



# Mela

The Joy Of Indian Dining

## Party Menus

## Menu 1

£19.95 per person  
(Vegetarian)

### Starters

#### RAGDA PATTIES

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

#### PANEER SHASLIK

Cubes of homemade paneer, pineapple and peppers in a mustard and caraway marinade, grilled to perfection

### Main Courses

#### MIRCH BAIGAN KA SALAN

Baby aubergine and snub nosed peppers in a spicy peanut and yoghurt sauce

#### SUKHI MILON SUBZI

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

### Vegetables and Bread

#### ARHAR DAL KAIRI KI

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

#### SAAG ALOO

Spinach and potatoes cooked with ginger, garlic and cumin

#### PULAO RICE - NAAN - PAPADUM/ CHUTNEY/PICKLE

### Dessert

#### KULFI FALOODA

Indian ice cream served with sweet vermicelli

#### GULAB JAMUN

Sweet dough balls topped with nuts and served with vanilla ice-cream

## Menu 2

£24.95 per person

### Starters

#### MURG MALAI KEBAB

Chicken supremes matured in a delicately spiced marinade, chargrilled

#### RAGDA PATTIES

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

### Main Courses

#### MURG TIKKA MAKHANWALA

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

#### SAAG GOSHT

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

#### GOAN FISH CURRY

Fish of the day delicately stewed with turnip, cauliflower, coconut milk and coriander

### Vegetables and Bread

#### ARHAR DAL KAIRI KI

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

#### SAAG ALOO

Spinach and potatoes cooked with ginger, garlic and cumin

#### PULAO RICE - NAAN - PAPADUM/ CHUTNEY/PICKLE

### Dessert

#### KULFI FALOODA

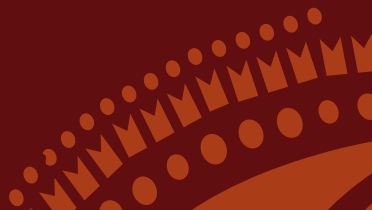
Indian ice cream served with sweet vermicelli

#### GULAB JAMUN

Sweet dough balls topped with nuts and served with vanilla ice-cream

**"Mela has earned an enviable reputation for delivering authentic dishes at fair prices"**

Time Out, Eating and Drinking Guide



## Menu 3 £29.95 per person

### Starters

#### SALMON METHI TIKKA

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

#### MURG MALAI KEBAB

Chicken supremes matured in a delicately spiced marinade, chargrilled

### Main Courses

#### JHINGA HARA PYAZ MASALA

King prawns marinated with crushed pepper corns, stir fried with spring onion greens and assorted sweet bell peppers

#### METHI MURG

Tender chicken thigh cooked with fresh spinach and fenugreek leaves

#### ELAICHI GOSHT KORMA

Tender lamb simmered in a creamy yoghurt, onion and garlic gravy with the rich aroma of green cardamom, mace and saffron

### Vegetables and Bread

#### ARHAR DAL KAIRI KI

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

#### SAAG ALOO

Spinach and potatoes cooked with ginger, garlic and cumin

#### PULAO RICE - NAAN - PAPADUM/ CHUTNEY/PICKLE

### Dessert

#### KULFI FALOODA

Indian ice cream served with sweet vermicelli

#### GULAB JAMUN

Sweet dough balls topped with nuts and served with vanilla ice-cream

## Menu 4 £38.95 per person

### Starters

#### LUFT E DARIYA

Tiger prawns marinated in saffron, caraway seeds and fresh coriander

#### LAMB CHOP AND BOTI KEBAB

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

#### MURG MALAI KEBAB

Chicken supremes matured in a delicately spiced marinade, chargrilled

### Main Courses

#### SEA FOOD MOILEE

A speciality from Kerala with fresh mussels scallops, prawns, squid and fresh fish, simmered in a saffron and coconut curry

#### SAAG GOSHT

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

#### MURG TIKKA MAKHANWALA

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

#### PALAK & CORN MUSHROOM MASALA

Baby spinach, sweetcorn and mushrooms stir-fried with an onion and tomato masala

### Vegetables and Bread

#### ARHAR DAL KAIRI KI

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

#### SAAG ALOO

Spinach and potatoes cooked with ginger, garlic and cumin

#### PULAO RICE - NAAN - PAPADUM/ CHUTNEY/PICKLE

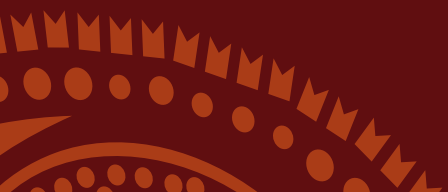
### Dessert

#### KULFI FALOODA

Indian ice cream served with sweet vermicelli

#### GULAB JAMUN

Sweet dough balls topped with nuts and served with vanilla ice-cream



Mela provides a vibrant setting for your event, whether it's a business function or a private party, a christmas office dinner or a family celebration.

At Mela every event, whether large or small, lavish or simple, can be tailored to suit your budget and vision. We can even deliver tasty wraps and finger food for business lunches.

Our party menus are there to guide you but please do ask if you have any particular requirements or requests.

## MELA IS AVAILABLE FOR PRIVATE HIRE

We cater for large and small groups  
(please contact the restaurant manager)

To make a booking or for further information please call or email us....

Mela West End seats 120 on 2 floors

152-156 Shaftesbury Avenue

London WC2H 8HL

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[info@melarestaurant.co.uk](mailto:info@melarestaurant.co.uk)

Mela Redhill seats 100 plus 40 alfresco

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