



HOT APPETIZERS

Meat Samosa	\$5
Spicy turnovers stuffed with minced lamb and spices	
Vegetable Samosa	\$4
Spicy turnovers stuffed with potatoes and green peas	
Chicken Tikka	\$7
Tender pieces of chicken marinated in spices and yogurt and cooked on skewers in tandoor	
Aloo Tikki	\$5
Spicy potato patties deep fried	
Chicken Pakora	\$6
Tender, boneless pieces of white meat chicken, deep fried in chickpea batter	
Fish Pakora	\$8
Fresh fish deep fried in chickpea batter	
Fried Prawn Poori	\$8
Sautéed shrimp, served with deep fried wheat bread	
Mela Vegetarian Platter	\$9
Assorted combination of vegetable pakoras, samosa, tikki and cheese pakoras	
Mela Non Vegetarian Platter	\$11
Meat samosa, chicken tikka, lamb kabob, seekh kabob and chicken pakoras	
Mustard Lamb	\$12
Lamb rack chops, marinated in yogurt and mustard sauce, cooked in Tandoor	
COLD APPETIZERS	
Chat Papri	\$6
Spiced potatoes with fried wheat wafers, yogurt, and sweet & sour sauce	
Jhinga Chat	\$8
Succulent shrimp and cucumber delicately tossed in our sweet and sour tangy sauce	
Chicken Chat	\$7
Pieces of white meat chicken and cucumber tossed in our sweet and sour tangy sauce	

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SOUP

Mulligatawny Soup	\$4
Spicy hot soup, made with lentils, vegetables 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	

Daily Lunch Buffet **\$9.95**

Choose from an ever changing array of dishes, soups, appetizers, entrees and desserts. Vegetarian and non vegetarian, always fresh and always hot. Selections may come from our menu or from the creative imagination of our chef. There are hundreds of variations, so there's always something new to try.

Spectacular Brunch Buffet **\$12.95**

On the weekends the selection is even more abundant, More of everything including a dosa station, freshly squeezed juices and specially created brunch entrees from our executive chef
Join us from 11:30 until 3:00 everyday!

SALADS

Chicken Salad	\$7
Garden Salad	\$5
Fresh garden vegetables & greens served with our special yogurt and mustard seed dressing	

SIDES

Raita	\$2
Yogurt with shredded cucumbers, potato & mint	
Plain Yogurt	\$2
Papadum	\$2
Lightly spiced lentil wafer	
Mixed Pickle	\$2
Mango Chutney	\$2
Basmati Rice	\$3
Lemon Curry Leaf Rice	\$5
Pineapple Raita	\$5

MODERN INDIAN

Our chef's special creations

Subz Panchmael	\$15
Red, yellow and green peppers, artichokes, asparagus and bean sprouts stir fried with panch phoran flavored tomato and green cardamom sauce	
Lamb Shank Curry	\$18
Delicately braised lamb shanks in a delicious saffron and red onion gravy. Best enjoyed with garlic naan	
Pork Vindaloo	\$16
A hot and sour specialty from the coastal region of Goa cooked with palm vinegar	
Duck Jalfrezi	\$18
Tender pieces of boneless duck sautéed with mixed vegetables and spices	

Tell your server your preference



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TANDOORI

Tandoori Chicken (Half) \$11 (Full) \$19

Tender chicken, marinated in yogurt and spices and baked in our Tandoor

Kali Mirch Ke Tikki \$13

Chicken marinated in black pepper, yogurt and spices, baked in our Tandoor

Salmon Kebab \$16

Fresh salmon marinated in our chef's secret recipe sauce, baked in our Tandoor

Machali Tikka (Mahi Mahi) \$17

Tender filets of fresh Mahi Mahi, marinated in our chef's secret sauce and baked in our Tandoor

Tandoori Shrimp \$18

Fresh jumbo shrimp marinated in delicately spiced yogurt and baked on skewers in our Tandoor

Barrah Baluchi (Boti Kebab) \$16

Tender pieces of lamb marinated in yogurt sauce and baked in our Tandoor

Mustard Lamb Chop \$24

Rack of lamb marinated in yogurt and mustard sauce, baked in our Tandoor

Seekh Kebab \$15

Finely minced lamb seasoned with chopped onions, bell peppers, herbs and spices, baked on skewers in our Tandoor

Hydrabadi Beef Kebab \$16

Cubes of succulent beef marinated in yogurt sauce and baked in our Tandoor

Tandoori Mixed Grill \$19

Combination of sizzling tandoori specialties like chicken tikka, Tandoori chicken, lamb boti kebab, seekh kebab and Tandoori shrimp with sauteed onions and garden salad

CLASSIC CURRIES

Lamb & Goat

Lamb Curry \$14

Boneless Lamb cubes cooked in curry sauce with exotic Indian herbs and spices

Lamb Coconut Curry \$14

Boneless lamb in a curry sauce with mustard seeds and coconut

Lamb Vindaloo \$15

Lamb pieces marinated in vinegar & spices cooked with potatoes in a spicy tomato & onion sauce

Rogan Josh \$15

Lamb cooked with exotic spices, herbs and nuts in a mild yogurt sauce

Lamb Saag \$15

Chunks of boneless lamb, cooked with spinach & spices

Lamb Tikka Masala \$16

Boneless Lamb Tandoori style cooked in rich tomato cream sauce

Lamb Mushroom Do-Piazza \$15

Barbeque lamb roasted with onions, mushrooms, green peppers, herbs and spices, garnished with coriander

Lamb Korma \$16

Lamb cooked with nuts and raisins in a mild creamy sauce

Goat Curry \$16

Cubes of goat (bone-in) cooked in thick gravy of exotic spices and herbs

Mela Goat \$17

Pieces of goat meat (with bone) cooked in our chef's delightful coconut curry

Seafood

Goan Shrimp Curry \$17

Shrimp cooked in a mildly spiced coconut milk curry

Kerala Fish Curry \$18

Spiced talapia cooked in a red chili curry

Madras Machali \$17

Fresh swordfish cooked in a curry sauce with mushrooms, green peppers & onions

Shrimp Masala \$18

Fresh jumbo shrimp, tandoori style, cooked in a rich creamy tomato sauce

Shrimp Mushroom Do-Piazza \$18

Shrimp, roasted onions, green peppers, mushrooms, herbs and spices, garnished with coriander

Shrimp Saag \$17

Fresh shrimp cooked with fresh spinach and exotic Indian spices

Seafood Masala \$18

Fresh seafood in a creamy tomato sauce

Beef

Beef Curry \$13

Beef cubes cooked in curry sauce with exotic Indian herbs and spices

Beef Coconut Curry \$13

Cubes of beef cooked in a curry sauce with mustard seeds and coconut

Garlic Beef \$13

Beef cubes cooked with fresh garlic in a fragrant curry

Beef Korma \$14

Beef cubes cooked in a mild creamy sauce with nuts and raisins

Beef Vindaloo \$15

Beef cubes cooked with potatoes, a touch of lemon and a tangy sauce

Beef Mushroom Bhuna \$16

Beef cubes, green peppers and mushrooms in a rich brown gravy

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578 Tremont Street, Boston, MA



Chicken

- Chicken Curry** \$13
Boneless chicken cooked in curry sauce with Indian herbs and spices
- Coconut Chicken Curry** \$13
Boneless chicken in curry sauce w/ mustard seeds & coconut
- Butter Chicken** \$14
India's famous creation
- Chicken Vindaloo** \$14
Boneless chicken cooked with potatoes and our tangy sauce
- Chicken Korma** \$14
Chicken cooked in a mild creamy sauce with nuts and raisins
- Chicken Tikka Masala** \$15
Diced, boneless white meat chicken Tandoori-style cooked in rich tomato cream sauce
- Chicken Saag** \$14
Boneless chicken cooked with spinach and freshly ground spices
- Chicken Mushroom Do-Piaza** \$14
Chicken with roasted onions, green peppers, mushrooms, herbs and spices, garnished with coriander

Vegetable

- Malai Kofta** \$14
Vegetable balls cooked in a creamy nut sauce with fresh herbs and exotic spices
- Sabji Jalfrazi** \$13
Mixed vegetables sauteed with Indian spices
- Baingan Bhartha** \$13
Eggplant specialty baked over open flame, mashed and sauteed with onions, garlic, ginger & spices
- Gobhi Charchi** \$13
Cauliflower cooked with ginger, garlic, potatoes and Indian spices
- Palak Paneer** \$13
Fresh spinach cooked with cream and homemade cheese
- Aloo Choley** \$12
Potatoes, chickpeas with onion, tomato and spices
- Shahi Navratan Korma** \$14
Garden fresh vegetables cooked with mild creamy sauce with nuts and raisins
- Shahi Bhindi** \$14
Fresh okra cooked with onions, tomatoes and Indian spices
- Daal Makhni** \$12
Lentils sauteed in butter with fresh herbs and spices, garnished w/ fresh coriander
- Paneer Makhni** \$14
Homemade cheese sauteed in butter with fresh herbs and spices, garnished with fresh coriander

RICE

- Vegetable Biryani** \$13
Basmati rice cooked with exotic spices, herbs, fresh garden vegetables and nuts
- Chicken Biryani** \$14
Basmati rice cooked with chicken chunks, nuts and spices
- Lamb Biryani** \$15
Juicy pieces of lamb cooked with Basmati rice and spices, garnished with nuts
- Beef Biryani** \$14
Basmati rice and spicy beef chunks cooked with nuts and spices
- Shrimp Biryani** \$17
Saffron flavored Basmati rice cooked with shrimp and nuts
- Mela Biryani** \$17
Basmati rice cooked in butter with pieces of shrimp, fish, chicken, lamb, beef, paneer (cheese), vegetables, nuts, raisins garnished w/ fresh mint

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.

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

- Meat Platter** Prime \$21 Filet \$27
- Marinated lamb chops
- Seafood Platter** \$24
- Scallops & atlantic salmon

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BREAD

Naan Unleavened bread baked in Tandoor	\$3
Aloo Naan	\$4
Unleavened bread stuffed with potatoes and spices, baked in our Tandoor	
Peshawari Naan	\$5
Unleavened bread stuffed with shredded coconut and nuts baked to a succulent sweetness in a clay oven	
Onion Kulcha	\$4
Unleavened white bread stuffed with onions	
Garlic Naan	\$4
Unleavened, handmade bread stuffed with fresh garlic and coriander	
Chicken Naan	\$4
Handmade bread stuffed with diced chicken, herbs & spices, baked in our Tandoor	
Chapati (2)	\$4
Thin, unleavened whole wheat bread, griddle cooked, served with or without butter	
Poori (2)	\$4
Deep fried whole wheat puff bread	
Aloo Paratha	\$4
Whole wheat bread, stuffed with spiced potatoes, cooked on a griddle with butter	
Plain Paratha	\$4
Multi-layered whole wheat bread, cooked with butter on a griddle	
Tandoori Roti	\$3
Whole wheat bread baked in our Tandoor	

DESSERT

Kheer	\$4
Rice cooked in sweetened milk, raisins and almonds	
Gulab Jamun	\$5
Indian fried dough, soaked in rose flavored syrup	
Ras Malai	\$5
Fresh home-made cheese patties, cooked in a milk syrup, almonds and nuts	
Badami Kulfi	\$5
Exotic ice cream from India made with saffron, almonds and nuts	
Coconut Cream Brulee	\$6
Chocolate Cake with Cardamom	\$6
Tasting of Sorbet	\$6
Tasting of Ice Cream	\$6

DRINKS

Pistachio Shake	\$4
Sweet or Salty Lassi	\$3
Mango Lassi	\$4
Fruit Juice	\$2
Mango, Pineapple , Orange, Cranberry, or Apple	
orange juice	\$4
Freshly squeezed	
lemonade	\$3
Soda	\$2
Coke, Ginger Ale, Sprite, Tonic, Diet Coke and Green Tea	
Masala Tea	\$3
Espresso	\$3
Cappuccino	\$4
Tea & Coffee	\$2
Mineral Water	\$6

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