



Sangam Chettinad Indian Cuisine

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Picked for you

ITEM	PRICE
Morning Mysore Masala Dosa Crêpe de riz confectionnée avec une pâte fermentée de lentilles urad dal et de riz. Accompagnée de chutney à tremper et...	\$9.95
Morning Masala Dosa with Two Idlis Un classique du matin, la dosa masala vous attend de 8 h à 11 h. Accompagnée de deux idlis moelleux, cette crêpe indienn...	\$12.95
Morning Masala Dosa with Two Vada Available only for Breakfast between 8am to 11am daily.	\$10.95
Morning PlainDosa with Two Vada Available only for Breakfast between 8am to 11am daily.	\$10.95
Morning PlainDosa with Two Idlis Available only for Breakfast between 8am to 11am daily.	\$11.95

Breakfast

ITEM	PRICE
Morning Mysore Masala Dosa (Breakfast) Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$9.95
Morning Uthappam Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$8.95
Morning Cheese Dosa Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$10.95
Morning Paneer Dosa Un mince crêpe de riz préparé avec une pâte fermentée de lentilles urad dal et de riz. Accompagné de chutney et sambar....	\$10.95
Morning Rava Onion Dosa Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$10.95
Morning Kal Dosa Fine crêpe de riz préparé avec une pâte fermentée de lentilles urad et de riz. Accompagné de chutney à tremper et de sam...	\$9.95
Morning Onion Chilli Tomato Uthappam Uthappam confectionné à partir d'une pâte fermentée de riz et de lentilles urad dal, parsemé d'oignons, de piments et de...	\$9.95
Morning Rava Dosa Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$10.95
Morning Onion Chilli Uthappam Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$9.95
Morning Veg Uthappam Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$8.95
Morning Onion Uthappam Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$8.95
Morning Paper Dosa Rice crepe made with fermented urad dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$9.95
Morning Masala Dosa with Two Idlis (Breakfast) Available only for Breakfast between 8am to 11am daily.	\$12.95
Morning Idli Tendres idlis à base de pâte de riz et d'urad, servis par quatre avec un accompagnement de sambar épicé et trois chutney...	\$7.95
Morning Masala Dosa with Two Vada (Breakfast) Available only for Breakfast between 8am to 11am daily.	\$10.95

ITEM	PRICE
Morning PlainDosa with Two Vada (Breakfast) Servi entre 8h et 11h chaque matin, profitez de notre dosa nature légère, accompagnée de deux vadés croquants. Un vérita...	\$10.95
Morning Ghee Roast Dosa Crêpe de riz préparée avec une pâte fermentée de lentilles urad et de riz, servie avec chutney et sambar pour tremper. D...	\$8.95
Morning Egg Omelette Sandwich Bread Egg Omelet served with 2 pieces of Hash brown potatoes.	\$8.95
Morning Egg Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$8.95
Morning Rava Masala Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$10.95
Morning Masala Egg Omelette Egg Omelet served with 2 pieces of Hash brown potatoes.	\$7.95
Morning PlainDosa with Two Idlis (Breakfast) Available only for Breakfast between 8am to 11am daily.	\$11.95
Morning Podi Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$8.95
Morning Onion Dosa Fine crêpe de riz préparée à partir d'une pâte fermentée de lentilles urad dal et de riz. Accompagnée de chutneys et de...	\$8.95
Morning Plain Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.	\$7.95
Morning Scrambled Egg Œufs brouillés accompagnés de deux croquettes de pommes de terre dorées.	\$7.95
Morning Boiled Egg Œuf à la coque accompagné de deux croustillants galettes de pommes de terre.	\$7.95
Morning Masala Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar. Available only for Brea...	\$8.95
Morning Fried Eggs Fried Eggs served with 2 pieces of Hash brown potatoes and choice of sides.	\$7.95

Non Veg Soups

ITEM	PRICE
Chettinad Nattu Kozhi Soup Traditional Chettinad specialty soup with fresh ground spices and country chicken.	\$5.95
Aattu Elumbu Soup Aromatic flavor of South Indian spices with mutton bone in stock.	\$5.95

Dosas

ITEM	PRICE
Kal Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar. (3 pieces)	\$10.95
Paper Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.	\$11.95
Plain Dosa Fine crêpe de riz concoctée à partir d'une pâte fermentée de dal urud et de riz. Accompagnée d'un chutney à tremper et d...	\$8.95
Idli (Dosas) Idlis are steam cooked with Rice & Urad batter and served with Sambar and 3 Chutneys - 1 Plate of 4 Idlis	\$8.95

ITEM	PRICE
Ghee Roast Dosa Fine crêpe de riz, préparée avec une pâte de lentilles urad fermentées et de riz, légèrement dorée au ghee. Accompagnée...	\$10.95
Mysore Masala Dosa Fine crêpe à base de pâte de riz et d'urud dal fermentés, délicatement cuite pour obtenir une texture légère et croustil...	\$12.95
Masala Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.	\$10.94
Dosa with Two Idlis (Dosas)	\$11.95
Podi Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.	\$9.94
Dosa with Two Vadas (Dosas)	\$10.95
Rava Onion Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.	\$11.95
Masala Egg Omelet (Dosas) Spicy onion and tomato mixture made with Indian spices mixed with eggs and cooked with medium flame in pan.	\$8.95
Rava Masala Dosa Fine couche de crêpe à base de riz, préparée avec de la pâte fermentée de lentilles urud et de riz. Accompagnée de chutn...	\$12.95
Onion Chili Tomato Uthappam Two pieces. Rice crepe made with fermented urud dal and rice batter. Sered with dipping chutney and sambar. (2 pieces)	\$11.95
Cheese Dosa Fine crêpe de riz préparée avec une pâte fermentée d'urud dal et de riz, garnie de fromage fondu. Proposée avec un assor...	\$11.95
Egg Dosa Une crêpe légère de riz à base d'une pâte fermentée d'urud dal et de riz, garnie d'œufs. Accompagnée de chutney savoureu...	\$10.95
Paneer Dosa Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.	\$11.95
Onion Chili Uthappam Two pieces. Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.(2 pieces)	\$11.95
Uthappam Two pieces. Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.(2 pieces)	\$10.95
Cheese Dosa (Dosas) Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.	\$9.95
Onion Uthappam Two pieces. Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar. (2 pieces)	\$11.95
Veg Uthappam Two pieces. Rice crepe made with fermented urud dal and rice batter. Served with dipping chutney and sambar.(2 pieces)	\$11.95
Rava Dosa Crêpe de riz délicatement élaborée à partir d'une pâte fermentée d'urud dal et de riz. Accompagnée de chutney pour tremp...	\$11.95
Muttai Poriyal (Dosas) Egg. Indian style scrambled eggs made with onion and pepper.	\$8.95

Desserts

ITEM	PRICE
Gulab Jamun Three pieces.	\$4.95
Ras Malai Des tendres galettes de fromage caillé reposent dans une sauce onctueuse à la cardamome et à la pistache, offrant une to...	\$4.95

ITEM	PRICE
Beetroot Halwa Râpé de betterave mijoté lentement avec du ghee et du lait, cette douceur vibrante éveille les sens. Parsemé de noix de...	\$5.95
Carrot Halwa	\$4.95
Vanilla Ice Cream with Gulab Jamun	\$3.95
Rava Kesari	\$3.95
Payasam	\$3.95

Beverages

ITEM	PRICE
Mango Lassi	\$3.95
Soda false	\$1.95
Rose Milk false	\$3.95
Filter Coffee	\$3.50
Tea	\$3.50
Butter Milk	\$3.50
Lassi	\$3.95
Bru Instant Coffee	\$3.50
Green Tea	\$2.45
Lemon Juice false	\$3.45

Tiffin Combo

ITEM	PRICE
Three Kal Dosas with Chicken Curry Trois dosas légères et aérées, croustillantes à l'extérieur et moelleuses à l'intérieur, préparées à partir de pâte de l...	\$11.95
Masala Dosa with Two Idlis	\$12.95
Dosa with Two Idlis	\$11.95
Plain Dosa with Chicken Curry	\$10.95
Three Kal Dosas with Mutton Curry Fine crêpes made from a fermented rice and lentil batter, cooked on a hot griddle until golden and crispy. These three k...	\$12.95
Masala Dosa with Vada	\$11.95
Dosa with Two Vadas False	\$10.95
Three Kal Dosas with Fish Curry Les trois kal dosas, moelleuses et légèrement croustillantes sur le dessus, accompagnent un curry de poisson épicé cuis...	\$12.95
4 Idlis with Chicken Curry	\$12.95
4 Idlis with Fish Curry	\$12.95
Two Idlis with Vada	\$10.95

ITEM	PRICE
Plain Dosa with Fish Curry	\$11.95
Plain Dosa with Mutton Curry	\$11.95
4 Idlis with Mutton Curry	\$13.95

Noodles

ITEM	PRICE
Chicken Noodles Des pâtes délicatement préparées et mélangées avec des morceaux de poulet assaisonné.	\$13.95
Veg Noodles Noodles sautés avec un mélange de légumes, rehaussés par des notes de gingembre et assaisonnés d'une sauce soja subtile.	\$12.95
Egg Noodles Boiled noodles tossed with egg seasoning, ginger, and soy sauce.	\$12.95
Paneer Noodles Boiled noodles tossed with paneer seasoning, ginger, and soy sauce.	\$12.95
Shrimp Noodles Boiled noodles tossed with shrimp seasoning, ginger, and soy sauce.	\$13.95

Fried Rice

ITEM	PRICE
Egg Fried Rice Stir fried rice, egg with light and aromatic touch of soy sauce, and ginger.	\$12.95
Veg Fried Rice Stir fried rice, veg with light and aromatic touch of soy sauce, and ginger.	\$12.95
Chicken Fried Rice Stir fried rice, chicken with light and aromatic touch of soy sauce, and ginger.	\$12.95
Shrimp Fried Rice Riz frit aux crevettes mêlé de gingembre, légèrement relevé de sauce soja parfumée.	\$13.95
Paneer Fried Rice Stir fried rice, paneer with light and aromatic touch of soy sauce, and ginger.	\$12.95

South Indian Variety Rice

ITEM	PRICE
Curd Rice	\$11.50
Lemon Rice Le riz citron est un plat vibrant où le riz basmati moelleux est infusé de jus de citron frais, rehaussé par des éclats...	\$11.50
Bisi Belabath Bisi Belabath est un savoureux mélange de riz, lentilles et légumes, cuits lentement jusqu'à tendreté avec des épices pa...	\$12.95
Tamarind Rice	\$11.50
Coconut Rice	\$11.50
Tomato Rice	\$11.50

Biryani	
ITEM	PRICE
Chicken Biryani (Biryani) Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$12.95
Family Pack Chicken Briyani Serves up to 3 people with a chicken appetizer. Basmati rice flavored with exotic Indian spices and layered with chicken...	\$19.95
Seeraga Samba Goat Biryani (Weekend) Goat biryani made with Seeraga Samba rice and special spices	\$16.95
Vegetable Biryani Basmati rice flavored with exotic Indian spices and layered with vegetables. Served with raita and salna.	\$11.95
Mutton Biryani Riz basmati infusé d'épices indiennes aromatiques, disposé en couches avec du mouton tendre. Accompagné de raita et saln...	\$14.95
Spl. Boneless Chicken Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$13.95
Chicken Fry Briyani Riz Basmati infusé d'épices indiennes, agrémenté de morceaux de poulet dorés. Accompagné de raita et salna.	\$13.50
Paneer Biryani Riz basmati parfumé d'épices indiennes, agrémenté de légumes colorés. Accompagné de raita rafraîchissante et de salna ar...	\$12.50
Family Pack Boneless Goat/Lamb Briyani Serves up to 3 people with a choice of chicken appetizer. Basmati rice flavored with exotic Indian spices and layered wi...	\$27.95
Egg Biryani Basmati rice flavored with exotic Indian spices and layered with egg. Served with raita and salna.	\$11.95
Mutton Fry Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$15.95
Gongura Chicken Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$13.95
Avakkai Bone-in Goat Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$16.95
Chicken Keema Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$13.95
Gongura Veg Briyani false	\$12.95
Boneless Mutton Keema Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$15.95
Shrimp Biryani Riz basmati parfumé aux épices indiennes et garni de crevettes. Accompagné de raita et de salna.	\$14.95
Gongura Bone-in Goat Briyani Riz basmati parfumé avec des épices indiennes uniques et intégrant du chèvre avec os. Accompagné de raita et de salna.	\$16.95
Avakkai Chicken Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$13.95
Family Pack Mutton Keema Briyani Serves up to 3 people with a chicken appetizer. Basmati rice flavored with exotic Indian spices and layered with chicken...	\$26.95
Lamb Biryani Basmati rice flavored with exotic Indian spices and layered with lamb. Served with raita and salna.	\$16.95
Avakkai Veg Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$12.95

ITEM	PRICE
Avakkai Boneless Lamb Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$16.95
Gongura Boneless Lamb Briyani Basmati rice flavored with exotic Indian spices and layered with chicken. Served with raita and salna.	\$16.95
Family Pack Chicken Keema Briyani Riz basmati parfumé d'épices indiennes, harmonieusement superposé de keema de poulet. Accompagné d'une entrée de poulet...	\$21.95
Steamed Tiffin	
ITEM	PRICE
Idli Idlis are steam cooked with Rice & Urad batter and served with Sambar and 3 Chutneys - 1 Plate of 4 Idlis	\$8.95
Breads	
ITEM	PRICE
Paratha Delicious south Indian fluffy layered flat bread.	\$3.95
Paratha with Kurma (Veg) (Breads) False	\$11.95
Paratha with Kurma (Chicken) (Breads) Two pieces. South Indian layered flat bread served korma.	\$13.95
Paratha with Kurma (Mutton) (Breads) Deux morceaux de pain plat feuilleté, typique du sud de l'Inde, accompagnés d'un kurma d'agneau délicatement épicé.	\$14.95
Garlic Naan Pain plat moelleux cuit au four tandoor, agrémenté d'ail finement haché.	\$3.50
Cheese Naan Flat fluffy bread cooked in tandoor oven is topped with Cheese.	\$3.50
Bullet Naan Flat fluffy bread cooked in tandoor oven is topped with minced Chilli.	\$3.50
Kothu Paratha (Breads) Chopped tossed flat bread added with veg or egg or chicken or goat and stir fried.	\$11.95
Butter Naan Flat fluffy bread cooked in tandoor oven.	\$2.50
Chapati Flaky, layered, and delicious whole wheat flat bread.	\$2.50
Poori with Chana Unleavened wheat flour bread, deep fried. Served with chana masala.	\$10.95
Paneer Kulcha Pain plat moelleux et beurré, cuit dans un four tandoor, garni de paneer râpé.	\$2.95
Onion Kulcha Flat fluffy butter bread cooked in tandoor oven is stuffed with minced onions.	\$2.95
Plain Naan Pain moelleux et plat cuit au four tandoor.	\$2.50
Poori with Kelangu Pain de blé entier non levé, frit jusqu'à ce qu'il soit doré. Accompagné d'un savoureux chana masala.	\$10.95
Tandoor Roti Popular Indian bread cooked in the tandoor oven.	\$2.95

Veg Soups

ITEM	PRICE
Thakali Rasam Tangy flavor soup added tomatoes and seasonings.	\$4.95
Sweet Corn Soup Sweet corn added with ginger garlic and spring onions in vegetable stock.	\$4.95
Cream of Tomatoes Soup made with tomatoes, tomato cream, and spices.	\$4.95

Tandoor Appetizers

ITEM	PRICE
Tandoori Chicken (Half) Chicken marinated in yogurt, Indian masala, and grilled in tandoori oven.	\$11.95
Tandoori Chicken (Full) Chicken marinated in yogurt, Indian masala, and grilled in tandoori oven.	\$18.95
Chicken Malai Kabab Morceaux de poulet marinés dans un mélange onctueux d'épices indiennes douces, puis doucement grillés à la perfection.	\$12.95
Paneer Tikka Paneer cubes marinated in tandoori masala on a skewer along with onion and bell peppers.	\$11.95
Chicken Tikka Morceaux de poulet désossés infusés dans un mélange de yaourt et d'épices indiennes, rôtis à perfection dans un four tan...	\$11.95
Shrimp Tandoor Crevettes grillées au tandoor, servies sur brochettes.	\$14.95

Non Veg Appetizers

ITEM	PRICE
Chennai Style Chicken 65 (Non Veg Appetizers) Chicken cubes marinated and fried. It is a south Indian spice delicacy snack.	\$11.95
Mutton Sukka Varuval Tender goat cubes with different types of Indian spices and herbs.	\$12.95
Sangam Spl. Chicken Wings Chicken Wings marinated and fried with Sangam Spl. Masala and Chettinad spices.	\$12.95
Sangam Special Pepper Chicken (Non Veg Appetizers) Dry chicken cubes made with roasted pepper and delicacy spices.	\$11.95
Meen Varuval King fish well marinated with spices and fried.	\$12.95
Fish 65 Fish cubes marinated in special spices to fry.	\$10.95
Chili Chicken Dry Morceaux de poulet désossé enrobés d'une pâte épicée tempura, sautés avec des piments frais, des oignons coupés en dés,...	\$10.94
Chili Eral Dry Shrimps stir fried with fresh green chilies, cubed onions, and mixed bell peppers.	\$13.95
Chicken Manchurian Morceaux de poulet enrobés de sauce chinoise, sautés au wok pour une saveur croustillante et épicée.	\$11.94
Karaikudi Mutton Pepper Fry Morceaux de chèvre avec os, doucement dorés, agrémentés de poivres et d'épices riches, offrant une touche de chaleur à c...	\$17.95

ITEM	PRICE
Chili Fish	\$12.95
Fish stir fired with chili sauces, fresh green chilies, onions, and mixed bell peppers.	
Masala Egg Omelet	\$8.95
Spicy onion and tomato mixture made with Indian spices mixed with eggs and cooked with medium flame in pan.	
Eral 65	\$13.95
Prawns marinated in tempura batter with spices fried until crispy.	
Muttai Poriyal	\$8.95
Egg. Indian style scrambled eggs made with onion and pepper.	

Veg Appetizers

ITEM	PRICE
Gobi 65	\$9.94
Des morceaux de chou-fleur enrobés d'épices piquantes, puis frits à la perfection croustillante.	
Samosa	\$7.95
Two pieces. All purpose flour shell stuffed with potatoes, pea, and fried.	
Baby Corn Manchurian - Offer	\$14.95
Cauliflower florets mixed with spices tossed in wok with Chinese seasoning sauces.	
Medhu Vada	\$7.95
Four pieces. Donut shaped dough made with urad dal batter and fried.	
Onion Pakoda	\$8.95
Onions mixed in chickpea flour, spices, and fried until it is golden brown.	
Mixed Veg Pakoda	\$8.95
Onions, cabbage, other vegetables mixed in chickpea flour, spices, and fried until it is golden brown.	
Thayir Vadai	\$8.95
Two pieces. Donut shaped urad dal batter fried. Served with yogurt mixed.	
Gobi Manchurian	\$10.95
Morceaux de chou-fleur enrobés d'épices sautés au wok avec des sauces assaisonnées à la chinoise.	
Baby Corn Pepper Fry	\$8.95
Baby corn fried, tossed with onions, ginger, garlic, and mixed peppers.	
Veg 555	\$9.95
Légumes enrobés d'une pâte de farine de pois chiches relevée d'épices, frits jusqu'à obtenir une croûte dorée.	
Chili Paneer	\$10.95
Morceaux de paneer combinés avec des épices indo-chinoises piquantes, agrémentés de poivrons verts et d'oignons croquant...	

Seafood Entrees

ITEM	PRICE
Grilled Pomfret (Rice)	\$14.95
Deliciously spicy grilled fish that is soft and tender (whole fish cut into pieces)	
Grilled Pomfret (Naan)	\$16.90
Deliciously spicy grilled fish that is soft and tender (whole fish cut into pieces)	
Grilled Pomfret (Chapati)	\$16.90
Poisson pomfret grillé, subtilement épicé, savoureux et tendre, servi en morceaux.	
Vavval Meen Curry (Rice)	\$14.95
Pomfret fish cooked in tangy curry sauce and spices. Served with choice of rice or naan or chapati.	
Vavval Meen Curry (Naan)	\$16.90
Pomfret mijoté dans une sauce curry acidulée agrémentée d'épices aromatiques. Accompagné de votre sélection de naan, riz...	

ITEM	PRICE
Vavval Meen Curry (Chapati) Poisson Pomfret mijoté dans une sauce curry acide agrémentée d'épices aromatiques. Accompagné de chapati pour équilibrer...	\$16.90
Vanjaram Meen Curry (Rice) King fish cooked in a tangy sauce with special Chettinad curry masala. Served with choice of rice or naan or chapati.	\$14.95
Vanjaram Meen Curry (Naan) King fish cooked in a tangy sauce with special Chettinad curry masala. Served with choice of rice or naan or chapati.	\$16.90
Vanjaram Meen Curry (Chapati) King fish cooked in a tangy sauce with special Chettinad curry masala. Served with choice of rice or naan or chapati.	\$16.90
Karaikudi Pepper Eral (Rice) Semi dry shrimp made with roast pepper and delicacy seasonings. Served with choice of rice or naan or chapati.	\$14.95
Karaikudi Pepper Eral (Naan) Semi dry shrimp made with roast pepper and delicacy seasonings. Served with choice of rice or naan or chapati.	\$16.90
Karaikudi Pepper Eral (Chapati) Semi dry shrimp made with roast pepper and delicacy seasonings. Served with choice of rice or naan or chapati.	\$16.90
Tilapia Meen Varuval (Rice) Filet de tilapia mijoté dans une sauce épicée aux masalas indiens, équilibrant acidité et saveurs robustes. Un plat acco...	\$12.95
Tilapia Meen Varuval (Naan) Tilapia fish cooked in tangy sauce with Indian masala and spices. Served with choice of rice or naan or chapati.	\$14.90
Tilapia Meen Varuval (Chapati) Tilapia doucement mijotée dans une sauce épicée et relevée, rehaussée de masala indien authentique. Accompagnée de votre...	\$14.90

Non Veg Sangam Authentic Entrees

ITEM	PRICE
Chicken Chettinad Curry (Rice) Chicken with bones cooked with onion and tomatoes in special Chettinad spices. Served with choice of rice or naan or cha...	\$13.95
Chicken Chettinad Curry (Naan) Chicken with bones cooked with onion and tomatoes in special Chettinad spices. Served with choice of rice or naan or cha...	\$15.90
Chicken Chettinad Curry (Chapati) Chicken with bones cooked with onion and tomatoes in special Chettinad spices. Served with choice of rice or naan or cha...	\$15.90
Sangam Special Mutton Masala (Boneless) (Rice) Tendres morceaux de chèvre sans os mijotés dans un mélange d'épices masala, offrant une sauce semi-épaisse. Accompagneme...	\$14.95
Sangam Special Mutton Masala (Boneless) (Naan) Boneless goat pieces cooked in masala spices as semi gravy. Served with choice of rice or naan or chapati.	\$16.90
Sangam Special Mutton Masala (Boneless) (Chapati) Morceaux tendres de chèvre, mijotés dans un mélange de masala parfumé, créant une sauce semi-épaisse. Accompagné de votr...	\$16.90
Mutton Chettinad (Rice) Morçeaux de chèvre avec os mijotés dans une sauce aromatique au gingembre, ail et feuilles de curry, rehaussée d'un méla...	\$14.95
Mutton Chettinad (Naan) Goat with bones prepared with garlic, ginger, curry leaves, and special spices as gravy. Served with choice of rice or n...	\$16.90
Mutton Chettinad (Chapati) Goat with bones prepared with garlic, ginger, curry leaves, and special spices as gravy. Served with choice of rice or n...	\$16.90
Lamb Chettinad Curry (Rice) Less fat and young lamb prepared with garlic, ginger, and curry leaves as gravy. Served with choice of rice or naan or c...	\$16.95
Lamb Chettinad Curry (Naan) Less fat and young lamb prepared with garlic, ginger, and curry leaves as gravy. Served with choice of rice or naan or c...	\$18.90
Lamb Chettinad Curry (Chapati) Less fat and young lamb prepared with garlic, ginger, and curry leaves as gravy. Served with choice of rice or naan or c...	\$18.90

ITEM	PRICE
Eral Chettinad Curry (Rice) Shrimp prepared with garlic, ginger, curry leaves, and special spices as gravy. Served with choice of rice or naan or ch...	\$13.95
Eral Chettinad Curry (Naan) Crevettes mijotées avec de l'ail, du gingembre, des feuilles de curry et un mélange unique d'épices. Accompagnées de vot...	\$15.90
Eral Chettinad Curry (Chapati) Shrimp prepared with garlic, ginger, curry leaves, and special spices as gravy. Served with choice of rice or naan or ch...	\$15.90
Madurai Chicken Salna (Rice) Poulet Salna Madurai présente des morceaux de poulet mijotés dans un savoureux mélange d'épices sèches et de noix de coc...	\$12.95
Madurai Chicken Salna (Naan) Un savoureux mélange de poulet au curry en poudre rôti à sec, mijoté avec du lait de coco. Accompagné de votre choix de...	\$14.90
Madurai Chicken Salna (Chapati) Dry roasted curry power chicken cooked with coconut. Served with choice of rice or naan or chapati.	\$14.90
Chettinad Egg Masala (Rice) Boiled eggs roasted in masala. Served with choice of rice or naan or chapati.	\$13.95
Chettinad Egg Masala (Naan) Boiled eggs roasted in masala. Served with choice of rice or naan or chapati.	\$15.90
Chettinad Egg Masala (Chapati) Boiled eggs roasted in masala. Served with choice of rice or naan or chapati.	\$15.90

Non Veg Entrees

ITEM	PRICE
Butter Masala Une délicieuse viande cuite dans une sauce crémeuse à base de tomates et de beurre. Vous avez le choix de l'accompagner...	\$13.95
Saag Des épinards mijotés avec des oignons et un mélange délicatement épicé, enveloppés dans une sauce verte veloutée. Acrer...	\$12.95
Tikka Masala Meat with tomato based cream sauce. Served with choice of rice or naan or chapati.	\$12.95
Vindaloo Hot and spicy curry made from garlic, vinegar, red chilies, and potato. Served with choice of rice or naan or chapati....	\$12.95
Kadai Masala Tri colored peppers cooked with freshly ground spicy masala. Served with choice of rice or naan or chapati.	\$12.95

Veg Entrees

ITEM	PRICE
Butter Masala (Veg) Fausses épices sautées lentement dans du beurre avec des noix de cajou grillées. Accompagnées de riz, naan ou chapati à...	\$12.95
Butter Masala (Paneer) Sauteed in butter, freshly roasted cashew, and spice paste. Served with rice or naan or chapati.	\$14.95
Saag (Veg) Vegetables cooked in spinach gravy with mild curry spices. Served with rice or naan or chapati.	\$11.95
Saag (Paneer) Vegetables cooked in spinach gravy with mild curry spices. Served with rice or naan or chapati.	\$13.95
Tikka Masala (Veg) Tikka masala spices saute in creamy tomato base sauce. Served with rice or naan or chapati.	\$11.95
Tikka Masala (Paneer) Tikka masala spices saute in creamy tomato base sauce. Served with rice or naan or chapati.	\$13.95

ITEM	PRICE
Karaikudi Poondur Kulambu (Rice) Roasted garlic cooked in spicy tamarind mixture sauce. Served with rice or naan or chapati.	\$12.95
Karaikudi Poondur Kulambu (Naan) Ail rôti mijoté dans une sauce épicée au tamarin. Disponible avec riz, naan ou chapati.	\$14.90
Karaikudi Poondur Kulambu (Chapati) Roasted garlic cooked in spicy tamarind mixture sauce. Served with rice or naan or chapati.	\$14.90
Chana Masala (Rice) Pois chiches mijotés avec un mélange d'épices comprenant coriandre, poudre de chili et curcuma moulu. Accompagné de riz,...	\$11.95
Chana Masala (Naan) Pois chiches mijotés avec un mélange aromatique de coriandre, piment en poudre et curcuma moulu. Accompagné de naan fraî...	\$13.90
Chana Masala (Chapati) Chickpeas cooked with mixed spices of coriander, chili powder, and ground turmeric. Served with rice or naan or chapati....	\$13.90
Kadai Paneer (Rice) Tri colored peppers cooked with freshly ground spicy masala. Served with rice or naan or chapati.	\$12.95
Kadai Paneer (Naan) Tri colored peppers cooked with freshly ground spicy masala. Served with rice or naan or chapati.	\$14.90
Kadai Paneer (Chapati) Tri colored peppers cooked with freshly ground spicy masala. Served with rice or naan or chapati.	\$14.90
Sangam Vatha Kulambu (Rice) Dried vegetables cooked in tamarind juice with onion and tomato. Served with rice or naan or chapati.	\$12.95
Sangam Vatha Kulambu (Naan) Dried vegetables cooked in tamarind juice with onion and tomato. Served with rice or naan or chapati.	\$14.90
Sangam Vatha Kulambu (Chapati) Légumes séchés mijotés dans un jus de tamarin avec oignons et tomates. Accompagné de riz, naan ou chapati.	\$14.90
Mutter Paneer (Rice) Paneer and peas cooked in masala gravy. Served with rice or naan or chapati.	\$12.95
Mutter Paneer (Naan) Cubes de paneer tendres et petits pois mijotés dans une sauce masala épicée. Accompagnés de naan frais pour savourer cha...	\$14.90
Mutter Paneer (Chapati) Tendres morceaux de paneer et pois verts mijotés dans une sauce épicée aux masalas. Accompagné de votre choix de chapati...	\$14.90
Kurma Gravy made with mixed vegetables, coconut, and spices. Served with rice or naan or chapati.	\$12.95
Vendikai Puli Kulambu (Rice) Okra cooked in tamarind juice with onion and tomato. Served with rice or naan or chapati.	\$12.95
Vendikai Puli Kulambu (Naan) Okra cooked in tamarind juice with onion and tomato. Served with rice or naan or chapati.	\$14.90
Vendikai Puli Kulambu (Chapati) Okra cooked in tamarind juice with onion and tomato. Served with rice or naan or chapati.	\$14.90
Veg Vindaloo (Rice) Hot and spicy curry cooked with garlic, vinegar red chilies, and potato. Served with rice or naan or chapati.	\$11.95
Veg Vindaloo (Naan) Hot and spicy curry cooked with garlic, vinegar red chilies, and potato. Served with rice or naan or chapati.	\$13.90
Veg Vindaloo (Chapati) Un curry végétarien épicé, imprégné de saveurs intenses d'ail, de vinaigre, et de piments rouges. Accompagné de pommes d...	\$13.90
Sambar (Rice) Yellow lentil dal based vegetable with special sambar masala. Served with rice or naan or chapati.	\$11.95

ITEM	PRICE
Sambar (Naan) Lentilles jaunes mijotées avec un mélange d'épices sambar, accompagnées de légumes frais. Choisissez de le déguster avec...	\$13.90
Sambar (Chapati) Un mélange de légumineuses jaunes accompagné de légumes frais, mijoté avec des épices sambar authentiques. Ce plat récon...	\$13.90
Ennai Kathirikai Kulambu (Rice) Eggplant stuffed with flavorful freshly ground masala well cooked in oil. Served with rice or naan or chapati.	\$13.95
Ennai Kathirikai Kulambu (Naan) Eggplant stuffed with flavorful freshly ground masala well cooked in oil. Served with rice or naan or chapati.	\$15.90
Ennai Kathirikai Kulambu (Chapati) Eggplant stuffed with flavorful freshly ground masala well cooked in oil. Served with rice or naan or chapati.	\$15.90
Aloo Gobi Masala (Rice) Cauliflower, potatoes cooked with onions, tomatoes, and garam masala gravy. Served with rice or naan or chapati.	\$11.95
Aloo Gobi Masala (Naan) Cauliflower, potatoes cooked with onions, tomatoes, and garam masala gravy. Served with rice or naan or chapati.	\$13.90
Aloo Gobi Masala (Chapati) Cauliflower, potatoes cooked with onions, tomatoes, and garam masala gravy. Served with rice or naan or chapati.	\$13.90
Chettinad Mushroom (Rice) Champignons cuits dans une sauce à base d'un mélange fraîchement rôti et moulu. Proposés avec du riz, du naan ou du chap...	\$12.95
Chettinad Mushroom (Naan) Mushroom cooked with freshly roast and grind paste gravy. Served with rice or naan or chapati.	\$14.90
Chettinad Mushroom (Chapati) Champignons mijotés dans une sauce riche à base de pâte fraîchement broyée, accompagnés de chapati.	\$14.90
Vindaloo Mushroom (Rice) Un curry piquant où les champignons se mêlent harmonieusement à l'ail, au vinaigre, aux piments rouges et à des morceaux...	\$12.95
Vindaloo Mushroom (Naan) Hot and spicy curry cooked with garlic, vinegar red chilies, and potato. Served with rice or naan or chapati.	\$14.90
Vindaloo Mushroom (Chapati) Hot and spicy curry cooked with garlic, vinegar red chilies, and potato. Served with rice or naan or chapati.	\$14.90
Kadai Mushroom (Rice) Tri colored peppers cooked with freshly ground spicy masala. Served with rice or naan or chapati.	\$12.95
Kadai Mushroom (Naan) Tri colored peppers cooked with freshly ground spicy masala. Served with rice or naan or chapati.	\$14.90
Kadai Mushroom (Chapati) Tri colored peppers cooked with freshly ground spicy masala. Served with rice or naan or chapati.	\$14.90
Veg Kadai (Rice) Tri colored peppers cooked with freshly ground spicy masala. Served with rice or naan or chapati.	\$11.95
Veg Kadai (Naan) Poivrons colorés mijotés dans un masala épicé fraîchement moulu. Accompagné de riz, naan ou chapati.	\$13.90
Veg Kadai (Chapati) Tri colored peppers cooked with freshly ground spicy masala. Served with rice or naan or chapati.	\$13.90

Picked for you

ITEM	PRICE
Chennai Style Chicken 65 Chicken cubes marinated and fried. It is a south Indian spice delicacy snack.	\$11.95
Paratha with Kurma (Veg) Two pieces. South Indian layered flat bread served korma.	\$11.95

ITEM	PRICE
Paratha with Kurma (Chicken) Two pieces. South Indian layered flat bread served korma.	\$13.95
Paratha with Kurma (Mutton) Two pieces. South Indian layered flat bread served korma.	\$14.95
Chicken Biryani Riz basmati parfumé aux épices indiennes, avec morceaux de poulet tendres. Accompagné de raita fraîche et de savoureux s...	\$12.95
Kothu Paratha Chopped tossed flat bread added with veg or egg or chicken or goat and stir fried.	\$11.95
Sangam Special Pepper Chicken Émincés de poulet délicieusement rôtis, agrémentés de poivre frais et d'un savant mélange d'épices parfumées.	\$11.95