

Bar Bites & Momos

INDIAN KITCHEN & BAR

MASALA PEANUTS

11

CN GS

Roasted peanuts tossed with onions, tomatoes and tangy Indian masala.

MASALA PAPAD CONES

10

GS

Four crisp papad cones served with tangy onion and tomato on the side.

CHANA JOR GARAM

10

GS

Crispy flattened chickpeas with fresh onions, tomatoes and a tangy spice mix.

BENGALI TIGER FRIES

13

Seasoned sweet potato and russet potato fries, served with garlic aioli.

SESAME HONEY CHILLI FRIES

16

Crispy fries in a sweet and spicy honey chilli glaze, finished with toasted sesame.

◆ KURKURE CHAAT

13

Crunchy puffed snacks (Indian hot Cheetos) tossed with onions, tomatoes and tangy masala.

Momos

Eight Himalayan-style dumplings. Choose vegetable or chicken.

◆ GARLIC THUNDER MOMOS

Hand-folded dumplings tossed in sweet garlic sauce, served with house chilli mayo.

Veg 14 / Chicken 16

FRIED MOMOS

Golden-crisp dumplings with a spiced filling, served with house chilli mayo.

Veg 14 / Chicken 16

TANDOORI MOMOS

Momos coated in a smoky tandoori marinade and charred, served with mint chutney.

Veg 15 / Chicken 17



Fried momos

CN Contains nuts GS Gluten Smart

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Chaat & Chakhna

INDIAN STREET FOOD

VEG SAMOSAS 6

Two flaky pastries filled with spiced potatoes and peas, served with tamarind chutney.

VEG SAMOSA CHAAT 12

Two crushed samosas topped with chickpea curry, yogurt, tangy chutneys and crispy sev.

CHAAT PAPRI 12

Crispy samosa shells layered with potatoes, chickpeas, creamy yogurt and tangy chutneys.

MUMBAI VADA PAV 15

Two spiced potato fritters with mint chutney on butter-toasted pav, served with a fried green chilli.

◆ SANGAM KEEMA PAV 17

Slow-cooked minced lamb with Indian spices, served with butter-toasted pav.

GOL GAPPE 10

Eight hollow semolina puris with spiced potato and chickpeas, served with chilled mint-tamarind water.

◆ DAHI PURI 12

Crisp, hollow semolina puffs filled with potatoes, chickpeas, yogurt, tangy chutneys and chaat spices.

ALOO TIKKI WITH CHANNA 13

Crispy potato patties topped with spiced chickpea curry and tamarind chutney.

ALOO TIKKI CHAAT 12

Pan-fried potato patties with yogurt, mint and tamarind chutneys, onions and crispy sev.

◆ ALOO TIKKI SLIDER 13

Two brioche sliders with golden potato patties, green chutney and creamy coleslaw.

DAHI BHALLA 12

GS

Soft lentil dumplings layered with potatoes, chickpeas and chilled sweet yogurt, topped with chutneys, chaat masala and sev.



Mumbai vada pav

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Sangam Shareables

INDIAN KITCHEN & BAR

◆ **PAKORA TRIO** 14

GS

Vegetable, paneer and cauliflower pakoras with mint or sweet tamarind chutney.

PANEER PAKORA 13

GS

Herb-and-spice-stuffed paneer in crisp chickpea batter, served with mint or sweet tamarind chutney.

VEGETABLE PAKORA 11

GS

Crisp vegetables in spiced chickpea batter, served with mint or sweet tamarind chutney.

GOBI PAKORA 12

GS

Cauliflower florets in a lightly spiced chickpea flour batter, fried until crisp.

HARA BHARA KEBAB 18

House-made spinach, green pea and potato patties with Indian spices and mint chutney.

◆ **THECHA CHEESE POTATO POPPERS** 18

CN

Cheese-stuffed potato bites with spicy thecha and roasted peanuts, served with house-made chilli mayo.

◆ **CRISPY HONEY CHILLI CAULIFLOWER** 16

Crunchy cauliflower florets tossed in a sticky honey chilli glaze.

PAV BHAJI 13

Slow-cooked mashed vegetables finished with butter, served with butter-toasted pav.

BUTTER PANEER POUTINE 12

Fries with paneer, creamy butter sauce, melted mozzarella, peppers and onions.

CHANA BHATURA 14

Punjabi chickpea curry with two golden-fried bhaturas, raita, red onion and mixed pickle.

AMRITSARI KULCHA CHANA 12

Potato-stuffed naan with chickpea curry, tangy chutney and red onion.

AMRITSARI FISH PAKORA & FRYMS 15

GS

Crisp Amritsari-spiced basa strips with tartar sauce, mint chutney and crunchy fryms.

◆ **SOCIAL 65** 18

Crispy chicken with peppers and onions in our bold house sauce.

BUTTER CHICKEN POUTINE 14

Fries with chicken, creamy butter sauce, melted mozzarella, peppers and onions.

◆ **SOCIAL SLIDERS** 17

Two brioche sliders with chicken, creamy butter sauce, Havarti cheese, pickled onions and cilantro.

Wok Infused

VEG MANCHURIAN DRY 15

Crispy vegetable dumplings tossed in an Indo-Chinese soy and garlic sauce.

SANGAM CRISPY VEG 16

Crisp battered mixed vegetables wok-tossed in our house chilli sauce.

CHILLI PANEER 18

Crispy paneer with peppers and onions in chilli garlic sauce.

CHILLI CHICKEN 19

Crispy boneless chicken with peppers and onions in chilli garlic sauce.

CHILLI FISH 22

Crispy basa with peppers and onions in chilli garlic sauce.

◆ **CALCUTTA-STYLE HAKKA NOODLES**

Wok-tossed noodles with vegetables or chicken, Indo-Chinese sauces and Calcutta-style spices.

Veg 15 / Chicken 18

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Fire & Clay

FROM OUR CLAY TANDOOR & TAWA

SIGRI PANEER TIKKA	18	TANDOORI CHICKEN	17
GS		GS	
Spiced paneer fire-roasted in the clay tandoor with peppers and onions.		Four pieces of bone-in chicken in our tandoori spice marinade, fire-roasted.	
◆ ACHARI PANEER TIKKA	19	ANGARA CHICKEN TIKKA	19
GS		Chicken thigh GS	
Paneer in tangy pickling spices, tandoor-roasted with peppers and onions.		Chicken in bold angara spices, tandoor-roasted for a smoky finish.	
TAWA TANDOORI SOYA TIKKA	18	CHICKEN KALMI KEBAB	21
Marinated soya chaap seared on the tawa with peppers, onions and Indian spices.		CN GS	
TANDOORI MALAI SOYA CHAAP	19	Bone-in chicken thighs marinated in yogurt and Indian spices, then tandoor-roasted.	
CN		◆ MALAI CHICKEN TIKKA	20
Soya chaap in a creamy malai marinade, fire-roasted in the clay tandoor.		Chicken thigh CN GS	
TANDOORI FISH TIKKA	21	Chicken in a rich cream, cheese and cashew marinade, fire-roasted in the tandoor.	
GS		◆ TANDOORI CHICKEN WINGS	15
Basa in our tandoori spice marinade, fire-roasted in the clay tandoor.		GS	
◆ TANDOORI SALMON TIKKA	30	Ten wings marinated in tandoori spices and fire-roasted to a smoky char.	
GS		CHICKEN SEEKH KEBAB	19
Salmon in our tandoori spice marinade, fire-roasted in the clay tandoor.		GS	
BENGALI TANDOORI PRAWNS	22	Hand-rolled minced chicken skewers with fresh herbs and Indian spices, tandoor-roasted.	
GS		LAMB SEEKH KEBAB	22
Ten jumbo prawns marinated with tandoori spices, then fire-roasted.		GS	
		Hand-rolled minced lamb skewers with fresh herbs and Indian spices, tandoor-roasted.	
		◆ SIGNATURE SANGAM LAMB CHOPS	39
		GS	
		Four spice-marinated lamb chops, tandoor-roasted and brushed with smoked butter.	



Sigri paneer tikka

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The Vegetarian Collection

INDIAN KITCHEN & BAR

Naan and rice ordered separately. Ask your server about mild, medium or hot options.

LAHSUNI DAL TADKA	17	◆ VEGETABLE KORMA	18
GS		CN GS	
Yellow lentils tempered with garlic, cumin and Indian spices.		Seasonal vegetables in a mildly spiced cashew gravy.	
◆ SIGNATURE DAL MAKHANI	18	ALOO GOBI	18
GS		GS	
Slow-simmered black lentils and kidney beans finished with butter, cream and house spices.		Potatoes and cauliflower tossed with tomatoes, onions, ginger and Indian spices.	
PINDI CHANA MASALA	16	KADHAI SOYA CHAAP	19
GS			
Chickpeas slow-simmered in a robust Pindi-style masala.		Soya chaap with peppers and onions in a fragrant kadhai masala.	
MIXED VEGETABLE	18	SOYA TIKKA MASALA	19
GS			
Seasonal vegetables in a rich onion and tomato masala.		Tandoor-roasted soya chaap in a rich onion and tomato masala.	
PANEER MAKHANWALA	19	KOFTA MAKHANWALA	18
CN GS		CN	
Paneer in a buttery tomato and cashew makhani sauce.		Vegetable koftas in a buttery tomato and cashew makhani sauce.	
KADHAI PANEER	19	METHI MALAI PANEER	19
GS		CN GS	
Paneer with peppers and onions in a rich kadhai masala.		Paneer in a creamy fenugreek and cashew sauce.	
◆ PANEER TIKKA MASALA	20	◆ MUSHROOM METHI MALAI	20
GS		CN GS	
Tandoor-roasted paneer in an onion and tomato masala, finished with cream.		Mushrooms in a creamy sauce with fenugreek and cashews.	
SHAHI PANEER	19	◆ PALAK RICOTTA KOFTA IN KESAR CURRY	21
CN GS		CN	
Paneer in a rich cashew, cream and saffron sauce.		Ricotta and spinach koftas in a saffron and cashew curry.	
◆ MALAI KOFTA	19	PALAK PANEER	21
CN		GS	
Soft paneer and potato koftas in a rich, creamy cashew gravy.		Paneer gently simmered in a smooth spinach curry with Indian spices.	
KALI MIRCH PANEER	19		
CN GS			
Paneer in a creamy sauce infused with freshly cracked black pepper.			

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The Chicken Collection

INDIAN KITCHEN & BAR

Naan and rice ordered separately. Ask your server about mild, medium or hot options.

BUTTER CHICKEN

20

Chicken breast | GS

Tandoor-roasted chicken in our buttery tomato makhani sauce.

HANDI CHICKEN

22

Chicken thigh | GS

Bone-in chicken slow-simmered with onions, tomatoes and Indian spices in a traditional handi curry.

CHICKEN CURRY

18

Chicken breast | GS

Chicken slow-simmered in a homestyle onion and tomato curry with whole spices.

MURG KALI MIRCH

20

Chicken thigh | CN GS

Tender tandoori malai tikka in a creamy sauce finished with freshly cracked black pepper.

◆ CHICKEN KORMA

20

Chicken breast | CN GS

Chicken in a delicately spiced cashew and yogurt korma.

◆ CHICKEN TIKKA MASALA

21

Chicken thigh | GS

Tandoori-roasted chicken with peppers and onions in a tomato masala, finished with cream.

◆ CHICKEN ROGAN

21

Chicken breast | GS

Chicken in a rich Kashmiri-inspired curry with Kashmiri chillies.

PALAK CHICKEN

20

Chicken breast | GS

Chicken in a creamy spinach curry with Indian spices.

KADHAI CHICKEN

20

Chicken breast | GS

Chicken with peppers and onions in a fragrant kadhai masala.

COCONUT CHICKEN

20

Chicken breast | GS

Chicken in a creamy coconut curry with Indian spices and fresh curry leaves.

◆ METHI MALAI CHICKEN

20

Chicken breast | CN GS

Chicken in a creamy fenugreek and cashew sauce.



Chicken korma

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Lamb, Goat & Seafood

INDIAN KITCHEN & BAR

Naan and rice ordered separately. Ask your server about mild, medium or hot options.

Lamb & Goat

Choice of boneless lamb or bone-in goat

- ◆ **LUCKNOWI RARRA GOSHT** 24
GS
Slow-simmered in a rich Lucknowi masala, layered with seasoned minced lamb.
- ◆ **ROGAN JOSH** 23
GS
Slow-simmered in a Kashmiri-inspired yogurt curry with Kashmiri chillies.
- PALAK GOSHT** 23
GS
Slow-simmered in a spinach and mustard greens curry with Indian spices.
- KORMA GOSHT** 23
CN GS
Simmered in a delicately spiced cashew and yogurt korma.
- METHI MALAI GOSHT** 24
CN GS
Simmered in a creamy curry with fresh fenugreek and aromatic herbs.
- PUNJABI-STYLE CURRY** 22
GS
Slow-simmered in a traditional Punjabi curry with whole spices.
- ◆ **VINDALOO** 22
GS
Slow-simmered in a bold Goan curry with vinegar, garlic and Kashmiri red chillies.

Seafood

- ◆ **COCONUT FISH** 21
GS
Basa in a creamy coconut curry with Indian spices.
- FISH MASALA** 20
GS
Basa simmered in a traditional onion and tomato curry.
- FISH VINDALOO** 21
GS
Basa in a fiery Goan curry with vinegar, garlic and Kashmiri red chillies.
- ◆ **SALMON MASALA** 30
GS
Tandoor-roasted salmon in a rich onion and tomato masala.
- PRAWN MASALA** 23
GS
Prawns simmered in a traditional onion and tomato curry.



Rogan Josh

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Breads, Biryani & Rice

INDIAN KITCHEN & BAR

Fresh from the Tandoor

TANDOORI ROTI 3
Whole wheat flatbread baked fresh in the clay tandoor.

TANDOORI NAAN
Soft leavened bread baked fresh in the clay tandoor.
Plain 3 / Butter 4 / Garlic 4

CHEESY NAAN 7
Naan stuffed with mozzarella, peppers and onions, baked fresh in the tandoor.

◆ **PESTO NAAN** 6
Hand-stretched naan brushed with basil pesto and tandoor-baked.

COCONUT NAAN 6
Naan stuffed with shredded coconut, lightly sweetened and finished with honey.

LACCHA PARATHA
Flaky, hand-layered whole wheat paratha baked in the clay tandoor.
Plain 5 / Mint 6

◆ **NAAN FLIGHT** 13
A tasting trio of garlic, pesto and coconut naans.

◆ **AMRITSARI KULCHA** 7
Punjabi kulcha stuffed with spiced potatoes, tandoor-baked until golden.

Dum Biryani

Basmati rice layered with spices and saffron, slow-cooked dum style. Served with raita.

VEG BIRYANI 19
Seasonal vegetables

CHICKEN BIRYANI 20
Boneless chicken

◆ **LAMB BIRYANI** 23
Boneless lamb

GOAT BIRYANI 23
Bone-in goat

PRAWN BIRYANI 24

Rice

STEAMED BASMATI RICE GS 7
Light, fluffy long-grain basmati rice.

JEERA RICE GS 8
Basmati rice tempered with roasted cumin.

◆ **COCONUT RICE** GS 9
Basmati rice cooked in creamy coconut milk.

LEMON RICE CN GS 11
Lemon, curry leaves, tempered spices and peanuts.

◆ **DESI FRIED RICE** CN GS
Wok-tossed basmati rice with vegetables or chicken and Indo-Chinese sauces.
Veg 15 / Chicken 17

Traditional Pairings

ROASTED PAPAD GS	3	ACHAAR (MIXED PICKLE) GS	3	CHUTNEYS GS Mango / Tamarind / Mint	3	DESI SALAD GS	7
LACCHA ONIONS GS	5	PICKLED ONIONS & GREEN CHILLI GS	4	◆ RAITA GS Plain 5 / Mixed 6 / Boondi 7		DAHI (PLAIN YOGURT) GS	5

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