



SOUP & SALAD

Mulligatawny Soup	\$4
Spicy hot soup, made with lentils and spices	
Chicken Noodle Soup	\$5
Boneless chicken soup with herbs and spices	
Tomato & Coconut Soup	\$5
Creamy tomato soup with spices and a touch of coconut	
Garden Salad	\$5
Fresh garden vegetables & greens served with our special yogurt and mustard seed dressing	
Chicken Salad	\$7
Fresh garden vegetables & greens topped with chicken	

HOT APPETIZERS

Meat Samosa	\$6
Spicy turnovers stuffed with minced lamb and spices	
Vegetable Samosa	\$5
Spicy turnovers stuffed with potatoes and green peas	
Chicken Tikka	\$8
Tender pieces of chicken marinated in spices and yogurt and cooked on skewers in tandoor,	
Aloo Tikki	\$6
Spicy potato patties deep fried	
Chicken Pakora	\$7
Tender, boneless pieces of white meat chicken, deep fried in chick-pea batter	
Fish Pakora	\$9
Fresh fish deep fried in chick-pea batter	
Fried Prawn Pori	\$9
Sauteed shrimp, served with deep fried wheat bread	
Mela Vegetarian Platter	\$10
Assorted combination of Vegetable Pakoras, Samosa, Tikki and Cheese Pakoras	
Mela Non Vegetarian Platter	\$12
Meat Samosa, Chicken Tikka, Lamb Kabab, Seekh Kabab and Chicken Pakoras.	
Mustard Lamb	\$13
Lamb rack chops, marinated in yogurt & mustard sauce, cooked in Tandoor	

COLD APPETIZERS

Chat Papri	\$7
Spiced potatoes with fried wheat wafers, yogurt, sweet & sour sauce	
Jhinga Chat	\$9
Succulent shrimp and cucumber delicately tossed in our sweet and sour tangy sauce.	
Chicken Chat	\$8
Pieces of white meat chicken and cucumber tossed in our sweet and sour tangy sauce.	

MODERN INDIAN CREATIONS

Subz Panchmael	\$16
Red, Yellow and green peppers, artichokes, asparagus and bean sprouts stir fried with panch phoran flavored tomato and green cardamom sauce	
Lamb Shank Curry	\$20
Delicately braised lamb shanks in a delicious saffron and red onion gravy. Best enjoyed with garlic naan.	
Pork Vindaloo	\$18
A hot and sour specialty from the coastal region of Goa cooked with palm vinegar	
Duck Jalfrezi	\$20
Tender pieces of boneless duck sauteed with mixed vegetables & spices	

Before placing your order, please inform your server if a person in your party has a food allergy.

Reminder: Some items are cooked to order and may be served raw or undercooked. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



TANDOORI

Tandoori Chicken	(Half) \$13	(Full)	\$22
Tender chicken, marinated in yogurt and spices and baked in tandoor			
Kali Mirch Ke Tikki			\$15
Chicken marinated in black pepper, yogurt and spices, baked in tandoor			
Salmon Kebab			\$18
Fresh salmon marinated in our chef.s secret recipe sauce, baked in tandoor			
Machali Tikka (Mahi Mahi)			\$19
Tender filets of fresh Mahi Mahi , marinated in our chef's secret sauce and baked in our Tandoor			
Tandoori Shrimp			\$20
Fresh jumbo shrimp marinated in delicately spiced yogurt and baked on skewers in our tandoor			
Barrah Baluchi (Boti Kebab)			\$19
Tender pieces of lamb marinated in yogurt sauce and baked in tandoor			
Mustard Lamb Chop			\$25
Rack of lamb marinated in yogurt and mustard sauce, baked in tandoor			
Gilaffi Kebab			\$17
Finely minced lamb seasoned with chopped onions, bell peppers, herbs and spices, baked on skewers in our tandoor			
Hydrabadi Beef Kebab			\$18
Cubes of succulent beef marinated in yogurt sauce and baked in tandoor			
Tandoori Mixed Grill			\$22
Combination of sizzling tandoori specialties like chicken tikka, tandoori chicken, lamb boti kebab,seekh kebab and tandoori shrimp with sauteed onions and garden salad.			

HOT STONE COOKING

(NOT AVAILABLE FOR TAKEOUT)

Thin slices of marinated meat or seafood are presented in a special tray with a hot oiled stone slab. You sear your meal to enjoy it right off the grilling stone.

MEAT PLATTER:

Marinated Lamb Chops \$24 **Prime Filet** \$28

SEAFOOD PLATTER

Scallops & Atlantic Salmon \$24

Served with side Green Salad and our chef's dipping sauces

VEGETABLE

Malai Kofta		\$16
Vegetable balls cooked in a creamy nut sauce with fresh herbs and exotic spices		
Sabji Jalfrazi		\$15
Mixed Vegetables sauteed with Indian spices		
Baingan Bhartha		\$15
Eggplant specialty baked over open flame, mashed and sauteed with onions, garlic, ginger & spices		
Gobhi Charchi		\$15
Cauliflower cooked with freshly chopped ginger and garlic, potatoes and Indian spices		
Palak Paneer		\$15
Fresh spinach cooked with cream and homemade cheese		
Mutter Paneer		\$15
Fresh green peas cooked with homemade cheese, herbs and exotic Indian spices		
Aloo Choley		\$14
Potatoes and chick peas with onion, tomato and spices		
Shahi Navratan Korma		\$16
Garden fresh vegetables cooked with mild creamy sauce with nuts and raisins		
Shahi Bhindi		\$16
Fresh okra cooked with onions, tomatoes and Indian spices		
Daal Makhni		\$14
Lentils sauteed in butter with fresh herbs and spices, garnished with fresh coriander		
Paneer Makhni		\$16
Homemade cheese sauteed in butter with fresh herbs and spices, garnished with fresh coriander		



ORGANIC SELECTIONS

Potato Tikki Chaat	\$12
Organic potato patties served with organic chick peas	
Organic Greens	\$10
Tossed in our signature dressing	
"Golden Bag" Samosas (vegetarian)	\$12
Local mushroom forage, Indian spices, moneybag samosa pastry	
Organic Tandoori Chicken	\$20
Wilson farms free range chicken, Indian spices, minty greens	
"Kerala" Salmon Curry	\$24
Wild caught Alaskan salmon, coconut braised chickpeas, tomatoes, curry leaf, Indian spices	
Palak Tofu Stir Fry (vegetarian)	\$20
Morinaga Farms tofu, baby spinach, cumin, spices	
Chicken Tikka Masala	\$24
Wilson Farms free range chicken with Butter Brook Farms heirloom tomatoes	
Veggi Korma of the Day	\$20
Seasonal organic veggies braised in a spicy korma sauce	
Organic "Kheer"	\$8
Organic Himalayan basmati rice pudding	

MELA SPECIAL DINNERS

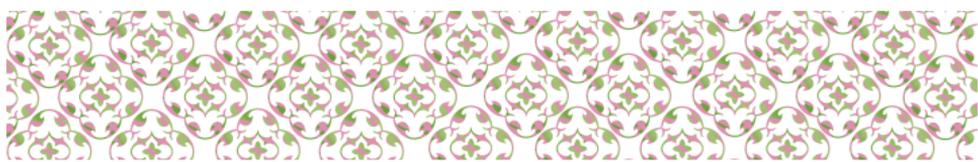
Mela Vegetarian Dinner for 2	\$40
Mulligatawny soup, vegetarian samosa, choice of 2 vegetarian entrees, basmati rice, naan, raita, choice of dessert and tea or coffee.	
Mela Non-Vegetarian Dinner for 2	\$50
Mulligatawny soup, meat samosa, choice of 2 entrees from Classic Curries, Tandoori Mixed Grill, basmati rice, naan, raita, choice of dessert, tea or coffee.	

CHICKEN

Coconut Chicken Curry	\$16
Boneless chicken in curry sauce w/ mustard seeds & coconut	
Butter Chicken	\$16
India's famous creation	
Chicken Vindaloo	\$16
Boneless chicken cooked with potatoes and our tangy sauce	
Chicken Korma	\$16
Chicken cooked in a mild creamy sauce with nuts and raisins	
Chicken Saag	\$16
Boneless chicken cooked with spinach and freshly ground spices	
Chicken Mushroom Do-Piaza	\$16
Chicken with roasted onions, green peppers, mushrooms, herbs and spices, garnished with coriander	
Chicken Tikka Masala	\$17
Diced, boneless white meat chicken Tandoori-style cooked in rich tomato cream sauce	

LAMB & GOAT

Lamb Coconut Curry	\$17
Boneless lamb in a curry sauce with mustard seeds and coconut	
Lamb Vindaloo	\$17
Lamb pieces marinated in vinegar & spices cooked with potatoes in a spicy tomato & onion sauce	
Rogan Josh	\$17
Lamb cooked with exotic spices, herbs and nuts in a mild yogurt sauce	
Lamb Saag	\$17
Chunks of boneless lamb, cooked with spinach & spices	
Lamb Mushroom Do-Piaza	\$17
Barbeque lamb roasted with onions, mushrooms, green peppers, herbs and spices, garnished with coriander	
Lamb Korma	\$18
Lamb cooked with nuts and raisins in a mild creamy sauce	
Goat Curry	\$17
Cubes of goat (bone-in) cooked in thick gravy of exotic spices & herbs	
Mela Goat	\$18
Goat meat (bone in) in a delightful coconut curry	



SEAFOOD

Goan Shrimp Curry	\$18
Shrimp cooked in a mildly spiced coconut milk curry	
Kerala Fish Curry	\$19
Spiced talapia cooked in a red chili curry	
Madras Machali	\$18
Fresh Swordfish cooked in a curry sauce with mushrooms, green peppers & onions	
Shrimp Masala	\$19
Fresh jumbo shrimp, tandoori style, cooked in a rich creamy tomato sauce	
Shrimp Mushroom Do-Piazza	\$19
Shrimp, roasted onions, green peppers, mushrooms, herbs and spices. garnished with coriander	
Shrimp Saag	\$18
Fresh shrimp cooked with fresh spinach and exotic Indian spices	
Shrimp Korma	\$19
Jumbo shrimp cooked with nuts and raisins in a mild cream sauce	
Seafood Masala	\$19
Fresh seafood in a creamy tomato sauce	

BEEF

Beef Coconut Curry	\$14
Cubes of beef cooked in a curry sauce with mustard seeds and coconut	
Garlic Beef	\$14
Beef cubes cooked with fresh garlic in a fragrant curry	
Beef Korma	\$15
Beef cubes cooked in a mild creamy sauce with nuts and raisins	
Beef Saag	\$15
Beef cubes cooked with fresh spinach and exotic spices	
Beef Vindaloo	\$16
Beef cubes cooked with potatoes, a touch of lemon and a tangy sauce	
Beef Mushroom Bhuna	\$17
Beef cubes, green peppers and mushrooms in a rich brown gravy	

RICE

Vegetable Biryani	\$15
Basmati Rice cooked with exotic spices, herbs, fresh garden vegetables & nuts	
Chicken Biryani	\$16
Basmati Rice cooked with chicken chunks, nuts and spices	
Lamb Biryani	\$17
Juicy pieces of lamb cooked with Basmati Rice and spices, garnished with nuts	
Beef Biryani	\$16
Basmati Rice and spicy beef chunks cooked with nuts and spices	
Shrimp Biryani	\$19
Saffron flavored Basmati Rice cooked with shrimp and nuts	
Mela Biryani	\$19
Basmati Rice cooked in butter with pieces of shrimp, fish, chicken, lamb, beef, paneer (cheese), vegetables, nuts, raisins garnished w/ fresh min	

FRESH MADE BREAD		Poori (2)	\$5
Naan	\$4	Whole wheat, deep fried puffed bread	
Unleavened bread baked in Tandoor		Aloo Paratha	\$5
Aloo Naan	\$5	Whole wheat bread, stuffed with spiced potatoes, griddle cooked with butter	
Unleavened bread stuffed with potatoes and spices, baked in Tandoor		Plain Paratha	\$5
Peshawari Naan	\$6	Multi-layered whole wheat bread, cooked with butter on a griddle	
Unleavened bread stuffed with shredded coconut and nuts, baked to a succulent sweetness.		Tandoori Roti	\$4
Onion Kulcha	\$5	Whole wheat bread baked in tandoor	
Unleavened bread stuffed with onions		SIDES	
Garlic Naan	\$5	Raita	\$3
Unleavened, handmade bread stuffed with fresh garlic and coriander		Yogurt with shredded cucumbers, potato and mint	
Chicken Naan	\$5	Plain Yogurt	\$3
Handmade bread stuffed w/ diced chicken, herbs & spices,		Papadum	\$3
Chapati (2)	\$5	Lightly spiced lentil wafers	
Thin, unleavened whole wheat bread, griddle cooked, with or without butter		Mixed Pickle	\$3
		Mango Chutney	\$3
		Lemon Curry Leaf Rice	\$6
		Pineapple Raita	\$6
		Basmati Rice	\$3