



T
A
K
E
A
W
A
Y
M
E
N
U

15% DISCOUNT ON
COLLECTIONS OVER £15

10% DISCOUNT ON
DELIVERIES OVER £20

Home Delivery Available (Minimum order of £15)

Order your takeaway at
www.cafemela.co.uk

ASSORTED SIDE DISHES

- Papadom** (plain or spicy) | **£0.75** (each) 🍷
Chutney & Pickle Tray | **£0.75** (each) 🍷
Mixed Lime Pickle | **£0.70** 🍷
Raita | **£1.75** 🍷
Chips | **£2.25** 🍷
Green Salad | **£2.50** 🍷

STARTERS

- Onion Bhajis** | **£4.50** 🍷🍷
Freshly chopped onions & special herbs fried with lentils.
- Garlic Mushrooms** | **£3.95** 🍷
Fresh mushrooms cooked with garam massala, tempered with garlic and ginger.
- Paneer Banaroshi** | **£3.95** 🍷
Indian cheese marinated in spices, then roasted with peppers, pineapple, tomatoes and onions. Served with dips and chutney.

Chilli Paneer | **£4.30** 🍷
Barbecued Indian cheese, stir-fried with sweet & sour chilli sauce. Garnished with peppers.

Vegetable Samosa | **£3.95** 🍷🍷🍷
Homemade pastry filled with mildly spiced vegetables.

Vegetable Puri | **£4.95** 🍷🍷
Homemade puri with mildly spiced vegetables.

Garlic Mushroom Puri | **£4.95** 🍷🍷
Homemade puri with mildly spiced garlic mushrooms.

Sheek Kebab | **£4.95** 🍷
Minced lamb flavoured with nutmeg, fresh mint, brown onion and ginger, then cooked in the tandoori.

Delhi Chat | **£3.95**
A tantalising starter of diced chicken, spiced with salsa. Served on a bed of lettuce.

Chicken Shashlick | **£3.95**
Chicken cooked on charcoals with tomatoes, onions and green peppers.

Chicken or Lamb Tikka | **£3.95**
Succulent pieces of chicken or lamb marinated in herbs & spices, then roasted in the tandoori.

Stuffed Potato Skins | **£3.95**
Potato seasoned with turmeric, paprika and lemon juice, barbecued in the tandoori. Topped with lightly marinated minced chicken.

Bombay Wrap | **£3.95** 🍷
A chicken breast marinated in sweet soy sauce, wrapped in gram flour bread - a true classic!

Chicken Pakora | **£4.20** 🍷🍷
Succulent pieces of chicken marinated in various herbs & spices. Roasted in a clay oven then coated in gram flour and deep fried.

Chicken Tikka Puri | **£4.95** 🍷
Diced pieces of chicken flavoured with a sweet & sour taste. Served on a crispy yoghurt bread.

Aam Chicken Tikka Puri | **£4.95** 🍷
Diced baked potatoes and baked chicken delicately cooked in a spicy mouth-watering mango sauce. Served on a puri.

Goan Murghi | **£4.95**
Spring chicken marinated with delicate spices then stuffed with minced lamb.

Chicken Tikka Mango Coulis | **£4.95**
Chicken tikka served with hot pureed mango coulis.

Naga Kebab | **£4.95**
Minced lamb seasoned and spiced with coriander, cumin and naga chilli. (Hot dish)

Modhu Hash | **£5.95**
Duck breast marinated in medium spices, then cooked in a tandoori. Served with scented honey.

TIK - A - TAK SELECTIONS

Mela Special | **£5.50** 🍷
A combination of a tandoori king prawns, chicken pakora and vegetables on puri.

Special Starter | **£5.50** 🍷
A succulent combination of prawns on puri, chicken shashlick and onion pakora.

Mixed Starter | **£5.50** 🍷
Onion pakora, chicken tikka, lamb tikka & salmon tikka.

Mixed Kebab | **£5.50**
Chicken tikka, lamb tikka and sheek kebab

MELA PLATTERS (Based on 4 diners to share)

Vegetable Platter | **£16.95** 🍷🍷
Vegetable samosa, onion bhaji, Bombay chat & vegetables on puri.

Toofan Platter | **£17.95**
An 'assiette' composed from a selection of our best chicken, lamb and vegetable starters.
(Ask your server for options)

Café Mela Platter | **£17.95**
A range of full flavoured kebabs including fish, chicken and lamb.

'Chittagong Seafood Platter' | **£19.95** 🍷
A Bangla selection of salmon tikka, prawns on puri and king prawns.

SEAFOOD SELECTION

Prawn Bhuna Puri | £4.95 🍷

Tiger prawns cooked in light spices with a sweet & sour flavour. Served on crispy yoghurt bread.

Tandoori King Prawns | £5.95

King prawns marinated in herbs & spices, grilled in the tandoori.

Salmon Mom Taj | £5.95 🍷

Salmon in spicy butter with sesame seeds. Served with a filo basket of salad chat.

Salmon Tikka | £5.95

Pan-fried salmon with turmeric and rock salt.

King Prawn Pathia Puri | £5.95 🍷

Tiger king prawns cooked in light spices with a sweet & sour taste. Served on crispy yoghurt bread.

SEAFOOD SPECIALITIES

Salmon Razella | £11.95

Pan-fried salmon braised in a bhuna sauce.

Saffron Sea Bass | £11.95

Pan-fried sea bass basted with tangy vine cherry tomatoes.

Sea Bass Aloo Palak | £11.95

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

Jhinga Lasani | £12.95

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

Lime Ginger Sea Bass | £11.95

Pan-fried fillet of sea bass served on a bed of sautéed spinach and red peppers accompanied by cumin new potatoes and cherry tomatoes.

BIRIYANI SELECTIONS

Basmati rice prepared with delicate herbs & spices. Served with a freshly made vegetable curry.

Mixed Vegetables | £8.95 🍷

Prawns | £9.95

Chicken or Lamb Tikka | £10.95

King Prawns | £11.95

Malayan (Chicken, Lamb or Prawns) | £9.95

Malayan King Prawns | £12.95

Chicken, lamb, prawns or king prawns cooked with basmati rice, in ghee, with delicate spices, herbs and pineapple.

Bengal Special | £11.95

Chicken, lamb and king prawns cooked with basmati rice in ghee, with delicate herbs & spices and fried jalapeño chillies. Served with either a vegetable curry or tarka dhal.

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 | £8.95 🍷

Meat | £8.95

Tandoori Chicken | £8.95

Chicken Tikka | £8.95

Lamb Tikka | £8.95

Prawns | £8.95

King Prawns | £10.95

Kurma

Mildly spiced with ground almonds and cream.

Bhuna

Cooked with onions, capsicum and tomatoes, with selected spices.

Rogan Josh

Robustly spiced and cooked with tomatoes.

Dupiaza

Chopped green peppers and a mix of fresh and braised onions - slightly hot taste.

Saagwala

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

Dansak

Cooked with lentils, pineapple, spiced herbs and red peppers, finished in a rich gravy. Hot, sweet & sour taste.

Madras

This dish needs no introduction.

Pathia

A popular dish cooked in a slightly hot sauce. Hot, sweet & sour taste.

Balti

A special combination of herbs & spices make this dish delicious. Garnished with onions, tamarind and coriander. A Midlands original.

Vindaloo

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

HOUSE SPECIALITIES

Butter Chicken | £9.95

Diced pieces of chicken cooked with butter and mild spices in a rich creamy sauce.

Chicken Meva with Mango | £9.95

Diced chicken pieces mildly spiced and cooked with mango. Highly recommended.

Chicken Hason Raja | £9.95

Respectfully named after Hason Raja - the most famous of the Moghul descendants. Chicken breast fillet, mildly spiced, then cooked in milk and butter sauce. Garnished with marrow, then dipped in sugar syrup with bay leaves and cinnamon.

Goan Chicken | £9.95

Lightly spiced chicken breast fillet roasted with garam massala. Served with a coconut sauce.

Baigan Bahar (Chicken Or Lamb) | £9.95

King Prawns | £12.95

Tandoori baked, cooked with minced lamb and spiced fresh herbs. Garnished with tempered garlic, aubergine, a sprinkle of fresh coriander and crispy red chillies.

Chicken Shashlick Bhuna | £10.95

Diced chicken cooked on charcoal with tomatoes, onions, green peppers. Cooked in a bhuna sauce.

Duck Hariali | £10.95

Skewered roasted duck breast in a green herbed sauce. Served on salted spinach and potatoes.

Kabuli (Chicken Or Lamb) | £9.95

King Prawns | £12.95

A carefully spiced dish with bay leaves and garam massala. Prepared with fresh diced green vegetables. Slightly hot.

Jaluri (Chicken Or Lamb) | £9.95

King Prawns | £12.95

Cooked in a rich, slightly hot sauce, prepared with green chillies and an assortment of peppers.

Chicken Pathala | £9.95

Chicken marinated in spices, then cooked with mixed fruit. Accompanied with sweet cherries. Sweet, sour and hot.

Rezalah (Chicken or Lamb) | £9.95

King Prawns | £12.95

A classic dish from northern Bengal. Tastefully spiced with a variety of herbs & spices. Garnished with tempered garlic, sautéed tomatoes, green peppers and coriander.

Jaljuli Chicken | £9.95

Tender pieces of chicken marinated in a spicy chilli paste, cooked with a fresh egg, spring onions, peppers and fresh green chillies.

CHEF RECOMMENDATIONS

Choose the spice heat of your dish, from mild through to hot. (Ask your server for options)

Tikka Massala (Chicken or Lamb) | £9.95

King Prawns | £12.95

Our ever-popular Tikka Massala. We present our own exclusive recipe of succulent tikka in a smooth, creamy massala sauce.

Tandoori Chicken Massala | £9.95

Barbecued spring chicken cooked with minced lamb and freshly ground spices.

Makani (Chicken or Lamb) | £9.95

King Prawns | £12.95

Prepared in a sweet & sour buttery sauce. Flavoured with fenugreek. A tastefully spiced and deliciously mild dish.

Passanda (Chicken or Lamb) | £9.95

King Prawns | £12.95

Tender pieces of lamb, chicken or king prawn prepared in a mild creamy sauce of ground almond, with a touch of yoghurt, to give you a mouthwatering taste.

Mela Ka Murghi | £9.95

Barbecued spring chicken cooked together with minced lamb and a boiled egg with freshly ground spices.

Tandoori Chicken Saag Paneer | £9.95

Tandoori chicken cooked with fresh spinach and Indian cheese. A traditional dish from Rajasthan.

Achari (Chicken or Lamb) | £9.95

King Prawns | £12.95

Your choice of meat or king prawns marinated in pickle spices, simmered in a slightly hot tangy sauce with balsamic vinegar.

Jaipur (Chicken or Lamb) | £9.95

King Prawns | £12.95

Your choice of meat or king prawns cooked in a tantalising sweet & sour buttery sauce, with a touch of tamarind and a hint of chilli paste.

Rajasthani (Chicken or Lamb) | £9.95

Chicken or lamb cooked in a light, tangy and hot sauce with chillies, ginger and olives.

Sylheti Jalfrezi (Chicken or Lamb) | £9.95

King Prawns | £12.95

A fabulous traditional dish, with your choice of meat or king prawns prepared in a hot spicy sauce of stir-fried onions, capsicums, coriander, tomatoes and fresh chillies.

Shimla Mirchi (Chicken & Lamb) | £9.95

King Prawns | £12.95

Your meat or king prawns cooked in a hot gravy, flavoured with cardamon, red peppers and fresh ginger.

CHEF RECOMMENDATIONS

South Indian Garlic Chilli (Chicken Or Lamb) | £9.95 King Prawns | £12.95

Barbecued pieces of chicken, lamb or king prawns cooked in a fresh garlic and chilli sauce with crispy red chillies.

Naga Ka (Chicken Or Lamb) | £9.95 King Prawns | £12.95

Marinated in a hot & spicy naga chilli sauce, then cooked in garlic, tomatoes and spring onions.

Kashia Chingri | £12.95

King and regular prawns cooked in a sweet chilli sauce, with fresh mushrooms, sliced garlic, jalapeño chillies and salt & pepper. Garnished with sliced ginger and coriander.

MELA'S TANDOORI GRILL

Chicken or Lamb Tikka | £8.95

Marinated chicken or lamb pieces grilled to perfection.

Tandoori Half Chicken | £8.95

A half chicken marinated in cardamon and paprika spices. Tender and full of flavour.

Paneer Tikka Shashlick | £9.95

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

Chicken Tikka Shashlick | £10.95

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

Tandoori Mixed Grill | £11.95

Mixed meat tikka, tandoori king prawns, salmon tikka, shish kebab and tandoori chicken. Served with a fresh salad and naan bread.

Tandoori King Prawns | £12.95

Giant tiger prawns marinated in garam massala and multiple herbs. Skewered and cooked over charcoal. Served with fresh salad.

Tandoori Sea Bass | £12.95

Marinated sea bass in a garlic massala. Served with fresh salad.

Tandoori Fish Tikka | £12.95

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

Tandoori Garlic Duck | £12.95

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

VEGETABLE SIDE DISHES

Mushroom Bhajis | £3.95

Paneer Dupiaza (Indian Cheese) | £3.95

Bombay Aloo (Potatoes) | £3.95

Saag Paneer (Spinach & Indian Cheese)

Fried Mushrooms | £3.95

Garlic Chilli Paneer (Indian Cheese) | £3.95

Aloo Saag (Potatoes & Spinach) | £3.95

Aloo Ghobi (Potatoes & Cauliflower) | £3.95

Chana Massala (Chickpeas) | £3.95

Tarka Dhall (Lentils) | £3.95

RICE

Boiled | £2.50

Pilau | £2.75

Fried | £3.25

Garlic | £3.50

Mushroom | £3.50

Egg Fried | £3.50

Coconut | £3.50

Keema | £3.95

Lemon & Coriander | £3.95

Vegetable | £3.50

NAAN

Plain | £2.50

Garlic | £2.95

Keema | £2.95

Peshwari | £2.95

Cheese | £2.95

Cheese & Garlic | £3.50

Chilli & Onion | £3.50

Cheese & Onion | £3.50

Keema, Garlic & Cheese | £4.50

Keema, Chilli & Cheese | £4.50

Chapatti | £1.75

Tandoori Roti | £2.50

ORDER AT
WWW.CAFEMELA.CO.UK
01905 28989

22 FORGATE STREET | WORCESTER | WR1 1DN



SUNDAYS & WEDNESDAYS BANQUET

SUNDAYS £12.95 PP

ANY STARTER, MAIN COURSE AND RICE OR NAAN BREAD FROM OUR MAIN MENU.

WEDNESDAYS £13.95 PP

ANY STARTER, MAIN COURSE, VEGETABLE SIDE DISH (PER COUPLE) AND RICE OR NAAN BREAD FROM OUR MAIN MENU.

Terms & Conditions Apply

Banquet night is valid only on advanced table bookings so please book to avoid disappointment. Not available after 10pm. Not available on takeaways. Not valid with any other offers, vouchers or promotions. Duck, seafood, king prawns £2 extra for starters. £3 extra for mains. Mixed Balti £3.50 extra. Special fusion dishes are not included in this deal. Any naan bread up to the value of £3.50. Tik-a-Tak starters are an extra £1.

KEY

 GLUTEN

 VEGETARIAN

 EGG

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)

FOOD ALLERGY WARNING

Our dishes may contain or have come into contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products. If you have any food intolerances, for example Dairy/Lactose/Nuts/Gluten, please make us aware when booking your table or letting the person know booking your table/party or upon arrival. Alternatively, please ask the Manager or your server for advice and information before ordering your meal. All Adult diners must order a main course each when dining at our restaurant.