



Est. 2001

*Welcomes you.....*

Worcestershire's most refined Indian Restaurant. Eat India Group have already established a string of renowned restaurants in the West Midlands. The standards of cuisine and ambience are higher than ever before, but they never forget that without their loyal clients, many of whom have become friends, none of this would be possible.

So relax and enjoy the Cafe Mela experience....

*We hope you'll love it!*

*Quality, Flavours & Service*  
**Cafe Mela**

*"Food with personality"*

**FOOD ALLERGY?**

Ask before you eat...

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish.

Please ask a member of staff about the ingredients in your meal before placing an order.



**KEY: N** -Contains Nuts

**STRENGTH:** 🌶️ -Mild 🌶️🌶️ -Medium 🌶️🌶️🌶️ -Spicy-Hot 🌶️🌶️🌶️🌶️ Very Hot

Cafe Mela reserves the right to change or alter the menu prices without notice.

Printed 2019

## APPETISERS

<b>PAPADOM</b> (plain or spicy) .....	<b>0.75</b>
<b>CHUTNEY &amp; PICKLE TRAY</b> .....	(Per Person) <b>0.75</b>
Onion salad, mint sauce, mango chutney & red chilli sauce.	
<b>MIXED LIME PICKLE</b> .....	<b>0.70</b>

## TIK-A-TAK SELECTIONS (for one)


<b>MELA SPECIAL</b> .....	<b>5.50</b>
A combination of tandoori King sized Prawn, Chicken pakora and vegetable on puri.	
<b>SPECIAL STARTER</b> .....	<b>5.50</b>
A combination of Prawns on puri, Chicken Shashlick and onion pakora - defiantly satisfying.	
<b>MIXED STARTER</b> .....	<b>5.50</b>
Onion Pakora, Chicken Tikka, Lamb Tikka & Salmon Tikka	
<b>MIXED KEBAB</b> (Chicken Tikka, Lamb Tikka and Sseek Kebab) .....	<b>5.50</b>

## PLATTER (for four persons)

Can be multiplied above 4 people & more. Please ask waiter for more information.

<b>VEGETABLE PLATTER</b> Samosa, onion Bhajee, bombay chat & vegetable on puri .....	<b>15.95</b>
<b>TOOFAN PLATTER</b> .....	<b>15.95</b>
An assiette composed from a selection of our best Chicken, Lamb and vegetable starters.	
<b>MELA PLATTER</b> A range of full flavoured kebabs including fish, Chicken and Lamb .....	<b>16.95</b>
<b>CHITTAGONG SEAFOOD PLATTER</b> Salmon Fish Tikka, prawn on puri & King Prawns .....	<b>17.95</b>



## STARTERS A choice of some of our favourite & classic starters.

<b>DELHI CHAAT</b> .....	<b>3.95</b>	<b>CHICKEN TIKKA PUREE</b> .....	<b>4.95</b>
A tantalising starter, diced chicken, spiced with salad salsa. Served on a bed of lettuce.		Diced pieces of chicken with a sweet & sour taste. Served on a crispy yoghurt bread.	
<b>CHICKEN SHASHLICK</b> .....	<b>3.95</b>	<b>AAM TIKKA PUREE</b> .....	<b>4.95</b>
Cooked on charcoal with tomatoes, onions & green peppers.		Diced baked potatoes & baked chicken delicately cooked in a spicy mouth-watering mango sauce. Served in a bread puree.	
<b>CHICKEN TIKKA</b> .....	<b>3.95</b>	<b>GOAN MURGH</b> .....	<b>4.95</b>
<b>LAMB TIKKA</b> .....	<b>3.95</b>	Spring Chicken marinated in a delicate spices and stuffed with minced Lamb.	
<b>STUFFED POTATO SKINS</b> .....	<b>3.95</b>	<b>CHICKEN TIKKA MANGO COULEES</b> .....	<b>4.95</b>
Potato marinated in turmeric, Paprika & lemon juice, barbecued in the tandoori. Topped with lightly marinated Chickens.		Chicken Tikka served with hot mango coulees.	
<b>BOMBAY WRAP</b> .....	<b>3.95</b>	<b>NAGA KEBAB</b>  .....	<b>4.95</b>
Breast of Chicken in sweet soy sauce, wrapped in gram flour bread - truly classic.		Minced Lamb seasoned & spiced with coriander, cumin & naga chilli.	
<b>SHEEK KEBAB</b> .....	<b>3.95</b>	<b>NARGIS KEBAB</b> .....	<b>5.95</b>
<b>TANDOORI CHICKEN</b> (On the bone) .....	<b>3.95</b>	Centered boiled egg wrapped in a minced meat. Topped with an omelette.	
<b>CHICKEN PAKORA</b> .....	<b>3.95</b>	<b>MODHU HASH</b> .....	<b>5.95</b>
Crispy battered chicken		Duck breast marinated in medium spices then cooked in tandoori and served with scented honey.	
<b>MEAT SOMOSA</b> .....	<b>3.95</b>		
<b>STUFFED PEPPER</b> .....	<b>4.50</b>		
Green pepper baked in the tandoori & stuffed with spicy minced Lamb or Chicken.			

## SEAFOOD SELECTION

<b>PRAWN BHUNA PUREE</b> .....	<b>4.50</b>	<b>TANDOORI KING PRAWNS</b> .....	<b>5.50</b>
Tiger prawns cooked in light spices with a sweet & sour taste. Served on crispy yoghurt bread.		<b>SALMON MOM TAJ</b> .....	
<b>PANCH PURAN TROUT</b> .....	<b>5.50</b>	<b>5.50</b>	
Trout fish coated in a fresh ground spice paste, sprinkled with panch puran (five spice) & pan fried. Served with juliennes of red, green & yellow pepper. Sautéed in light spice, fresh coriander & lime.		Salmon in spicy butter, with sesame seeds. Served with a filo basket of salad chaat.	
<b>COX BAZAR STYLE MACKEREL</b> .....	<b>5.50</b>	<b>MUSSELS IN GARLIC</b> .....	<b>5.50</b>
Marinated mackerel in garam Massalla, a hint of lime juice, cumin & fresh coriander. Roasted on a skewer in the tandoor. Served with fresh crispy salad chaat.		Mussels cooked with garam Massalla sauce, tampered with garnished garlic & ginger juliennes.	
		<b>SALMON TIKKA</b> .....	<b>5.50</b>
		Pan fried Salmon with turmeric & rock salt.	
		<b>KING PRAWN PATHIA PUREE</b> .....	<b>5.50</b>
		Tiger King Prawns cooked in light spices with a sweet & sour taste. Served on crispy yoghurt bread.	

## VEGETARIAN SELECTION

<b>ONION BHAJEE</b> .....	<b>3.95</b>	<b>CHILLI PANEER</b>  .....	<b>3.95</b>
		Barbecued Indian cheese, stir fried with sweet and sour Chilli sauce. Garnished with peppers.	
<b>GARLIC MUSHROOMS</b> .....	<b>3.95</b>	<b>VEGETABLE PAKORA</b> .....	<b>3.95</b>
Fresh mushrooms cooked with garam Massalla tempered with garlic, ginger and juliennes.		<b>VEGETABLE SOMOSA</b> .....	<b>3.95</b>
<b>PANEER BANAROSHI</b> .....	<b>3.95</b>	<b>SAMOSA MAHADASTRIAN</b> .....	<b>3.95</b>
Indian cheese marinated in spice paste and roasted with peppers, pineapple, tomato and onions. Served with dips and chutney.		<b>VEGETABLE PUREE</b> .....	<b>4.95</b>
<b>JALORI PAKORA</b>  .....	<b>3.95</b>	<b>GARLIC MUSHROOM PUREE</b> .....	<b>4.95</b>
Chillies marinated in spicy butter and fried.		<b>ALOO CHILLI PUREE</b> .....	<b>4.95</b>

**KEY: N** -Contains Nuts

**STRENGTH:** 🌿 -Mild 🌶️ -Medium 🌶️🌶️ -Spicy-Hot 🌶️🌶️🌶️ Very Hot

## HOUSE SPECIALITIES

**BUTTER CHICKEN** 🌿 **N** ..... 8.95  
Diced pieces of Chicken cooked with butter and mild spices in a rich creamy sauce.

**CHICKEN MEVA / MANGO** 🌿 ..... 8.95  
Diced Chicken pieces mildly spiced and cooked with mango. Highly recommended.

**MURGHI APRICOT** 🌿 ..... 8.95  
Marinated Chicken cooked with a touch of yoghurt, apricot, fresh oregano & coriander. Mild dish.

**CHICKEN HASON RAJA** 🌿 **N** ..... 8.95  
Respectfully named after Hason Raja - the most famous of the Moghul descendent. Chicken breast fillet, mildly spiced and cooked in milk and butter sauce. Garnished with marrow, dipped in sugar syrup with bay leaves and cinnamon.

**MURGH PODINA** 🌿 ..... 8.95  
Breast of Chicken fillet stuffed with minced Lamb. Shallow fried and cooked with fresh mint leaves in a medium sauce.

**GOAN CHICKEN** 🌿 **N** ..... 8.95  
Lightly spiced breast fillet roasted with garam Massalla and served with a coconut sauce.

**BAIGAN BAHAR** (Chicken or Lamb) 🌿 ..... 8.95  
(King Prawn) ..... 10.95  
Tandoori baked cooked with minced Lamb with fresh herbs spice. Garnished with tempered garlic, aubergine, sprinkle of fresh coriander with crispy red chillies.

**CHICKEN TIKKA SHASHLICK BHUNA** 🌿 ..... 10.95  
Diced chicken cooked on charcoal with tomatoes, onions, green peppers & cooked in a bhuna sauce.

**DUCK HARIALI** 🌿 ..... 10.95  
Roasted duck breast skewered in a green herb sauce. Served on salted spinach and potatoes.

**PANEER TIKKA SHASHLICK BHUNA** 🌿 ..... 9.95  
Indian cheese cooked on charcoal with tomatoes, onions, green peppers & cooked in a bhuna sauce.

**KABULI** (Chicken or Lamb) 🌿 ..... 8.95  
(King Prawn) ..... 10.95  
A carefully spiced dish with bay leaves and fresh garam Massalla, prepared with diced green vegetables a very home style dish. Medium strength but highly recommended, slightly hot.

**KHAS GURMA** 🌿 ..... 14.95  
Shank of Lamb in bay leaf, cumin & onion sauce. Served with pilau rice.

**JALURI** (Chicken or Lamb) 🌿 ..... 8.95  
(King Prawn) ..... 10.95  
Cooked in rich, slightly hot sauce, extensively prepared with green chillies and assortment of peppers.

**CHICKEN PATHI-ALA** 🌿 ..... 8.95  
Chicken marinated in spiced and cooked with mixed fruit. Spicy but mild. Accompanied with a touch of sweet cherries. Sweet sour & hot.

**REZALAH** (Chicken or Lamb) 🌿 ..... 8.95  
(King Prawn) ..... 10.95  
A classic dish from north Bengal. Tastefully spiced with a variety of herbs and spiced and garnished with tempered garlic, sauteed tomatoes, green peppers and coriander.

**JALJULI CHICKEN** 🌿 ..... 8.95  
Tender pieces of Chicken marinated in spicy chilli paste, tempered with fresh egg and cooked with spring onions, peppers and fresh green chilli.

## CHEF RECOMMENDATIONS

Some dishes can be prepared to be mild, medium or hot - your choice.

**TIKKA MASSALLA** 🌿 **N** ..... 8.95  
(Chicken or Lamb) ..... 10.95  
The ever popular Tikka Massalla. We present our own exclusive recipe of smooth Massalla.

**TANDOORI CHICKEN MASSALLA** 🌿 **N** ..... 8.95  
Barbecued spring chicken cooked together with minced lamb in fresh ground spices.

**MAKANI** (Chicken or Lamb) 🌿 **N** ..... 8.95  
(King Prawn) ..... 10.95  
Prepared in a sweet and sour buttery sauce. Flavoured with fenugreek. A tastefully spiced and delicious mild dish.

**PASSANDA** (Chicken or Lamb) 🌿 **N** ..... 8.95  
(King Prawn) ..... 10.95  
Mildly spiced with cream & garnished with pistachio. A characteristically rich & creamy dish.

**CORIANDER** (Chicken or Lamb) 🌿 ..... 8.95  
(King Prawn) ..... 10.95  
An exceptional curry in a smooth gravy well flavoured. A firm favourite.

**KORAI** (Chicken or Lamb) 🌿 ..... 8.95  
(King Prawn) ..... 10.95  
Diced pieces of onions and peppers cooked in a fresh garlic and chilli sauce with crispy red chillies.

**BHINDI GOHST** 🌿 ..... 8.95  
Tender pieces of Lamb cooked with okra prepared in spices in a spicy tomato sauce.

**MELA KA MURGHI** 🌿 ..... 8.95  
Barbecued spring chicken cooked together with minced lamb & boiled egg in fresh ground spices.

**TANDOORI CHICKEN SAG PANEER** 🌿 ..... 9.95  
Cooked with fresh spinach and Indian cottage cheese. A traditional dish from Rajasthan.

**ACHARI** 🌿 (Chicken or Lamb) ..... 8.95  
(King Prawn) ..... 10.95  
Chicken or Lamb marinated in pickle spices, simmered in slightly hot tangy sauce with balsamic vinegar.

**JAIPUR** 🌿 (Chicken or Lamb) ..... 8.95  
(King Prawn) ..... 10.95  
Cooked in a tantalising sweet & sour buttery sauce, with a touch of tamarind & a hint of chilli Paste-fabulous dish.

**RAJASTHANI** 🌿 (Chicken or Lamb) ..... 8.95  
Cooked in a light, tangy & hot sauce with chillies, ginger & olives. Fabulous dish.

**SYLHETI JALFREZI** 🌿 ..... 8.95  
(Chicken or Lamb) ..... 10.95  
(King Prawn) ..... 10.95

**SHIMLA MIRCHI** 🌿 (Chicken or Lamb) ..... 8.95  
(King Prawn) ..... 10.95  
Cooked in a hot gravy, flavoured with cardamom & juliennes of red peppers & fresh ginger.

**SOUTH INDIAN GARLIC CHILLI** 🌿 ..... 8.95  
(Chicken or Lamb) ..... 10.95  
(King Prawn) ..... 10.95  
Barbecued pieces of Chicken cooked in a fresh garlic and chilli sauce with crisp red chillies.

**NAGA KA** (Chicken or Lamb) 🌿 ..... 8.95  
(King Prawn) ..... 10.95  
Marinated in hot & spicy Naga (Bengali Chilli) sauce & then cooked in moist consistency with fresh garlic, capsicum, tomatoes & spring onions.

# SPECIAL FUSION DISHES

**DINE IN ONLY.** Served with pilau rice & a mini bread.

## **KASHIA CHINGRI** ..... 12.95

King Prawn & small prawn cooked in a sweet chilli sauce & fresh mushrooms, fresh sliced garlic, fresh jalapeno chillies, salt & pepper. Garnished with sliced fresh ginger & coriander.

## **MONI PURI MURGH** ..... 11.95

Sliced & diced chicken cooked in a sweet chilli sauce & fresh mushrooms, fresh sliced garlic, fresh jalapeno chillies, salt & pepper. Garnished with sliced fresh ginger & coriander.

## **LAMB KERALA** ..... 11.95

Lamb & minced meat cooked in a sweet chilli sauce & fresh mushrooms, fresh sliced garlic, fresh jalapeno chillies, salt & pepper. Garnished with sliced fresh ginger & coriander.

## TANDOORI GRILLS

### **CHICKEN TIKKA** ..... 7.95

Marinated chicken pieces grilled to perfection.

### **LAMB TIKKA** ..... 7.95

Marinated Lamb pieces grilled to perfection.

### **HALF TANDOORI CHICKEN** ..... 7.95

Half chicken marinated in cardamom & paprika spices - tender & full of flavour.

### **PANEER TIKKA SHASHLICK** ..... 8.95

Indian cheese cooked on charcoal with tomatoes, onions & green peppers.

### **CHICKEN TIKKA SHASHLICK** ..... 9.95

Diced chicken cooked on charcoal with tomatoes, onions & green peppers. Served with a fresh crispy salad.

### **TANDOORI MIXED GRILL** ..... 10.95

Mix tikka, tandoori king prawns, salmon tikka, shish kebab & tandoori chicken. Served with fresh salad & a naan bread.

### **TANDOORI KING PRAWN** ..... 10.95

Giant tiger prawns marinated in garam Massalla & dozen herbs. Skewered over charcoal & served with medley sauce & fresh salad.

### **TANDOORI SEA BASS** ..... 10.95

Marinated sea bass in garlic Massalla. Served with fresh salad.

### **TANDOORI TROUT** ..... 10.95

Trout fish coated in fresh ground spiced paste, sprinkled with a generous touch of coriander & smoked over charcoal. Served with fresh crispy salad & a medley sauce.

### **CHITTAGONG STYLE MACKEREL** ..... 10.95

A popular dish from the hill track of Chittagong. Mackerel marinated in garam Massalla, a hint of lime juice, cumin & fresh coriander. Roasted on a skewer in the tandoor. Accompanied with chutney dips & fresh crispy salad.

### **TANDOORI FISH TIKKA** ..... 10.95

Salmon steak marinated in turmeric & lemon juice then pan fried. Served with roasted aubergine on filo basket of salad chaat.

### **TANDOORI GARLIC DUCK** ..... 10.95

Succulent pieces of duck marinated in delicate herbs & spices grilled in a tandoori then pan fried with onions & green peppers.

## BALTI DISHES

Garnished with onions, tomatoes & fresh coriander. Saucy dish, served in a bowl.

### **VEGETABLE BALTI** ..... 6.95

### **PRAWN BALTI** ..... 7.95

### **CHICKEN BALTI** ..... 7.95

### **MEAT BALTI** ..... 7.95

### **CHICKEN TIKKA** ..... 8.95

### **LAMB TIKKA** ..... 8.95

### **MIXED BALTI** ..... 12.95

(Chicken, Meat & Prawn)

### **BIZARRE BALTI** (Chicken or Lamb) ..... 8.95

True to its name & a unique flavour. Combination of chicken or lamb, cooked with herbs in a medium to hot spices.

### **SAAG, ALOO & MUSHROOM BALTI (CHICKEN OR LAMB)** ..... 10.95

### **KING PRAWN BALTI** ..... 10.95

### **SPICY CHICKEN TIKKA MASSALLA BALTI** ..... 9.95

## BIRYANI DISHES

Basmati rice prepared in delicate spices & herbs. Served with a fresh vegetable curry.

### **MIX VEGETABLE** ..... 8.95

### **CHICKEN** ..... 9.95

### **MEAT** ..... 9.95

### **PRAWN** ..... 9.95

### **CHICKEN TIKKA** ..... 10.95

### **LAMB TIKKA** ..... 10.95

### **KING PRAWN** ..... 11.95

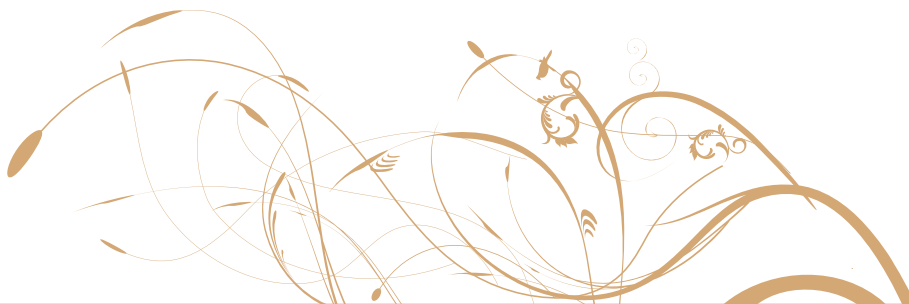
### **MALAYAN** (Chicken, Lamb or Prawn) ..... 9.95

### (King Prawn) ..... 10.95

Chicken, Lamb, Prawn or King Prawns cooked with Basmati rice, in ghee, with delicate spices, herbs & pineapple.

### **BENGAL SPECIAL** ..... 11.95

Chicken, Lamb & King Prawns cooked with basmati rice, in ghee, with delicate spices & herbs & fried jalapeno. Served with either a vegetable curry or tarka dhall.



## SEAFOOD SPECIALITIES

Served with rice.

### KASHMIRI MASSALLA **N** ..... 10.95

Giant tiger Prawn baked in the tandoori and prepared in a sweet Massalla sauce with a hint of fresh cream and almond.

### SALMON RAZELLA ..... 10.95

Pan fried salmon braised in bhuna sauce.

### SAFFRON SEABASS ..... 10.95

Pan fried seabass bated with tangy vine cherries in tomatoes.

### SEA BASS ALOO PALAK ..... 10.95

Pan fried fillet of seabass served on a bed of salted spinach. Served with red pepper, potatoes, vine cherries and tomatoes in a fish broth.

### SALMON KA JHOOL ..... 10.95

The famous Bengali speciality. Pan fried salmon steak, smeared with fresh ground spices, dill and caramelised garlic in a tomato sauce.

### LASSANI JHINGHA ..... 10.95

King Prawn cooked with fresh garlic, mango sauce, red and green peppers and chillies. A mouth-watering dish originating from goa.

### LIME GINGER SEABASS ..... 10.95

Pan fried fillets of seabass served on a bed of sauteed spinach and red peppers. Accompanied by cumin new potatoes and cherry tomatoes.

### SCALLOP SALAN ..... 12.95

Scallop cooked with medium heat spices, tomatoes, onions and garnished with fresh pepper.

### SHATKORA MONKFISH ..... 12.95

Pan fried fillet of monkfish with shatkora sauce and fish broth.

## TRADITIONAL DISHES

Your choice of dishes can be prepared with any of the following:

**VEGETABLE** ..... 6.95

**MUSHROOM** ..... 6.95

**CHICKEN** ..... 7.95

**PANEER TIKKA** (Indian cottage cheese) ..... 8.95

**MEAT** ..... 8.95

**TANDOORI CHICKEN** ..... 8.95

**CHICKEN TIKKA** ..... 8.95

**LAMB TIKKA** ..... 8.95

**PRAWN** ..... 8.95

**KING PRAWN** ..... 10.95

### KORMA **N**

Mildly spiced with ground almonds and cream.

### BHUNA

Cooked with onions, capsicum and tomatoes with selected spices.

### ROGON JOSH **N**

Robustly spiced and cooked with tomatoes.

### DUPIAZA

Prepared with chopped green peppers and mix of fresh and braised onions slightly hot taste.

### SAGWALA

Cooked with fresh spinach with a touch of garlic and spices. A medium strength dish.

### DANSAK

Cooked with lentils, pineapple ring, spiced green herbs, red pepper and fished in a rich gravy, hot, sweet and sour taste.

### BOMBAY

Cooked with onions, capsicum, potatoes & tomato with selected spices & sprinkled with fresh bullet chilli on top.

### MADRAS

This dish needs no introduction

### PATHIA

A popular dish cooked in a slightly sauce. Hot sweet and sour to the taste.

### VINDALOO

A fiery dish from Goa. There is only one word that adequately describes this dish - **HOT**.

## VEGETABLE SIDE DISHES

Any dishes below can be served as a Main Meal at 6.95.

**MUSHROOM BHAJEE** ..... 3.95

**MILI JULI SAHBZI** (Mixed vegetable) ..... 3.95

**BHINDI DUPIAZA** ..... 3.95  
(Okra, onions & peppers)

**PANEER DUPIAZA** ..... 3.95

**BOMBAY ALOO** (Potatoes) ..... 3.95

**SAAG PANEER** (Spinach & Indian Cheese) ..... 3.95

**SAAG BHAJEE** ..... 3.95

**STIR FRIED MUSHROOMS** ..... 3.95

**SHIM BHAJEE** (Indian beans) ..... 3.95

**SHIM PANEER** (Beans & Indian Cheese) ..... 3.95

**GARLIC CHILLI PANEER** ..... 3.95

**CAULIFLOWER BHAJEE** ..... 3.95

**ALOO PALAK** (Spinach & Potatoes) ..... 3.95

**ALOO GHOBHI** (Potatoes & Cauliflower) ..... 3.95

**BAIGAN BHAJEE** (Aubergines) ..... 3.95

**CHANA MASSALLA** (Chick Peas) ..... 3.95

**TARKHA DHALL** (Lentils) ..... 3.95

**DHALL SAMBA** (Lentils & Mix Vegetables) ..... 3.95

**V** - For our vegetarian customers.

We can prepare most dishes on the menu as a vegetarian dish.

Please do not hesitate to ask a member of staff.

## ENGLISH DISHES & SIDES \*Served with fresh salad

GREEN SALAD .....	2.95	*MUSHROOM OMELETTE & CHIPS .....	7.95
CHIPS .....	2.95	*CHICKEN NUGGET & CHIPS .....	7.95
CHICKEN STRIPS FRIED RICE .....	6.95	*SCAMPI & CHIPS .....	8.95
*PLAIN OMELETTE & CHIPS .....	6.50	*FRIED CHICKEN PIECES & CHIPS .....	8.95
*CHEESE OMELETTE & CHIPS .....	7.95	*ROAST CHICKEN & CHIPS <small>(on the bone)</small> .....	8.95

## RAITHAS

PLAIN RAITHA .....	1.95	MIX RAITHA .....	2.50
CUCUMBER RAITHA .....	2.50	<small>Cucumber &amp; tomatoes</small>	

## RICE

BOILED RICE <small>(Steamed)</small> .....	2.50	KASHMIRI SPECIAL RICE <small>(Mix fruits)</small> .....	3.95
PILAU RICE .....	2.75	KEEMA RICE .....	3.95
FRIED RICE .....	3.25	SPECIAL RICE .....	3.95
GARLIC RICE .....	3.50	<small>(Minced Chicken, egg &amp; peas)</small>	
MUSHROOM RICE .....	3.50	NAGA SPECIAL RICE <small>(Spicy hot)</small> .....	3.95
VEGETABLE RICE .....	3.50	GARLIC CHILLI RICE .....	3.95
EGG FRIED RICE .....	3.50	LEMON CORIANDER RICE .....	3.95
COCONUT RICE .....	3.50	CHICKEN FRIED RICE .....	3.95
LAHORI RICE <small>(Sweet corn)</small> .....	3.50		

## BREADS

NAAN .....	2.50	KEEMA, GARLIC & CHEESE NAAN .....	4.50
GARLIC NAAN .....	2.95	KEEMA, CHILLI & CHEESE NAAN .....	4.50
KEEMA NAAN .....	2.95	PURI .....	1.50
PESHWARI NAAN <b>N</b> <small>(fruity &amp; sweet)</small> .....	2.95	CHAPPATI .....	1.75
CHEESE NAAN .....	2.95	TANDOORI ROTI .....	2.50
CHEESE & GARLIC NAAN .....	3.50	PARATHA .....	2.95
CHILLI & ONION NAAN .....	3.50	STUFFED PARATHA .....	3.50
CHEESE & ONION NAAN .....	3.50		

We cater for; Birthdays, Work Parties,  
Weddings etc... and private corporate functions.  
We also provide outside catering.

(Kindly speak to a member of staff for further information.)

# MELA PARTY Special

**THIS OFFER IS AVAILABLE TO ADVANCED BOOKING BETWEEN 12-100 PEOPLE.**

### PAPADOMS

#### CHUTNEY & PICKLE TRAY

Onion salad, mint sauce, mango chutney & red chilli sauce.

#### CHICKEN TIKKA

#### SHEEK KEBAB

#### ONION BHAJEE

#### SAMOSA

Main Meal to share on a table of 4

#### CHICKEN TIKKA MASSALLA **N**

#### CHICKEN JALFREZI

#### MEAT BHUNA

#### VEGETABLE BALTI

#### PILAU RICE

#### NAAN BREAD

**IF YOU WISH TO ALTER THE SET MENU ABOVE, PLEASE SPEAK TO THE MANAGER.**

# BANQUET

## SUNDAY 3 COURSE

STARTER

MAIN COURSE

RICE OR NAN BREAD

**£10.95\*** pp

## WEDNESDAY 4 COURSE

STARTER

MAIN COURSE

RICE OR NAN BREAD

VEG SIDE DISH Between 2 people

**£11.95\*** pp

### EXAMPLE

Starter:	Chicken Tikka	4.95
Main:	Chicken Tikka Massalla	8.95
Side Dish:	Bombay Aloo <small>Between 2 people</small>	3.95
Rice or Nan:	Special Rice	3.95

**21.80**

# APPROX SAVING OF 50%!

#### TERMS & CONDITIONS\* APPLY

Banquet Night is valid only on advanced table bookings, so please book to avoid disappointment.

Not available after 10.00pm. Not available on Take-Aways.

Not valid with any other offers, vouchers or promotions.

Duck, Seafood, King Prawn £2.00 extra for starters, £3.50 extra for mains.

Mix Balti £3.50 extra. Special fusion dishes are not included in this deal.

Any naan bread upto the value of £3.50.

Tik-a-Tak Starters are an extra £1.00. Khas Korma extra £5.00.

**PLEASE CHECK WITH WAITER WHEN PLACING YOUR ORDER.**



# HOUSE THALIS

*Our Thalīs offer delightful little portions of a connoisseurs selection of main courses, enabling you to discover the intricacies of our cuisine.*

*Presented beautifully on a traditional platter.*

## **SPECIAL THALI** £16.95

CHICKEN MAKANI **N**

MEAT ROGAN JOSH

PRAWN SAGWALA

ONION BHAJEE

CHICKEN TIKKA

Served with Basmati Rice and a plain Naan Bread

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## **BOMBAY THALI** £15.95

VEGETARIAN OPTION

ALOO GOBI

MUSHROOM & SAAG BHAJEE

CHANA MASSALLA

PANEER MAKANI

Served with Basmati Rice and a plain Naan Bread

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Please allow extra time for these dishes to be prepared.  
Not valid with any other offers, vouchers or promotions.