



Sangam

CHETTINAD
INDIAN CUISINE & BAR

Menu

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📍 Sangam Chettinad Indian Cuisine, Austin, TX



About Us

Discover the authentic flavors of South India right here in Central Texas. Our mission is to bring the signature dishes of Chettinad cuisine and other South Indian specialties from Tamil Nadu to your table. We take pride in using fresh, locally-sourced ingredients to deliver the finest quality meals.

Our chefs are experts in Chettinad and South Indian cuisine, offering a rich selection of dishes alongside a variety of North Indian favorites. With over 200 delectable options on our menu, there's something to delight every palate.



TAMARIND



PEPPER



CLOVES



BAY LEAF



FENUGREEK



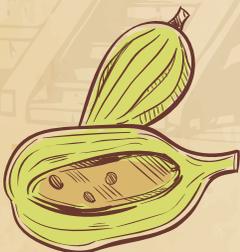
TURMERIC



CORIANDER



CINNAMON



CARDAMOM



STAR ANISE

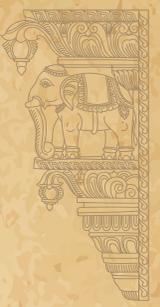


CHILI



FENNEL SEED

*"Feel the Flavor, Feel the Aroma,
Feel the Taste in Every Bite"*



What is Chettinad Cuisine?

Chettinad is a region of the Sivagangai district of southern Tamil Nadu, India. Karaikudi is known as the capital of Chettinad, which includes Karaikudi and 74 other villages. Chettinad is the homeland of the Nattukottai Chettiars, a prosperous banking and business community.

They are known to be traders of salt and spices which is reflected in their cuisine. Apart from their cuisine, Chettinad is also known for its architecture and religious temples. Traditionally, meals served in Chettinad cuisine are on banana leaves with servings of rice, buttermilk, pickles, papads and salads.

They follow a specific protocol where each dish served should be at a designated space and order on the banana leaf.

Soups

VEG

NON VEG

VS1 THAKALI RASAM  \$5.95

Tangy soup made with tomatoes & other spices

VS2 CREAM OF MUSHROOM  \$5.95

Creamy soup with aromatic herbs & fresh mushrooms

VS3 MILAGU RASAM \$4.95

Spicy South Indian soup with tamarind, pepper, & spices

VS4 OKRA SOUP   \$5.95

Flavorful soup with tender okra (vendaikai) & spices

NS1 AATTU ELUMBU SOUP   \$7.45

Aromatic South Indian spices blended in rich mutton (goat bone) stock

NS2 KARAIKUDI NANDU RASAM   \$7.45

Chettinad crab soup with tamarind & rich spices

NS3 CHETTINAD NATTU KOZHI RASAM   \$7.45

Chettinad country chicken soup with spices

NS4 CREAM OF MUSHROOM CHICKEN \$6.95

Creamy soup with tender chicken & fresh mushrooms



 Mild Spicy

 Medium Spicy

 Spicy

 Vegan

 Gluten-Free

 Dairy-Free

 Cashew

 Peanut



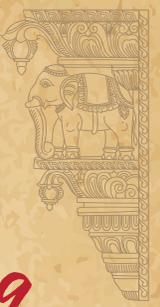
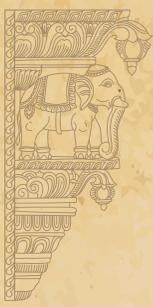
Appetizers

VEG

VA1 SAMOSA (3 PCS) 🌶️	\$8.45	VA10 PANEER MANCHURIAN 🌶️	\$12.45
Pastry stuffed with potatoes, peas & fried. Served with chutneys		Cottage cheese fried & mixed with manchurian sauce	
VA2 GOBI 65 🌶️	\$11.45	VA11 MUSHROOM 65 🌶️	\$11.45
Fried cauliflower tossed in special spicy masala		Mushroom coated with Chef's Special marinade & deep fried	
VA3 GOBI MANCHURIAN 🌶️🥬	\$11.95	VA12 BABY CORN PEPPER FRY 🌶️🥬	\$11.45
Fried cauliflower tossed in manchurian sauce		Fried baby corn tossed with onions & black pepper	
VA4 MIXED VEG PAKODA 🌶️	\$10.95	VA13 CHILI BABY CORN	\$11.95
Fresh Veggies fried with chickpea batter		Fried baby corn with soya sauce, chili & bell peppers	
VA5 CRISPY CORN SALT & PEPPER 🌶️🥵	\$11.95	VA14 MEDHU VADAI (3 PCS) 🌶️	\$9.95
Corn kernels deep-fried in batter seasoned with salt & pepper		Crispy South Indian donut made with urad dal, served with chutney	
VA6 VAZHAKAI BAJJI (5 PCS) 🌶️🥑	\$9.95	VA15 RASAM VADAI (2 PCS) 🌶️🥑	\$8.95
Sliced raw banana dipped in chickpea batter, crisply fried		Medhu vadai soaked in flavorful tangy aromatic soup	
VA7 MASALA MIRCHI BAJJI (5 PCS)	\$10.95	VA16 SAMBAR VADAI (2 PCS) 🌶️	\$9.95
Spicy stuffed chili peppers, battered & deep-fried		(TO GO : +\$2) Medhu vadai soaked in delicious lentil yellow curry	
VA8 PANEER 65 🌶️	\$11.95	VA17 THAYIR VADAI (2 PCS) 🌶️	\$8.95
Cottage cheese cubes marinated in spices & deep-fried		Medhu vada soaked well in a yogurt mix & served cold	
VA9 CHILI PANEER	\$12.45	VA18 KUZHI PANIYARAM (10 PCS) 🌶️	\$13.95
Cottage cheese cubes tossed in soya sauce, bell pepper & chilies		Ball-shaped dumpling of fermented rice & lentils, served with chutney (Only for Dinner)	

NON VEG

NA1 CHICKEN LOLLIPOP (6 PCS) 🌶️🥵	\$13.45	NA10 CHILI FISH	\$13.95
Tender chicken winglet with bone well marinated and deep fried		Swai fish stir fried with soy sauce, chili sauce, fresh green	
NA2 CHENNAI STYLE CHICKEN 65 🌶️	\$12.45	NA11 FISH 65 🌶️	\$13.45
Tender boneless chicken cubes marinated with chef's special marinade and fried to perfection		Boneless tilapia fish marinated with spices & deep fried	
NA3 CHICKEN MANCHURIAN 🌶️🥵	\$12.95	NA12 ERAL 65 🌶️	\$14.45
Delicious fried chicken infused with manchurian sauce		Shrimp marinated with in-house masalas & fried	
NA4 SANGAM SPECIAL CHICKEN DRY	\$12.95	NA13 KARAİKUDI PEPPER ERAL 🌶️🥵🥵	\$15.45
Tender boneless chicken cubes deep fried and tossed with house special spicy masala		Shrimp dry rub with roasted black pepper, onions & spices	
NA5 CHILI CHICKEN DRY	\$12.95	NA14 NETHILI MEEN FRY 🌶️	\$14.45
Juicy boneless chicken cubes stir fried with soy sauce, chili sauce, fresh green chilies, spring onion and bell peppers		Anchovy fish marinated with spices & fried till crispy	
NA6 SANGAM SPECIAL PEPPER CHICKEN	\$13.45	NA15 MEEN VARUVAL 🌶️	\$14.45
Dry boneless chicken cubes cooked with roasted black pepper and chettinad spices		King fish marinated in Chef's Special mix & fried perfectly	
NA7 CHETTINAD MUTTON KOLA URUNDAI 🌶️🥵🥵	\$13.95	NA16 GRILLED POMFRET	\$20.95
Minced mutton meat balls infused with shallots, other house species fried to crispy perfection		Whole Pomfret marinated in Chef's Spices & grilled perfectly	
NA8 MUTTON SUKKA VARUVAL 🌶️🥵🥵	\$16.45	NA17 MASALA EGG OMELET 🌶️🥵🥵	\$8.95
Tender boneless goat cubes pan roasted with onion and house chettinad spices		South Indian style omelet with chopped onion, chilies & tomato	
NA9 KARAİKUDI MUTTON PEPPER FRY	\$15.95	NA18 MUTTAI PORIYAL 🌶️🥵🥵	\$9.45
Delicious semi-dry tender goat cubes with bone cooked along with onion, black pepper and other house spices		South Indian style scrambled eggs with onion & black pepper	
		NA19 MUTTAI PEPPER FRY 🌶️🥵🥵	\$11.45
		Boiled eggs stir-fried with South Indian spices	



Tandoor

VEG

- TA1 PANEER TIKKA (6 PCS)** **\$13.95**
Paneer cubes & veggies marinated & cooked on skewers
- TA2 VEG SEEKH KABAB** **\$13.95**
Spiced vegetables & legume mixture grilled on skewers

NON VEG

- TA3 CHICKEN TIKKA (6 PCS)** **\$13.95**
Chicken marinated in yogurt and spices, cooked on skewers
- TA4 CHICKEN MALAI KABAB (6 PCS)** **\$13.95**
Chicken marinated in creamy spices, cooked on skewers
- TA5 TANGDI KABAB (3 PCS)** **\$13.95**
Chicken drumsticks marinated in spiced yogurt & grilled
- TA6 TANDOORI CHICKEN (HALF/FULL)** **\$14.45/
\$22.95**
Tender marinated chicken grilled in tandoor with spices
- TA7 LAMB SEEKH KABAB** **\$14.95**
Ground lamb with tandoori marinade, grilled on skewers
- TA8 TANDOORI JUMBO SHRIMP** **\$17.95**
Jumbo shrimp marinated in spiced yogurt, cooked in tandoor
- TA9 TANDOORI PLATTER** **\$21.95**
Assortment of tandoor-cooked delicacies

Entrees Seafood

SERVED WITH STEAMED RICE

- SE1 SANGAM SPL MEEN CURRY** **\$16.45**
(TILAPIA - \$0 | POMFRET - \$1 | ANCHOVY - \$1 | KINGFISH - \$2)
Fish cooked in mildly spiced South Indian tangy, coconut gravy
- SE2 KORAMEEN PULUSU** **\$15.45**
Tangy seer fish curry simmered in tamarind gravy & spices
- SE3 SANGAM SPL NANDU MASALA** **\$20.95**
Crab cooked in our special sangam masala-gravy
- SE4 SANGAM SPL NANDU PERATAL** **\$20.95**
Crab cooked in special dry sangam masala
- SE5 KARUVADU KATHIRIKAI KULAMBU** **\$20.45**
Tangy Dried Anchovy Fish with Eggplant in Tamarind Gravy

Entrees Veg

SERVED WITH STEAMED RICE

- VE1 CHANA MASALA** **\$13.95**
Chickpea curry with onion, tomato sauce & house spices
- VE2 ALOO GOBI MASALA** **\$14.45**
Cauliflower & potato cooked in a masala gravy
- VE3 KADAI MASALA** **\$14.45**
(VEG - \$0 | PANEER - \$1 | MUSHROOM - \$1 | KOFTA - \$1)
Bell peppers & onion with freshly ground kadai masala
- VE4 TIKKA MASALA** **\$14.45**
(VEG - \$0 | PANEER - \$1 | MUSHROOM - \$1 | KOFTA - \$1)
Creamy tomato sauce with bell peppers & diced onions
- VE5 BUTTER MASALA** **\$14.45**
(VEG - \$0 | PANEER - \$1 | MUSHROOM - \$1 | KOFTA - \$1)
Rich creamy sauce made with onion, tomato & butter
- VE6 SAAG** **\$14.45**
(VEG - \$0 | PANEER - \$1 | MUSHROOM - \$1 | KOFTA - \$1)
Spinach curry sauce with onion, tomato & spices
- VE7 VINDALOO** **\$14.95**
(VEG - \$0 | PANEER - \$1 | MUSHROOM - \$1 | KOFTA - \$1)
Tangy, spicy curry with garlic, red chilies & potato
- VE8 PARRUPPU THALIPPU** **\$13.95**
Yellow lentils gravy with onion, herbs & spices
- VE9 SANGAM KURMA** **\$13.95**
(VEG - \$0 | PANEER - \$1 | MUSHROOM - \$1 | KOFTA - \$1)
Mild curry sauce with cashews, coconut & spices
- VE10 CHETTINAD** **\$14.95**
(VEG - \$0 | PANEER - \$1 | MUSHROOM - \$1 | KOFTA - \$1)
Choice of veg-main cooked with house special chettinad masala sauce
- VE11 ENNAI KATHIRIKAI KULAMBU** **\$14.45**
Spicy eggplants in a thick tamarind gravy
- VE12 SANGAM VATHA KULAMBU** **\$13.95**
Dried turkey berry in a tangy onion & tomato sauce
- VE13 KARAIKUDI POONDU KULAMBU** **\$13.95**
Roasted garlic in a spicy, tangy sauce mixture
- VE14 VENDAKKAI PULI KULAMBU** **\$14.45**
Okra in a spicy, tangy Chettinad sauce
- VE15 AVIYAL** **\$14.45**
Mixed vegetables in yogurt & coconut milk based gravy
- VE16 SAMBAR** **\$12.95**
Yellow lentil dal & veggies with special sambar masala





Entrees Non Veg

Breads

SERVED WITH STEAMED RICE
CHOICE OF MEAT : CHICKEN - \$0 | GOAT - \$2 | LAMB - \$2 | SHRIMP - \$2

- NE1 **TIKKA MASALA** 🍴🌶️ \$14.95
Creamy tomato sauce with bell peppers & diced onions
- NE2 **BUTTER MASALA** 🍴🌶️ \$14.95
Rich creamy sauce made with onion, tomato & butter
- NE3 **KADAI MASALA** 🍴🌶️ \$14.95
Bell peppers & onions cooked in kadai masala
- NE4 **SANGAM KURMA** 🌱🍴🌶️ \$14.95
Special house sauce made with cashew, coconut & spices
- NE5 **VINDALOO** 🍴🌶️ \$14.95
Tangy, spicy curry with garlic, red chilies & potato
- NE6 **SAAG** 🍴🌶️ \$14.95
Spinach curry sauce made with onion, tomato, & spices

- B1 **PLAIN NAAN** \$2.95
Flat fluffy bread cooked in a tandoori oven
- B2 **BUTTER NAAN** \$3.45
Fluffy flatbread cooked in a tandoori oven, buttered
- B3 **GARLIC NAAN** \$4.25
Tandoori flatbread topped with minced garlic
- B4 **PAROTTA** \$4.25
South Indian fluffy layered flat bread
- B5 **TANDOORI ROTI** \$3.95
Whole wheat bread cooked in a tandoori oven
- B6 **CHAPATHI (2 PCS)** \$3.95
Whole wheat flat bread
- B7 **BULLET NAAN** \$3.95
Naan topped with green chilies, baked in a tandoor
- B8 **ALOO KULCHA** \$3.95
Fluffy butter bread stuffed with mashed potato & onion, cooked in a tandoor
- B9 **PANEER KULCHA** \$4.45
Fluffy butter bread stuffed with paneer, cooked in tandoor

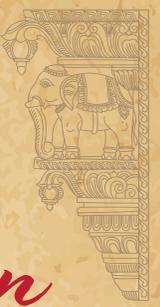
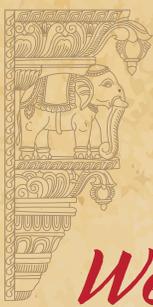
Sangam Authentic Entrees Non Veg

SERVED WITH STEAMED RICE

- SA1 **CHETTINAD EGG MASALA** 🍴🌶️🌱🌱 \$13.95
Boiled eggs simmered with house special Chettinad masala
- SA2 **CHETTINAD CURRY** 🍴🌶️🌱🌱 \$15.45
(CHICKEN - \$0 | GOAT - \$2 | LAMB - \$2 | SHRIMP - \$2)
Meat cooked with house special chettinad masala sauce
- SA3 **KARAIKUDI NATTU KOZHI VARUVAL** \$16.95
Country chicken with bone, dry-roasted with onion & spices 🌱🍴🌶️
- SA4 **KARAIKUDI NATTU KOZHI MASALA** \$16.95
Country chicken with bone, semi-gravy cooked with house spices 🍴🌶️🌱🌱
- SA5 **SANGAM SPL MUTTON MASALA** 🍴🌶️🌱 \$15.95
Goat with bone cooked in sauce of onion, tomato, & spices
- SA6 **SANGAM SPL MUTTON CHOPS MASALA** \$17.95
Marinated tender mutton chops cooked in semi-gravy masala 🍴🌶️🌱🌱
- SA7 **SANGAM SPL SHRIMP MASALA** 🍴🌶️🌱🌱 \$17.95
Shrimp cooked in special spiced tomato-onion gravy
- SA8 **MADURAI CHICKEN SALNA** \$13.95
Delicious chicken with bone in sauce of onion, tomato, &

- B10 **BREAD BASKET** \$11.95
Assorted breads: Plain Naan, Butter Naan, Garlic Naan, Roti
- B11 **PAROTTA COMBO (2 PCS)** \$13.95
(CURRY : VEG - \$0 | CHICKEN - \$2 | MUTTON - \$3)
Layered flatbread served with korma
- B12 **VEECHU PAROTTA** \$11.95
(PLAIN - \$0 | EGG - \$1) (CURRY : VEG - \$0 | CHICKEN - \$2 | MUTTON - \$3)
Hand-tossed, grilled flatbread
- B13 **KEEMA PAROTTA** \$14.95
(CHICKEN - \$0 | MUTTON - \$2)
Layered flatbread stuffed with minced Chicken/Goat
- B14 **KOTHU PAROTTA** \$13.95
(VEG - \$0 | EGG - \$0 | PANNER - \$1 | CHICKEN - \$1)
Chopped flatbread with stir-fried Veggies/ Egg/Chicken
- B15 **POORI COMBO (2 PCS)** \$12.95
(CHANA MASALA - \$0 | POTATO MASALA - \$0 | VEG KURMA - \$0)
Fried wheat bread served with potato masala
- B16 **CHOLE BATURA** \$16.45
Spicy chickpea curry with fluffy, deep-fried Bhatara Bread





Weekday Lunch

CHOICE OF BREAD : CHAPATHI | NAAN
AVAILABLE BETWEEN MONDAY - FRIDAY

- | | |
|--|----------------|
| LM1 VEG MEALS - SOUTH INDIAN | \$14.45 |
| Rice, Bread, Veg Appetizer, Veg Kottu, 2 Veg Sides, South Indian Veg Curry of the day, Sambar, Rasam, Curd, Papad, Pickle, Dessert | |
| LM2 NON VEG MEALS - SOUTH INDIAN | \$15.95 |
| Rice, Bread, Non-Veg Appetizer, Veg Kottu, 2 Veg Sides, Mutton Masala, Chicken Curry, Sambar, Rasam, Curd, Papad, Pickle, Dessert | |
| LM3 VEG MEALS - NORTH INDIAN | \$14.45 |
| Rice, Bread, Veg Appetizer, Veg kottu, Veg Side, 2 North Indian Veg Curry of the day, Sambar, Dal, Curd, Papad, Pickle, Dessert | |
| LM4 NON VEG MEALS - NORTH INDIAN | \$15.95 |
| Rice, Bread, Non-Veg Appetizer, 2 Veg Sides, Mutton Masala, Chicken Curry, Sambar, Dal, Curd, Papad, Pickle, Dessert | |
| LM5 SEAFOOD MEALS - SOUTH INDIAN | \$16.95 |
| Rice, Bread, Seafood Appetizer, Veg Kottu, Veg Side, Shrimp Curry, Fish Curry, Sambar, Rasam, Curd, Papad, Pickle, Dessert | |

South Indian Variety Rice

- | | |
|---|----------------|
| VR1 LEMON RICE 🌿 | \$11.95 |
| White rice mixed with freshly made lemon juice tempered with mustard seeds, dal, curry leaves and dried red chilies | |
| VR2 BISIBELEBATH 🌶️ | \$12.45 |
| A comforting blend of rice, lentils, and vegetables, cooked together with aromatic spices | |
| VR3 TAMARIND RICE 🌿 | \$11.95 |
| Rice blended with freshly made tamarind mix | |
| VR4 CURD RICE 🌶️ | \$11.95 |
| Yogurt Rice with tempered with mustard seeds, dal, curry leaves and dried red chilies | |

Biryani

🟢 VEG

- | | |
|--|----------------|
| BR1 PLAIN BIRIYANI (KUSKA) 🌶️ | \$11.95 |
| Basmati Rice with Biryani Spices | |
| BR2 VEGETABLE BIRIYANI 🌶️ | \$12.95 |
| Basmati Rice with Veggies, Indian Spices, Served with Raita & Salna | |
| BR3 PANEER BIRIYANI | \$13.95 |
| Paneer Biryani infused with Indian Spices, Served with Raita & Salna | |

🟡 NON VEG

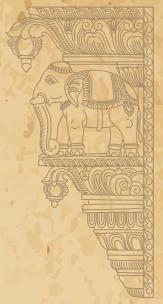
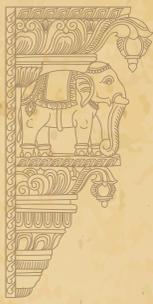
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| BR4 EGG BIRIYANI 🌶️ | \$13.45 |
| Basmati Rice with Egg, Indian Spices, Served with Raita & Salna | |
| BR5 CHICKEN BIRIYANI 🌶️🌿 | \$13.95 |
| (REGULAR - \$0 BONELESS - \$0.5)
Basmati Rice with Chicken, Indian Spices, Served with Raita & Salna | |
| BR6 NATTU KOZHI BIRIYANI 🌶️ | \$15.95 |
| Basmati Rice with Country Chicken, Spices, Served with Raita & Salna | |
| BR7 MUTTON BIRIYANI 🌶️ | \$15.95 |
| Basmati Rice with Mutton, Indian Spices, Served with Raita & Salna | |
| BR8 LAMB BIRIYANI 🌶️ | \$15.95 |
| Basmati Rice with boneless Lamb, Indian Spices, Served with Raita & Salna | |
| BR9 SHRIMP BIRIYANI 🌶️🌿 | \$15.95 |
| Basmati Rice with Shrimp, Indian Spices, Served with Raita & Salna | |
| BR10 SEERAGA SAMBA GOAT SPECIAL BIRIYANI 🌶️ | \$18.95 |
| South Indian Biryani with Tender Goat Meat & Seeraga Samba Rice (Only available on Friday/Saturday/Sunday) | |
| BR11 CHEF'S SPECIAL BIRIYANI OF THE DAY | |

Weekend Lunch

AVAILABLE ON SATURDAY & SUNDAY

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|--|----------------|
| M1 VEG MEALS - SOUTH INDIAN | \$16.95 |
| Rice, Chapati, Veg Appetizer, 1 Kootu, 3 Veg Sides, South Indian Veg Curry of the day, Sambar, Rasam, Curd, Papad, Pickle, Veg Salad, Variety Rice, Banana, 2 Desserts | |
| M2 NON VEG MEALS - SOUTH INDIAN | \$18.45 |
| Rice, Chapati, Non-Veg Appetizer, Boiled Egg, 1 Kootu, 2 Veg Sides, Mutton Curry, Chicken Curry, Sambar, Rasam, Curd, Papad, Pickle, Veg Salad, Variety Rice, Banana, 2 Desserts | |
| M3 SEAFOOD MEALS - SOUTH INDIAN | \$18.95 |
| Rice, Chapati, Seafood Appetizer, 1 Kootu, 2 Veg Sides, Shrimp Curry, Fish Curry, Crab Curry, Sambar, Rasam, Curd, Papad, Pickle, Veg Salad, Variety Rice, Banana, 2 Desserts | |
| M4 SANGAM SPECIAL GRAND MEAL | \$23.95 |
| Rice, Chapati, Veg Appetizer, Non-Veg Appetizer, Seafood Appetizer, Boiled Egg, 1 Kootu, 2 Veg Sides, Chicken Curry, Mutton Masala, Shrimp Curry, Fish Curry, Crab Curry, Sambar, Yellow Daal, Rasam, Curd, Papad, Pickle, Veg Salad, Variety Rice, Banana, 2 Desserts | |





Indo-Chinese

MAKE IT SCHEZWAN - \$0.50

- FR1 VEG FRIED RICE** 🌱🍴 \$12.95
Stir-fried rice and veggies with soya sauce, minced ginger & garlic
- FR2 PANEER FRIED RICE** 🍴 \$13.95
Stir-fried rice and paneer with soya sauce, minced ginger & garlic
- FR3 EGG FRIED RICE** 🌱🍴 \$13.95
Stir-fried rice and egg with soya sauce, minced ginger & garlic
- FR4 CHICKEN FRIED RICE** 🍴🍴 \$13.95
Stir-fried rice and chicken with soya sauce, minced ginger & garlic
- FR5 SHRIMP FRIED RICE** 🍴🍴 \$14.95
Stir-fried rice and shrimp with soya sauce, minced ginger & garlic

- N1 VEG NOODLES** 🌱🍴 \$12.95
Noodles tossed with veggies with soya sauce, minced ginger & garlic
- N2 PANEER NOODLES** 🍴 \$13.95
Noodles tossed with paneer, soya sauce, minced ginger & garlic
- N3 EGG NOODLES** 🌱🍴 \$13.95
Noodles tossed with egg, soya sauce, minced ginger & garlic
- N4 CHICKEN NOODLES** 🍴🍴 \$13.95
Noodles tossed with chicken, soya sauce, minced ginger & garlic
- N5 SHRIMP NOODLES** 🍴🍴 \$14.95
Noodles tossed with shrimp, soya sauce, minced ginger & garlic

Steamed Tiffin

Tiffin Combo

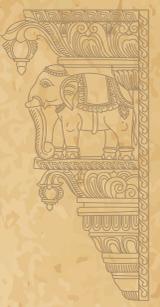
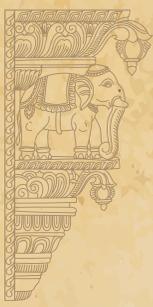
🌱 IDLI | 🍴 TOMATO CHUTNEY | 🍴 COCONUT CHUTNEY | 🍴 CORIANDER CHUTNEY

🌱 IDLI | 🍴 TOMATO CHUTNEY | 🍴 COCONUT CHUTNEY | 🍴 CORIANDER CHUTNEY

- ST1 IDLI (3 PCS)** \$8.95
Steamed rice cake with urad dal, served with sambar & chutney
- ST2 MINI IDLI** \$8.95
Steamed mini rice cakes, served with sambar & chutney
- ST3 GHEE MINI IDLI** \$9.45
Steamed mini rice cake tossed with ghee, served with sambar & chutney
- ST4 MINI GHEE PODI IDLI** \$10.45
Steamed mini rice cakes with ghee, spices, served with sambar & chutney
- ST5 SAMBAR IDLI** \$9.95
Steamed rice cake dipped in sambar
- ST6 SAMBAR MINI IDLI** \$9.95
Steamed mini rice cake dipped in sambar
- ST7 IDIYAPPAM COMBO (3 PCS)** 🍴 \$13.95
(VEG KURMA - \$0 | COCONUT MILK - \$0 | CHICKEN CURRY - \$1 | MUTTON CURRY - \$2)
Steamed rice noodles served with veg kurma or curries
- ST8 AAPPAM COMBO (3 PCS)** 🍴 \$13.95
(VEG KURMA - \$0 | COCONUT MILK - \$0 | CHICKEN CURRY - \$1 | MUTTON CURRY - \$2)
South Indian pancake with fermented rice batter, served with coconut milk (Only for dinner)

- TC1 PLAIN DOSA WITH 2 IDLIS** 🍴 \$13.45
Dosa and Idli served with sambar & chutney
- TC2 PLAIN DOSA WITH 2 VADAS** 🍴 \$13.95
Dosa served with vada, sambar, & chutney
- TC3 2 IDLIS WITH 2 VADAS** 🍴 \$10.45
Two Idlis and two vadas served with sambar, & chutney
- TC4 IDLI CURRY COMBO (3 PCS)** 🍴🍴🍴 \$11.45
(CHICKEN CURRY - \$0 | MUTTON CURRY - \$2 | FISH CURRY - \$2)
3 Idlis served with your choice of curry on the side.
- TC5 KAL DOSA CURRY COMBO (3 PCS)** 🍴🍴 \$13.45
(CHICKEN CURRY - \$0 | MUTTON CURRY - \$2 | FISH CURRY - \$2)
Thick Dosas are served with choice of curry on side
- TC6 PLAIN DOSA CURRY COMBO** 🍴🍴 \$12.95
(CHICKEN CURRY - \$0 | MUTTON CURRY - \$2 | FISH CURRY - \$2)
Dosa served with choice of curry on side
- TC7 KEEMA DOSA** (CHICKEN - \$0 | MUTTON - \$2) 🍴🍴 \$14.45
Savory crepe filled with spiced minced meat, served with chutney





Dosas

SERVED WITH SAMBAR AND CHUTNEYS : 🍅 TOMATO CHUTNEY | 🥥 COCONUT CHUTNEY | 🌿 CORIANDER

D1 PLAIN DOSA 🍴	\$11.45	D12 KAL DOSA (3 PCS) 🍴	\$11.95
Crispy, savory crepe made from fermented batter made from rice and lentils		Thick, savory crepe made from fermented batter made from rice and lentils	
D2 MASALA DOSA 🍴	\$12.45	D13 PAPER DOSA 🍴	\$13.95
Crispy, savory crepe with spiced potato masala		(BUTTER - \$0.50)	
D3 MYSORE MASALA DOSA 🌶️	\$13.45	Crispy delicate savory crepe made from fermented batter made from rice and lentils	
Crispy, savory crepe filled with flavorful potato masala		D14 CHEESE DOSA 🍴	\$11.95
D4 MADURAI MALLI DOSA	\$13.45	Crispy, savory crepe with melted cheese	
Crispy, savory crepe filled with spiced potatoes & cilantro paste		D15 CHOCOLATE DOSA	\$11.95
D5 ONION DOSA 🍴	\$11.95	Crispy, savory crepe filled with chocolate	
Crispy, savory crepe topped with chopped onions		D16 ANDHRA KARAM DOSA	\$13.45
D6 PODI DOSA 🍴	\$11.95	Crispy, savory crepe with Andhra special chili paste	
Crispy, savory crepe sprinkled with spicy lentil powder		D17 PLAIN UTHAPPAM (2 PCS) 🍴	\$11.95
D7 GHEE PODI DOSA	\$12.95	Thick savory pancake made from fermented batter made from rice and lentils	
Crispy, savory crepe coated in spicy lentil powder & ghee		D18 VEG UTHAPPAM (2 PCS) 🍴	\$12.95
D8 GHEE ROAST DOSA 🍴	\$11.95	Thick savory pancake topped with vegetables	
Crispy, savory crepe with ghee		D19 ONION UTHAPPAM (2 PCS) 🍴	\$12.95
D9 EGG DOSA 🍴	\$11.95	Thick savory pancake topped with onions	
Crispy, savory crepe with eggs		D20 ONION CHILI UTHAPPAM (2 PCS) 🍴	\$12.95
D10 RAVA DOSA 🍴	\$13.95	Thick savory pancake topped with onions & chillies	
Crispy, savory crepe made of semolina		D21 ONION CHILI TOMATO UTHAPPAM 🍴	\$12.95
D11 RAVA ONION DOSA 🍴	\$14.95	(2 PCS)	
Crispy, savory crepe topped with chillies and onions		Thick savory pancake topped with onions, chillies & tomatoes	

Desserts

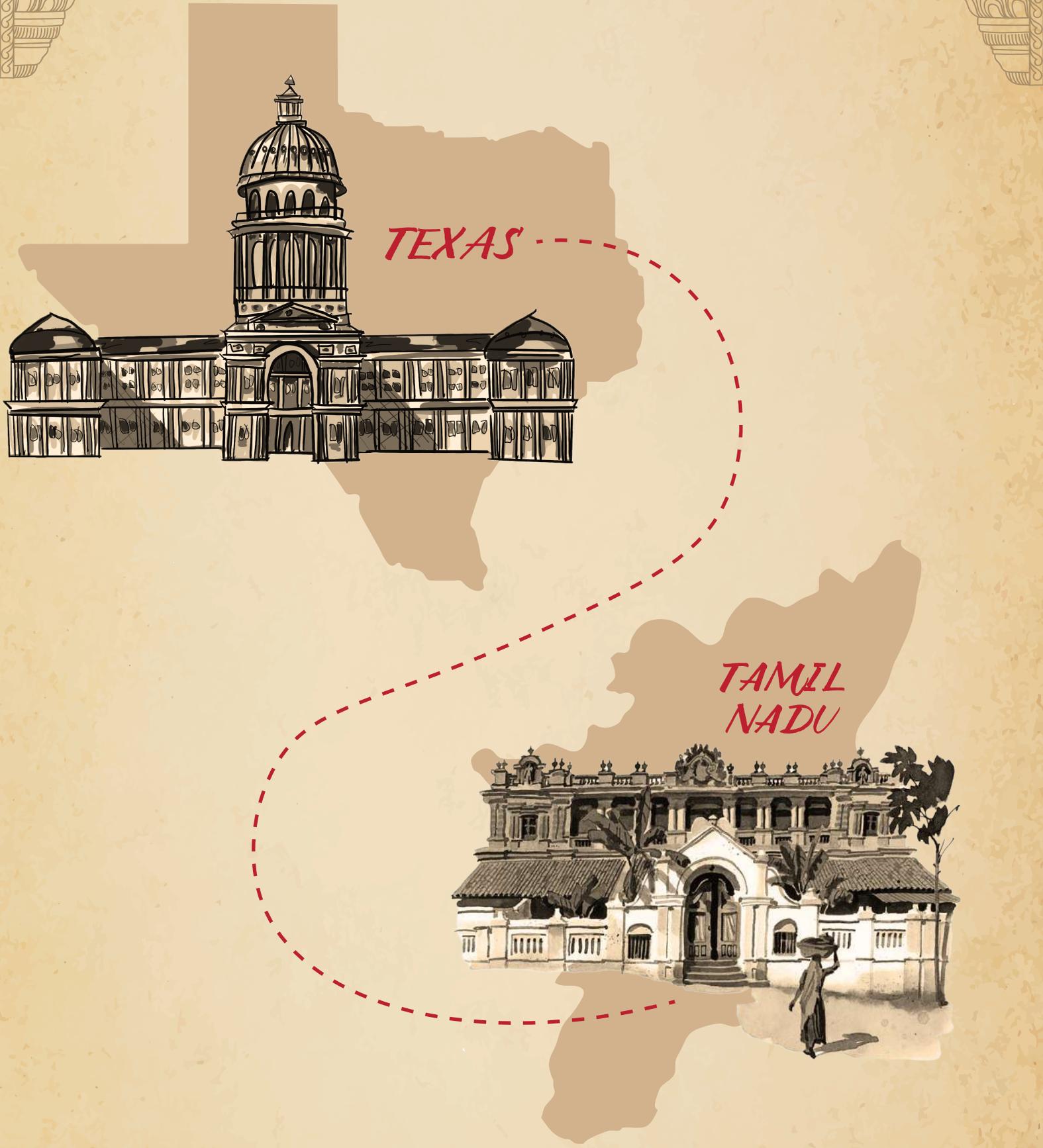
DS1 GULAB JAMUN (3 PCS)	\$4.95	DS6 CARROT HALWA 🍷	\$4.95
Classic dessert of dough balls in sugar syrup		Grated carrots in milk, sugar, and cardamom dessert	
DS2 RASMALAI (3 PCS)	\$4.95	DS7 BEETROOT HALWA 🍷	\$4.95
Sweet cottage cheese dumplings in thickened milk		Grated beetroot cooked with milk, sugar, and nuts	
DS3 PAYASAM	\$4.95	DS8 GULAB JAMUN WITH ICE CREAM	\$4.95
Traditional dessert with milk, vermicelli, and nuts		Gulab Jamun with a scoop of creamy vanilla ice cream	
DS4 RAVA KESARI	\$4.95	DS9 CARROT HALWA WITH ICE CREAM	\$4.95
Sweet Semolina Dessert with Nuts & Cardamom		Carrot Halwa served with a scoop of vanilla ice cream	
DS5 BAASUNDI	\$5.95	DS10 SWEET PAAN	\$2.95
Rich dessert of reduced milk, nuts, and saffron		Traditional mouth freshener with sweet betel leaves	





Sangam

CHETTINAD
INDIAN CUISINE & BAR



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