



A LA CARTE

10% DISCOUNT FOR NHS STAFF & STUDENTS (with ID)
Terms & conditions apply

ABOUT US

A warm welcome to

THE MELA

INDIAN KITCHEN

Mela is a Sanskrit word meaning 'gathering' or 'to meet'. Our aim is to make your visit an enjoyable experience. Our chef has many years of experience in the finest culinary establishments in India, Singapore and Bangladesh with reputation for quality and perfection. Our decor has been put together by our creative designer to give a rich, relaxed and welcoming atmosphere.

At Mela we pride ourselves on the quality of our food and service, we use fresh ingredients from local sources whenever possible. All of our dishes are freshly and lovingly produced to our high standards in our own kitchen by our highly skilled head chef and his team.

For these reasons there may be times when your meal may take a little longer to produce to the levels that we are happy with and during busy periods you may have to wait a little longer for your meal to be served.

"Here at Mela your satisfaction is our reputation"

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.

SET MEALS

Terms and conditions apply: Any extra chicken or lamb from the menu will be £3.95, Seafood dishes will be extra £4.95. This set meal cannot be used in conjunction with any other offers or promotions and can not be used during throughout December & Valentines day.

Sun - Thurs 14.95 per person | Fri & Sat 19.95 per person

STARTER

Mela Platter

Chicken Tikka, Onion Bhaji, Samosa and Garlic Mushrooms.

MAIN DISH (Choose one)

Chicken Hyderabadi

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

Chicken Shashlik Bhuna Balti

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

North Indian Chilli Chicken

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

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

Chicken Jalfrazi

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

Chicken Korma

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

Lamb Shatkora

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

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

Chicken Tikka Massala

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

Paneer Kholapuri

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

Bombay Aloo

An irresistible dish of spiced potatoes.

Saag Aloo

Fresh smooth spinach cooked with potatoes fresh garlic and onion.

Matar Paneer

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

RICE / BREAD (Choose one)

Plain Rice

Fried Rice

Pilau Rice

Plain Nan Bread

Garlic Nan Bread

Tandoori Roti

Dishes can be prepared mild, medium or hot on request.

If there is a dish not mentioned on the menu, please do not hesitate to let one of our staff know, our chef will be more than happy to prepare it for you.

FOOD ALLERGY NOTICE

Our dishes may contain the following allergens: Gluten, Crustaceans, Molluscs, Fish, Eggs, Peanuts, Soya Beans, Nuts, Milk, Celery, Mustard, Sesame Seeds, Sulphites & Lupin. If you are unsure with this, please ask a member of staff.

VEGETARIAN DISHES

Main 9.95 | Side 5.95

Chana Dhall Bhuna

Bengal gram is known as chana dhall in Hindi. It is commonly used with lentils in Indian Cuisines. A flavourful dhall curry.

Paneer Kholapuri

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

Paneer Makhani

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

Aloo Gobi

Potato & cauliflower.

Palak Mushroom Bhaji

Fresh spinach, mushrooms and onions, stir-fried in light spices.

Bombay Aloo

Diced bite sized potatoes cooked in garlic, ginger & medium spices.

Palak Paneer

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

Saag Aloo

Fresh smooth spinach cooked with potatoes fresh garlic and onion.

Matar Paneer

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

Dhall Tarka

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

Bhindi Do-Pizza

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

RICE

Boiled Rice	2.75	Egg Fried Rice	3.50
Pilau Rice	2.95	Chana Palak Rice	3.95
Fried Rice	3.50	Chickpeas & Spinach	
Mushroom Rice	3.50	Keema Pilau Rice (Mince meat)	3.50
Garlic and Onion Rice	3.50	Special Rice Egg & Peas	3.50

BREADS

Plain Nan	2.75	Cheese Nan	3.50
Garlic and Onion Nan	3.50	Chilli and Coriander Nan	3.50
Peshwari Nan	3.50	Tandoor Roti	2.95
Leavened bread stuffed with coconut and sultanas.		Unleavened wholemeal bread baked in our clay oven.	
Keema Nan (Mince meat)	3.50	Lacha Paratha	2.95
		North Indian fried layered whole wheat bread.	

EXTRAS

Chips	2.50	Green Salad	2.95
Masala Chips	2.95	Mela Special Salad	3.50

STARTERS

CHICKEN

Chilli Chicken	6.50
Fiery hot and full of flavour, Indo-chinese appetiser, cooked with bell peppers and onions.	
Chicken Tikka	5.95
Marinated, boneless morsels of chicken. Grilled to perfection in a clay oven.	
Tandoori Chicken	5.95
Tandoori chicken marinated in saffron. Then grilled in a clay oven, served on the bone and infused with twist of spices.	
Chicken Pathia Puree	6.50
Chicken cooked in a thick spicy sauce with fresh tomatoes and flavoured with green herbs, served with a puffy bread.	
Aloo Achar Chicken	5.95
Fillet of spring chicken diced and cooked in aromatic blend of lime pickle, fennel seeds & baby potatoes, a rich starter.	
Chicken Stuffed Pepper	5.95
Bell peppers cooked in the tandoor and stuffed with diced chicken & mushrooms.	
Hariyali Chicken	6.50
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 Shashlik	6.95
Marinated chicken cooked on charcoal with tomatoes, onions and bell peppers.	

VEGETARIAN

Samosa	5.50
Sautéed potatoes and peas stuffed in a thin pastry and deep fried, served with fresh tamarind sauce.	
Vegetable Pakora	5.50
Mix veg coated in spicy batter, deep fried.	
Onion Bhaji	5.50
Traditional Indian snack. Crispy onions and potatoes mixed with gram flour, then deep fried.	
Samosa Chaat	5.50
Is a lip smacking chana chaat with various chutney & spices.	
Chilli Paneer	5.95
A popular Indo-chinese starter dish made from paneer, onions and roasted bell peppers. Served with sweet chilli sauce.	
Paneer Shashlik	5.95
Marinated Indian cottage cheese cooked on charcoal with tomatoes, onions & bell peppers.	
Vegetable Stuffed Pepper	5.50
Bell peppers cooked in the tandoor and stuffed with seasonal vegetables and spinach.	

LAMB

Adraki Lamb Chops	6.95
Tender lamb chops infused with ginger and aromatic tandoori spices. Served with spicy potato mash.	
Reshmi Kebab	6.50
Mincd meat seasoned with herbs & spices served with an omelette.	
Nargis Kebab	5.95
Boiled egg spiced with lamb mince, deep fried & covered with omelette on top.	
Seekh Kebab	6.50
Spiced minced lamb infused with coriander, aromatic ground spices and fresh herbs then chargrilled in tandoor.	
Keema Stuffed Pepper	5.95
Bell peppers cooked in the tandoor and stuffed with mince lamb, mushrooms and cheese.	

SEAFOOD

Fish Pakora	6.50
Coated in spicy batter then deep fried	
King Prawn Sag Puree	8.95
King prawns cooked in a thick spicy sauce with fresh tomatoes, spinach and flavoured with green herbs, served with a puffy bread.	
Salmon Dill Tikka	8.95
Cubes of Scottish salmon marinated in a special blend of spices, flavoured with fresh dill. Cooked in tandoor.	
Tandoori King Prawn	8.95
Marinated juicy king prawn flavoured with garlic and cooked over charcoal, served with spicy potato.	
Chingree Bhaji (Prawn Puree)	6.50
Prawns cooked with onions, garlic and mild spices served in a puree.	
Malangi King Prawn	8.95
Juicy king prawns tossed with caramelised onions and garlic in a creamy saffron sauce.	

PLATTERS

Vegetarian Mela Platter	8.95
Paneer Tikki, Onion Bhaji, Vegetable Pakora and Vegetable Somosa.	
Mix Platter (per person)	10.95
Chicken Tikka, Hariyali Chicken, Kebab and Adraki Lamb Chop.	

ACCOMPANIMENTS

Plain Papadum	0.95	Chutney Tray	1.00
Spicy Papadum	0.95	Mix Raita	2.25

MELA SPECIALS

Chatu Chak

Chicken 11.95 Lamb 12.95
Cooked with garlic, onion and coriander, spiced with turmeric and gentle seasoning. Cooked to perfection then topped with pan-fried tomatoes, cucumber, cilantro and fresh green chillies.

Butter Chicken 11.95

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 11.95 King Prawn .. 15.95
An alternative to the popular bhuna. This dish is prepared with onions, mixed peppers, fresh herbs and spices, garnished with fried garlic & bay leaf.

Roshuni Bhagar

Chicken 11.95 Lamb 12.95
An alternative to the popular bhuna. This dish is prepared with onions, mixed peppers, fresh herbs and spices, garnished with fried garlic & bay leaf.

Chettinad

Chicken 11.95 Lamb 12.95
South Indian style spicy chicken curry, flavoured with hint of coconut milk and curry leaves.

Murghi Massalam 12.95

Mela's very own way of cooking lamb mince together with cubes of chicken in fresh tomato, onion, boiled egg and chef's blend of special spices.

Shashlik Bhuna Balti

Chicken 11.95 King Prawn .. 15.95
Cooked in olive oil with ginger, garlic, onions & diced bell peppers, in a thick gravy sauce.

Hyderabadl

Chicken 11.95 King Prawn .. 15.95
Cooked with onions, garlic, potatoes, sugar snaps and baby spinach in a smooth special spiced sauce.

Goan Fish Karl 16.95

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.

Ocean Pride 16.95

A tantalising mixture of seafood cooked with a sensational bhuna sauce.

Tawa

Chicken 13.95 Lamb 14.95
Cooked with onion, roasted bell peppers on an iron griddle to impart special flavour's, freshly garnished with fresh coriander, a semi dry dish.

Padina

Chicken 11.95 Lamb 12.95
Tender chunks of chicken or lamb infused with honey and fresh garden mints, cooked with potatoes in a luxurious sweet and minty sauce.

Rara Gosth 12.95

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.

Lamb Shank 16.95

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

Dhall Gosth 12.95

One of our chef's favourite, tender lamb cooked with chana dhall (lentils), blend of aromatic spices and herbs. This recipe creates a perfect hearty Indian-inspired dish, very popular in Hyderabad.

Railway Lamb Curry 12.95

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

Shatkora

Chicken 11.95 Lamb 12.95
This is popular Bangladeshi dish, rich spiced chicken or lamb with sour flavour of shatkora (Bengal lime) a very popular dish loved by our staff.

Bengal Fish Curry 17.95

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

Jungli Laal Maas 12.95

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

Jhingha Macher Malal 16.95

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 parties.

TRADITIONAL FAVOURITES

Chicken.....	11.95	Vegetable	9.95
Lamb.....	12.95	Prawn	11.95
Chicken Tikka.....	12.95	King Prawn	15.95

ALL DISHES ABOVE CAN BE PREPARED WITH THE FOLLOWING:

Balti / Bhuna

Medium spiced dish.

Curry

No introduction needed.

Madras

Fairly hot dish.

Korma

Mild & creamy.

Jalfrezi

Slightly hot dish cooked with onions, peppers & fresh green chillies.

Naga

Extremely hot dish cooked naga chillies.

Sagwala

Medium spiced dish with fresh spinach.

Pathia

Sweet & sour

Korahi

All time favourite aromatic dish, cooked in authentic style karahi with diced capsicum, onion & tomatoes.

Passanda

A velvety mild dish cooked with fresh cream, yoghurt & boiled egg.

Rogan Josh

Tomato flavoured dish, medium-dry cooked. With fresh herbs and ground spices. Garnished with fresh chopped tomatoes, onions & coriander.

Dansak

Sweet & sour, cooked with lentils and pineapple

Dupiaza

A medium hot spicy curry with tomatoes, cubed onions and peppers mixed with a variety of spices.

Chicken Tikka Massala.....	11.95	Keema Peas Balti	11.95
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MAINS FROM THE TANDOOR

Chicken Tikka.....	11.95	Tandoori King Prawn.....	15.95
Fresh lean chicken marinated, spiced with fresh herbs and spices. Skewered and roasted in clay oven.		Marinated juicy king prawn flavoured with garlic and cooked over charcoal, served with spicy potato.	

Mela Mixed Grill 15.95

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

Hariyali Chicken 11.95

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

Salmon Dill Tikka..... 17.95

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

Paneer Shashlik 10.95

Marinated Indian cottage cheese cooked on charcoal with tomatoes, onions and bell peppers.

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.

Rajasthani Lamb Biryani.....	12.95	King Prawn Biryani	15.95
Hyderabadi Chicken Biryani	11.95	Sabji Biryani (Vegetable).....	9.95
Prawn Biryani.....	11.95	Special Mix Biryani.....	16.95