



Dishes are subject to availability.
Please speak to our staff when ordering
about any food allergies or intolerances.
Spicy Level : Mild / Medium / Hot / Extra Hot

VEGETARIAN DELIGHTS

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| 39. DAAL MAKHANI
Lentils stewed on a slow fire overnight, garnished with ginger & coriander | \$9.99 |
| 40. VEGE MAKAHNI
Vegetables cooked with butter sauce | \$9.99 |
| 41. SAAG ALOO
Potatoes cooked in fine mild puree of spinach & lightly spiced | \$9.99 |
| 42. NAVARATAN KORMA
Vegetables cooked in cashew nuts with creamy gravy | \$9.99 |
| 43. ALOO MATTER
Potatoes & peas cooked together in a subtly spicy gravy | \$9.99 |
| 44. SAAG PANEER
Our own homemade cottage cheese cooked in fine mild puree of spinach, lightly spiced | \$9.99 |
| 45. PANEER MAKHANI
Our homemade cubes of cottage cheese cooked in creamy tomato flavoured sauce | \$9.99 |

RICE

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| 46. PLAIN RICE - Basmati rice | \$3.00 |
| 47. ZEERA RICE - Rice cooked with cumin seeds | \$4.50 |
| 48. PEAS PULAO - Green peas cooked with rice, salt, pepper, Indian herbs | \$5.00 |
| 49. VEGETARIAN BIRYANI
Rice cooked with vegetables in herbs & spices | \$14.99 |
| 50. CHICKEN BIRYANI
Rice cooked with chicken in herbs & spices | \$16.99 |
| 51. LAMB BIRYANI
Rice cooked with lamb in herbs & spices | \$18.99 |

BREADS

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| 52. PADAPDOM - Crispy Crackers | Each \$0.50 |
| 53. NAAN - Plain flour bread cooked in tandoor oven, garnished with butter | \$3.00 |
| 54. GARLIC NAAN - Plain flour bread stuffed with garlic | \$4.00 |
| 55. ROTI - Hand rolled bread made from wholemeal & white flour | \$3.00 |
| 56. BUTTER NAAN - Plain flour bread stuffed with clarified butter | \$4.50 |
| 57. CHEESE NAAN - Stuffed with special cheddar cheese | \$5.00 |
| 58. STUFFED KULCHA - Plain flour bread stuffed with special potatoes | \$5.00 |
| 59. GARLIC & CHEESE NAAN - Stuffed with cheese & garlic | \$5.50 |
| 60. KEEMA NAAN - Stuffed with spiced mince mixture | \$5.50 |
| 61. KASHMIRI NAAN - Special naan from Kashmir, stuffed with dried fruit spices | \$5.50 |
| 62. ALOO / PANNER / GOBI PARATHA - Stuffed Nann | \$5.50 |
| 63. LACHA PARATHA
Wholemeal flour bread layered with lashings of Butter, Baked in tandoor | \$5.50 |

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| 2 PARATHA WITH YOGHURT & MIX PICKLE | \$13.00 |
| 2 PARATHA WITH YOGHURT & MIX PICKLE & LASSI | \$16.00 |



(The Confluence of the soul)
Indian Tandoori Restaurant & Bar

Lunch Dine-in & Takeaway Menu



LUNCH
WED - SUN
11:30 AM - 2:30 PM

DINNER
7 DAYS
5 PM - TILL LATE

90 Tennyson Street, Napier
ph: 06 835 1560
www.sangamnapier.co.nz
online order www.dinein.co.nz



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ENTRÉE

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| 1. PAPAD | Each \$0.50 |
| Crispy Crackers | |
| 2. VEGETABLE SAMOSA | \$6.00 |
| Triangular pastry filled with potatoes & peas, subtly flavoured with spices. | |
| 3. SAMOSA CHAAT | \$10.00 |
| Samosa with channa masala and various chutneys and spices | |
| 4. MIX PAKODA | \$6.00 |
| Chopped vegetables mildly spiced, dipped in batter & deep fried | |
| 5. ONION BHAJI | \$6.00 |
| Sliced onions stirred in chickpea flour batter & deep fried | |
| 6. PANEER PAKODA | \$12.00 |
| Stuffed with cottage cheese, mint & green peas, stuffed in chickpea flour, battered & deep fried. | |
| 7. TANGRI KEBAB | \$12.00 |
| Chicken drumstick marinated in yoghurt herbs & mild spices roasted in tandoor | |
| 8. SEEKH KEBAB | \$13.00 |
| Minced lamb flavoured with exotic spices, pressed on a skewer & finished in Tandoor | |
| 9. CHICKEN TIKKA | \$12.00 \$20.00 |
| Tender morsels of boneless chicken marinated overnight & roasted in tandoor | |
| 10. TANDOORI CHICKEN | \$14.00 \$23.00 |
| Chicken on the bone, marinated in yoghurt, ginger & garlic paste cooked in Tandoor | |
| 11. MIXED PLATTER FOR TWO | \$20.00 |
| A mixture & fine selection of a few the above.
(Samosa, Mix Pakoda, Chicken Tikka, Seekh Kebab) | |
| 12. VEGETARIAN PLATTER FOR TWO | \$20.00 |
| A mixture of the finest selection of a few of the above
(Samosa, Paneer Pakoda, Onion Bhaji) | |

SIDE DISHES

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| 13. INDIVIDUAL SIDE DISHES - choose from | each \$2.50 |
| Raita, Tomato & Onion Cucumber, Mint Chutney, Tamarind Sauce, Mix Pickles, Sweet Mango Chutney | |
| 14. PLATTER OF ALL SIX WITH TWO PAPPADOM | \$12.00 |
| 15. ONION SALAD | \$3.00 |
| 16. TRADITIONAL INDIAN RAITA | \$5.00 |
| 17. GREEN SALAD | \$6.00 |

CHICKEN

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| 18. BUTTER CHICKEN (MURG MUMTAZ) | \$9.99 |
| Tender pieces of boneless chicken, half cooked in tandoor & finished in a creamy tomato flavoured sauce | |
| 19. CHICKEN VINDALOO | \$9.99 |
| Boneless pieces with latest spices & garnish. Cooked in traditional style Goa | |

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| 20. CHICKEN KORMA (MUGLAI) | \$9.99 |
| Boneless chicken pieces with cashew nut gravy, garnished with cashew nuts | |
| 21. CHICKEN TIKKA MASALA | \$9.99 |
| Succulent tender chicken morsels cooked in spicy gravy with green peppers, sliced onion, ginger & garlic | |
| 22. MANGO CHICKEN | \$9.99 |
| Boneless chicken cooked with mango flavour (no artificial flavours used) | |
| 23. CHILLI CHICKEN (INDO-CHINESE STYLE) | \$9.99 |
| Slices of onion, tomato, capsicum & coriander, cooked with sweet chilli sauce & soya sauce | |

BEEF

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| 24. BEEF SHAHI KORMA | \$9.99 |
| Beef cooked in delicious cashew gravy, garnished with cashew nuts | |
| 25. BEEF ROGAN JOSH | \$9.99 |
| Diced beef cooked with ginger & garlic in tomato & onion gravy | |
| 26. BEEF MADRAS | \$9.99 |
| Delicious medium beef curry garnished & prepared with Coconut Cream | |
| 27. BEEF VINDALOO | \$9.99 |
| Spicy beef curry straight from the exotic beaches of Goa | |
| 28. BEEF BUTTER | \$9.99 |
| Tender pieces of boneless beef, finished in a creamy tomato flavoured sauce | |
| 29. BEEF SAAGWALA | \$9.99 |
| Beef harmoniously cooked with spinach, herbs & spices | |

LAMB

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| 30. LAMB ROGAN JOSH | \$12.99 |
| Diced lamb cooked with ginger & garlic in tomato & onion gravy | |
| 31. LAMB SAAGWALA | \$12.99 |
| A perfect harmony of pureed spinach & Punjabi lamb curry | |
| 32. LAMB VINDALOO | \$12.99 |
| Spicy lamb curry straight from the beaches of Goa | |
| 33. LAMB KORMA | \$12.99 |
| Lamb cooked in delicious cashew nut gravy, garnished with cashew nuts | |
| 34. LAMB MADRAS | \$12.99 |
| An aromatic special dish from South India, based on Madras spices | |
| 35. BUTTER LAMB | \$12.99 |
| Tender pieces of boneless lamb, cooked in a creamy tomato flavoured sauce | |
| 36. LAMB NAWABI | \$12.99 |
| Lamb sauted with tomatoes, cooked in cream and garnished with coconut | |

SEAFOOD

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| 37. PRAWN / FISH MADRAS | \$16.99 |
| Cooked in coconut gravy | |
| 38. BUTTER PRAWN / FISH | \$16.99 |
| Finished in a creamy tomato flavoured sauce | |