

PEENE ke LIYE (Beverages)

Traditional Drinks - Lassi's, a yogurt blended smoothie-like delight. Sweet, Salted or Khatti Meethi	\$2.50
Mango, Strawberry, Peach or Rose	\$3.00

Soft Drinks	
Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, or Mountain Dew	\$2.00
Shirley Temple, Roy Rogers or Arnold Palmer	\$2.00

Fruit Drinks	
Lemonade	\$2.00
Strawberry Lemonade	\$2.50
Guava, Peach or Mango Juice	\$2.50

Iced Tea's	
Regular	\$2.00
Mango, Strawberry or Peach	\$2.50

Tea, Bottled Water and Other Beverages	
Chai or Cinnamon Tea	\$1.50
Gulab ka Sherbet (a Rose flavored milk drink)	\$2.00
VOSS Bottled Water (Still or Sparkling)	\$2.50
Red Bull or Hyphy	\$3.00

~ complimentary refills on Soft Drinks, Iced Tea's, Lemonades and Chai ~

SHURUAAT (Appetizers)

1) Papadum	\$2.00
crispy thin lentil wafers	
2) Masaledar Papad	\$2.50
lentil wafers topped with tomatoes, onions, herbs and spices	
3) Daal ka Shorba	\$2.95
yellow chickpea lentil soup	
4) Vegetable Pakoras	\$3.95
onion and potato fritters	
*5) Tandoori Paneer	\$4.95
our homemade, cubed cheese cooked in 'tandoori' spices	
6) Vegetable Samosas	\$4.95
triangular pastry filled with slightly spiced potatoes and peas	
7) Seekh Kabab	\$4.95
ground beef mixed with herbs and spices and cooked on a skewer	
*8) Chicken Samosas	\$5.95
triangular pastry filled with mildly spiced ground chicken	
*9) Spicy Tandoori Wings	\$5.95
hot and spicy chicken wings cooked in our tandoor	

* = Chef's Recommendation/Mela's Signature Dish

TANDOORI (Clay oven Barbecue)

All the following dishes are cooked in our wood-fired Clay Oven, they are slow roasted and prepared to perfection. The Tandoor, best known for the exquisite smoked flavoring it gives to meats and also used to bake naans, is common to the Northern Region of India and Pakistan. These dishes are the house specialty and complement well with some Sweet Mango Chutney or Mixed Pickles.

10) Murgh Boti.....\$9.95
tender morsels of boneless chicken breast meat marinated in a blend of yogurt and ground spices

***12) Reshmi Tikka\$9.95**
boneless pieces of chicken served silky soft, made from a marinade of cilantro, mint and cream

14) Tandoori Chops.....\$11.95
choice cuts of lamb chops soaked in a marinade of specially prepared herbs and spices

***16) Samandar ka Raja.....\$14.95**
tiger prawns, butterflied and marinated in a blend of yogurt, herbs and a variety of spices

11) Tandoori Murgh.....\$8.95
a leg and breast portion of chicken marinated in a blend of yogurt and ground spices

***13) Pasanda Beef.....\$9.95**
delicately sliced pieces of beef, cured with just the right amount of ground spices and oils

15) Samandar ki Rani.....\$13.95
fresh fish of the day marinated in a combination of tandoori spices, prepared medium hot

***17) Mixed Grill.....\$16.95**
a meat lovers dream, a combination grilled platter of most things 'tandoori', including seekh kabab

CHICKEN, LAMB, BEEF aur SEAFOOD ka SAALAN (Non-Veg. Curries)

'Curries' are dishes that are cooked in a gravy, designed to be enjoyed with either, or both, Rice and Naan, they vary in flavor and texture, from mild to hot, to sweet and flavorful. The variance in taste depends on how well the spices are balanced, often cooked with tomatoes, onions, garlic, ginger and other herbs, spices and vegetables.

***18) Murgh Korma Shahi.....\$8.95**
succulent chicken cooked bone-in, with herbs and spices in a tomato and onion gravy

20) Chicken Jalfrezie.....\$9.95
boneless tandoori strips of chicken cooked with caramelized onions, sautéed tomatoes and bell peppers

22) Chicken Keema.....\$8.95
ground chicken cooked with a light tomato

***19) Chicken Tikka Masala.....\$9.95**
boneless morsels of chicken breast cooked in our tandoor and then added to a tomato and cream gravy

21) Saag Chicken.....\$8.95
succulent pieces of chicken sautéed and cooked with caramelized onions in a spinach gravy

23) Daal Murgh.....\$8.95
delicately flavored chicken and yellow lentils

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and onion sauce with your choice of potatoes or green peas

24) Chicken Cholay.....\$8.95
the taste of chickpeas simmered with bone-in chicken pieces, cooked with sautéed onions and tomatoes

26) Sabzi Gosh.....\$8.95
boneless cubes of lamb cooked with an assortment of mixed vegetables

28) Lamb Vindaloo.....\$8.95
a spicy lamb curry, cooked with potatoes and a tangy vinegar flavor

30) Saag Gosh.....\$8.95
boneless pieces of lamb cooked in a spinach gravy along with caramelized onions

32) Beef Jalfrezie.....\$9.95
boneless strips of beef cooked with caramelized onions, sautéed tomatoes and bell peppers

***34) Machli Masala.....\$ 12.95**
fresh fish of the day cooked with a special mixture of spices, tomatoes, onions and cream

36) Machli Saag.....\$12.95
a combination of boneless cubes of fish cooked together with onions and spinach

***38) Prawn Vindaloo.....\$12.95**
a spicy hot, prawn curry cooked with potatoes and the tangy flavor of vinegar

cooked together and served mild

25) Chicken Vindaloo.....\$8.95
a spicy chicken curry, cooked with potatoes and the tangy taste of vinegar

***27) Bhuna Gosh.....\$8.95**
fork tender cubes of lamb cooked with herbs and spices in a tomato and onion gravy

29) Daal Gosh.....\$8.95
lentils and lamb pieces cooked together with mild herbs and spices

***31) Bhindi Gosh.....\$9.95**
okra and lamb cooked together with sautéed onions and tomatoes, served mild and tender

33) Beef Koftay.....\$8.95
beef meatballs cooked in a tomato and yogurt gravy, with mild herbs and spices

35) Fish Vindaloo.....\$12.95
fish curry prepared spicy hot with potatoes in a tomato and onion gravy and flavored with vinegar

***37) Jheenga Masala.....\$12.95**
succulent prawns slow-cooked to just the right tenderness, served in a mildly spiced tomato, onion and cream gravy

***39) Saag Jheenga.....\$12.95**
prawns and spinach simmered together with caramelized onions and a hint of garlic

SABZI MANDI SE (Vegetarian Curries)

Each of these vegetarian curries are delicately spiced and carefully cooked using only the finest ingredients available, including fresh herbs and hand crushed spices. Be sure to order some warm naan and/or some of our saade chaawal and really enjoy these entrees the way they were meant to be.

40) Paneer Tikka Masala.....\$8.95
mildly spiced cubes of our homemade cheese cooked in a creamy tomato gravy

42) Daal Makhni.....\$6.95
made with yellow chickpea lentils and mild herbs and spices, topped with the rich taste of butter

44) Aloo Mattar.....\$7.95
potatoes and green peas simmered in a rich tomato, cream and onion gravy

46) Palak Aloo Methi.....\$7.95
a tantalizing spinach and potatoes entrée cooked slow with a hint of 'methi' (fenugreek)

***48) Tawa Bhindi.....\$7.95**
pan fried okra cooked with caramelized onions and sautéed tomatoes

50) Dhingri Paneer.....\$8.95
battered mushrooms and our homemade cheese cooked together in a tomato and onion gravy

52) Aloo Paneer.....\$8.95
potatoes and cubes of our homemade cheese cooked in a tomato, cream and onion sauce

54) Bengen Bhujia.....\$7.95
tandoor roasted eggplants, stewed together with chopped onions, herbs and a hint of cream

***41) Mattar Paneer.....\$8.95**
green peas and our cubed cheese slow cooked in a tomato and cream gravy

***43) Palak Paneer.....\$8.95**
pieces of our homemade cheese cooked together with caramelized onions and spinach

45) Mili Juli Sabzi.....\$6.95
stir fried mix vegetables cooked with a light drizzle of butter, herbs and spices

47) Mushroom Mattar.....\$7.95
butter sautéed mushrooms cooked together with the sweetness of green peas in a creamy tomato sauce

49) Aloo Do Pyaaza.....\$7.95
a potato curry cooked with two types of onions, sautéed and caramelized

***51) Chana Masala.....\$6.95**
chickpeas cooked lightly with butter, and mixed with sauteed tomatoes and onions

53) Dhingri Palak.....\$7.95
a combination of caramelized onions, spinach and butter sauteed mushrooms

***55) Aloo Gobi.....\$7.95**
potatoes and cauliflower lightly pan sautéed in a tomato and onion sauce

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SAADE CHAAWAL aur BIRYANI (Rice Dishes)

A 'Biryani' is the most royal of rice dishes, the rice is slow-cooked with a variety of herbs and spices, utilizing only the finest and freshest ingredients. Each Biryani is individually prepared with your selected meat, seafood or vegetables. 'Raita' and/or a 'Katchumber Plate' are recommended accompaniments for these dishes.

60) Saade Chaawal	\$3.00
basmati rice cooked with onions, herbs, spices and a hint of saffron	
61) Vegetable Biryani	\$8.95
62) Chicken Biryani	\$10.95
63) Lamb Biryani	\$10.95
*64) Fish Biryani	\$13.95
*65) Prawn Biryani	\$13.95

NAAN (Breads)

A Naan is flat bread that is baked in our Tandoor. Each comes out piping hot, and is brushed with butter. Slightly chewy, flaky and even a little crunchy, Naans will enhance your dinner whether eaten with our entrees or as an appetizer on its own.

70) Saadi Naan.....\$1.50 plain naan with a brush of hot butter	71) Aloo Paratha.....\$2.00 a slightly spicy, potato stuffed naan
*72) Cheese Kulcha.....\$2.00 monterey jack and cheddar cheese baked into the naan, served chewy and hot	*73) Butter Paratha.....\$2.00 butter brushed and baked into the naan resulting in croissant-like layers
74) Onion Kulcha.....\$2.00 stuffed with mild herbs, spices and chopped onions	75) Chili Naan.....\$2.00 very spicy, minced jalapeno peppers baked within
76) Kalonji Naan.....\$2.00 naan topped with onion seeds giving a rich roasted flavor	*77) Garlic Naan.....\$2.50 fresh minced garlic baked inside the naan, a potent delight
*78) Peshawari Naan.....\$3.00 a Pakistani raisin and nut bread, with almonds and pistachio's	79) Keema Naan.....\$3.00 slightly spiced ground beef cooked inside the naan
80) Chili Cheese Naan.....\$3.00 a combination of green chili's and mixed cheeses baked inside	*81) Garlic Cheese Naan.....\$3.00 Indian garlic and cheese bread, an aromatic and chewy delight

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ACHAAR/CHUTNEY'S (Condiments)

Achaar's and Chutney's can be enjoyed with any entree or appetizers.

***90) Sweet Mango Chutney.....\$ 2.00**

91) Mixed Pickles.....\$ 2.00

92) Raita.....\$ 2.00
sweet and spicy yogurt made with
shredded carrots and cucumbers

93) Katchumber Plate.....\$ 2.00
a mixed plate of onions, tomatoes, cilantro
herbs and spices

MEETHE MEIN (Desserts)

***100) Kheer.....\$ 3.00**
Rice pudding made with cardamom seeds and
topped with crushed pistachios

***101) Gulab Jamun.....\$ 3.00**
Slightly fried evaporated milk balls cooked in a
rose and saffron syrup, served warm

102) Mango Ice Cream.....\$ 3.00

103) Coconut Ice Cream.....\$ 3.00

**104) Vanilla Ice Cream w/ Mango
Puree.....\$ 3.50**

***105) Faluda.....\$ 4.00**
multi-layered, ice-cream drink, made with rose
syrup, coconut jelly, sweet basil seeds, milk,
and topped with a scoop of mango ice cream

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Mela



Tandoori Kitchen

Indian Beers

Taj Mahal - A high-quality Lager Beer with a clear amber color and light body. It has a crisp hop bitterness, which compliments Tandoori delicacies and other spicy Dishes. \$ 7.00 22 oz.

Flying Horse - Royal Lager Beer goes through a long and special maturing process, giving it a full-bodied, malty taste, making it a true Lager Beer. \$ 7.00 22 oz.

Kingfisher - Premium Lager's a conventionally fermented beer with a perfect balance of flavor congeners. It is brewed from the finest quality malted barley and hops. \$ 4.00 11 oz.

Maharaja - Premium Indian Pilsner is delightful and crisp with a strong, clean, assertive flavor. A distinct aroma and a dry, smooth finish make it an ideal compliment to Indian Cuisine. \$ 4.00 11 oz.

Imported & Domestic Beers

Heineken..... \$ 3.50 11 oz.

Corona..... \$ 3.50 11 oz.

Sierra Nevada..... \$ 3.00 11 oz.

Coors Light..... \$ 3.00 11 oz.

Anchor Steam..... \$ 3.00 11 oz.

Mela

Tandoori Kitchen



Wines From India

WE ARE PROUD TO INTRODUCE TO YOU THE FINEST OF THE INDIAN WINES FROM SULA VINEYARDS WHICH HAS ESTABLISHED A REPUTATION OF CRAFTING INDIA'S CHOICEST COLLECTION OF WINES. THESE WINES PAIR VERY WELL WITH INDIAN DISHES.

	GLASS	BOTTLE
SULA SHIRAZ SMOOTH MEDIUM BODIED WITH PEPPERY NOTES & NUANCE'S OF OAK. DEEP PURPLE WINE WITH GREAT BALANCE AND LINGERING FINISH.	\$ 6.00	\$ 23.00
SULA SAUVIGNON BLANC CRISP AND DRY, FLORAL, HINT OF GREEN PEPPER, TOUCH OF SPICE.	\$ 6.00	\$ 23.00
SULA CHENIN BLANC COLD FERMENTED, OFF DRY, LIGHT FRESH AND FRUITY.	\$ 5.50	\$ 21.00
SULA BLUSH ZINFANDEL LIGHT AND FRUITY WITH VIBRANT AROMAS AND FLAVORS OF HONEYSUCKLE AND FRESH BERRIES	\$ 5.50	\$ 21.00
SULA METHODE CHAMPENOISE BRUT, METHODE CHAMPENOISE, CREAMY COMPLEX FLAVOURS.		\$ 20.00

