



M E L A

INDIAN RESTAURANT

From the plains of Punjab to the Malabar coast, the techniques, spices, seasonings and natural ingredients of Indian cooking have been refined over thousands of years, resulting in a cuisine unlike any other. Mela Indian Restaurant offers authentic North and South Indian dishes as diverse and vibrant as the peoples and regions of India.

– Anoop Krishnan, owner

AAGAZ ◦ APPETIZERS

PALAK PAKORAS • Fresh spinach fried in a batter of green chili, curry leaves, spices, chick pea flour and rice flour to a crispy texture • **3.95**

VEGETABLE SAMOSA • Hand made pastry triangles stuffed with mildly spiced potatoes and green peas. Served with tamarind and mint chutney • **3.95**

MIRCH PAKORAS • Hot green peppers dipped in chickpea flour batter and then deep fried. Served with mint and tamarind chutney • **3.95**

CHOWPATTI RAGADA • Potato patties topped with curried chick peas, tamarind, yogurt and mint chutney. Garnished with cilantro. A Bombay beach treat • **4.95**

CHICKEN PAKORAS • Strips of boneless chicken marinated with ginger, garlic, chili paste and spices and deep fried. Served with mint chutney • **5.95**

SAMOSA CHAT • Samosas topped with masala chick peas, mint and red pepper chutneys, garnished with onions and cilantro • **4.95**

PAPADUM • Indian lentil wafers, served with mint-cilantro chutney • **1.95**

SHORBA ◦ SOUPS

DAL SHORBA • Lentil stew finished with cream, herbs and spices • **3.95**

MILAGU RASAM • Pepper flavored tamarind based clear soup, garnished with chopped fresh coriander • **3.95**

SIDE ORDERS

RICE • Basmati rice flavored with spices • **2.00**

RAITA • Made with yogurt and cucumbers, mildly spiced • **2.00**

SALADS

TANDOORI CHICKEN SALAD • Spring mix, cilantro and tandoori chicken breast served with raspberry vinaigrette dressing • **8.95**

SPINACH AND GRILLED PANEER SALAD • Baby spinach leaves, tandoori grilled homemade cheese, slivered almonds and dried cranberries tossed with raspberry vinaigrette dressing • **7.95**

MANGO CHUTNEY • **1.50**

CILANTRO CHUTNEY • **2.00**

Dinners are served with basmati rice, lentil stew and papadum.

TANDOORI OVEN SPECIALITIES

TANDOORI CHICKEN • Tender pieces of chicken marinated and broiled in the tandoor oven and served on a sizzling platter • **9.95**

CHICKEN TIKKA KABAB • Boneless breast of chicken marinated in spices and roasted on skewers • **11.95**

TANDOORI LAMB • Boneless pieces of lamb, marinated in a lightly spiced sauce and charbroiled in our tandoor oven • **12.95**

LAMB SEEKH KABAB • Finely ground lamb mixed with delicate spices and roasted in the tandoor oven • **12.95**

SALMON TIKKA • Salmon marinated in ginger, garlic, yogurt and tandoor spices and cooked in the tandoor oven • **14.95**

TANDOORI PRAWNS • Prawns marinated in unique spices and grilled in our tandoor oven • **14.95**

PANEER TIKKA • Lightly grilled paneer cheese marinated in tandoori spices, garnished with roma tomatoes • **10.95**

MURG ◦ CHICKEN

MURG MAKHANI • Tender chicken broiled in the tandoor oven, then cooked with fresh tomatoes, cream and fenugreek • **10.95**

CHICKEN KORMA • Boneless chicken cooked in a rich almond and cashew sauce and topped with nuts and raisins • **10.95**

CHICKEN TIKKA MASALA • Marinated boneless chicken breast pieces simmered in a thick, spicy sauce made with onions, tomatoes, ginger, garlic and spices • **10.95**

CHICKEN VINDALOO • Boneless chicken cooked with potato in a very spicy and tangy curry sauce (Hot!) • **10.95**

KOZI MILAGU CHETTINAD • Boneless chicken cooked in a sauce made with tomatoes, onions, yogurt, garlic, black pepper powder, cumin, cloves, cinnamon and cardamom • **11.95**

SAMUNDRI MOTI ◦ SEAFOOD

KERALA FISH CURRY • Mahi-mahi lightly cooked in a coconut, curry leaf and tamarind sauce • **13.95**

MADRAS JIHNGA MASALA • Prawns, shelled and deveined, cooked in a sauce made with onions, ginger, garlic, cumin, turmeric, tamarind, mustard seeds, coconut and spices • **13.95**

JHINGA MOILEE • Shrimp simmered in a coconut turmeric sauce with tomatoes, onions, ginger and garlic • **13.95**

SHRIMP VINDALOO • Shrimp simmered in a very spicy and tangy curry sauce. A portuguese influenced dish (Hot!) • **13.95**

SUBZI ◦ VEGETARIAN

SAAG PANEER • Home made cheese cubes with spinach and ground spices • **10.95**

PUNJABI CHOLE • Delicately spiced chickpeas in a tomato base with coriander, paprika and chili • **8.95**

BAINGAN BHARTA • Tandoor-roasted eggplant, mashed, seasoned and sautéed with onions and tomatoes • **9.95**

MUTTER PANEER • Peas and paneer cheese in a mild spiced sauce • **9.95**

ROTI ◦ BREADS

NAAN • A light bread baked in the tandoor oven • **1.95**

GARLIC NAAN • A multi-layered bread flavored with garlic and cilantro • **2.95**

PESHWARI NAAN • Naan filled with nuts, dried fruit and raisins • **2.95**

DESSERTS

KHEER • Caramelized basmati rice, almonds, pistachios and raisins in a sweet milk pudding • **2.95**

GULAB JAMUN • A North Indian treat – deep fried home made cheese balls served in rose flavored syrup • **3.95**

KULFI • Home made Indian ice cream available in mango, pistachio and coconut flavors • **3.95**

GOSHT ◦ LAMB

GOSHT SAAG WALA • Boneless lamb cooked in a mildly spiced spinach gravy with fenugreek leaves. A northern delight • **11.95**

GOSHT ROGHAN JOSH • Lean cubes of lamb cooked in the Kashmiri style with ground almonds, cardamon pods, puréed tomatoes and cream • **12.95**

LAMB VINDALOO • Boneless pieces of lamb cooked in fiery spice sauce (Hot!) • **12.95**

MELA LAMB CURRY • Boneless tender pieces of lamb cooked in northern style original curry sauce flavored with cilantro • **10.95**

KEEMA MATTAR • Minced lamb with onion, garlic, ginger, spice, and peas • **10.95**

BHINDI MASALA • Fresh okra in a spicy sauce of onions, coriander and cumin seeds • **8.95**

VEGETABLE KORMA • An assortment of fresh vegetables in a yogurt and turmeric sauce with fresh chilis • **8.95**

ALOO GOBI MASALA • Potatoes and caulilower in a moderately spiced base of ginger, garlic and turmeric • **8.95**

DAL MAKHNI • A traditional Punjabi mild preparation of black lentils, cream and kidney beans simmered with onions and garlic • **8.95**

PUDINA NAAN • Naan flavored with mint • **2.25**

ONION KULCHA • Naan stuffed with onions • **1.95**

PARATHA • Whole wheat multi-layered bread baked in the tandoor oven • **2.95**

POORI • Whole wheat, deep fried puffed bread • **2.50**

BEVERAGES

MANGO LASSI • A sweet yogurt drink with mango • **3.95**

SALTY LASSI • traditional style • **2.95**

SODAS • **1.50**

CHAI TEA • Spice infused tea with milk • **2.50**

ICED TEA • **1.25**

COFFEE • **1.95**



South Indian cooking from the Malabar coast, particularly the state of Tamil Nadu, brings to mind the tastes of idlis, dosas and sambhar. Dishes of this region use spices and coconuts generously. The final tempering with oil, mustard seeds, tamarind, curry leaves, red chillies and urad dhal creates a depth of flavor. Please enjoy our offerings from the Malabar coast. All of the following items are vegetarian/vegan.



LUNCH MENU

SADA DOSA • A large lentil and rice crepe served with sambar (spicy vegetable stew) and coconut chutney • **6.95**

MASALA DOSA • A thin crepe stuffed with mildly spiced potatoes and green peas, served with sambar and chutneys • **7.95**

MYSORE MASALA DOSA • A cone-shaped thin rice and lentil crepe coated with spicy chutney and served with sambar and chutney • **7.95**

RAVA ONION DOSA • Wheat and rice crepe sprinkled with cilantro, onions, cumin seeds and green chili and served with fresh coconut chutney and sambar • **7.95**

MASALA RAVA ONION DOSA • Wheat and rice crepe with cilantro, onions, cumin seeds and green chili, filled with mildly spiced potatoes and green peas and folded in a square. Served with sambar and chutneys • **8.95**

UTHAPPAM • Thick lentil and rice pancakes served with sambar and chutney • **6.95**

MASALA UTHAPPAM • Lentil and rice pancake topped with finely chopped tomatoes, onions, cilantro and green chili. Served with sambar and chutney • **7.95**

IDLIS • Steamed, savory cakes of rice and lentil served with sambar and chutneys • **6.95**

SAMBAR IDLIS • Steamed rice and lentil savory cakes served in a vegetable stew and topped with cilantro • **7.95**



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KIDS MENU

CHICKEN TIKKA PLATTER

Boneless chicken breast
pieces served with rice

4.50

DAL MAKHANI

Black lentils, cream and kidney
beans served with rice

3.95

SAAG PANEER

Spinach with paneer
cheese served with rice

3.95



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