

LUNCH MENU

VEG THALI	\$17
NON VEG THALI	\$18
BIRIYANI COMBO (VEG/ CHICKEN)	\$16
CHOICE OF BIRIYANI, CHOICE OF GRAVY, CHOICE OF APPETIZER, BREAD AND DESSERT (WITH PICKLE AND PAPADAM)	

ADD ON

ONION SALAD	\$2	OMELETTE	\$3
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DOSA

GHEE DOSA	\$12
MASALA DOSA	\$14
MYSORE MASALA DOSA	\$15
ONION DOSA	\$14

DINNER MENU

VEG APPETIZER

SAMOSA CHAAT Street food dish made by topping crispy samosas with spicy chickpea curry (chole), yogurt, chutneys, onions, and sev.	\$10
LASUNI (GARLIC) GOBI Dish made with crispy cauliflower (gobi) tossed in a flavorful garlic (lasun) sauce.	\$13
CHILI GOBI Indo-Chinese dish made with crispy fried cauliflower florets tossed in a spicy, tangy, and slightly sweet sauce.	\$13
CHILI PANEER Indo-Chinese dish made with crispy fried paneer (cottage cheese) tossed in a spicy, tangy sauce.	\$14
PUDINA (MINT) PANEER TIKKA (TANDOOR) Flavorful dish where paneer (cottage cheese) is marinated with a mint (pudina) based marinade and then grilled or baked.	\$18

SOUTH INDIAN SPECIALTY

MEDU VADA Doughnut sized snack made from black lentils. crispy on the outside and soft on the inside.	\$10
ONION SAMOSA Crispy pastry shell filled with spiced onions and sometimes potatoes.	\$10

NON VEG APPETIZER

CHICKEN PAKORA Snack made by marinating chicken pieces in a blend of spices.	\$15
CHICKEN LOLLIPOP Crispy, flavorful marinating chicken wings or drumsticks.	\$15
CHILI CHICKEN Indo-Chinese dish, made with spicy and tangy flavorful chicken pieces.	\$15
TANDOOR	
CHICKEN TIKKA Chicken marinated in a mixture of yogurt, spices, and herbs, then cooked in a tandoor until it's juicy and flavorful.	\$22
ZAFFRANI MALAI KEBAB Delicious and rich Mughlai kebab made with chicken marinated in cream, saffron, yogurt, and a variety of aromatic spices.	\$22
CORIANDER LAMB CHOPS Lamb marinated with a blend of fresh coriander (cilantro), garlic, ginger and a variety of aromatic spices.	\$28

SOUTH INDIAN SPECIALTY

CHICKEN PEPPER FRY Flavorful and spicy dish made with marinating chicken using black pepper and with various spices, then fried.	\$15
CURRY LEAF CHICKEN Uniquely flavorful and aromatic dish made by marinating chicken in a blend of spices and then cooking it with fresh curry leaves.	\$15
NALA KARAM CHICKEN Chicken with bold flavors and vibrant spices, using a combination of chili, garlic, ginger, and various aromatic spices.	\$15
RAJU GARI KODI VEPPUDU /CHICKEN FRY Andhra style chicken fry where chicken is marinated and fried with curry leaves and spices	\$15
CHICKEN MAJESTIC Spicy, tangy, and aromatic tasteful boneless chicken tossed in flavorful gravy	\$16
ROYYALLU (SHRIMP) PEPPER FRY Andhra style shrimp dish with black pepper, curry leaves, and other flavorful seasonings	\$20
LAMB PEPPER FRY Lamb is sautéed with onions, garlic, ginger, green chilies, pepper and a variety of aromatic spices	\$20
GOAT SUKHA Tender pieces of goat meat cooked with pepper and a mix of spices	\$28

MAIN COURSE

CLASSIC VEG ENTREE

DAL TADKA Yellow lentils (toor dal or moong dal) cooked and seasoned with a tempering (tadka) of ghee (clarified butter), various spices.	\$16
MUTTER PANEER Dish made with peas and paneer (cottage cheese) cooked in a spiced tomato-based gravy.	\$18
ALOO GOBI Dish made with potatoes and cauliflower cooked together with spices.	\$16
PANEER BUTTER MASALA Rich, creamy, and flavorful dish made with paneer (cottage cheese) cooked in a tomato-based gravy with butter, cream, and a mix of aromatic spices.	\$18
PANEER TIKKA MASALA Delicious dish made with chunks of paneer (cottage cheese), marinated in a flavorful mix of yogurt, spices, and herbs, then grilled or baked.	\$18
BHINDI MASALA Popular dish made with ladyfinger (okra) cooked with a blend of spices.	\$16

KADAI VEGETABLE

Dish made with mixed vegetables cooked in a spicy, tangy gravy and prepared in a wok-like pan.

\$17

CHANA MASALA

Dish made with chickpeas and a blend of spices, cooked in a spicy tomato-based gravy.

\$16

SOUTH INDIAN SPECIALTY

GONGURA PAPPU / SORREL LEAF DAL

Andhra dish made with gongura leaves (sorrel leaves) and yellow lentils. It has a tangy, slightly sour flavor.

\$16

GUTTI VENKAYA /STUFFED EGGPLANT CURRY

Small eggplants stuffed with a flavorful mixture of ground spices, peanuts, sesame seeds, and coconut, and then cooked in a tangy and spicy gravy.

\$16

BHINDI PULUSU /OKRA CURRY

Flavorful and tangy curry made with okra in a tamarind-based sauce.

\$16

ENNAI KATHIRIKAI /EGGPLANT CURRY

Eggplant cooked in a rich and flavorful gravy made of tamarind, coconut, and a blend of spices.

\$16

VEG KURUMA

Curry made with mixed vegetables and a delicious blend of spices and coconut.

\$18

POONDU KULAMBU /GARLIC CURRY

Flavorful, spicy, and tangy curry made with garlic, tamarind, and a variety of spices.

\$16

CLASSIC NON VEG ENTREE

BUTTER CHICKEN

Boneless chicken pieces that are marinated in a mix of yogurt and spices, then cooked in a smooth, buttery tomato sauce.

\$18

TANDOORI CHICKEN

Delicious and flavorful dish made by marinating chicken in a mixture of yogurt and spices, then cooking it in a tandoor (a traditional clay oven).

\$20

TRADITIONAL CURRIES

TIKKA (PANEER/ CHICKEN/ LAMB/ SHRIMP)

Marinated meat or Indian cottage cheese, cooked in a tandoor and tossed in a buttery tomato sauce.

\$18/ \$20/ \$23/ \$22

SANGAM SPECIAL (COUNTRY CHICKEN/ GOAT)

Chettinad style Chicken or Goat meat marinated in house blend spices and cooked in an onion and tomato base gravy.

\$20/ \$22

SAAG (PANEER/ TOFU/ CHICKEN/ LAMB)

The subject item is cooked in a spiced spinach gravy.

\$18/ \$18/ \$20/ \$23

VINDALOO (CHICKEN/ LAMB)

A dish from Goa, known for its bold, tangy, and spicy flavors.

\$20/ \$22

KADAI (CHICKEN/ LAMB/ GOAT/ SHRIMP/ VEGGIE)

Cooked in a spicy, flavorful gravy with a blend of aromatic spices. In a "kadai," a traditional Indian wok with the choice of your protein or vegetable.

\$20/ \$22/ \$24/ \$22/ \$17

SOUTH INDIAN SPECIALTY

GONGURA (MUTTON/SHRIMP/CHICKEN)

Cooked in tangy gongura leaves and spices paste with the choice of your protein.

\$24/ \$20/ \$18

SANGAM SPECIAL MEEN (FISH) KULAMBU

Fish marinated in house blend spices and cooked in an onion and tomato base gravy.

\$20

BIRIYANI

HYDERABAD DUM BIRIYANI

VEG/ CHICKEN/GOAT

\$15/ \$18 /\$22

KADAI BIRIYANI

BONELESS CHICKEN/ EGG/ PANEER/ SHRIMP/GOAT

\$20/ \$20/ \$18/ \$22/ \$22

VIJAYAWADA CHICKEN BIRIYANI

\$20

THALAPAKATTU BIRIYANI

CHICKEN/GOAT (WEEKENDS)

\$20/ \$22

BREAD

PLAIN NAAN

\$4

BUTTER NAAN

\$4

GARLIC NAAN

\$5

ROTI

\$5

CHILI GARLIC NAAN

\$5

MALABAR PARATHA (2)

\$8

DOSA & IDLI

IDLI 3 PCS

\$10

PLAIN DOSA

\$13

GHEE DOSA

\$16

MASALA DOSA

\$15

MYSORE MASALA DOSA

\$16

ONION DOSA

\$15

CHILI ONION DOSA

\$15

WEEKEND THALI

VEG

\$18

NON-VEG

\$20

GOAT THALI

\$24

BEVERAGES

MANGO LASSI

\$6

SWEET LASSI

\$5

SALT LASSI

\$5

BADAM MILK

\$6

BUTTER MILK

\$5

SODA

\$2

FILTER COFFEE

\$5

MASALA CHAI

\$3

DESSERT

RASMALAI

\$8

MATKA KULFI

\$5

MANGO KESARI

\$6

CHOCOLATE LAVA CAKE WITH ICE CREAM

\$10