

VEGETARIAN DELIGHTS (CONT)

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| 49. ALOO GOBI | \$13.50 |
| Cauliflower and potato cooked with ginger, tomato, herbs and spices | |
| 50. ALOO BAINGAN MASALA | \$13.50 |
| Eggplant and potato cooked with spices | |
| 51. BAGARE BAINGAN | \$13.50 |
| Small whole eggplant cooked with coconut milk and tempered with curry leaves and mustard seeds | |
| 52. SHABNAM CURRY | \$13.50 |
| Mushrooms and green peas cooked with spices in mild gravy | |
| 53. ALOO PALAK | \$13.50 |
| Potato cooked in a fresh spinach purée with spices | |
| 54. PALAK PANEER | \$13.50 |
| Cottage cheese cooked in a fresh spinach purée with spices | |
| 55. MALAI KOFTA | \$13.50 |
| Grated potato and cottage cheese balls stuffed with sultanas, cashews, pistachios, and coconut dipped in a special sauce | |
| 56. DAAL MAKHANI | \$13.50 |
| Lentils cooked overnight on a slow fire on the Tandoori oven with herbs and spices | |
| 57. SHAI PANEER | \$13.50 |
| Fresh Cottage cheese cooked with onion cashew nuts and cream sauce | |
| 58. VEGETABLE CURRY | \$13.50 |
| Mixed vegetables cooked in onion and medium curry sauce | |
| 59. SPINACH KOFTA | \$13.50 |
| Spinach balls in spinach purée and cream | |
| 60. VEGETABLE KORMA | \$13.50 |
| Mixed vegetables cooked with cream, nuts and butter sauce | |
| 61. KADAH PANEER | \$14.50 |
| Combination of capsicums, tomato, onion, and cottage cheese in a medium tomato gravy | |

BASMATI RICE

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| 62. SAFFRON OR PLAIN RICE | SMALL \$4.00 LARGE \$5.50 |
| Basmati rice cooked with saffron | |
| 63. MUTTER PULAO | \$6.50 |
| Rice cooked with green peas | |
| 64. VEGETABLE BIRYANI | \$8.50 |
| Rice cooked with saffron and vegetables | |
| 65. LAMB OR CHICKEN BIRYANI | \$12.50 |
| Rice cooked with spiced lamb, chicken and saffron of your choice | |
| 66. KASHMIRI PULAO | \$8.50 |
| Rice cooked with fruit and nuts | |
| 67. PRAWN BIRYANI | \$13.50 |
| Rice cooked with spiced prawns and saffron | |
| 68. MUSHROOM BIRYANI | \$12.50 |

TANDOORI BREAD

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| 69. NAAN | \$2.50 |
| Plain flour bread baked in the Tandoor | |
| 70. GARLIC NAAN | \$2.90 |
| Naan brushed with garlic | |
| 71. PANEER NAAN | \$3.90 |
| Naan stuffed with home made cheese and spices | |
| 72. KASHMIRI NAAN | \$4.00 |
| Naan stuffed with cashew nuts, sultanas, pistachios and coconut | |
| 73. ROTI | \$2.20 |
| Wholemeal bread baked in the Tandoor | |
| 74. PARATHA | \$3.50 |
| Wholemeal flaky bread | |
| 75. ALOO PARATHA | \$3.90 |
| Paratha stuffed with potato, peas and spices | |
| 76. MASALA KULCHA | \$3.90 |
| Naan stuffed with potato and spices | |
| 77. ONION KULCHA | \$3.90 |
| Plain flour bread stuffed with onion and spices | |
| 78. CHICKEN MASALA KULCHA | \$4.50 |
| Naan stuffed with chicken tikka pieces and spices | |
| 79. KHEEMA NAAN | \$4.50 |
| Nann stuffed with spiced minced lamb | |
| 80. BUTTER NAAN | \$3.50 |
| Flaky version of naan | |
| 81. PAPPADAM | (5 PCS) \$2.00 |

SALADS AND DIPS

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|---|--------|
| 82. GARDEN SALAD | \$4.00 |
| 83. KUTCHUMBER | \$4.00 |
| Chopped tomato, onion, cucumber mixed with spices and lemon juice | |
| 84. TOMATO AND CUCUMBER RAITA | \$3.50 |
| Chopped tomato, cucumber in yogurt with fresh coriander leaves and cumin powder | |
| 85. MANGO CHUTNEY | \$2.50 |
| 86. MIX PICKLE | \$2.50 |

DESSERTS

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|---|--------|
| 87. GULAB JAMUN | \$5.50 |
| Cottage cheese ball deep fried, soaked in sugar syrup and served warm | |
| 88. KULFI PISTA | \$5.50 |
| Special Indian ice cream made with thickened milk & pistachio flavoured with saffron, green cardamon and rose syrup | |
| 89. MANGO ICE CREAM | \$5.50 |
| 90. VANILLA ICE CREAM | \$5.50 |
| 91. MANGO KULFI | \$5.50 |

BEVERAGES

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|----------------------------|-------------|--------|
| 92. 1.25L COKE - \$6.50 | SOFT DRINK | \$3.00 |
| 93. LASSI (SWEET) - \$4.00 | MANGO LASSI | \$4.50 |

Sangam Tandoori

Established 1999

Authentic Indian Restaurant
FULLY LICENSED - B.Y.O (wine only)

TAKE AWAY MENU

FREE HOME DELIVERY

Minimum \$30

**10% Discount on
Take Away Pick up**

Minimum \$20

**PRIVATE FUNCTION ROOM UPSTAIRS
FULLY AIRCONDITIONED**

TRADING HOURS

DINNER - 7 NIGHTS

5.00PM - 10.30PM

PROPRIETOR & CHEF: PARDEEP VERMA (Raju)

Phone: 9397 5451

135 NELSON PLACE WILLIAMSTOWN 3016

www.sangamtandoori.com.au

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ENTREE

- MIX ENTREE PLATTER** \$12.50
Assorted chefs special mix platter
- VEGETABLE SAMOSA** (2PCS) \$6.50
Home made pastry shaped as triangles, stuffed with cooked potatoes, green peas and spices
- VEGETABLE PAKORA** (4PCS) \$6.50
Cauliflower, spinach and potato mixed together with spices in chickpea flour batter and deep fried
- ONION BHAJI** (4PCS) \$6.50
Onion mixed with spices in chickpea flour batter and deep fried
- TANDOORI GOBI** \$10.50
Cauliflower marinated in yoghurt and Tandoori spices and cooked in the Tandoor
- LAMB SHEEKH KEBAB** (2PCS) \$11.50
Tender lamb mince with ginger, garlic, green chillies and herbs rolled on a skewer and cooked in the Tandoori oven
- MALAI CHICKEN TIKKA** (4 PCS) \$12.50
Boneless pieces of chicken marinated in, (6 PCS) \$15.50
yoghurt herbs and spices, cooked in the Tandoori oven
- KASHMIRI CHICKEN TIKKA** (4 PCS) \$13.50
Boneless pieces of chicken breast marinated (6 PCS) \$15.90
in Kashmiri mild spices and saffron cooked in the Tandoori oven
- LAMB CHOPS TANDOORI** (4PCS) \$14.90
Spring lamb chops marinated in delicate spices and cooked in the Tandoori oven
- SALMON FISH TIKKA** (4PCS) \$14.50
Fillet marinated in Tandoor spices and yoghurt and cooked in the Tandoori oven
- TANDOORI PRAWNS** \$14.50
Prawns marinated in yoghurt and authentic Indian spices and cooked in the Tandoori oven
- TANDOORI CHICKEN** (4 PCS) \$12.50
Tender chicken marinated in (6 PCS) \$15.50
yoghurt and authentic Indian spices and roasted over charcoal in a clay oven
- TANDOORI PLATTER** (5 PCS) \$13.50
Tandoori chicken malai chicken tikka, (10 Pcs) \$24.00
Kashmiri chicken tikka, lamb chops and sheekh kebab
- TANDOORI MUSHROOM** \$12.50
Mushroom marinated in chefs spices and cooked in the Tandoor

CHICKEN All dishes can be made with chicken breast - \$2.50 extra

- CHICKEN BUTTER CREAM** \$16.50
(Sangam Special) - Boneless pieces of Tandoori chicken cooked with tomato, delicate spices and finished with a cashew nut cream sauce
- CHICKEN MUSHROOM** \$15.90
Boneless pieces of chicken cooked with onion, tomato, fresh mushroom and spices
- CHICKEN MADRAS** \$16.50
Boneless chicken cooked with coconut milk, hot chillies tempered with curry leaves and mustard seeds
- CHICKEN SHAI KORMA** (MILD) \$15.90
Boneless chicken cooked with yoghurt, cream cashew nut and mild spices (mild)
- CHICKEN TIKKA MASALA** \$16.50
Chicken tikka cooked with tomato, ginger, onion, capsicum and spices
- CHICKEN DO PYAZA** \$15.90
Boneless pieces of chicken cooked in medium gravy with onion
- CHICKEN SAAG** \$15.90
Boneless chicken cooked in fresh spinach puree and herbs
- CHICKEN VINDALOO** \$15.90
Boneless pieces of chicken cooked with hot chilli, spices, vinegar in a special sauce
- CHICKEN CURRY** \$15.90
Chicken fillet pieces cooked in a delicate sauce
- CHICKEN JALFREZY** \$16.50
Chicken pieces cooked with onion, capsicum, tomato and medium spices

LAMB

- LAMB MADRAS** \$16.50
Boneless lamb cooked with coconut milk, hot chillies tempered with curry leaves and mustard seeds
- ROGAN JOSH** \$15.90
Tender lamb spices cooked in a traditional Kashmiri masala saffron and yoghurt
- BHUNA GOSHT** \$16.50
Lamb pieces cooked with tomato, onion, ginger, green chilli and herbs
- LAMB SHAI KORMA MILD** \$15.90
Lamb pieces cooked with onion, yoghurt, and cashew nuts, cream sauce
- LAMB VINDALOO** \$15.90
Lamb pieces cooked with hot chilli, spices and vinegar in a special sauce
- LAMB DO PYAZA** \$15.90
Lamb pieces cooked in a medium gravy with onion
- LAMB SAAG** \$15.90
Lamb cooked with fresh spinach purée and spices

SEAFOOD

- TANDOORI FISH (SNAPPER)** \$19.00
Whole snapper marinated in Tandoori spices and cooked in Tandoori oven and served with salad
- PRAWN MALAI** (MILD) \$17.90
Prawns cooked in a mild sauce finished with coconut milk and cream
- PRAWN MASALA** \$17.90
Prawns cooked with onion, tomato, capsicum, and spices
- PRAWN VINDALOO** \$17.90
Prawn cooked with hot chilli and Vindaloo sauce
- PRAWN BUTTER CREAM** \$17.90
Prawn cooked with tomato delicate spices and finished with cream sauce
- MALAI FISH CURRY** \$17.50
Pieces of fish fillet cooked in a mild sauce finished with coconut milk and cream
- FISH MASALA** \$17.50
Pieces of fish fillet cooked with tomato, onion, capsicum and spices
- FISH CURRY** \$17.50
Pieces of fish fillet cooked with medium gravy spices
- FISH MADRAS** \$17.90
Boneless fish cooked with coconut milk, hot chillies tempered with curry leaves and mustard seeds

BEEF

- BEEF KASHMIRI** \$15.90
Slices of beef fillet cooked with tomato and capsicum in a delicate sauce and finished with cream
- BEEF KORMA MILD** \$16.50
Diced beef cooked in onion, cashew nut yoghurt and cream
- BEEF VINDALOO** \$15.90
Diced beef cooked with hot chilli, spices, vinegar in a special sauce
- BEEF CURRY** \$15.90
Diced beef cooked in gravy with herbs and spices
- BEEF MADRAS** \$16.50
Diced beef cooked with coconut milk, spices tempered with curry leaves and mustard seeds
- BEEF BHUNA** \$16.50
Diced beef cooked with ginger, chilly and herbs

VEGETARIAN DELIGHTS

- MUTTER PANEER** \$13.50
Cottage cheese and peas cooked in medium gravy
- ALOO MUTTER** \$13.50
Peas and potato cooked in yoghurt and onion based gravy

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