

# SET MENUS

MINIMUM 2 PEOPLE

## THE CARDAMOM MENU

4 COURSES

PAPPADOM & MIX PICKLES  
MELA MIX PLATTER  
KARAI GOST  
CHICKEN TIKKA MASALA  
STEAMED BASMATI PILAU RICE  
SPICED MIX VEGETABLES  
SELECTION OF NAAN BREAD

**£21.00<sub>pp</sub>**

## THE CLOVES MENU

5 COURSES

PAPPADOM & MIX PICKLES  
CHICKEN NIBLETS, CHICKEN TIKKA  
ONION BHAJI, JINGA PESH  
MELA SPECIAL CHICKEN  
LAMB SPECIAL  
BASMATI PILAU RICE  
SPICE MIX VEG CURRY  
SELECTION OF NAAN BREAD

COFFEE OR SPECIAL  
INFUSION OF TEA

**£26.00<sub>pp</sub>**

## THE MELA STAR MENU

6 COURSES

PAPPADOM & MIX PICKLES  
CANAPES, SPECIAL SIGNATURE  
PLATTERS SELECTED BY  
OUR HEAD CHEF,  
SORBET, LAMB ADRAKI  
SPICED KING PRAWN MALAI  
MURG SPECIAL, STIR FRIED  
MELA RICE / BASMATI RICE  
SPICED MIX VEG CURRY  
SELECTION OF NAAN BREADS  
CHOICE OF DESSERTS  
COFFEE OR SPECIAL INFUSION TEA

**£32.00<sub>pp</sub>**

# MENU

### FOOD ALLERGY WARNING -

Food prepared in house may contain all the below ingredients.  
Gluten, crustaceans, eggs, fish, soybeans, dairy products, nuts, celery,  
Mustard seeds, lupin.

PLEASE TALK TO A MEMBER OF STAFF FOR ANY QUERIES.

**ALLERGY NOTICE: All of our dishes contain Soya.**

**MELA**  
Contemporary Indian Cuisine

## PLATTERS

### MELA MIX PLATTER (Egg, Dairy, Fish, Gluten, Sulfites, Mustard) 🌶️

A selection of chicken tikka, lamb tikka, king prawn and onion bhaji

### LAMB PLATTER (Dairy, Eggs, Sulfites, Mustard) 🌶️

A selection of lamb chops, lamb tikka & lamb sheek kebab

### SPECIAL MELA MIX PLATTER (Dairy, Fish, Sulfites, Mustard) 🌶️

A selection of lamb chops, king prawn, kalmi chicken kebab & halibut madurai tikka

### SEAFOOD MIX PLATTER (Dairy, Fish, Sulfites, Mustard) 🌶️

A selection of king prawn, fish tikka, and scallops

### TANDOORI VEG PLATTER (Dairy, Sulfites, Mustard) 🌶️

A selection of tandoori potatoes, cauliflower, paneer pudina tikka & bell peppers

### PAPPADOMS (Gluten) 🌶️ Each

Plain or spicy

### MIX CHUTNEYS (Dairy) 🌶️

Mango chutney, mix pickle, onion, cucumber and tomato salad & mint chutney

## VEG STARTERS

### STUFFED PANNER PUDINA TIKKA (Dairy, Sulfites, Mustard) 🌶️

Indian cottage cheese stuffed with spices and chargrilled with peppers and onions in the tandoor

### SPINACH ALOO CORN KEBABS 🌶️

Name says it all... Served with a chilled tempered yoghurt sauce

### ONION BHAJI (Egg, Gluten) 🌶️

Crispy onions, deep fried with gram flour with fennel seeds until golden brown

### PUNJABI SAMOSA (Gluten, Rapeseed) 🌶️

A savory filling with potatoes, green peas, curry leaves, olive oil, deep fried, served with a tomato and apricot chutney

### CHILLED LENTIL DUMPLINGS (Dairy, Rapeseed, Lentils) 🌶️

Deep fried lentil dumplings soaked in spiced yoghurt sauce, tempered with mustard, curry leaves & dry red chilli

### HARA BARA KEBAB (Gluten, Dairy, Sulfites, Rapeseed Oil) 🌶️

A mixture of roasted potatoes, spinach, fried onions, cheese and breaded deep fried

## CHICKEN / LAMB STARTERS

### KALMI CHICKEN WINGS (Dairy, Mustard) 🌶️

Chicken wings marinated with hung curd, orange zest with chefs own spices & cooked in the tandoor oven

### CHICKEN LOLLY (Gluten, Egg, Rapeseed Oil) 🌶️

Chicken niblets marinated with chopped ginger, garlic, crushed chilli, schezan sauce, eggs. Dusted with flour and deep fried - served with tomato salsa

### SHEEK LAHORI KEBAB (Egg) 🌶️

Minced lamb marinated with chopped garlic, ginger, green chilli peppers and special tandoori spices, grilled and cooked in the tandoor

### CHICKEN CHAT PURI (Gluten, Celery, Sulfites) 🌶️

Chicken breast cooked in the tandoor, sliced and tossed with bell pepers with schewan sauce served with poori

### LAMB CHOP HYDERABADI (Dairy, Mustard, Sulfites) 🌶️

Rack of lamb marinated with olive oil, garlic, crushed coriander, cumin, onion seeds, fennel seeds, special cajun spices and grilled

### CHICKEN TIKKA (Dairy, Mustard, Sulfites) 🌶️

Sliced chicken breast marinated with chefs own spices cooked in the tandoor and served with micro salad

### LAMB TIKKA (Dairy, Mustard, Sulfites) 🌶️

Sliced of tender lamb marinated with chefs own spices cooked in the tandoor and served with micro salad

### TANDOORI CHICKEN (Dairy, Mustard, Sulfites) 🌶️

Chicken on the bone (leg or breast) marinated with hung curd and various tandoori spices and a hint of lemon chilli

£8.95

£7.25

£10.95

£8.50

£8.50

£0.65

£0.65

£7.95

£6.95

£4.25

£5.95

£6.95

£6.95

£7.95

£6.95

£6.95

£5.95

£7.95

£6.95

£7.95

£6.95

## THE VEGETABLES

All the vegetables are freshly prepared and come as the option of a side or main dish.

Side: £4.25 Main: £9.45 Paneer Side: £5.95 Paneer Main: £10.45

### METHI MALAI MUTTER (Dairy)

Fenugreek leaves with peas in a light creamy spice sauce

### VEG CURRY

Tossed spiced vegetables in a lightly spice sauce

### BRINJAL MASALA

Baby sliced auberjin in a spicy sauce

### DAL TADKAWALA (Dairy, Lentils)

Lentils with roasted chopped garlic, curry leaves and dry red chilli

### DAL PALAK (Dairy, Lentils)

Lentils with spinach

### BOMBAY POTATOES

Gently spiced potatoes cooked with chopped onions, garlic, ginger and tomatos

### CHANA MASALA

Stir fried chick peas with chopped onions, tomatos and finished with garam masala

### RAJMA CHANA (Dairy)

Red kidney beans with chick peas

### VEGETABLES BHAJJI

Tossed seasonal vegetables stir fried with dry spices

### MUSHROOM MUTTER (Nuts)

Mushroom with peas in light sauce

### ALOO BRINJAL

Potatos and auberjines in a light spiced sauce

### ALOO GOBI

Potatos & cauliflower tossed in chopped onions, tomatos, garlic finished with coriander

### SAAG OR SAAG ALOO (Dairy)

Spinach with or without potatoes

### SAAG PANEER (Dairy, Nuts)

Spinach lightly fried and diced Indian cheese

### PANEER BUTTER MASALA (Dairy, Nuts)

Diced Indian cottage cheese served in an authentic Indian makani sauce finished with butter

### BAGARE BAIGAN (Dairy, Mustard)

An hyderabadi favourite and tangy coconut peanut base sauce with slit baby brinjals

### BINDI MASALA

Stir fried Okra and prepared with dry spices

### RASMA MASALA

Red kidney beans with a touch of spinach

### KADI (Dairy)

A yoghurt based sauce tempered with mustard seeds, cumin seeds, curry leaves. A tangy flavoured sauce

### MAAKI DAL BLACK LENTILS (Dairy)

A rich tomato base dal finished with chopped garlic, ginger, and special spices

## THE RICE AND BREADS

### STEAMED WHITE RICE

£3.29

### PILAU RICE (Dairy)

£4.29

### SPECIAL MELA RICE (Dairy)

£4.50

### MUSHROOM PILAU RICE (Dairy)

£4.50

### EGG FRIED RICE (Egg, Dairy)

£4.50

### PRAWN RICE (Dairy, Fish)

£4.95

### MELA SPECIAL NAAN (Dairy, Eggs, Gluten)

Chopped garlic, fried onions, chopped onions, bell peppers & coriander

### KEEMA NAAN (Dairy, Eggs, Gluten)

Minced meat finished in the tandoor

### PESHWARI NAAN (Gluten, Nuts, Dairy, Egg)

Coconut & ground almond

### GARLIC NAAN (Dairy, Gluten, Egg)

£3.55

### KULCHA NAAN (Dairy, Gluten, Egg)

Finished with roasted potatoes, chopped onions. Fresh coriander leaves

### PORATHA (Gluten)

Thin bread with crispy layers cooked in the tandoor

### CHAPPTI (Gluten)

£2.25

### PURI (Gluten)

A thin flat bread deep fried

### TANDOOR ROTI (Gluten)

A thin flat bread prepared in the tandoor for the light crisp texture

£3.95

£3.25

£3.55

£3.55

£3.65

£3.50

£2.25

£1.95

£2.95

**ALLERGY NOTICE: All of our dishes contain Soya.**



**MEDIUM**



**FAIRLY HOT**



**HOT**

# THE MELA HOUSE SPECIALS

A Selection of our famous Indian cuisine prepared to our special

**CHICKEN £8.95 LAMB £9.95 KING PRAWN £12.95**

**KARAI** or **JHALFREZI** **Lamb, Chicken or King Prawn**

Punjabi & lahori fayre of chicken breast or lamb braised or jumbo king prawns with bell peppers onions, tomatos with coarse coriander seeds and spice red chillies.

**GARLIC CHIILI Lamb, Chicken or King Prawn** (Dairy, Sulfites, Celery, Mustard)

Cooked with chefs dry spices and julinnes of chicken tikka or lamb tikka or diced prawn and bell peppers and onions, served with tangy garlic sauce

**BUTTER CHICKEN** (Nut, Dairy, Mustard, Sulfites)

A Punjabi favourite chicken cooked in tandoor and served with buttery tomato sauce flavoured with kasturi methi and fresh cream

**TIKKA MASALA Lamb, Chicken or King Prawn** (Nut, Dairy, Sulfites, Mustard)

The popular dish with special Indian tikka spices in an onion and tomato cashew nut based, mild cream sauce

**MELA SPECIAL Chicken** (Nut, Dairy, Mustard, Sulfites)

Supreme slices of marinated chicken prepared with cashew and tomato base sauce, finished with a touch of citrus flavoured cognac

# THE OLD HOUSE FAVOURITES

**CHICKEN/VEGETABLE £8.95 LAMB £9.95 DUCK £10.95 KING PRAWN £11.95**

**KORMA** (Nut, Dairy)

A mild dish cooked with cream, cashew nuts and coconut milk

**KASMIRI** (Nut, Dairy)

An exotic & fruity dish made using lychess, pineapple and mix fruits finished with saffron

**PASANDA** (Nut, Dairy)

A mild creamy dish with ground almonds & fried onions

**DOPIAZA**

An onion, bell pepper and tomato based dish with mixed herbs and spices

**SAAGWALA** (Nut, Dairy)

A spinach based dish cooked with garlic, ginger, and fenu greek finished with a touch of cream

**ROGAN** (Gluten)

A kasmiri favourite prepared with onions, tomatos, ginger and onion based sauce

**BHUNA** (Gluten)

A dish prepared with fried mix spices using a technique to maximise flavours with chopped coriander leaves and tomatos

**SALI** (Gluten)

A rajasthani favourite dish cooked with thick tangy sauce and finished a top with straws of fried potatoes

**CHILLI MASALA** (Mustard)

A spicy dish with fresh green chilli, sliced bell peppers and chopped garlic and curry leaves

**MADRAS** OR **VINDALOO** (Gluten)

A hot fiery dish using chilli powder, lemon juice and thick onion tomato sauce

**DANSAK** (Lentils, Sulfites)

A Persian dish prepared using lentils in a sweet and sour medium strength sauce with a touch of lemon juice and various eastern spices. Served with pilau rice

# A HYDERABADI BIRYANIS

**CHICKEN**

**LAMB**

**KING PRAWN** (Fish)

**VEGETABLES**

**MELA SPECIAL**

Mixture of lamb & chicken topped with boneless chicken fry

**HYDERABADI BIRYANI** (Dairy, Egg)

Hyderabadi biryani is generally believed to originate in the kitchen of the Nizam of Hyderabad.

Hyderabadi biryani originated as a blend of Mughlai and Iranian cuisine in the kitchens of the

Nizam rulers if the historic Hyderabad city. Hyderabadi Biryani is a staple part of the Indian cuisine.

**ALLERGY NOTICE: All of our dishes contain Soya. MEDIUM FAIRLY HOT HOT**

# SEAFOOD

**JINGA PATIA** (Fish)

Tiger prawns cooked with chefs own tangy flavoured spices and rolled in Indian fried bread.

**MELA SPECIAL KING PRAWN** (Diary, Sulfites, Fish, Mustard)

Jumbo King prawns marinated with roasted gram flour, butter, eggs, cashew nuts, cajun and cooked in the tandoor, and served with salad

**PAN SEARED SEABASS** (Mustard, Rapseed Oil)

Seabass marinated with chopped lime leaves, ginger, garlic, crused red chilli and chefs own spices, pan fried and served with cumin flavoured yoghurt

**CALAMARI CHAT** (Fish, Celery, Gluten)

Fried calamari tossed with peppers with a schewan sauce served with micro salad

# CHEF SIGNATURE COLLECTION STARTERS

**PAN SEARED SCALLOPS** (Fish, Mustard)

Atlantic scallops marinated with olive oil, lemon juice, cajun spices, chilli lemon, served on a hot bed of bhuna sauce

**SALMON OR HALIBUT MOGHLAI TIKKA** (Fish, Mustard, Dairy)

Salmon or halibut moghlai marinated with dill, saffron, chopped garlic, curry leaves, lime juice, cooked in the tandoor, served in the tandoor

**HYBERABADI FISH FRY** (Gluten, Egg, Celery)

Fillet of tilapia or seabass marinated with chopped garlic, cheese, lime leaves, eggs, curry leaves, coated and deep fried. Served with salad and tomato salsa.

**TIGER PRAWN SKEWERS** (Dairy, Fish, Mustard)

Tiger prawns marinated with cajun lemon zest, ginger, garlic paste & chefs own spices pan seared with peppers

**TANDOORI CHAT PAT ALOO** (Dairy, Mustard, Sulfites)

Baby potatoes marinated with tangy tandoori spices, crushed coriander, cumin and our own chefs spice and grilled in the tandoori, served with mint chutney

**FRIED CHICKEN MOMOS** (Gluten, Eggs)

Chicken momos steamed and fried and served with tomato dhania broth (shorba)

**TANDGDI KEBAB** (Dairy, Mustard, Sulfites)

Chicken legs marinated with hung yoghurt lucknowi blend of spices and a touch of chilli flakes, crushed peppers to give that heat but not very hot

**CHILLI LAMB KOFTE** (Eggs, Mustard, Sulfites)

Minced lamb marinated to light spices, chopped ginger, garlic, mint, eggs, pan fried and served on a bed of tomato garlic chutney

# FROM THE WOK {INDO CHINESE}

**STARTERS: CHICKEN £6.95 TIGER PRAWNS £7.95 FISH £7.95 PANEER £6.95**

**MAINS: CHICKEN £11.95 TIGER PRAWNS £12.95 FISH £12.95 PANEER £11.95**

**MANCHURIA** (Egg, Gluten, Dairy, Fish)

Any one from the above tossed in roasted sesame oil, chopped garlic, ginger, spring onions, oyster sauce, soy sauce, finished with spring onions served with chilli vinegar and soy

**CHILLI** (Egg, Gluten, Dairy, Fish)

Any one from the above tossed in roasted sesame oil with bell peppers, ginger, garlic, diced onions oyster sauce, freshly made in house with dry red chilli sauce, soy sauce and finished with spring onions

**65 NAME SAYS IT ALL** (Egg, Gluten, Dairy, Fish)

A hyderabadi favourite, any of the above tossed with curry leaves chopped garlic, yoghurt, green chilli, lemon grass chopped, finished with chopped coriander leaves

**GINGER** (Eggs, Gluten, Dairy, Fish)

A blend of fresh ginger, shallots, celery, onions with our chefs own spices.

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£7.45

£7.95

£7.95

£7.45

£8.25

£8.25

£7.95

£6.45

£7.45

£7.45

£5.25

£6.45

£7.95

£10.95

£11.95

£13.95

£10.95

£14.95

## MELA TANDOORI KI SHAAN

These dishes are marinated with special spices & prepared in the tandoor to give a special grilled & smoked flavour. All the tandoori dishes are served on a sizzling platter. All dishes are available with sauce or salad.

**TANDOORI WHOLE POMFRET (starter)** (Dairy, Mustard) £9.95

A mouth watering delicacy pomfret marinated with ginger garlic paste, hung curd and chefs own fish spices lime zest and cooked in the tandoori. Served with slice of lemon and tomato garlic chutney.

**TANDOORI CHICKEN** (Dairy, Mustard) £9.95

Chicken on the bone marinated in hung yoghurt with various tandoori spices. A hint of lime chilli for that extra punch, served on a sizzling platter

**MALAI CHICKEN & CHICKEN TIKKA** (Nuts, Eggs, Dairy) £10.95

A mixed selection of marinated breast of chicken cooked using mild and medium spices grilled in the tandoor

**LAMB CORAINDER TIKKA** (Dairy, Mustard) £11.95

Slices of tender lamb, marinated with crushed coriander, cumin, chopped garlic, ginger and chefs secret spices with yoghurt and grilled in the tandoor

**FIVE SPICE TANDOORI DUCK** (Dairy) £11.95

Duck breast dressed & marinated with chopped lemon grass, lime leaves, garlic, curry leaves and special five spice mix made in house with yoghurt and chargrilled in the tandoor

**SHASHLICK [CHICKEN, LAMB, DUCK OR PANEER]** (Dairy) £11.95

Marinated with ginger, garlic, tandoori spices, diced red and green peppers and onions

**CHICKEN** £9.95 **LAMB** £11.95 **DUCK** £11.95 **PANEER** £10.95

**MELA MIX GRILL** (Dairy, Egg) £12.25

A platter of tandoori chicken, chicken tikka, lamb tikka, and sheek lahari kebab

**SHEEK LAHORI** (Dairy, Egg) £11.25

Minced lamb marinated with chopped garlic, ginger, green chilli, egg, fresh coriander, fresh mint and grilled in the tandoor

**MUGHAL KI SHAAN** (Nuts, Dairy, Egg) £11.45

A platter of chicken bahar tikka, malai tikka, sheek lahari and mela special prawns

## THE MELA SEAFOOD SPECIALS

**GOAN FISH CURRY** (Fish, Mustard) £13.95

A Kerala special curry made from coconut based sauce with fresh coconut water, curry leaves tempered with mustard seeds, and dry red chilli

**MYSORE KING PRAWN** (Fish, Mustard) £13.95

King prawn cooked with hard green mangos, an authentic maysore style cooking with a touch of garam masala and a hint of tamarind

**KERALA MOILE FISH CURRY** £13.95

Halibut chunks cooked in Kerala spices and finished with coconut sauce, a Goan special

**MADHURAI CHINGRI ZAL** (Fish, Mustard) £12.95

An Indian dish with jumbo king prawn cooked with shell, served with onion, tomato, mustard flavoured with chopped curry leaves and coriander

**MALAI WALA KING PRAWN** (Fish, Mustard) £12.95

King prawn cooked with various spices, coconut milk, and dijon mustard, finished with cream

**NILGIRI KING PRAWN OR FISH** £13.45

A western ghats of Indian delight, jumbo king prawns or fish cooked in green sauce made of chefs own herbs and spices

**MELA MIX SEAFOOD SPECIAL** £14.45

A mixture of fish, scallops, calamari and prawns, infused with tempered curry leaves, mustard seeds, finished with a coconut tomato based sauce

**FISH OR PRAWNS MANGOLIAN CURRY** £13.45

Marinated fish or prawns, cooked in the tandoor with curry leaves, chopped ginger, garlic, special Mangolian spices with a touch of yoghurt. A Mangolian favourite.

## MELA NEW IN HOUSE SPECIALS

**LAMB SHANK YAKANI** £14.95

Slow cooked tender lamb shanks in delicious sauce, seasoned with cardamom, cinnamon, ginger, garlic, olive oil, chefs special herbs and spices. Served with jeera rice

**DRY SPICE CRUSTED CHICKEN** (Dairy, Mustard, Sulfites, Celery) £11.95

Marinated grilled chicken breast served on a cashew, tomato base sauce and fried onion based sauce finished with micro coriander and micro red amaranth

**HYBERABADI CHICKEN** (Gluten, Celery, Eggs) £10.95

Crispy coated chicken tossed with fried onions, tomatoes, curry leaves, dry kashmiri chilli, coriander leaves. A Karnataka special

**MURG JAISALMER** (Egg, Gluten) £10.95

Chicken tossed up with julienne peppers and onions in a tangy fiery hot Indian style sauce

**GOAN CHICKEN CURRY** (Mustard) £10.95

Chicken cooked with goan special spices and herbs and finished with fresh coconut spiced sauce

**MELA SPECIAL LAMB RACK** (Dairy, Mustard, Sulfites) £13.45

Tender pieces of finest lamb, pan fried to perfection which is marinated over night with chef's special homemade spices, served with roasted vegetables and a special lamb sauce

**MACHILI ADRAKI** (Mustard, Sulfites, Nuts) £13.45

Pan fried dish fillet in a spice north Indian sauce with a touch of garam masala, coriander powder and a hint of tamarind.

**LAL GOST RAJASTANI** (Dairy, Mustard, Sulfites, Nuts) £11.95

Lamb Tikka dressed and marinated with ginger, garlic, red chilli paste, dry spices, chopped curry leaves cooked in the tandoor, served with red roasted tomatoes in a cashew sauce

**RUMP OF LAMB & DUCK ROAST** (Dairy, Mustard, Sulfites, Celery) £12.95

A royal Indian Bengali dish with a fusion of seared tender lamb and duck breast with fried onions peppers and finished with fresh spinach

**LAMB RAZILA** (Dairy, Mustard, Sulfites, Nuts) £12.95

Lamb and duck cooked with minced lamb with tomato coriander base sauce

**LAMB ROYAL SPECIAL** (Dairy, Mustard, Celery, Sulfites) £12.95

Lamb tikki cooked with bell peppers, black pepper, yoghurt & sweet chilli tossed, a chefs favourite

**FISH AMRITSARI** (Dairy, Mustard, Sulfites, Nuts) £13.45

Marinated diced fish cooked in garlic, ginger & yoghurt in the tandoor. Served with cashew, ginger & tomato sauce

**KASMIRI GUSTHABA KOFTE** £12.95

Lamb minced kofte, marinated with kasmiri spices and steamed until cooked. Served in a rich kasmiri gravy. An authentic kasmiri favourite

**LAMB CHANA DELHI** £10.95

A North Indian tender lamb marinated overnight, tossed up with green chillies, curry leaves & bell peppers

**KADAI/DO PYAZA DUCK** £11.45

Duck cooked slowly on garlic bell peppers, caramilised onions and a bhuna style sauce. Served with our chefs own spices

**ROYAL SUBZI** (Dairy) £11.45

Mixed vegetables cooked in kadi yoghurt sauce tempered with curry leaves, dry red chilli & mustard seeds

**KING PRAWN NAZAKAT** (Dairy, Mustard, Sulfites, Nuts) £13.95

Marinated king prawn with lime leaves, cheese & chefs own spices. Cooked in the tandoor and served on a bed of bright and tangy tomato & coconut based sauce

**ALLERGY NOTICE: All of our dishes contain Soya.** 🍴 MEDIUM 🍴 FAIRLY HOT 🍴 HOT

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