

WHERE FLAVOUR FEELS LIKE HOME

Mēla

INDIAN RESTAURANT

AN INDIAN LEGACY,  
25 YEARS IN THE MAKING

# M E N U

MON - FRI

LUNCH  
11AM - 3PM

DINNER  
5PM - 10PM

SAT - SUN

LUNCH  
11AM - 4PM

DINNER  
5PM - 10PM

(08) 9227 7367 | MELAPERTH@GMAIL.COM

f MELAINDIANRESTAURANT

MELAINDIAN.COM.AU



**MELA INDIAN** has been serving authentic Indian delicacies in Perth for the past 25 years, earning a place in the city's most discerning food circles. With a warm, family-style atmosphere and genuine Indian flavours, we pride ourselves on our commitment to quality and taste.

All of our chefs are personally sourced by our family from regions across India, ensuring we maintain the same level of authenticity and excellence year after year.

Mela brings the rich flavours and enticing aromas of India to Perth. Join us to savour our exceptional dishes, experience our warm hospitality, and enjoy our inviting, earthy ambience.



WELCOME  
*to* MELA



MON - FRI  
11AM-3PM & 5PM-10PM

SAT - SUN  
11AM-4PM & 5PM-10PM



MELA INDIAN RESTAURANT



INDIAN CLASSICS, REFINED FOR TODAY



PERTH, AUSTRALIA

## APPETIZERS

### PUNJABI SAMOSA (2PCS) | 9.99

Rich pastry parcels filled with potatoes, peas, and roasted spices. Served with tamarind chutney

### KEEMA KA SAMOSA (2PCS) | 12.99

Homemade pastry triangles stuffed with spiced ground lamb and peas. Served with mint sauce

### ONION BHAJI | 12.99

Crispy onion fritters served with chutney

### HARA BHARA KEBAB | 16.99

Potatoes, green peas, spinach, ricotta cheese, and aromatic spices rolled into kebabs. Served with mint chutney

### CHEESE CHILLI | 20.99

Diced cottage cheese coated in batter, deep-fried, and sautéed with onion, tomato, capsicum, and hot sauce

### TANDOOR MALAI SOYA CHAAP | 23.99

Tender soya chaap marinated in a creamy blend of yoghurt, cashew paste, and mild spices, then grilled to perfection for a rich, melt-in-the-mouth flavour

### PANEER SHASHLICK | 22.99

Marinated homemade ricotta cubes, smoke-roasted in the tandoor with capsicum and onion

### CHICKEN 65 | 17.50

Spicy deep-fried chicken bites originating from Chennai. Perfect with a cold beer

### AFGHANI CHICKEN | 22.99

Chicken fillets marinated in mild spices with saffron, lemon juice, and garlic, then smoke-roasted in the clay oven

### CHICKEN TIKKA | 22.99

Chicken fillets marinated in yoghurt and spices, cooked in the tandoor, and served with mint and coriander chutney

### TANDOORI CHICKEN | 24.99

An Indian take on classic BBQ chicken. Chicken on the bone marinated in a special blend of spices, then roasted in the tandoor

### CHILLI CHICKEN | 22.99

Chicken fillets coated in batter, deep-fried, and sautéed with onion, tomato, capsicum, and hot sauce

### LAMB SEEKH KEBAB | 24.99

Succulent lamb mince mixed with cumin, fresh coriander, ginger, garlic, and spices, rolled on skewers, and grilled over charcoal

### LAMB CUTLET | 24.99

Tender lamb cutlets marinated with Indian herbs, spices, and seasonings, cooked in the clay oven, and served with mint sauce

### AMRITSARI FISH | 22.99

Boneless diced fish coated in batter, deep-fried, and served with mint sauce

### TANDOORI SALMON | 27.50

Fish fillets marinated in yoghurt and spices, cooked in the tandoor, and served with mint and coriander chutney

### TANDOORI GARLIC PRAWN | 26.99

Tender prawns coated in garlic and saffron, roasted in the tandoor oven. Pairs beautifully with crisp white wine

### MOMOS (VEG) | 17.99

Steamed dumplings made from vegetables, ginger, garlic, onion, and coriander leaves. Served with tomato sauce

### MOMOS (NON-VEG) | 19.90

Steamed dumplings made from minced chicken, ginger, garlic, onion, and coriander leaves. Served with tomato sauce





MELA

TRADITION  
*with a*  
MODERN  
TWIST



# STREET HAWKER JUNCTION

## DAHI BHALLA TOWER | 13.<sup>99</sup>

Feather-light lentil dumplings served with yoghurt, and sweet, tangy tamarind and mint chutneys

## PANI KE PATASHE | 13.<sup>99</sup> **VEGAN**

Crispy cracker balls stuffed with potatoes, chickpeas, tamarind, and mint, served with sweet, tangy tamarind and mint chutneys and spiced water

## CHAAT WALA SAMOSA | 13.<sup>99</sup>

North Indian fried parcels filled with potato and peas, drizzled with sweet yoghurt, zesty tamarind, and mint chutneys on a bed of spiced chickpeas

## CHOLE BHATURE | 19.<sup>99</sup> **VEGAN**

A Punjabi classic — spicy white chickpeas (chana masala) served with bhatura, a fluffy fried bread

## DAHI SEV POORI | 15.<sup>99</sup>

A popular Indian street chaat made by stuffing crispy puffed puris with boiled potatoes, then topping them with sweet, sour, and spicy chutneys, onion, sev, and beaten curd

## CHAAT WALI PAPRI | 13.<sup>99</sup>

Zingy Indian-style nachos — flour crackers topped with potatoes, chickpeas, and yoghurt, served with sweet, spicy, and tangy tamarind chutneys

## VEG MANCHURIAN | 19.<sup>99</sup> **VEGAN**

Vegetable fritters in a glossy, rich-brown sauce with bold notes of tangy, sweet, spicy, and salty flavours

## MAKKI ROTI & SAAG | 24.<sup>99</sup>

Mustard greens cooked with spices, served with makkhi roti — a rustic flatbread made from cornmeal



## DAHI SEV POORI

A popular Indian street chaat made by stuffing crispy puffed puris with boiled potatoes, then topping them with sweet, sour, and spicy chutneys, onion, sev, and beaten curd

15.<sup>99</sup>



## CHAAT WALA SAMOSA

Zingy Indian-style nachos — flour crackers topped with potatoes, chickpeas, and yoghurt, served with sweet, spicy, and tangy tamarind chutneys

13.<sup>99</sup>

# FROM CART TO HEART





# CRAFTED *with* CARE SERVED *with* ELEGANCE

— bringing India  
to your plate.



## KADAHİ PANEER

Paneer tossed with sliced green and red capsicum, finished in a sauce of tomatoes, fresh ginger, coriander, onion, and cumin

25.99



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PERTH, AUSTRALIA

## VEGETARIAN CURRIES

PLEASE ASK STAFF FOR VEGAN REQUIREMENTS

### YELLOW DAAL | 18.<sup>99</sup>

A refreshing blend of orange and pink lentils, slow-cooked with ginger, garlic, coriander, and a selection of spices

### DAAL MAKHANI | 19.<sup>99</sup>

Whole black lentils cooked overnight over charcoal in a rich, creamy, tomato-based sauce

### DUM ALOO | 20.<sup>99</sup>

A rich Mughlai curry made with cashew nuts and gently spiced fried potato pieces

### BOMBAY ALOO | 20.<sup>99</sup>

A traditional Indian dish featuring boiled potatoes that are fried and flavoured with a variety of spices

### ALOO MATAR | 20.<sup>99</sup>

A Punjabi dish made with potatoes and peas in a spiced, creamy, tomato-based sauce

### MIX VEG KORMA | 21.<sup>99</sup>

A mixed vegetable curry with carrots, peas, and potatoes in a silky cashew-based sauce

### ALOO PALAK | 20.<sup>99</sup>

Indian-style potato and spinach stir-fry, mildly spiced and perfect with any Indian flatbread

### KADHI PAKODA | 20.<sup>99</sup>

Yoghurt and chickpea flour blended to create a delicacy, served with chickpea pakoras

### BHINDI MASALA | 20.<sup>99</sup>

Okra lightly fried and coated with tomato and onion

### MIXED VEGETABLES CURRY | 20.<sup>99</sup>

Seasonal vegetables cooked in a mild, tomato-and-onion-based sauce

### MUSHROOM MUTTER | 20.<sup>99</sup>

A royal cashew nut-based curry with mushrooms and peas

### MUSHROOM DO PYAZA | 20.<sup>99</sup>

A popular North Indian semi-dry curry with mushrooms and double the amount of onions

### MALAI KOFTA | 23.<sup>99</sup>

Minced potato and cottage cheese dumplings cooked in a cashew nut-based korma sauce, finished with fresh cream

### PALAK PANEER | 25.<sup>99</sup>

Cottage cheese cooked with spinach, ginger, tomato, and a selection of spices

### KADAH PANEER | 25.<sup>99</sup>

Paneer tossed with sliced green and red capsicum, finished in a sauce of tomatoes, fresh ginger, coriander, onion, and cumin

### SHAH PANEER | 25.<sup>99</sup>

A rich, creamy tomato curry with soft homemade paneer

### PANEER LABABDAR | 25.<sup>99</sup>




Soft paneer cubes in a rich, creamy tomato-cashew gravy, delicately spiced and finished with butter and dried fenugreek

### PANEER TIKKA MASALA | 25.<sup>99</sup>

Marinated paneer cheese cooked in tandoor then served in a spiced gravy

# YOUR COMFORT IN A BOWL



 VEGETARIAN  GLUTEN-FREE  PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS OR SPECIAL REQUESTS



# CHICKEN PALAK

A perfect combination  
of home-style chicken  
curry with the freshness  
of chopped spinach  
— a Punjabi favourite

**26.<sup>99</sup>**



**26.<sup>99</sup>**

Tender pieces of  
tandoori chicken tikka  
in an authentic tomato  
and cream sauce

# BUTTER CHICKEN



MON - FRI  
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## CHICKEN CURRIES

### BUTTER CHICKEN | 26.99 GF

Tender pieces of tandoori chicken tikka in an authentic tomato and cream sauce

### CHICKEN TIKKA MASALA | 26.99 GF

Tender pieces of chicken tikka cooked with tomato, onion, capsicum, and the chef's special masala sauce

### CHICKEN PALAK | 26.99 GF

A perfect combination of home-style chicken curry with the freshness of chopped spinach — a Punjabi favourite

### CHICKEN KADHAI | 26.99 GF

Chicken tossed with sliced green and red capsicum, finished in a sauce of tomatoes, fresh ginger, coriander, onion, and cumin

### CHICKEN VINDALOO | 26.99 GF

A very hot and sour preparation of chicken with chillies and vinegar

### HOME-STYLE CHICKEN CURRY | 26.99 GF

A traditional blend of North Indian spices, tomato, ginger, and coriander, slow-cooked with tender pieces of chicken

### CHICKEN KORMA | 26.99 GF

Boneless chicken pieces cooked in a mild, creamy cashew nut and saffron sauce

### CHICKEN CHETTINAD | 26.99 GF

Chicken fillets cooked with distinct ingredients such as poppy seeds, fennel seeds, and coriander seeds, giving this spicy curry its signature aroma

### MANGO CHICKEN | 26.99 GF

Boneless marinated chicken tempered with mustard seeds and cooked in a sweet mango sauce with coconut cream

### CHICKEN MADRAS | 26.99 GF

Boneless chicken diced and sautéed with mustard seeds and curry leaves, then cooked in coconut cream and yellow curry sauce

### ACHARI CHICKEN | 26.99 GF

Boneless chicken pieces cooked with achar (Indian pickles) in an onion and tomato gravy

## LAMB CURRIES

### LAMB ROGAN JOSH | 27.99 GF

Lamb pieces slow-cooked with select spices in a rich tomato and onion gravy

### SAAG GOSHT | 27.99 GF

Tender boneless pieces of lamb cooked in pureed spinach and fragrant spices

### LAMB VINDALOO | 27.99 GF

A Goan speciality — vinegar-marinated lamb cooked in a hot and spicy gravy

### LAMB KORMA | 27.99 GF

A medium-spiced curry in a silky cashew nut gravy

### LAMB MADRAS | 27.99 GF

Diced lamb sautéed with mustard seeds and curry leaves, then cooked in coconut cream and yellow curry sauce

### BHUNA GOSHT | 27.99 GF

Tender boneless pieces of lamb slow-cooked until dry, infused with fragrant spices

### LAMB DHANSAK | 27.99 GF

Lamb cooked with yellow lentils and the chef's special masala sauce, finished with fresh herbs and coriander

## SEAFOOD CURRIES

### GOAN FISH/PRAWN CURRY | 29.99 GF

Fish fillets or prawns cooked in coconut gravy with mustard seeds and fragrant curry leaves

### FISH/JHINGA MASALA | 29.99 GF

Fish fillets or prawns cooked with onions, capsicum, and tomato over a high flame

### FISH/PRAWN MALABAR | 29.99 GF

Fish fillets or prawns cooked with fresh curry leaves and mustard seeds in a mildly flavoured creamy sauce

### FISH/PRAWN VINDALOO | 29.99 GF

Fish fillets or prawns cooked in a tangy, spicy, hot gravy, finished with coconut milk

### FISH/PRAWN KORMA | 29.99 GF

Fish or prawns cooked in a mild, creamy cashew nut sauce with the chef's special gravy



VEGETARIAN



GLUTEN-FREE



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MELA INDIAN SWEETS & EATS



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## CHEF'S SPECIAL



### ROYAL GOAT CURRY | 28.<sup>99</sup> GF

Goat meat on the bone cooked with tomato, onion, and turmeric, flavoured with the chef's special spices

### RARA GOAT | 28.<sup>99</sup> GF

A unique mutton dish combining goat pieces with goat mince, simmered in the chef's special tomato-based gravy



## SET PLATES

### VEGETABLE PLATTER | 28.<sup>99</sup> GF

A selection of Paneer Tikka, Onion Bhaji, Samosa, and Hara Bhara Kebab. Served with mint and coriander chutney

### MIXED NON-VEGETABLE PLATTER | 36.<sup>99</sup> GF

A selection of Chicken Tikka, Lamb Seekh Kebab, Onion Bhaji, and Afghani Chicken or Fish Tikka

### CHICKEN PLATTER | 30.<sup>99</sup> GF

A selection of Chicken Tikka, Afghani Chicken, and Tandoori Chicken. Served with mint and coriander chutney

## HYDERABADI BIRYANI

A slow-cooked combination of fragrant rice with meat or vegetables, Hyderabadi Biryani is a royal dish that blends the flavours of Mughlai and Andhra cuisines. Each biryani is served with raita

### HYDERABADI VEGETARIAN BIRYANI | 21.<sup>99</sup>

### HYDERABADI CHICKEN BIRYANI | 25.<sup>99</sup>

### HYDERABADI LAMB BIRYANI | 25.<sup>99</sup>

### HYDERABADI GOAT BIRYANI | 25.<sup>99</sup>



## THALIS

SHARING NOT ALLOWED

Thali refers to a selection of dishes served in small bowls, accompanied by a flat wholemeal roti, rice, and dessert.

### VEGETARIAN | 28.<sup>99</sup>

### NON-VEGETARIAN | 32.<sup>99</sup>

### SEAFOOD | 36.<sup>99</sup>



## RICE DISHES

### STEAM RICE | 4.<sup>99</sup>

### SAFFRON RICE | 6.<sup>50</sup>

### JEERA AND PEAS PULAO | 7.<sup>50</sup>

Rice cooked with peas, cumin seeds, and the chef's special spices

### KASHMIRI RICE | 8.<sup>99</sup>

Rice cooked with mixed dried fruits and the chef's special masala

### BIRYANI RICE | 8.<sup>99</sup>



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## DOSA

Dosa is a light, crispy pancake made from lentil and rice flour, enjoyed either plain or with spiced fillings

**PLAIN DOSA** | 15.<sup>99</sup>   **VEGAN**

**MASALA DOSA** | 18.<sup>99</sup>   **VEGAN**

**PANEER DOSA** | 21.<sup>99</sup>  

**EGG DOSA** | 21.<sup>99</sup> 

**CHICKEN DOSA** | 23.<sup>99</sup> 

**KEEMA DOSA (LAMB MINCE)** | 23.<sup>99</sup> 

**PRAWN DOSA** | 26.<sup>99</sup> 

**BUTTER CHICKEN DOSA** | 24.<sup>99</sup> 

## SIDES

**PAPADUMS (4PCS)** | 3.<sup>99</sup>

**MANGO CHUTNEY** | 3.<sup>99</sup>

**TAMARIND CHUTNEY** | 3.<sup>99</sup>

**MINT AND CORIANDER  
CHUTNEY** | 3.<sup>99</sup>

**MIXED PICKLE** | 3.<sup>99</sup>

**FRESH CUT CHILLIES** | 3.<sup>99</sup>

**CUCUMBER RAITA** | 5.<sup>99</sup>

**BOONDI RAITA** | 6.<sup>99</sup>

**KACHUMBER SALAD** | 7.<sup>99</sup>  
Tomato, cucumber, onion, lemon, and spices

**INDIAN SALAD** | 9.<sup>99</sup>  
Radish, tomato, cucumber, carrot, onion, chilli,  
lemon, and spices

## BREADS


**TANDOORI ROTI** | 4.<sup>99</sup> 


Wholemeal bread cooked in the clay oven

**MAIZE FLOUR + WHEAT FLOUR** | 5.<sup>99</sup> 

**MIX NAAN BASKET** | 23.<sup>99</sup>

A selection of plain, garlic, cheese, and keema or  
Kashmiri naan. Served with mint and coriander chutney


**PLAIN NAAN** | 4.<sup>99</sup> 

**BUTTER NAAN** | 5.<sup>99</sup> 

**GARLIC NAAN** | 5.<sup>99</sup> 

**CHEESE NAAN** | 6.<sup>99</sup> 

**CHEESE GARLIC NAAN** | 7.<sup>50</sup> 

**CHILLI NAAN** | 6.<sup>99</sup> 

**KEEMA NAAN** | 7.<sup>99</sup>

Stuffed with spicy ground meat, coriander,  
spices, and ginger

**KASHMIRI NAAN** | 7.<sup>99</sup> 

Stuffed with dried fruits, coconut, and nuts

**CHUR CHUR  
(TANDOORI PARATHA)** | 6.<sup>99</sup> 

**MINT PARATHA** | 6.<sup>99</sup> 

Wholemeal bread garnished with mint and coriander

**ALOO PARATHA** | 6.<sup>99</sup> 

Wholemeal bread stuffed with potato and spices





HOUSE-MADE HAPPINESS

# SWEET MOMENTS START HERE

**8.<sup>99</sup>**  
for 2 pcs

MAKE YOUR  
**PICK**  
MAKE YOUR  
**DAY**

Choose from our sweet display  
— please ask our friendly staff  
for assistance



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## DESSERT

**GAJRELA | 8.99**

**GULAB JAMUN | 8.99**

**RAS MALAI | 8.99**

**MANGO KULFI | 8.99**

**PISTA KULFI | 8.99**

**KHEER | 8.99**

**MELA  
SPECIAL**

**GULAB JAMUN WITH  
ICE CREAM | 8.99**

1pc gulab jamun with  
vanilla or chocolate ice cream

Plenty of in-house-made  
sweets are available. You  
can choose from our sweet  
display — please ask our  
friendly staff for assistance

## KIDS MENU

**CHIPS | 6.99** 🍀

**CHIPS & NUGGETS | 14.99**

**BUTTER CHICKEN + RICE/  
CHIPS | 16.99**

**MANGO CHICKEN + RICE | 16.99**

**SHAHI PANEER  
+ RICE/CHIPS | 16.99**



### GULAB JAMUN

A warm, melt-in-your-mouth dessert made from milk solids, soaked in fragrant rose and cardamom syrup—like a doughnut, but softer, juicier and irresistibly sweet.



### CHAM CHAM

A soft, spongy Indian sweet made from fresh paneer, soaked in sugar syrup and often filled or rolled in coconut—light, juicy, and perfect for those who love a delicate treat with a hit of festivity.



### MALAI GULAB JAMUN

Soft, syrup-soaked dumpling filled with sweet cream and topped with pistachios for a rich, indulgent twist on the classic.



# FOOD THAT FEELS LIKE A CELEBRATION





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PERTH, AUSTRALIA

A CULINARY JOURNEY

# BANQUETS

COURSE BY COURSE

Minimum of 4 people required per table for banquet service

## VEGETARIAN BANQUET

### ENTREE

Onion Bhaji, Paneer Tikka, Samosa

### MAINS

Kadai Paneer, Mixed Vegetables Curry,  
Yellow Daal

### ACCOMPANIMENTS

Rice, Garlic Naan, Plain Naan, Kachumber  
Salad, Raita, Papadums, Chutney

### DESSERT

Gulab Jamun or Kheer

**\$49.99**

PER PERSON

No takeaway

## MELA BANQUET

### ENTREE

Samosa, Onion Bhaji, Chicken Tikka, Lamb  
Seekh Kebab

### MAINS

Butter Chicken, Lamb Rogan Josh, Mixed  
Vegetables Curry, Yellow Daal

### ACCOMPANIMENTS

Rice, Garlic Naan, Plain Naan, Kachumber Salad,  
Raita, Papadums, Chutney

### DESSERT

Gulab Jamun or Kheer

**\$59.99**

PER PERSON

Main dishes can be prepared mild, medium, hot,  
or extra hot — please specify your preference.

## MELA CATERING




We offers full-service catering — from conceptualising  
a menu tailored to your needs, to organising staff, styling,  
music, and more.

Catering is available in our on-premise function area or at  
an external location. Whether for 30 guests or 1,200, every  
event is given the same attention to detail.

Please inform our staff of any dietary requirements or special requests, and let us know if you would like your food prepared mild, medium, or hot.

Kindly allow the chef approximately 25 minutes to prepare your meal so we can serve you the freshest and finest dishes.

Please note that our products may contain, or be prepared in kitchens that handle, the following allergens: peanuts, tree nuts, seafood, soy, milk and other dairy products, egg, sesame, wheat (gluten), and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen-free. If you are ordering vegan food, please inform our staff.

 VEGETARIAN  GLUTEN-FREE  PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS OR SPECIAL REQUESTS



