onions and peppers

*Chilli Momo – Veg / Chicken V 16.95 / 18.95*

Fresh Momos sautéed with capsicum and onions, coated in a spicy sauce and special herbs

*Chilli Chicken – Dry / Gravy 18.95 / 19.95*

Boneless chicken cubes crisply fried and tossed with colorful chili peppers and smoked to perfection

*Chicken Lollipop 17.95*

Crispy and flavorful chicken lollipops are marinated in a spicy yogurt mixture and then coated in a mixture of breadcrumbs and spices

*Vegetable Noodles V 14.95*

Finely chopped vegetables flavoured with grounded black peppers and fresh spring onions tossed with soft noodles

*Chicken Noodles 17.95*

Freshly cooked Hakka noodles tossed with spiced chicken cubes and sauces dressed in virgin sesame oil

*Fried Rice – Veg / Chicken V 14.95 / 17.95*

Stir-fried vegetables and cooked rice tossed in soy sauce and spices **Egg +\$2.00**

## Entree

*Paneer Tikka V Gf 19.95*

Marinated paneer grilled in a tandoor with the rich flavors of mustard and herbs

*Mix Veg Pakora V 11.95*

Crispy vegetable fritters made with battered chickpea served with chutneys

*Punjabi Chicken Tikka Gf 20.95*

Clay oven barbecued chicken fillets spiked with mustard oil and Indian spices drizzled with creamy mint chutney



## *Malai Chicken*

Clay oven barbecued chicken fillets marinated in a mild creamy yet rich creamy spice blend.

20.95

## *Amritsari Fish Fry*

Boneless Barramundi fillet (4pc) coated with traditional Amritsari influenced, deep fired with lentil flour, herbs and spices deep fried to perfection

22.95

## *Tandoori Lamb Chops Gf*

Tandoor cooked tender lamb chops marinated in strong grounded spices and served with mint chutney

23.95

## *Sheekh Kebab Gf*

Tandoor cooked grounded lamb meat along with spices and herbs served with mint chutney over the bed of bread

20.95

## *Vegetarian Platter V*

A plate to share served with fried Mo Mo's (4pc), Samosas (2pc), and Paneer Tikka (2pc)

21.95

## *Non-vegetarian Platter*

A plate to share served with Chicken Tikka (2pc), Sheekh Kebab (2pc), and Chicken Mo Mo (4 pc)

25.95

## *Gobi Manchurian V*

Cauliflower dipped with chef's special batter, deep- fried and coated with chillies and garlic

16.95

## *Papadam (4 Pcs)*

3.95

## *Green Salad*

9.95

## *Mo Mo-Veg/Chicken (Steamed/ Fried) 14.95/16.95*

A popular Nepalese entrée where delicate minced vegetables/chicken stuffed in a fresh dough pastry and served with special spicy tomato chutney

## *Mo Mo Platter - Veg/chicken*

21.95/ 24.95

A plate to share, served with steamed and fried momo's with chili sauce



# Mains

## *Daal Tadka V Gf*

16.95

Mixed lentils slowly cooked in an earthen pot with delicate spices, fresh ginger, onion, tomato, turmeric, garlic topped with coriander and cumin tadka.

## *Daal Makhani V Gf*

18.95

Whole lentils with red kidney beans, slowly cooked in an earthen pot with delicate spices finished with fresh cream and topped with cumin tadka

## *Aloo Gobi/matar/capsicum V Gf*

16.95

A long-loved Sindhi delicacy of fried potato wedges and cauliflower florets tossed with the tanginess of amchur balanced with the bitterness of methi leaves

V - Vegetarian GF - Gluten Free

\*\* 10% Surcharge on Sunday & Public Holidays \*\*

***Bhindi Dopiyaza V Gf*** **18.95**

A staple of every household, Okra delicately cooked in organic herbs and spices

***Baingan Bhartha V Gf*** **17.95**

Charred eggplants infused with smoke & mashed with tomatoes, onions, herbs, and spices

***Paneer Butter Masala V Gf*** **19.95**

Richly flavored paneer cubes cooked in a creamy tomato sauce drizzled with cream

***Palak Paneer V Gf*** **19.95**

Fresh Paneer cubes cooked in a creamy spinach sauce and juliennes of ginger

***Paneer Tikka Masala V Gf*** **19.95**

Fresh tandoor smoked paneer cubes cooked in a creamy tomato onion gravy along with capsicum and tomatoes

***Mughalai Paneer V Gf*** **19.95**

Inherited from the Royal Mughal kitchen, soft paneer cubes cooked in a rich yellow charmagaz gravy drizzled with spicy red roghan

***Karahi Paneer*** **19.95**

Delicious, spicy & flavorful dish made with cheese, onions, tomatoes, ginger, garlic & fresh ground spices

***Mumtaz Kofta V*** **20.95**

Seasonal vegetable croquette balls swirled with a nutty makhani sauce

***Malai Kofta V*** **20.95**

A colourful and silky delicacy made with cheesy vegetable balls swirled with a nutty makhana sauce.

***Chana Masala V Gf*** **17.95**

Kabuli chickpeas cooked in a spicy tomato and onion gravy with aromatic spices

***Chicken Chettinadu Gf*** **20.95**

Boneless chicken cooked in turmeric, red chilli paste, coconut, poppy seeds, corianderseeds, cumin seeds, fennel seeds, black pepper and whole garam masala tossed sparingly in a gingelly oil

***Madras Chicken Gf*** **20.95**

Tender boneless chicken cooked in a vibrant, silky red curry sauce topped with mustard seeds, curry leaves, coconut cream, fried red chilli

***Butter Chicken Gf*** **20.95**

World's favourite, tandoori chicken cooked in a thick gravy made with tomato, butter, fragrant spices, sweetened naturally with cashews and sweet cream



**Chicken Curry** 20.95

Holestyle simple curry packed with aromatics, spices and flavours.

**Chicken Tikka Masala Gf** 20.95

Boneless Tandoori chicken paired in a pan with a creamy onion gravy along with capsicums sure to woo with the taste

**Karahi Chicken** 19.95

Delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices

**Saag Masala -chicken / Goat** 20.95 / 22.95

Medley of pureed spinach, smoked chicken, crushed red chili crackled with cumin and fragrant spices

**Mutton Roganjosh Gf** 22.95

Vibrant Kashmiri curry with tender boneless Mutton pieces cooked with browned onions and mild spices

**Goat/Lamb Curry** 22.95

Holestyle simple curry packed with aromatics, spices and flavours.

**Prawn Masala Gf** 23.95

Fresh prawns cooked in spicy traditional masala along with onion gravy

**Goan Fish Curry Gf** 22.95

Barramundi cooked in a tangy fish curry with coconut milk with a deeply aromatic tomato and coconut based sauce

**Korma Chicken/Goat** 21.95/23.95

Succulent meat simmered in an amazing delicious flavorful gravy of onion, yoghurt and warm spices

**Korma - Mix Veg** 16.95

Mixed vegetable simmered in an amazing delicious flavorful gravy onion, yoghurt and warm spices.

**Vindaloo Chicken/Goat/Lamb** 21.95/23.95

Traditional fiery red sauce packed with big bold curry flavours and spices

## Kids Special

**Little Kiddies Veg/Non-veg** 14.95

Kids Butter Paneer/Chicken with plain rice & a choice of juice

**Chicky Nuggets** 14.95

Chicken Nuggets with a bowl of chips & a choice of juice



# Breads & Rice

## Biryani

Fluffy basmati rice, slow cooked over a spicy marinade of vegetables or meats packed tightly within a pot covered with smoky burning charcoal.

Vegetable Biryani V	16.95
Chicken Biryani	19.95
Goat Biryani	20.95



## Roti & Naan

TANDOORI ROTI	3.50
PLAIN NAAN	3.50
GARLIC NAAN	4.50
PESHWARI NAAN	5.50
PUDINA NAAN	4.50
CHEESE NAAN	5.50
CHEESE & GARLIC NAAN	6.00
LACHHA PARATHA	4.50
ALOO PARATHA	4.50

## Rice

Steamed Basmati Rice	3.95
Jeera Rice	5.95
Egg Fried Rice	12.95

## Lunch Special (Thali Set)

### Veg

26.95

"1 Dal, 2 Curries with Rice and 1 Roti/Naan, 1 Pappadam, Salad, 1 Gulab Jamun"

### Non-Veg

29.95

Dal, 2 Curries with Rice and 1 Roti/Naan, 1 Pappadam, Salad, 1 Gulab Jamun

## Sides

Raita	2.50
Mint Sauce	2.50
Kuchumber Salad	2.50
Mango Pickle	2.50
Sweet Mango Pickle	2.50
Tamarind Sauce	2.50

# Desserts & Drinks

## Desserts



KAJU KULFI	6.95
MANGO KULFI	6.95
RASMALAI	6.95
GULAB JAMUN	6.95

## Drinks

ROSE LASSI	6.95
MANGO LASSI	6.95
SWEET LASSI	6.95
MASALA CHAI	3.95
CHAAS	6.95
NIMBU SODA/PANI	5.95
COKE/FANTA/SPRITE	4.95
LEMON LIME BITTERS	5.95
APPLE JUICE	5.95
ORANGE JUICE	5.95





# Alcoholic Drinks

## Beer & Cruiser

CORONA EXTRA BEER	7.95
150 LASHES PALE ALE	7.95
PURE BLONDE BEER	7.95
KINGFISHER INDIAN BEER	7.95
NEPAL ICE BEER	7.95
PREMIUM LIGHT BEER	7.95
VODKA CRUISER	8.95



## Wine

CORKAGE CHARGE/BOTTLE	8.00
HOUSE RED WINE -GLASS Shiraz, Cabernet Sauvignon	8.95
HOUSE WHITE WINE -GLASS Sauvignon Blank, Moscato, Chardonnay, Rose	8.95
RED / WHITE WINE BOTTLE	24.95

## Spirits (30ml)

WHISKY, VODKA, RUM, GIN, BURBON, SAMBUCA, TEQUILA	7.95
PREMIUM SPIRITS Single Malt Whiskey	9.95
MIXERS Extra mixers added to spirits	2.95

