

## Salads

Our satisfying salads are prepared using a range of nutritional ingredients to help you stay healthy.

<b>SPROUT AND LEAF SALAD</b>	<b>£4.25</b>
Variety of leafy salad with lentil sprouts in ground dried mango & pomegranate seed dressing	
<b>FRESH FRUIT SALAD</b>	<b>£4.25</b>
Fresh cuts of fruit in a sweet lemon & honey dressing	
<b>INDIAN SALAD</b>	<b>£3.25</b>
Freshly cut carrot, onion, cucumber and tomato	

## Side Dishes

No meal is complete without a variety of accompaniments.

<b>PALAK &amp; CORN MUSHROOM MASALA</b>	<b>£5.95</b>
Baby spinach, sweetcorn and mushrooms stir fried with an onion and tomato masala	
<b>NAVRATAN KORMA</b>	<b>£5.95</b>
Mixed vegetable korma with nuts and paneer in a creamy sauce	
<b>BOMBAY ALOO</b>	<b>£5.95</b>
Classic combination of potato, ginger, tomatoes and cumin	
<b>GOBHI MUTTAR</b>	<b>£5.95</b>
Cauliflower and peas cooked with a masala of onion, tomatoes, cumin and fresh herbs	
<b>YELLOW LENTILS WITH RAW MANGO</b>	<b>£5.25</b>
Toovar lentils and raw mango finished with delicate spices and burnt garlic	
<b>DAL MAKHANI</b>	<b>£5.95</b>
Punjabi favourite - black lentils gently simmered with ginger	
<b>RAITA</b>	<b>£2.50</b>
Lightly spiced yoghurt with cucumber	

## Rice & Indian Bread

Choose a selection of Indian breads and rice to maximise your Mela experience.

<b>PLAIN RICE</b>	<b>£3.00</b>
Steamed basmati rice	
<b>JEERA PULAO</b>	<b>£3.25</b>
Cumin and saffron flavoured rice	
<b>MIXED VEGETABLE PULAO</b>	<b>£3.50</b>
Saffron flavoured rice with vegetables	
<b>NAAN</b>	<b>£3.00</b>
Leavened refined flour bread	
<b>ROTI</b>	<b>£3.25</b>
Unleavened, whole-wheat flour bread	
<b>ROOMALI ROTI</b>	<b>£3.25</b>
Paper thin unleavened flour bread	
<b>PUDHINA PARATHA</b>	<b>£3.50</b>
Crispy layered whole-wheat flour bread with fresh mint	
<b>PESHAWARI NAAN</b>	<b>£3.50</b>
Naan bread stuffed with almonds and nuts, topped with sesame seeds	
<b>KULCHA</b>	<b>£3.50</b>
Naan bread stuffed with chicken, lamb, paneer or spiced potato filling	
<b>PAPADUM</b>	<b>£1.00</b>
Thin wafers made from lentil flour	
<b>CHUTNEY (MANGO/MINT &amp; YOGHURT/MIXED PICKLE)</b>	<b>£0.50</b>

## Set Menu/Non Veg

£49.95 (FOR 2 TO SHARE)

### STARTERS

<b>CHICKEN TIKKA</b>
Classic chicken tikka with garlic, ginger and chillies
<b>GILAFI SEEKH KEBAB</b>
Delicate lamb kebabs
<b>LUFT-E-DARIYA</b>
Tiger prawns marinated in saffron, caraway seeds and coriander
<b>ALOO TIKKI</b>
Shallow fried potato and pea patty spiced with ginger

### MAIN COURSE

<b>MURGH TIKKA MAKHANWALA</b>
Chicken pieces in fenugreek and creamy tomatoes
<b>GOSHT ROGAN JOSH</b>
A traditional hot lamb curry
Or
<b>JHINGA HARA PYAZ MASALA</b>
Masala marinated king prawns stir-fried with spring veggies

### ACCOMPANIMENTS

<b>BOMBAY ALOO</b>
Classic combination of potato, onion, ginger and cumin
<b>YELLOW LENTILS WITH RAW MANGO</b>
Lentils and raw mango with delicate spices and burnt garlic
• PULAO RICE • NAAN/PARATHA • PAPAD/PICKLE/CHUTNEY

**DESSERT** Gulab Jamun or Kulfi Falooda

## Set Menu/Vegetarian

£38.95 (FOR 2 TO SHARE)

### STARTERS

<b>PANEER TIKKA</b>
Marinated paneer skewered in the Tandoor
<b>ALOO TIKKI</b>
Shallow fried potato and pea patty spiced with ginger
<b>BHAJIYA</b>
Potatoes, spinach and onions, deep fried, served with chutney

### MAIN COURSE

<b>PANEER LABABDAR</b>
Paneer cubes in a creamy tomato-onion gravy
<b>PALAK KE KOFTEY</b>
Steamed spinach and paneer dumplings with mustard, cumin and aniseed, served in an onion sauce
Or
<b>MIRCHI BAIGAN KA SALAN</b>
Baby aubergine and snub nose peppers cooked in a spiced peanut sauce

### ACCOMPANIMENTS

<b>BOMBAY ALOO</b>
Classic combination of potato, onion, ginger and cumin
<b>YELLOW LENTILS WITH RAW MANGO</b>
Lentils and raw mango with delicate spices and burnt garlic
• PULAO RICE • NAAN/PARATHA • PAPAD/PICKLE/CHUTNEY

**DESSERT** Gulab Jamun or Kulfi Falooda

# 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.

**LAHSOONI WHITEBAIT** £5.95  
Whitebait marinated in crushed garlic and caraway seeds, gramflour-batter fried

**MUSSEL HARA MASALA •** £5.95  
Fresh mussels tossed in tomatoes, spring onions and garlic, with the fresh flavours of coriander leaves and lemongrass

**GILAFI SEEKH KEBAB •** £5.95  
Delicate minced lamb blended with aromatic spices and seasonal vegetables, skewered and chargrilled

**BATHAK KA SAMOSA** £5.50  
Spiced duck mince, paired with spring onions, potatoes, ginger and coriander wrapped in crispy fried pastry

**PRAWN PIRI PIRI ••** £6.95  
Pan sautéed succulent shrimps tossed in peppers, onions and homemade Piri Piri sauce

**CHICKEN TIKKA •** £5.50  
Classic chicken tikka marinated in ginger, garlic and sun dried red chillies, with fenugreek and freshly ground garam masala

**CHICKEN CHAT (SERVED COLD) •** £5.50  
Chicken tikka in a tangy sauce with chopped cucumber, tomato & onion, served with a fresh salad

**GARLIC AND PEPPER CALAMARI •** £6.95  
Curls of squid sautéed with crushed garlic, curry leaves and assorted peppers finished with a dash of malt vinegar

**MATTAR AUR ADRAK BHARI ALOO TIKKI V •** £4.95  
Shallow fried patty of crushed green peas & mashed potato spiced with finely chopped ginger. Topped with tamarind, mint and yogurt sauce.

**PANEER TIKKA V** £5.25  
Chunks of Indian cottage cheese with a piquant stuffing, marinated & grilled with veggies over charcoal

**BHAJIYA V** £4.95  
Finely chopped potatoes, spinach and onions spiced with fennel, coriander and ginger, deep fried and served with tamarind chutney

**BHALLA PAPDI CHAAT V (SERVED COLD) •** £4.95  
Lentil dumplings with crispy puris and potatoes tossed in tangy tamarind and mint flavoured yoghurt, topped with roasted cumin. Served cold

### SHARED PLATTERS

A delicious medley of starters chosen by our chef. Our platters are perfect for sharing.

	4 Sharing	2 Sharing
KING'S PLATTER (NON-VEG)	£20.50	£11.95
QUEEN'S PLATTER (VEG)	£15.25	£8.00

## 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.

**MURG MALAI KEBAB** £12.95  
Chicken supremes matured in a delicately spiced marinade, chargrilled

**TANDOORI CHICKEN •** £9.95  
Tender chicken marinated overnight in a spicy yoghurt marinade

**METHI MACHI TIKKA** £13.95  
Salmon pieces flavoured with fenugreek leaves yoghurt and a blend of exotic spices

**BATAKH SULA SHASLIK •** £18.50  
Chargrilled boneless chunks of duck supreme marinated overnight in a spicy yoghurt marinade, skewered with onion, courgettes, spring onions and peppers

**LAMB CHOP AND BOTI KEBAB •** £15.75  
Select cuts of lamb matured in a yoghurt marinade, infused with crushed garlic, pounded chillies, cloves, coriander and mustard, chargrilled to perfection

**LUFT-E-DARIYA** £17.95  
Tiger prawns marinated in saffron, caraway seeds and fresh coriander

**SHIKARI TANDOORI PLATTER •** £20.95  
Chef's selection of kebabs - prawn, fish, chicken and lamb served with mint dip

**TANDOORI BROCCOLI/CAULIFLOWER V** £11.95  
Florets of cauliflower and broccoli marinated with hung yoghurt, honey and dried fenugreek leaves

**AMINA BADI ALOO V •** £9.95  
Scoped out potatoes stuffed with cashewnuts, raisins, pomegranate, crushed spices and ginger, marinated in yoghurt and chargrilled

**SUBZ THAAL V •** £11.95  
Assortment of vegetarian kebabs - paneer cheese, stuffed potatoes, fresh vegetables and roasted fruits

## 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.

**KOZI VERTHA CURRY •••** £12.50  
Spicy curry of chicken on the bone, with coconut, fennel and curry leaves

**METHI MURGH •** £9.95  
Tender chicken thigh cooked with fresh spinach and fenugreek leaves

**MURGH JALFREZI •••** £9.95  
A colourful delicacy of chicken, peppers, tomatoes and red onions tossed in a blend of tangy masala garnished with fresh coriander

**MURGH TIKKA MAKHANWALA** £9.95  
The all time favourite-grilled chicken tikka in fenugreek and creamy tomatoes

**GOSHT ROGAN JOSH ••** £9.95  
A traditional hot curry of lamb cooked in hot spices, onions and tomatoes

**SAAG GOSHT •** £9.95  
Tender lamb simmered with onions and exotic spices, tossed with fresh garlic and spinach

**LAMB CHOP KORMA ACHARI ••** £16.50  
Succulent lamb back chops, simmered in a blend of onion, yoghurt, and spices, garnished with stuffed, spiced fresh chilli and coriander

**ELAICHI GOSHT KORMA** £14.95  
Tender lamb simmered in a creamy yoghurt, onion and garlic gravy with the rich aroma of green cardamom, mace and saffron

**GOAN FISH CURRY ••** £12.50  
Fish of the day delicately stewed with turnip, cauliflower, coconut milk and coriander

**NON-VEG DISH OF THE DAY ••** £12.50  
Chef's recommended non-veg dish of the day

**SEAFOOD MOILEE** £16.50  
A speciality from Kerala with fresh mussels, scallops, prawns, squid and fresh fish, simmered in a saffron and coconut curry

**JHINGA HARA PYAZ MASALA •••** £14.95  
King prawns marinated with crushed pepper corns, stir fried with spring onion greens and assorted sweet bell peppers

**HYDERABADI CRAB CURRY** £16.50  
Soft shell crabs simmered in a spicy coconut, coriander, peanut and mustard gravy, with garlic and tamarind

**LOBSTER PEPPER FRY •** £29.95  
Fresh lobster treated with lime and turmeric, tossed in black pepper, onion and fennel masala, stir fried with peppers, onion and tomatoes

**MIRCH BAINGAN KA SALAN V •** £8.95  
Baby aubergine and snub nose peppers cooked in a spiced peanut flavoured sauce

**PALAK KE KOFTEY V** £8.95  
Steamed spinach and paneer dumplings with mustard, cumin and aniseed tempering, served in an onion sauce

**SUKHI MILON SUBZI V** £8.95  
Snow peas, cauliflower, baby carrots, broccoli, potatoes and beans tossed in a tangy tamarind pulp with tomatoes

**PANEER LABABDAR V** £8.95  
Homemade paneer cubes in a creamy tomato-onion gravy, with freshly grated ginger and and lots of fresh coriander

**KADHI PAKODI V ••** £8.95  
A Mela speciality, spicy yoghurt curry with gramflour and onion dumplings, mustard, fenugreek and coriander seeds add to the flavour

**VEGETARIAN DISH OF THE DAY V ••** £8.95  
Chef's recommended vegetarian dish of the day

• Hot •• Very Hot ••• Extra Hot

All prices include VAT, Some dishes may contain nuts or traces of nuts. Kindly let the manager know of any food intolerances you may have. A discretionary service charge of 12.5% shall be added to your bill.