

MAINS

GRILLED FROM THE TANDOOR

CHICKEN TIKKHA 13.95

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

MELA MIXED GRILL 16.95

Tandoori chicken, hariyali chicken, chicken tikkha, seekh kebab, lamb chop. Served with salad.

SALMON DILL TIKKHA 22.95

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

TANDOORI KING PRAWN 20.95

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

HARIYALI CHICKEN 13.95

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

CHICKEN TIKKA SHASHLICK 14.95

Marinated chicken 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.

RAJASHTANI LAMB BIRIYANI 14.95

HYDERABADI CHICKEN BIRIYANI 14.95

SABJI BIRIYANI (vegetables) 13.95

SPECIAL MIX BIRIYANI 15.95

Chicken, lamb and prawns.

RICE

BOILED RICE 2.95

PILAU RICE 3.50

MUSHROOM RICE 3.95

GARLIC AND ONION RICE 3.95

BREAD

PLAIN NAN 2.95

GARLIC AND ONION NAN 3.95

PESHWARI NAN 3.95

Leavened bread stuffed with ground almonds and sultanas

CHILLI AND CORIANDER NAN 3.95

TANDOORI ROTI 2.95

Unleavened wholemeal bread baked in our clay oven

ALLERGY INFORMATION

Sesame Seeds Gluten Soya Crustaceans
 Mustard Ghee Base Vegetarian Dairy Nuts
 Eggs Potential Vegan Option Peanut Low Fat
 Fish

Very Mild Mild Medium Hot Very Hot
Spice Levels: Heat can be adjusted to your 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.

Festive Party Menu

PAPADUMS

STARTER (Choose one from below)

MEAT PLATTER

Chicken Tikka, Chicken Wings, Onion Bhaji, Samosa & Garlic Mushrooms.

VEGETARIAN MELA PLATTER

Paneer Tikki, Garlic Mushroom Onion Bhaji and Samosa.

MAIN DISH (Choose one from below)

CHICKEN JALFRAZI

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

CHICKEN BHUNA

CHICKEN TIKKHA MASSALA

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

NORTH INDIAN CHILLI (Chicken or Lamb)

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

CHICKEN BALTI

Cooked with herbs & spices.

CHICKEN SAGWALA

Cooked with herbs, spices & fresh spinach.

PAPRI MA CHICKEN

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

CHICKEN KORMA

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.

RAILWAY LAMB CURRY

Tender lamb curry cooked to perfection with potatoes, so named as it was once cooked by the chefs working on the Indian railways back to the time of the British Raj. Very authentic.

SAAG ALOO

Fresh smooth spinach cooked with potatoes fresh garlic & onion.

PANEER KHOLAPURI

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

BOMBAY BEGUN SALAN

Aubergines and potatoes carefully cooked in olive oil with onions and tomatoes lightly spiced in a tomato based gravy.

SUNDRIES (Choose one from below)

BOILED RICE

PILAU RICE

Steamed basmati rice made with pure butter ghee & spices

GARLIC AND ONION RICE

PLAIN NAN

PESHWARI NAN

Leavened bread stuffed with ground almonds and sultanas

GARLIC & ONION NAN

ENGLISH DISHES (Choose one from below)

OMELETTE & CHIPS

(Chicken / Prawn / Mushroom)

CHICKEN NUGGETS & CHIPS

GRILLED CHICKEN TIKKA SALAD

£19.95pp Sunday - Wednesday

£22.95pp Thursday, Friday & Saturday

A deposit of £12 per person is required when making your reservation. (non refundable)



MELA
LOUNGE
AUTHENTIC INDIAN
CUISINE

DINE IN MENU

ENJOY YOUR DINING EXPERIENCE



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STARTERS

-CHICKEN-

CHILLI CHICKEN [D][G]	5.95
Fiery hot and full of flavour, cooked with bell peppers, onions and infused with chilli flakes.	
CHICKEN TIKKHA [D]	4.95
Marinated boneless morsels of chicken. Grilled to perfection in a clay oven.	
CHICKEN WINGS [D]	4.95
Crisp chicken wings, cooked in clay oven, marinated in our special blend of spices	
TANDOORI CHICKEN [D]	4.95
Tandoori chicken marinated in saffron. Then grilled in a clay oven, served on the bone and infused with twist of spices.	
HARIYALI CHICKEN [D][W]	4.95
Boneless chicken pieces are marinated in the mixer of curd, spinach, mint leaves, coriander and white ground pepper. Cooked in a clay oven.	
CHICKEN SHASHLIK [D][S]	5.95
Marinated chicken cooked on charcoal with tomatoes, onions and bell peppers.	
CHICKEN TIKKHA ON PURI [D][S][G]	4.95
Chicken cubes cooked in a thick sauce with herbs and spices on a delicate crispy puri bread.	

-VEGETARIAN-

VEGETABLE SAMOSA [V][G][D]	4.50
Sautéed potatoes and peas stuffed in a thin pastry and deep fried, served with salad.	
HARIYALI PANEER [V][D]	4.50
Paneer hariyali tikki made with Indian cottage cheese, coriander leaves, mint leaves and fresh spinach. This delightful tikki is also healthy and full of interesting flavours.	
ONION BHAJI [V]	4.50
Traditional Indian snack. Crispy onions and potatoes mixed with gram flour, then deep fried.	
CHILLI PANEER TIKKHI [V][G][D][S]	4.95
A popular starter dish made from paneer, pan-fried green chillies, roasted onions and bell peppers.	
VEGETABLE STUFFED PEPPER [V][VE]	4.95
Bell peppers cooked in the tandoor and stuffed with seasonal vegetables and spinach.	

EXTRAS

PAPADUM [G]	0.95
CHUTNEY TRAY	1.50
RAITHA [D][V]	2.25
CHIPS [V][G]	3.25
SPICY CHIPS [V][G]	3.95
GREEN SALAD [V][VE]	2.95

-LAMB-

ADRAKI LAMB CHOPS [D][M][G]	5.95
Tender lamb chops infused with ginger and aromatic tandoori spices. Served with fresh salad.	
SEEKH KEBAB [E]	4.95
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 and mushrooms, melted cheese on top to finish.	
NARGIS KEBAB [D]	5.95
Hard boiled egg pasted over with spicy minced Lamb, cooked in a tandoori oven, dressed with plain omelette.	

-SEAFOOD-

SALMON DILL TIKKHA [D][F]	7.95
Cubes of Scottish salmon marinated in a special blend of spices, flavoured with fresh dill. Cooked in the tandoor.	
TANDOORI KING PRAWNS	6.95
Marinated juicy king prawn flavoured with five spice and grilled in the tandoor.	
BASIL GARLIC KING PRAWNS [CR][D][F]	6.95
King sized prawns marinated with Greek yoghurt, basil paste, fenugreek and chef special masala.	
MALANGI KING PRAWN [CR][D][F]	7.95
Juicy king prawns tossed with caramelised onions and garlic in a creamy saffron sauce.	
PRAWN ON PURI [CR][G] (Norwegian Prawns)	4.95
Prawns cooked in a thick sauce on a delicate crispy puri bread.	
KING PRAWN ON PURI [CR][G]	7.95
Grilled King Prawns cooked in a thick sauce on a delicate crispy puri bread.	

MELA'S MIX PLATTERS

VEGETARIAN MELA PLATTER [V][G][D]	4.95
(per person) Paneer Tikki, Onion Bhaji, Garlic Mushroom and Samosa.	

MIX PLATTER [M][D]	5.95
(per person) Chicken Tikka, Hariyali Chicken, Seekh Kebab and Onion Bhaji.	

MELA SPECIALS

-CHICKEN-

NORTH INDIAN CHILLI CHICKEN [D][4]	12.95
Chicken fillet pieces cooked in five spices of sauce, flavoured predominantly with garlic, ginger, cayenne pepper paste and fresh green chillies. A very popular dish in Indian restaurants.	
BUTTER CHICKEN [D][N][2]	12.95
Its origin can trace back to Delhi during Mughal rule. Grilled chicken tikka strips cooked with fresh cream lightly spiced. In a creamy smooth buttery sauce.	
HANDI MURGH [E][4]	12.95
Hyderabadi mouth melting chicken breast and lamb seekh kebab slowly cooked in a clay pot to perfection. With cayenne peppers and chef special blend of spices.	
CHICKEN SHASHLIK BHUNA BALTI [D][S][3]	12.95
Marinated diced chicken tikka cooked in olive oil with ginger, garlic, onions and diced bell peppers in a thick gravy sauce.	
GARLIC CHICKEN [3]	12.95
Fillets of oven roasted chicken tikka cooked with fresh garlic and roasted five spices, finished with fried garlic.	
CHICKEN CHATU CHAK [4]	12.95
Cubes of chicken breast, cooked with garlic, onion and coriander. Cooked to perfection then topped with pan-fried tomatoes cucumber, cilantro and fresh green chillies.	
PAPRI MA CHICKEN [D][3]	12.95
Succulent pieces of chicken breast cooked with onions, garlic potatoes and sugar snaps, lightly spiced. A true Bengal flavour.	
MELA MIX BALTI	14.95
Chicken, Lamb and Prawns	

-SEAFOOD-

PAN-FRIED SEA BASS [F][D][3]	18.95
Sea bass fillet lightly spiced then pan-fried. Served with creamy spinach and mushrooms. Cooked to perfection.	
SALMON TARKARI [F][3]	20.95
Scottish grilled salmon cooked with five spice, served in a semi-dry sauce.	
BENGAL FISH CURRY [F][D][CR][M][4]	17.95
Fresh king prawns, prawns and white fish (telapia) cooked in a onion and red chilli based sauce with curry leaves. A true Sylheti dish.	

TRADITIONAL FAVOURITES

BALTI [S][3]	SAGWALA [3]
	(Spinach)
JALFREZI [4]	BHUNA [3]

The above can be prepared with the following:

CHICKEN 11.95 LAMB 12.95 VEGETABLE 10.95
CHICKEN TIKKHA MASSALA [D][B][N][S][1] 12.95
CHICKEN KORMA [N][D][B][1] 12.95

MELA SPECIALS

-LAMB-

LAMB PADINA [3]	13.95
Mouth melting pieces of lamb infused with honey and fresh garden mints, lightly spiced and cooked with potatoes. Highly recommended.	
LAMB SHATKORA [M][3]	13.95
This has been a popular Bangladeshi dish for a long time. Spiced lamb flavoured with shatkora, (Bengal lime) a dish truly loved by our Staff	
JEERA GOSHT [4]	13.95
Slowly cooked lamb curry with rich sauce made of red chillies, tomatoes, cilantro, garlic and roasted cumin seeds, garnished with ginger julienne.	
LAMB KHYBARI [3]	13.95
Mela's very own way of cooking lamb mince together with tender pieces of lamb. Chef's blend of special spices, garnished with pan-fried tomatoes and ginger.	
RAILWAY LAMB CURRY [4]	13.95
Tender lamb curry cooked to perfection with potatoes, so named as it was once cooked by the chefs working on the Indian railways back to the time of the British Raj. Very authentic.	
NORTH INDIAN CHILLI LAMB [D][4]	13.95
Slow cooked lamb in five spices of sauce, flavoured predominantly with garlic, ginger, cayenne pepper paste and fresh green chillies. A very popular dish in Indian restaurants.	
LAMB MASSAMAN [3]	13.95
Indian lamb curry. Succulent meat and aromatic spices combined to create the ultimate curry full of flavour and deliciousness.	

-VEGETARIAN-

	Side	Main
PANEER KHOLAPURI [D][V][4]	6.95	11.95
Delicious and spicy paneer (cottage cheese) kholapuri dish is known for its spicy hot and robust flavours.		
JEERA ALOO [V][VE][3]	6.95	11.95
An irresistible dish of spiced potatoes with cumin seeds.		
PALAK PANEER [D][N][3]	6.95	11.95
Local Indian cheese lightly cooked with blended fresh spinach with our own blend of spices.		
SAAG ALOO [V][VE][3]	6.95	11.95
Fresh smooth spinach cooked with potatoes fresh garlic and onion.		
MATAR PANEER [V][D][3]	6.95	11.95
Indian cottage cheese and matar (green peas) are simmered together in a luscious gravy, made with tomato, onion and spices.		
PASPURAN CHATU CHAK [V][VE][4]	6.95	11.95
House mixed vegetables cooked with Mela's spices and topped with pan-fried fresh tomatoes, cucumber and green chillies.		
TARKA DHALL [V][VE][3]	6.95	11.95
The renowned concussion of red lentils cooked in steamed pot, sprinkled with sizzling cumin seeds, garlic and aromatic spices.		
BOMBAY BEGUN SALAN [V][VE][3]	6.95	11.95
Aubergines and potatoes carefully cooked in olive oil with onions and tomatoes, lightly spiced in a tomato based gravy.		

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.