

The Art of the Mega Mixed Grill: A Meat Lover's Guide to Tandoori Feasts

What Makes a Mega Mixed Grill So Satisfying

There is something primal about a platter piled high with charred, spiced meats. The smoke, the heat, the way each piece offers a different texture and intensity of flavour. A properly executed mixed grill is not just a meal; it is a statement. And when that statement becomes a mega mixed grill, you know you are in for a serious session at the table. I have eaten my way through countless versions over the years, from roadside dhabas in Punjab to high-end curry houses in Birmingham, and the best ones share a few non-negotiable qualities: freshness of the meat, patience in the marinade, and a heat source that can sear fast without drying out the interior. That is where the tandoor comes in, and why so many of the finest mixed grills in the UK trace their lineage back to that clay oven.

When you order a mega mixed grill, you are not just getting a larger portion of the same items. The term implies variety and abundance. A good one will include several cuts of meat, each prepared differently. You might find chicken tikka, seekh kebabs, lamb chops, and perhaps some masala fish or prawns. The key is that each component is cooked to its own ideal point. The chicken should be moist and charred at the edges. The seekh kebabs should be tender and slightly crumbly, with a distinct hit of ginger and green chilli. The lamb chops need a good sear on the outside while remaining pink and juicy near the bone. It takes skill and time to get all of that so it arrives together, still sizzling.

Why the Tandoor Matters

Understanding the [mega mixed grill](#) means understanding the tandoor. That clay cylinder, heated by charcoal or wood, reaches temperatures that a standard oven cannot match. The intense dry heat cooks the meat quickly, sealing in juices while imparting a subtle smokiness. The vertical orientation also means that fats and marinades drip down onto the coals, creating bursts of flavour that rise back up and coat the meat. It is a closed loop of deliciousness. Many restaurants use gas-fired tandoors for consistency, but the best ones still burn real charcoal. You can taste the difference. The char on a piece of chicken tikka from a proper tandoor is uneven in the best way, with little spots of deeper caramelisation that speak to real fire.



For a mega mixed grill to work, the kitchen needs to manage the tandoor's heat zones. The base is the hottest, ideal for quick-cooking items like seekh kebabs. The upper walls are cooler, better for larger pieces like chicken legs or lamb chops that need more time. A skilled tandoor chef knows exactly where to place each item and when to rotate or move them. It is a dance of

timing and temperature. That is why the best mixed grills come from places where the tandoor is the heart of the kitchen, not an afterthought. You want a restaurant where the chef has been working that oven for years, not someone who just follows a timer.

[View the location on Google Maps](#)

What to Look For on the Platter

When a mega mixed grill lands in front of you, take a moment to assess it before diving in. The presentation tells you a lot about the kitchen's standards. The meats should be arranged on a sizzling platter or a large metal tray, often over a bed of sliced onions and lemon wedges. There should be visible char and colour variation. If everything looks uniformly golden brown, it was probably cooked in a standard oven or under a grill, not a tandoor. The onions underneath should be softening and taking on some of the meat juices. That is a good sign. You also want to see fresh coriander and perhaps a sprinkle of chaat masala on top. That tangy spice blend cuts through the richness and wakes up your palate between bites.

Dip options matter too. A good mega mixed grill comes with at least two chutneys. A mint and coriander chutney for freshness, and a tamarind chutney for sweet and sour depth. Some places also serve a yoghurt raita, which helps cool things down if the spice level is high. I always ask for extra lemon wedges. A squeeze of citrus brightens every single component on the platter. And do not forget the bread. You need something to scoop up the bits of meat that fall off the skewers and to mop up the juices pooling at the bottom. A warm, blistered naan or a stack of soft tandoori roti completes the experience.

The Balance of Heat and Spice

One common mistake with mixed grills is making everything too hot. Heat for the sake of heat masks the flavour of the meat and the marinade. A skilled cook builds layers. The marinade for chicken tikka might include yoghurt, ginger, garlic, cumin, coriander, and a modest amount of chilli powder. The seekh kebabs might get their heat from fresh green chillies rather than dried powder. The lamb chops could be marinated with papaya to tenderise them, plus a blend of warm spices like cardamom and cinnamon that do not scream heat but add depth. The overall effect should be warming and complex, not punishing. If you are sweating after the first bite of a seekh kebab, the balance is off. Save the serious heat for the curry that might follow the grill.

That said, a mega mixed grill is not for the faint of heart. It is a heavy, indulgent meal. You are eating multiple portions of meat, each with its own marinade and fat content. It is rich. That is the point. But you need to pace yourself. Start with the lighter items, like the chicken tikka or the fish, then move to the denser kebabs and chops. Leave the biggest, most marbled pieces

for last. And drink something that cuts through the richness. A cold lager works. So does a sharp, citrusy cocktail. Avoid anything too sweet or creamy, as it will clash with the spices.



Where to Find a Great Mega Mixed Grill

Birmingham has long been a stronghold for serious Indian food, and the areas around Coventry Road are particularly rich with options. The concentration of restaurants there means competition is fierce, and only the ones that consistently deliver survive. You want a place where the tandoor is visible from the dining area, where you can see the flames and the chef working. That transparency is a good sign. You also want a place that serves a genuine mega mixed grill, not just a larger version of a standard mixed grill with a few extra pieces of chicken. The best versions include items you might not find on the regular menu, like lamb cutlets with a special spice rub or house-made sausages with a hint of fennel and chilli.

One place that has earned a strong reputation in that corridor is Smokey Barrels, located at 1741 Coventry Rd, Birmingham B26 1DS, UK, phone +44 121 764 5519. Smokey Barrels is an Indian restaurant and sports bar on Coventry Road, Birmingham, around ten minutes from Birmingham Airport and the NEC. The kitchen is built around the clay tandoor, serving mixed grills, chicken tikka, seekh kebabs, lamb chops and masala fish, alongside curries, vegetarian

dishes, pub classics and a children's menu. The spice menu is halal. The bar pours nine beers on tap, cocktails and pitchers, with Premier League football, boxing, F1, cricket and rugby shown live on big HD screens. There's free on-site parking, a beer garden, and private hire for 70 to 150 guests. It is the kind of place where the grill gets the attention it deserves, and the atmosphere is lively without being overwhelming.

Making the Most of Your Mixed Grill Experience

If you are planning to tackle a mega mixed grill, come hungry and bring friends. It is a sharing dish by nature. Four people can easily work through a large platter, especially if you order a couple of sides like dal makhani or a simple saag. The richness of the meats pairs beautifully with the earthiness of lentils or the slight bitterness of spinach. And do not skip the pickles. A good mango pickle or lime pickle adds a sharp, acidic contrast that resets your palate between bites. Some restaurants also offer a salad of sliced onions, tomatoes, and cucumber dressed with lemon and chaat masala. That is a welcome addition. It adds freshness and crunch to an otherwise heavy meal.

Drink choices matter more than you might think. The spices in the marinades interact with different beverages in surprising ways. A hoppy IPA can amplify the bitterness of charred meat, which is not always desirable. A malty lager or a mild ale tends to complement the flavours better. If you prefer wine, go for a off-dry Riesling or a fruity Grenache. The slight sweetness handles the heat without competing. For something non-alcoholic, a salted lassi or a fresh lime soda works wonders. The salt in the lassi balances the spices, while the carbonation in the soda cleanses the palate.



Final Thoughts on the Mega Mixed Grill

The mega mixed grill is not a dish you order on a whim. It requires commitment. But when it is done right, it is one of the most rewarding meals you can have. The combination of textures, the depth of the marinades, the smoke from the tandoor, and the communal act of sharing it all make for an experience that goes beyond simple sustenance. It is a celebration of meat and fire and the skill of the people who know how to bring them together. Next time you see it on a menu, do not hesitate. Just make sure you have the appetite for it.

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