

# Mela

## The Joy Of Indian Dining

The food of India reflects the magnificent diversity of life in the subcontinent. Varying cultures, traditions, celebrations and styles of living give character and complexity to Indian cuisine.

At Mela, our food varies according to its location. Flavours and aromas are robust, exciting and truly unique. Fine ingredients, cooking methods and distinct tastes and textures ensure you experience the true joy of Indian dining.

*Welcome to Mela - your experience starts here.*

## starters

Our delicious starters make the perfect beginning to your Mela experience. Each dish has been designed to stimulate your appetite and won't compete with your main meal.

Please ask the waiter if you would like to have larger portions of any of the starters as a Main course.

### KOZHI MELAGU £ 3.95

Tender supremes of chicken marinated in yoghurt, crushed black pepper, mustard seeds, curry leaves - pan grilled

### MURGH ACHARI TIKKA £ 3.95

Chicken Tikka, Marinated with Pickling Spices, Grilled to Perfection In The Tandoor

### TANDOORI CHICKEN £ 3.95

Tender spiced chicken on bone grilled to perfection in Tandoor

### MURGH TANGDI KABAB £ 3.95

Spicy Marinated chicken drumsticks, grilled in Tandoor

### PATIALA LAMB CHOPS £ 6.95

Tender lamb chops marinated in yoghurt, cumin and peppers. Grilled in Tandoor

### LAMB BOTI KABAB £ 4.75

Succulent cuts of lamb marinated and grilled in Tandoor

### GILAFI SEEKH KEBAB £ 3.95

Delicate minced lamb blended with aromatic spices and seasonal vegetables, skewered and chargrilled

### LASOONI WHITEBAIT £4.75

Whitebait marinated with garlic, coated in spicy gram flour batter & deep fried.

### KEEMA MUTTAR SAMOSA £ 3.95

Minced lamb with sweet garden peas wrapped in a crispy punjabi pastry

### PRAWN PIRI PIRI £ 4.75

Pan sautéed succulent shrimps tossed in peppers, onions & homemade PiriPiri sauce

### GARLIC AND PEPPER CALAMARI £ 4.95

Curls of squid sautéed with crushed garlic, curry leaves and assorted peppers finished with a dash of malt vinegar

### TANDOORI SUBZ TIKKA V £3.95

Assortment of grilled vegetarian kababs

### RAGDA PATTIES V £ 3.95

A favourite Indian street food, golden fried potato patties served with spiced white peas

### HARA BHARA KEBAB V £ 3.95

Pan-griddled patties of spinach, potatoes, paneer and garlic with tangy tamarind chutney

### PUNJABI SAMOSA V £ 3.75

An all time favourite. Crispy pastry filled with potato, green peas, fragrant cumin and ginger

### BHAJIYA V £ 3.50

Finely chopped potatoes, spinach and onions spiced with fennel, coriander and ginger, deep fried and served with tamarind chutney

### PANEER PEPPER FRY V £ 4.50

Indian cottage cheese tossed with green and red peppers, onions, tomatoes and finished with crushed black pepper

### MIXED PLATTERS (SHARED BETWEEN 4 PERSONS)

The perfect way to try a variety of delicious starters, specially selected by our chef

### KING'S PLATTER (NON-VEG) £ 19.95

### QUEEN'S PLATTER (VEG) £ 18.95

## main course from the tandoor

The Tandoor, a clay oven heated by charcoal, can be described as one of the world's oldest methods of cooking. Our dishes are marinated for up to 24 hours before being cooked in the Tandoor.

### MURGH MALAI KEBAB £ 8.99

Bite sized pieces of succulent chicken breast matured in a delicately spiced marinade, chargrilled

### TANDOORI CHICKEN £ 8.99

Tender chicken marinated overnight in a spicy yoghurt marinade

### SALMON METHI TIKKA £ 10.99

Salmon pieces flavoured with fenugreek leaves, yoghurt and a blend of exotic spices

### LUFT-E-DARIYA £ 14.95

Tiger prawns marinated in saffron, caraway seeds and fresh coriander

### LAMB CHOP & BOTI KEBAB £ 11.99

Succulent cuts of lamb matured in a yoghurt marinade, infused with crushed garlic, pounded chillies, cloves, coriander and mustard, chargrilled to perfection

### SHIKARI MIXED GRILL £ 12.99

Chef's selection of kebabs - prawn, fish, chicken and lamb served with classic mint dip

### AMEENABADI ALOO V £ 7.99

Potato barrels stuffed with creamed paneer, potatoes, cashew nuts, raisins, pomegranate seeds, crushed spices and ginger, marinated in yoghurt

### PANEER & HALLOUMI TIKKA V NEW £ 8.99

Cubes of paneer and halloumi cheese marinated in a spicy yogurt sauce, skewered and cooked over charcoal

### TANDOORI SUBZ TIKKA V £ 9.99

Assortment of vegetarian kebabs - paneer cheese, stuffed potatoes, fresh vegetables and roasted fruits

## prepared to order

Our chef's would be delighted to accommodate requests for any of your favorite curries not on our menu.

CHOOSE FROM:	CHICKEN /LAMB	£ 8.95	PRAWN	£ 9.95
	KING PRAWN	£ 10.99	VEGETARIAN	£ 7.95

### FOR TIKKA SPECIALITIES ADD £2.00 EXTRA

We will prepare your dish as you like it ... just speak to your order taker

MADRAS	KORMA	BIRYANI
VINDALOO	DHANSAK	BHOONA
BALTI	DOPIAZA	

## main course - wholesome curry

For generations, the blending and experimentation of fresh spices has created diversity in each curry dish. At Mela, we use our knowledge and experience to produce the perfect blend of outstanding flavours.

### MURGH JALFREZI £ 8.99

A colourful delicacy of chicken, peppers, tomatoes and red onions tossed in a blend of tangy masala garnished with fresh coriander

### MURGH TIKKA MAKHANWALA £ 8.99

The all time favourite—grilled chicken tikka in fenugreek and creamy tomatoes

### SAAG GOSHT/CHICKEN £ 8.99

Tender lamb/chicken simmered with onions and exotic spices, tossed with fresh garlic and spinach

### KEEMA MUTTAR £ 8.99

Spicy Minced lamb stir fried with garden peas and coriander

### GOSHT ROGAN JOSH £ 8.99

A traditional hot curry of lamb cooked in hot spices, onions and tomatoes

### LAMB SHANK ACHARI £ 10.99

Pot roasted lamb shanks, simmered in a special sauce of onions, chillies and pickling spices

### MEEN PAPPAS £ 9.99

Fillet of seasonal fish delicately stewed with coconut milk and kokum, curry leaves and mustard seeds add to the flavour

### SEAFOOD MALABAR £ 10.95

A variety of seafood stewed in a spicy curry of freshly ground coriander, cumin, dried red chillies and fresh coconut

### KADAI PRAWN LAHORI £ 11.99

King prawns in a special Lahori masala of tomato, garlic, crushed chilli and coriander. tossed with aromatic peppers

### BAGARE BAINGAN V £ 7.99

Baby aubergines in a ground peanut and tamarind sauce

### MALAI KOFTA V £ 8.50

Cottage cheese and potato dumplings in a tasty korma sauce

## taster options

Traditional Indian way of having a tasters menu is having a feast of different dishes in a Thali. Thali is a round tray with small bowls to serve a selection of varieties.

### MAHARAJA'S FEAST £ 24.95

Chefs selection of starters, Selection of Chicken dish, Meat dish & a Sea food dish, Tadka dal, Pulao rice, Nan bread, Salad, Raita. Chutney & pickles for the Main Meal. Followed by a Dessert.

### MAHARANI'S FEAST £ 19.95

Chefs selection of starters, Selection of Paneer & vegetarian dishes, Tadka dal, Pulao rice, Nan bread, Salad, Raita. Chutney & pickles for the Main Meal. Followed by a Dessert.

### SUKHI MILON SUBZI V £ 8.50

Snow peas, cauliflower, baby carrots, broccoli, potatoes and beans tossed in a tangy tamarind pulp with tomatoes

### KADHAI PANEER V £ 8.75

Homemade paneer cubes with coarsely crushed spices, stir fried with peppers, onions and tomatoes

## signature dishes

### TAWA MURGH £ 9.99

Tender pieces of chicken breast stir fried with our special tawa masala, onions and peppers.

### GOAN CHICKEN CURRY £ 9.99

Spicy curry of chicken with coconut, coriander, Goan malt vinegar, poppy seeds & curry leaves

### KERALA MUTTON FRY £ 9.99

Tender chunks of mutton marinated in yoghurt. Roasted with cumin, coriander, curry leaves and Red chillies.

### DHABA GOSHT £ 9.50

Traditional curry of lamb with tomatoes & hot spices. Hugely popular in Punjabi Dhaba huts.

### GOSHT KALIMIRCH £ 9.50

Tender lamb stir fried with red onions & tomato. Spiced with black pepper.

### CHEF'S DISH OF THE DAY £ 10.99

A different dish each day created by our expert chef's. Ask your waiter for today's special

### SAMUNDARI KHAZANA £ 18.95

Exotic medley of sea food – succulent tiger prawns, mussels, clams, squids, morsels of seasonal fish - cooked in herbs, ginger, coconut milk and green chillies.

### PANEER MAKHANI V £ 8.95

Cubes of Indian cottage cheese cooked in creamy tomato & fenugreek sauce.

## salads

### CHICKEN TIKKA SALAD £ 3.75

Barbequed chicken tikka with naan croutons & veggies tossed in chaat masala dressings

### SPICY INDIAN SALAD V £ 2.75

Onions, cucumber and tomatoes tossed in a fresh lime juice and Indian spice dressing

## vegetarian options

### ALOO GOBI V £ 3.75

Potatoes stir fried with cauliflower and tomatoes

### MUTTAR PANEER V £ 3.99

Cubes of cottage cheese with green peas in a tomato sauce

### MAKAI PALAK & MUSHROOM MASALA V £ 3.99

Baby spinach stir fried with corn and mushrooms in a masala sauce

### SAAG ALOO V £ 3.75

Potatoes stir fried with baby spinach

### CHANA MASALA V £ 3.75

Chick peas with onions, tomatoes and coriander

### BHINDI DO PYAZA V £ 3.99

Okra stir fried with onions and tomatoes

### GOBHI MUTTAR V £ 3.75

Cauliflower and peas cooked with a masala of onion, tomatoes, cumin and fresh herbs

### SAAG PANEER NEW £ 3.99

Cottage cheese cubes stir fried with baby spinach

### TADKA DAL WITH RAW MANGO V £ 3.75

Toovar lentils and raw mango finished with delicate spices and burnt garlic

### RAITA V £ 1.99

Lightly spiced yoghurt with cucumber

## rice & indian bread

**PLAIN RICE** £ 2.25  
Steamed basmati rice

**JEERA PULAO** £ 2.75  
Fragrant rice with cumin and saffron

**MUSHROOM PULAO** £ 2.95  
Saffron infused rice tossed with mushrooms

**KEEMA PULAO.** £ 3.75  
Basmati rice stir fried with spicy minced meat , garlic and coriander

**GOAN GARLIC RICE** £ 3.25  
Basmati rice stir fried with burnt garlic and coriander

**NAAN** £ 2.25  
Leavened refined flour bread

**ROTI** £ 2.25  
Unleavened, whole-wheat flour bread

**PESHAWARI NAAN** £ 3.25  
Naan bread stuffed with almonds and nuts, topped with sesame seeds

**GARLIC NAAN** £ 2.95  
Naan bread infused with flavoursome garlic

**KHEEMA NAAN** £ 3.25  
Naan bread stuffed with spicy minced lamb

**CHILLI CHEESE NAAN** £ 2.95  
Naan bread stuffed with grated cheese and chillies

**PUDINA PARATHA** £2.75  
Crispy layered whole wheat bread with fresh mint.

**KULCHA** £ 3.25  
Naan bread stuffed with chicken/ lamb/paneer/ spiced potato. Choose your filling.

**PAPADUM** £ 0.65  
Thin wafers made from lentil flour

**CHUTNEYS & PICKLES** £ 0.50  
(PER PERSON)

## Set Menus

**NON VEG** £ 45.00  
(FOR TWO PEOPLE)

### starters

**KOZHI MELAGU**  
Chicken in a marinade of yoghurt, black pepper and mustard - pan grilled

**GILAFI SEEKH KEBAB**  
Delicate lamb kebabs

**BHAJIYA**  
Potatoes, spinach and onions, deep fried and served with tamarind chutney

### main course

**MURGH TIKKA MAKHANWALA**  
Chicken pieces in fenugreek and creamy tomatoes

**GOSHT ROGAN JOSH**  
A traditional hot curry of lamb cooked in hot spices, onions and tomatoes

OR

**KADAI PRAWN LAHORI**  
King prawns in a special Lahori masala, tossed with aromatic peppers

### sides

**SAAG ALOO**  
Spinach and potatoes with ginger, garlic and cumin

OR

**TARKA DAL**  
Lentils and raw mango with delicate spices and burnt garlic

• PULAO RICE • NAAN (OR) PARATHA

### dessert

(CHOOSE FROM OUR DESSERT MENU)

**VEGETARIAN** £ 39.95  
(FOR TWO PEOPLE)

### starters

**PANEER PEPPER FRY**  
Paneer tossed with green and red peppers, onions, tomatoes & crushed black pepper

**HARA BHARA KEBAB**  
Pan-griddled kebabs of spinach, potatoes, paneer and garlic

**BHAJIYA**  
Potatoes, spinach and onions, deep fried and served with tamarind chutney

### main course

**KADHAI PANEER**  
Paneer cubes with spices, stir fried with peppers, onions and tomatoes

**SUKHI MILON SUBZI**  
Snow peas, cauliflower, baby carrots, broccoli, potatoes and beans tossed in a tangy tamarind and tomato sauce

OR

**BAGARE BAINGAN**  
Baby aubergines in a ground peanut and tamarind sauce

### sides

**SAAG ALOO**  
Spinach and potatoes with ginger, garlic and cumin

OR

**TARKA DAL**  
Lentils and raw mango with delicate spices and burnt garlic

• PULAO RICE • NAAN (OR) PARATHA

### dessert

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