

MAINS

FROM THE TANDOOR

CHICKEN TIKKA **D**

Fresh lean chicken marinated, spiced with fresh herbs and spices. Skewered and roasted in clay oven.

MELA MIXED GRILL **V MU G E D**

Tandoori chicken, hariyali chicken, chicken tikka, sheek kebab, lamb chops. Served with plain naan.

SALMON DILL TIKKA **D F V**

A true delicacy, beautifully succulent pieces of Scottish salmon infused with fenugreek and dill leaves, served with steamed broccoli tossed in chilli flakes.

TANDOORI KING PRAWN **D F CR**

Marinated juicy king prawn flavoured with garlic and cooked over charcoal, served with spicy potato.

HARIYALI CHICKEN **D**

Fillets of chicken marinated with white pepper, Greek yoghurt, fresh mints and spinach cooked in the grill oven.

BIRIYANI

Slow cooked in a sealed pot. Saffron Basmati rice with glazed onions, and par-cooked with spiced fragrance water. Served with a vegetable curry.

RAJASHTANI LAMB BIRIYANI **B D G**

HYDERABADI CHICKEN BIRIYANI **B D G**

SABJI BIRIYANI (vegetable) **V B VE G**

SPECIAL MIX BIRIYANI **B D G CR**

RICE

BOILED RICE **VE**

PILAU RICE **B D**

MUSHROOM RICE **B D**

GARLIC AND ONION RICE **B D**

CHANA PALAK RICE Chickpeas & Spinach

KEEMA RICE **B**

SPECIAL RICE **D** Egg & Peas

BREAD

PLAIN NAN **G E D**

GARLIC AND ONION NAN **G E D**

PESHWARI NAN **G E D N**

Leavened bread stuffed with ground almonds and sultanas

KEEMA NAN **G E D**

CHEESE NAN **G E D**

TANDOOR ROTI **G VE**

Unleavened wholemeal bread baked in our clay oven

LACHA PARATHA **G E B D**

North Indian Fried layered whole wheat bread

CHILLI AND CORIANDER NAN **G E D**

ALLERGY INFORMATION

SE Sesame Seeds Healthy Option **G** Gluten **SO** Soya

CR Crustaceans **MU** Mustard **B** Ghee Base **V** Vegetarian

D Dairy **N** Nuts **E** Eggs **VE** Potential Vegan Option

P Peanut **LF** Low Fat **F** Fish

1 Very Mild **2** Mild **3** Medium **4** Hot **5** Very Hot

Spice Levels: Heat can be adjusted to you preference.

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, celery or ghee. If there is a dish not mention on the menu, please ask a member of staff and we will be happy to prepare it for you. Subject to availability.

SET MEALS

-STARTER-

MELA PLATTER

Chicken tikka, onion bhaji, samosa and garlic mushrooms.

-MAIN DISH-

(Choose one from below)

PAPRI MA CHICKEN **3**

Succulent pieces of chicken breast cooked with onions, garlic, potatoes, sugar snaps and baby spinach in a smooth special spiced sauce, a true bengal flavour.

CHICKEN SHASHLIK BHUNA BALTI **D SO 3**

Marinated diced chicken cooked in olive oil with ginger, garlic, onions and diced bell peppers, in a thick gravy sauce.

NORTH INDIAN CHILLI CHICKEN **D 4**

Chicken fillet pieces cooked in five spices of sauce, flavoured predominantly with garlic ginger paste and fresh green chillies. A very popular dish in Indian restaurants.

CHICKEN TIKKA **D**

Fresh lean chicken marinated, spiced with fresh herbs and spices. Skewered and roasted in clay oven.

CHICKEN JALFRAZI **4**

Tender chicken breast cooked in ginger, garlic, onions, mix peppers fresh green chillies and mela spices.

CHICKEN KORMA **D B N 1**

Pieces of chicken breast slowly simmered in a mild-sweet, coconut and almond sauce.

LAMB SHATKORA **MU 3**

This is popular Bangladeshi dish, rich spiced lamb with sour flavour of shatkora (Bengal lime) a very popular dish loved by our staff.

LAMB SAAGWALA **3**

Lean lamb infused with spices and slow cooked with fresh blended spinach in a smooth medium sauce.

CHICKEN TIKKA MASSALA **D B N SO 1**

Chicken tikka cooked in a mild and sweet flavoured sauce with coconut, almond and ground spices.

PANEER KHOLAPURI **D V 4**

Delicious and spicy paneer (cottage cheese) kholapuri dish is known for its spicy hot and robust flavours.

JEERA ALOO **V VE 3 ✓**

An irresistible dish of spiced potatoes with cumin seeds.

SAAG ALOO **V VE 3 ✓**

Fresh smooth spinach cooked with potatoes fresh garlic and onion.

MATAR PANEER **V D 3**

Indian cottage cheese and matar (green peas) are simmered together in a luscious gravy, made with tomato, onion and spices.

-SUNDRY-

ANY RICE OR ANY NAN BREAD

COFFEE TO FINISH

Sun - Thurs **£13.95** PER PERSON

Fri & Sat **£15.95** PER PERSON

Dishes can be prepared mild, medium or hot on request. All descriptions can be found in the main menu. Any extra chicken or lamb from the menu will be £2.95, Seafood dishes will be extra £3.95.

Terms and conditions apply: This set meal cannot be used in conjunction with any other offers or promotions and can not be used during throughout December & Valentines day.



AUTHENTIC
INDIAN & BANGLADESHI CUISINE

Dine In Menu

ENJOY YOUR DINING EXPERIENCE



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STARTERS

-CHICKEN-

CHILLI CHICKEN **D** **G**

Fiery hot and full of flavour, Indo-chinese appetiser, cooked with bell peppers and onions.

CHICKEN TIKKA **D** **V**

Marinated boneless morsels of chicken. Grilled to perfection in a clay oven.

TANDOORI CHICKEN **D**

Tandoori chicken marinated in saffron. Then grilled in a clay oven, served on the bone and infused with twist of spices.

GILAFI KEBAB **E** **D**

Chicken minced is mixed with an array of spices, tang of lime along with kewra water. Then covered with peppers, onion, and mozzarella cheese.

HARIYALI CHICKEN **D** **LW** **V**

Boneless chicken pieces are marinated in the mixer of curd, spinach, mint leaves, coriander and white ground white pepper. Cooked in a clay oven.

CHICKEN KATHI ROLL **G** **D**

Chicken kathi roll is delicious mélange of chicken tikka and spices rolled together and served with chutney.

CHICKEN SHASHLIK **D**

Marinated chicken cooked on charcoal with tomatoes, onions and bell peppers.

-VEGETARIAN-

SAMOSAS **V** **G** **D**

Sautéed potatoes and peas stuffed in a thin pastry and deep fried, served with fresh tamarind sauce.

HARA BARA KEBAB **G** **VE**

Fried spiced patty made with mix of spinach, green peas and potatoes.

ONION BHAJI **V**

Traditional Indian snack. Crispy onions and potatoes mixed with gram flour, then deep fried.

SAMOSAS CHAAT **V** **G** **D** **VE**

Is a lip smacking chana chaat with various chutney and spices.

CHILLI PANEER **V** **G** **D** **SO** **3**

A popular Indo-chinese starter dish made from paneer, onions and roasted bell peppers. Served with sweet chilli sauce.

MUSHROOM KURKURE **V** **G** **D**

Battered and deep fried mushroom stuffed with bell pepper, cheese & onions.

EXTRAS

PAPADUM **G** (Plain/Spicy)

MIX RAITHA **D** **V**

CHIPS **V** **G**

MASALA CHIPS **V** **G**

GREEN SALAD **V** **VE** **V**

Management Rule: All customers must purchase at least 1 main course per person. Side dishes, rice and sundries may be shared. The management reserve the right to refuse admission to the restaurant without any given explanation.

-DUCK-

DUCK TIKKA **D**

Delicately spiced succulent duck skewers and grilled in the tandoor and glazed with garlic.

DUCK SHASHLIK **D**

Marinated duck breast cubes cooked in the tandoor with onions and bell peppers.

-LAMB-

ADRARI LAMB CHOPS **D** **MU** **G**

Tender lamb chops infused with ginger and aromatic tandoori spices. Served with spicy potato mash.

SEEKH KABAB **E**

Spiced minced lamb infused with coriander, aromatic ground spices and fresh herbs then chargrilled in tandoor.

KEEMA STUFFED PEPPER **D**

Bell peppers cooked in the tandoor and stuffed with mince lamb, mushrooms and cheese.

-SEAFOOD-

SEABASS KOLIWADAA **D** **G** **F**

Deep fried sea-bass marinated with Maharashtirian spices and coated with corn flour. Served with smooth creamy sauce.

SALMON DILL TIKKA **D** **F**

Cubes of Scottish salmon marinated in a special blend of spices, flavoured with fresh dill. Cooked in tandoor.

BASIL GARLIC KING PRAWNS **CR** **D** **F**

King sized prawns marinated with Greek yoghurt, basil paste, fenugreek and chef special masala.

TANDOORI KING PRAWN **CR** **D** **F**

Marinated juicy king prawn flavoured with garlic and cooked over charcoal, served with spicy potato.

MELA'S MIX PLATTERS

VEGETARIAN MELA PLATTER **V** **G** **D**

(per person) Paneer Tikki, Onion Bhaji, Hara Bara Kebab and Somosa.

MIX PLATTER (per person) **MU** **D**

Chicken Tikka, Hariyali Chicken, Kebab and Adrari Lamb Chop.

FOOD ALLERGIES AND INTOLERANCES:

Please speak to our staff about the ingredients in your meal, when placing your order.

SE Sesame Seeds Healthy Option **G** Gluten

SO Soya **CR** Crustaceans **MU** Mustard

B Ghee Base **V** Vegetarian **D** Dairy **N** Nuts

E Eggs **VE** Potential Vegan Option **P** Peanut

LW Low Fat **F** Fish

1 Very Mild **2** Mild **3** Medium **4** Hot **5** Very Hot
Spice Levels: Heat can be adjusted to you preference.

MELA SPECIALS

-CHICKEN-

TAWA CHICKEN **D** **3**

Boneless chunks of marinated chicken. Cooked with onion, roasted bell peppers on an iron griddle to impart special flavour's, freshly garnished with fresh coriander, a semi dry dish.

CHICKEN SHASHLIK BHUNA BALTI **D** **SO** **3**

Marinated diced chicken cooked in olive oil with ginger, garlic, onions & diced bell peppers, in a thick gravy sauce.

BUTTER CHICKEN **D** **N** **2**

Its origin can trace back to Delhi during Mughal rule. Grilled chicken cubes cooked with coconut milk, fresh cream, a host of spices and generous helping of butter. In a creamy smooth sauce.

NORTH INDIAN CHILLI CHICKEN **D** **4**

Chicken fillet pieces cooked in five spices of sauce, flavoured predominantly with garlic ginger paste and fresh green chillies. A very popular dish in Indian restaurants.

CHICKEN CHETTINAD **N** **4**

South Indian style spicy chicken curry, flavoured with hint of coconut milk and curry leaves.

PAPRI MA CHICKEN **3**

Succulent pieces of chicken breast cooked with onions, garlic, potatoes, sugar snaps and baby spinach in a smooth special spiced sauce, a true bengal flavour.

-DUCK-

NARANGI BATHAK **3**

Pan-fried duck breast, cooked in a chef's special blend of aromatic spices in a thick, medium sauce.

DUCK TAWA **3**

Duck breast cooked with onion, roasted bell peppers on an iron griddle to impart special flavour's, freshly garnished with fresh coriander, a semi dry dish.

-SEAFOOD-

GOAN FISH KARI **F** **MU** **N** **3**

Sea-bass curry, spiced with mustard, fenugreek, coconut milk and fragrant with red chillies. Tropical fish dish at its best. This will surely transport you to Goa.

JHINGHA MACHER MALAI **N** **D** **CR** **3**

Creamy king prawn curry is west Bengal delicacy. Cooked in thick coconut milk gravy with whole ground spices for stronger flavour. Popular in Bengali wedding party.

BENGAL FISH CURRY **N** **F** **D** **CR** **3**

Juicy, fresh Scottish salmon pieces cooked in fragrant onion based sauce, curry leaves and dry chillies. Served with rice.

TRADITIONAL FAVOURITES

CHICKEN

LAMB

BALTI **3**

CURRY **3**

MADRAS **4**

NAGA **5**

KORMA **N** **1**

JALFREZI **4**

CHICKEN TIKKA MASSALA **D** **B** **N** **SO** **1**

KEEMA PEAS BALTI **3**

VEGETABLE **V**

KING PRAWN

ROGAN JOSH **3**

PATHIA **3** Sweet & sour

DANSAK **3** Sweet &

sour, cooked with lentils and

pineapple

SAGWALA With Spinach **3**

MELA SPECIALS

-LAMB-

LAMB PADINA **3**

Tender chunks of lamb infused with honey and fresh garden mints, cooked with potatoes in a luxurious sweet and minty sauce.

LAMB SHANK **3**

Kashmiri delicacy of slow cooked lamb shank, marinated in a smokey Kashmiri chilli, ground coriander and spices. Served with spicy mash.

RAILWAY LAMB CURRY **4**

Tender lamb cooked to perfection with bay leaves, cloves, cinnamon, cumin and potatoes. This dish goes back to the time of the British Raj.

LAMB SHATKORA **MU** **3**

This is popular Bangladeshi dish, rich spiced lamb with sour flavour of shatkora (Bengal lime) a very popular dish loved by our staff.

JUNGLI LAAL MAAS **5**

Famous lamb delicacy, popular amongst highway roadside restaurants in Rajasthan. Cooked in thick gravy sauce with deggi mirch and fresh red chillies.

RARA GOSTH **3**

Mela's very own way of cooking lamb mince together with tender pieces of lamb in fresh tomato, onion, and chef's blend of special spices. Garnished with diced onions and bell peppers.

-VEGETARIAN-

PANEER KHOLAPURI **D** **V** **4**

Delicious and spicy paneer (cottage cheese) kholapuri dish is known for its spicy hot and robust flavours.

PANEER MAKHANI **D** **V** **N** **2**

Diced cottage cheese simmered in a makhani cream gravy, with touch of dry fenugreek leaves.

PINDI CHOLE **V** **VE** **3**

Punjabi style chickpeas cooked with tomato onion and anardana (pomegranate) powder.

DHALL MAKHANI **V** **D** **2**

Black lentil harmoniously simmered over night on a slow fire, finished with butter and fresh cream.

JEERA ALOO **V** **VE** **3** **V**

An irresistible dish of spiced potatoes with cumin seeds.

PALAK PANEER **D** **N** **3**

Local Indian cheese lightly cooked with blended fresh spinach with our own blend of spices.

SAAG ALOO **V** **VE** **3** **V**

Fresh smooth spinach cooked with potatoes fresh garlic and onion.

MATAR PANEER **V** **D** **3**

Indian cottage cheese and matar (green peas) are simmered together in a luscious gravy, made with tomato, onion and spices.

DHALL TARKA **V** **VE** **3**

The renowned concussion of red lentils cooked in steamed pot, sprinkled with sizzling cumin seeds, garlic, and aromatic spices.

BHINDI DO-PIAZA **V** **VE** **3**

Okra, caramelised onions and capsicum cooked in house special Mela sauce.

MATAR MUSHROOMS **V** **VE** **3**

Lightly tossed mushrooms simmered with garden fresh peas & onions.