

welcome to mela



## THANK YOU FOR VISITING MELA INDIAN BAR AND GRILL.

**W**e trust you will enjoy your dining experience with us. It is our desire to provide you with delicious food and excellent service. In case you are wondering, “Mela” is a Sanskrit word meaning “gathering” or “fiesta.” It is used throughout India to refer to all sizes of gatherings and festivals. If you are familiar with Indian cuisine, we trust you will appreciate the care we take in preparing beautifully-spiced, well-seasoned dishes. If you are a newcomer to Indian cuisine, you are in for a real treat. You may order most dishes mild, medium, or hot, depending on your tolerance—or zest, of course—for spicy food. Our servers will be happy to explain the flavors and spiciness of each offering. Please do not hesitate to ask questions. Request any special item you can’t find on our menu, and we’ll do our best to accommodate your request.

### HOURS OF OPERATION

**MONDAY–THURSDAY:** 11:00 a.m.–10:00 p.m.

**FRIDAY–SATURDAY:** 11:00 a.m.–10:30 p.m.

### DINNER BUFFET

**SUNDAY–WEDNESDAY:** 6:00 p.m.–10:00 p.m. \$11.95 + tax

### LUNCH BUFFET

**MONDAY–FRIDAY:** 11:00 a.m.–3:00 p.m. \$9.95 + tax

**SATURDAY–SUNDAY:** 11:00 a.m.–3:00 p.m. \$10.95 + tax

4987 Northwest Loop 410 • San Antonio, TX 78229

Phone (210) 682-1234 • Fax (210) 682-1237

MELA Indian Bar and Grill accepts VISA®, MasterCard®, American Express®, and Discover® cards.

Prices in this menu do not include taxes or gratuity. Menu is subject to change.

**MELA**  
*Get your spice on*  
WWW.MELAGRILL.COM



## starters: appetizers, soups & breads

### APPETIZERS

<b>Samosa</b> Two crispy fried turnovers deliciously filled with mildly spiced potatoes and green peas.	3.95	<b>Chili Paneer</b> Mild, non-melting cheese stir fried in sliced onions, red and green peppers in a spicy chili sauce.	5.95
<b>Vegetable Pakora</b> Cauliflower, potatoes, onions, and spinach deep fried in a delicate chickpea flour batter.	3.95	<b>Chili Chicken</b> Chicken stir fried with sliced onions, red and green peppers in a spicy chili sauce.	6.95
<b>Fish Pakora</b> Fresh tilapia deep fried in delicate chickpea batter.	7.95	<b>Tawa Shrimp</b> Shrimp grilled with onion and green peppers.	9.95
<b>Aloo Tikki</b> Chana Chat potato patties served with chickpeas and garnished with tamarind sauce and fresh cilantro.	5.95	<b>Crab Kabab</b> Spiced crab cakes cooked to perfection.	9.95
<b>Firecrackers</b> Jalapeño peppers stuffed with cheese and batter fried.	4.95	<b>Mixed Appetizers for Two</b> A tasty assortment of Pakora, Samosa and Masala Papadum	7.95
<b>Tandoori Mixed Grill</b> Tandoori Chicken, Seekh Kabab, Tandoori Shrimp, Malai Kabab and Chicken Tikka Combo	14.95	<b>Dahi Papri Chaat</b> A popular roadside snack all over India. Crispy fried dough wafers with a tasty dressing.	4.95

### SOUPS

<b>Sabzi</b> A combination of vegetables and lentils seasoned to perfection and packed with flavor.	3.95	<b>Chicken and Corn</b> Traditional chunky chicken and corn soup, subtly flavored with herbs and spices.	4.95
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### HOME MADE BREADS

<b>Paratha</b> Buttered pan-baked wheat flat bread.	2.50	<b>Tandoori Roti</b> Whole wheat flat bread baked in the tandoor.	1.95
<b>Naan or Garlic Naan</b> Traditional wheat bread baked in the tandoor (clay oven).	2.50	<b>Poori</b> Deep fried puffed bread balloons. Served hot and fresh.	2.95
<b>Paneer or Onion Kulcha</b> Unleavened bread filled with homemade cheese or onion and spices.	3.50	<b>Assorted Breads Basket</b> Enjoy your favorites! Garlic Naan, Paneer Kulcha, Tandoori Roti, and Poori.	8.95

We are happy to explain any dish — please do not hesitate to ask. You may request items that are not listed on our menu, and we will do our best to accommodate your request.





## entrées: chicken, lamb & seafood

### CHICKEN DISHES

#### Chicken Tikka Masala

Tender boneless pieces of chicken broiled in the tandoor, then cooked in a rich tomato, onion and cream sauce.

13.95

#### Chicken Tandoori

Chicken marinated in yogurt and seasoned with tandoori masala.

12.95

#### Malai Chicken Kababs

Chicken with a creamy yogurt sauce that melts in your mouth.

12.95

#### Chicken Cashmere

Chunks of chicken cooked in a mild cream sauce with cashew nuts and raisins.

12.95

#### Chicken Karahi

Boneless chicken sautéed with garlic, ginger and tomatoes.

12.95

#### Chicken Chettinad

Boneless chicken cooked in a typical South Indian style. A spicy treat!

13.95

#### Chicken Tikka

Tender boneless pieces of chicken subtly flavored with spices and barbecued on skewers in the tandoor (clay oven).

13.95

### LAMB DISHES

#### Lamb Chops

Succulent pieces of lamb chops marinated in exotic spices and grilled to perfection on skewers.

18.95

#### Boti Kabab

Tender morsels of lamb marinated in special spices, then broiled in the tandoor.

14.95

#### Lamb Vindaloo

Spiced lamb cooked in spicy sauce.

14.95

#### Lamb Nargisi

Tender lamb prepared in a special creamy coconut sauce with eggs.

14.95

#### Lamb Chettinad

Boneless lamb pieces cooked in a typical South Indian style. A spicy treat!

14.95

#### Lamb Karahi

Marinated lamb in a masala ginger chili tomato paste.

14.95

#### Goat Karahi

An Indian delicacy and our specialty — mildly spiced and delicious.

14.95

#### Lamb Seekh Kababs

Ground lamb marinated with herbs and spices, then grilled on skewers over hot charcoal in the tandoor.

12.95

### SEAFOOD DISHES

#### Tandoori Shrimp

Marinated in yogurt and seasoned with tandoori masala, then grilled on skewers over hot charcoal in the tandoor.

17.95

#### Fish Vindaloo

Fresh Mahi Mahi cooked in a spicy sauce.

16.95

#### Shrimp Nargisi

Large, fresh shrimp in a special coconut sauce and eggs.

16.95

#### Palak Shrimp

Shrimp cooked with spinach and tomatoes, and mild spices.

16.95

#### Tandoori Fish Tikka

Marinated chunks of Mahi Mahi cooked to perfection in our tandoor oven.

14.95

#### Fish Tikka Masala

Fresh Mahi Mahi broiled in tandoor, then cooked in a rich tomato, onion and cream sauce.

14.95

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*Get your spice on.*

## entrées: vegetarian, biryani & american | sides

### VEGETARIAN DISHES

<b>Navratan Korma</b> A royal entrée. Nine garden fresh vegetables gently simmered in a coconut spice-laced cream sauce with nuts.	10.95	<b>Paneer Masala</b> Fresh homemade cheese with tomato and onions simmered in a rich buttery tomato sauce.	10.95
<b>Malai Kofta</b> Homemade vegetable balls cooked in a mildly spiced creamy sauce with coconut and nuts.	10.95	<b>Paneer Tikka</b> Homemade Indian cheese that is marinated and then grilled.	10.95
<b>Baingan Bhatha</b> Eggplant mashed and cooked with tomatoes, peas and spices.	10.95	<b>Ghobi Bhurji</b> Cut pieces of cauliflower, green peas, tomatoes and onions with herbs and spices.	9.95
<b>Chana Masala</b> Chickpeas and fresh tomatoes simmered with traditional spices.	9.95	<b>Mutter Paneer</b> Peas and homemade cheese cubes cooked in a mildly spiced sauce.	9.95
<b>Dal Makhani</b> Lentils slow cooked in butter with onion, ginger, and garlic.	9.95	<b>Bhindi Masala</b> Okra sauteed with onions, tomatoes and Asian spices.	10.95
<b>Palak Paneer</b> Homemade Indian cheese cooked with spinach, ginger, garlic and chili.	10.95		

### BIRYANI DISHES

*Biryani is a very special rice dish which combines basmati rice with a delicate blend of spices, onions, fresh ginger, cashews, raisins & the exquisite flavor of saffron.*

<b>Chicken Biryani</b>	12.95	<b>Lamb Biryani</b>	14.95
<b>Shrimp Biryani</b>	16.95	<b>Vegetable Biryani</b>	10.95
<b>Goat Biryani</b>	14.95		

### AMERICAN DISHES

<b>Fried Flounder</b> Our version of fish and chips.	10.95	<b>Chicken Fingers</b> Tender pieces of chicken, batter dipped and fried.	9.95
<b>Fried Shrimp</b> Jumbo shrimp breaded and lightly fried.	12.95	<i>All American Entrées accompanied with French Fries.</i>	

### sides

<b>Dahi Wada (Lentil Rounds)</b> Smothered with fresh curds and liberally doused with a tangy-sweet tamarind chutney.	3.95	<b>Sweet and Spicy Mango Chutney</b> A special preparation of sweet and spicy mango slices.	1.95
<b>Mint Cucumber Raita</b> Grated cucumber made in homemade yogurt and mint leaves.	1.95	<b>Masala Papadum</b> Crunchy, spicy lentil chips.	1.50
<b>Achar or Kachumber</b> Hot and spicy Indian Pickles or Indian Salsa.	1.50		

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## beverages | desserts

### BEVERAGES

#### Indian Masala Tea

Tea brewed with aromatic spices.

#### Tea or Coffee

#### Soft Drinks

We serve Pepsi® products, by the glass.

1.95

1.50

1.50

#### Mango Shake

A refreshing mango and ice cream shake.

#### Yogurt Lassi

A cold and frothy yogurt drink: choose sweet or salty.

#### Mango or Strawberry Lassi

Mango or strawberry flavored sweet Lassi.

3.95

2.95

3.95

### BEER

#### Kingfisher

**Premium Lager** (India) 5.25

#### Samuel Adams

**Boston Lager** (USA) 5.00

**Corona** (Mexico) 4.25

**Stella Artois** (Belgium) 5.00

**Miller Lite** (USA) 3.50

**Bud Light** (USA) 3.75

**Heineken** (Holland) 4.25

**Budweiser** (USA) 4.00

**Blue Moon Belgian  
style Wheat Ale** (USA) 4.75

**Tecate** (Mexico) 3.50

**Guinness** (Ireland) 4.70

**Shiner** (Texas) 4.00

**Dos Equis** (Mexico) 4.00

**Foster's** (Australia) 4.00

*Alcoholic beverage prices include 14% local and state taxes.*

*You must be at least 21 years of age and have proper legal identification to be served an alcoholic beverage.*

### desserts

#### Kulfi

Authentic Indian ice cream, flavored with pistachio and cashew nuts.

#### Mango Sundae

Vanilla ice cream served with mango slices and topped with mango sauce and whipped cream.

#### Gourmet Ice Cream

Vanilla, Chocolate, Pistachio, or Mango.

3.95

4.95

3.95

#### Gulab Jamun

Golden brown dough rounds soaked in syrup.

#### Rasmalai

Homemade cheese simmered with milk and nuts. Served cold.

#### Falooda

Rose flavored milk mixed with falooda sev, tukmuriya seeds, and topped with ice cream. A royal dessert of Persia.

3.95

3.95

4.95



*Get your spice on.*

## the wine list

### WHITE WINES

	By The Glass	By The Bottle
<b>Beringer White Zinfandel</b> ( <i>California</i> ) Enjoy the wine's fresh aromas and flavors of summer berries, citrus and honeydew melon.	5	18
<b>Beringer Napa Chardonnay</b> ( <i>California</i> ) Lemon zest, apple, pear, vanilla and toasty spice aromas, with a refreshingly bright fruit finish.	8	30
<b>Dutton Goldfield Chardonnay</b> ( <i>California</i> ) Lush pear and vivid citrus aromas lead in the nose, followed by fresh cream and toffee overtones.	n/a	60
<b>Felluga Esperto Pinot Grigio</b> ( <i>Italy</i> ) Enticing aromas and flavors of pear, melon and peach, balanced nicely by a refreshing acidity.	9	35
<b>Geyser Peak Sauvignon Blanc</b> ( <i>California</i> ) A generous, fruit-forward palate shows juicy citrus flavors of lime, grapefruit and tangerine, balanced by bright, crisp acidity	7	21
<b>Bloom Riesling</b> ( <i>Germany</i> ) A light touch of sweetness naturally graces this wine that is crisp and fresh on the palate and isn't lacking in acidity to balance the sweetness and fruit.	6	25
<b>Kiwi Sauvignon Blanc</b> ( <i>New Zealand</i> ) Crisp and refreshing with citrus flavors dominating and nuances of peach and melon.	6	25
<b>Jacob's Creek Riesling Reserve</b> ( <i>Australia</i> ) Rich citrus and floral fruit characters, with a natural acidity and a finish that's crisp and dry.	9	35

### RED WINES

<b>Oyster Bay Pinot Noir Marlborough</b> ( <i>New Zealand</i> ) Fragrant, soft and flavorful with aromas of ripe cherries, plums and gentle tannins. Well-structured.	10	38
<b>Concha y Toro Casillero Del Diablo Cabernet Sauvignon</b> ( <i>Chile</i> ) Smooth ripe cherry, blackcurrant and dark plum flavor with a touch of vanilla and toasty oak.	7	26
<b>Provenance Merlot Napa</b> ( <i>California</i> ) Lush red currant, blackberry and black cherry aromas, with hints of pepper and black olive.	n/a	65
<b>Charles Krug Merlot Napa</b> ( <i>California</i> ) Wild berry and blueberry aromas, with a touch of roasted pecans. Balanced with an intense finish.	10	38
<b>Sebastiani Cabernet Sauvignon</b> ( <i>Sonoma County, California</i> ) Medium bodied but richly textured, it shows the strength of Cabernet Sauvignon on the palate, yet with rich, choco-raspberry fruit thanks to extended hang time.	9	26

### SPARKLING WINES

<b>Chandon Brut Sparkling Wine</b> ( <i>California</i> ) Young bubbly, light and elegant, with Chardonnay flavors of peaches and limes.	n/a	30
<b>Moët and Chandon White Star Champagne</b> ( <i>France</i> ) Elegant, harmonious, soft and mature aroma of peaches, pears, and hints of nuts.	n/a	70

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