MHERE FLAVOUR FEELS LIKE HOME HOME

AN INDIAN LEGACY, 25 YEARS IN THE MAKING

INDIAN RESTAURANT

MENU

NON - FR/ LUNCH 11AM-3PM DINNER 5PM-10PM

SAT - SUN LUNCH 11AM-4PM DINNER 5PM-10PM

(08) 9227 7367 | MELAPERTH@GMAIL.COM

| 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





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 🐶 📵 VEGAN







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

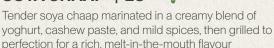
CHEESE CHILLI | 20.99 🐶 📵





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

TANDOOR MALAI SOYA CHAAP | 23.99





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

CHICKEN 65 | 17.50 GE

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 GB



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 GB



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

LAMB CUTLET | 24.99 GD



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 | 27⁵⁰ @



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 VEGAN



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











STREET HAWKER JUNCTION

DAHI BHALLA TOWER | 13.99 🦃



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

PANI KE PATASHE | 13.99 🀶 VEGAN





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

CHAAT WALA SAMOSA | 13.99 🦃



CHOLE BHATURE | 19.99 🐶 VEGAN





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

DAHI SEV POORI | 15.99 🦠



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

CHAAT WALI PAPRI | 13.99



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

VEG MANCHURIAN | 19.99 🐶 VEGAN





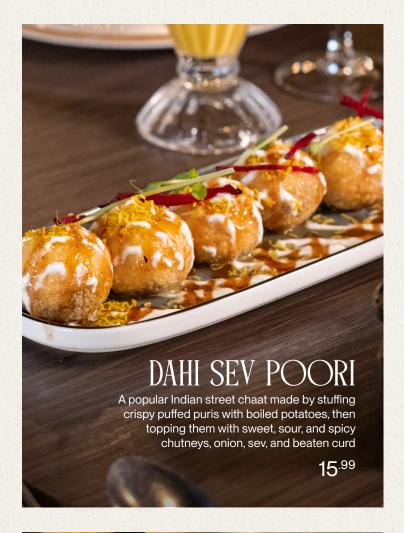
sauce with bold notes of tangy, sweet, spicy, and salty flavours

MAKKI ROTI & SAAG | 24.99 🦑



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

FROM CART () HEART







CRAFTED with CARE SERVED with ELEGANCE

bringing India to your plate.



KADAHI PANEER

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





MELA INDIAN RESTAURANT



INDIAN CLASSICS, REFINED FOR TODAY



PERTH. AUSTRALIA

VEGETARIAN CURRIES

PLEASE ASK STAFF FOR VEGAN REQUIREMENTS

YELLOW DAAL | 18.99 & GP VEGAN





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

DAAL MAKHANI | 19.99 🐶 📵

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

DUM ALOO | 20.99 & @

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

BOMBAY ALOO | 20.99 🐶 📵 VEGAN







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

ALOO MATAR | 20.99 & GP VEGAN







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

MIX VEG KORMA | 21.99 🐶 🕼





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

ALOO PALAK | 20.99 🐶 📵 VEGAN







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

KADHI PAKODA | 20.99 🐶 📵



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

BHINDI MASALA | 20.99 🐶 🐠 VEGAN







Okra lightly fried and coated with tomato and onion

MIXED VEGETABLES

CURRY | 20.99 & GD VEGAN





Seasonal vegetables cooked in a mild, tomato-and-onionbased sauce

MUSHROOM MUTTER | 20.99 🐶 🕼



A royal cashew nut-based curry with mushrooms and peas

MUSHROOM DO PYAZA | 20.99 & GD VEGAN







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

MALAI KOFTA | 23.99 🐶 📵



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

PALAK PANEER | 25.99 🐶 📵



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

KADAHI PANEER | 25.99 🐶 📵



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

SHAHI PANEER | 25.99 🐶 🕼





A rich, creamy tomato curry with soft homemade paneer

PANEER LABABDAR | 25.99 & G



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

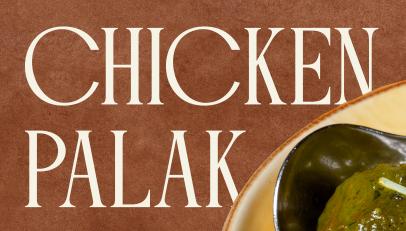
PANEER TIKKA MASALA | 25.99 🐶 🕼





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





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

26.99

26.99

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

BUTTER CHICKEN





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PERTH, AUSTRALIA

CHICKEN CURRIES

BUTTER CHICKEN | 26.99 @



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

CHICKEN TIKKA MASALA | 26.99



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

CHICKEN PALAK | 26.99 @



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

CHICKEN KADHAI | 26.99 @



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

CHICKEN VINDALOO | 26.99 @



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

HOME-STYLE CHICKEN CURRY | 26.99 GB

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

CHICKEN KORMA | 26.99 @



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



CHICKEN CHETTINAD | 26.99 G

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 @



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

CHICKEN MADRAS | 26.99 @



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

ACHARI CHICKEN | 26.99 @



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

LAMB CURRIES

LAMB ROGAN JOSH | 27.99 GP



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

SAAG GOSHT | 27.99 GE



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

LAMB VINDALOO | 27.99 GD



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

LAMB KORMA | 27⁹⁹ GB



A medium-spiced curry in a silky cashew nut gravy

LAMB MADRAS | 27.99 GE



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 G



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 @



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

FISH/JHINGA MASALA | 29.99 @



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

FISH/PRAWN MALABAR | 29.99 GD



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

FISH/PRAWN VINDALOO | 29.99 G



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

FISH/PRAWN KORMA | 29.99 G



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







••••• MELA INDIAN SWEETS & EATS

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CHEF'S SPECIAL



ROYAL GOAT CURRY | 28.99 @

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

RARA GOAT | 28.99 GB



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



SET PLATES

VEGETABLE PLATTER | 28.99 🐶 📵



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

MIXED NON-VEGETABLE PLATTER | 36.99 @

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

CHICKEN PLATTER | 30.99 @



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 | 21.99 🐶

HYDERABADI CHICKEN BIRYANI | 25.99

HYDERABADI LAMB BIRYANI | 25.99

HYDERABADI GOAT BIRYANI | 25.99



THALLS SHARING NOT ALLOWED

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

VEGETARIAN | 28.99

NON-VEGETARIAN | 32.99

SEAFOOD | 36.99



RICE DISHES

STEAM RICE | 4.99

SAFFRON RICE | 6.50

JEERA AND PEAS PULAO | 7.50 &

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

KASHMIRI RICE | 8.99

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

BIRYANI RICE | 8.99







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DOSA

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





MASALA DOSA | 18.99 🐶 📵 VEGAN

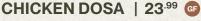


PANEER DOSA | 21.99 🐶 📵



EGG DOSA | 21.99 @





KEEMA DOSA (LAMB MINCE) | 23.99 @

PRAWN DOSA | 26.99 GB



BUTTER CHICKEN DOSA | 24.99 @

SIDES

PAPADUMS (4PCS) | 3.99

MANGO CHUTNEY | 3.99

TAMARIND CHUTNEY | 3.99

MINT AND CORIANDER CHUTNEY | 3.99

MIXED PICKLE | 3.99

FRESH CUT CHILLIES | 3.99

CUCUMBER RAITA | 5.99

BOONDI RAITA | 6.99

KACHUMBER SALAD | 7.99

Tomato, cucumber, onion, lemon, and spices

INDIAN SALAD | 9.99

Radish, tomato, cucumber, carrot, onion, chilli, lemon, and spices

BREADS

TANDOORI ROTI | 4.99 🐶

Wholemeal bread cooked in the clay oven

MAIZE FLOUR + WHEAT FLOUR | 5.99

MIX NAAN BASKET | 23.99

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

PLAIN NAAN | 4.99

BUTTER NAAN | 5.99

GARLIC NAAN | 5.99

CHEESE NAAN | 6.99

CHEESE GARLIC NAAN | 7.50

CHILLI NAAN | 6.99 &

KEEMA NAAN | 7.99

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

KASHMIRI NAAN | 7.99

Stuffed with dried fruits, coconut, and nuts

CHUR CHUR (TANDOORI PARATHA) | 6.99 🐶

MINT PARATHA | 6.99

Wholemeal bread garnished with mint and coriander

ALOO PARATHA | 6.99

Wholemeal bread stuffed with potato and spices





HOUSE-MADE HAPPINESS

SWEET MONEYTS START HERE

8.99 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 &

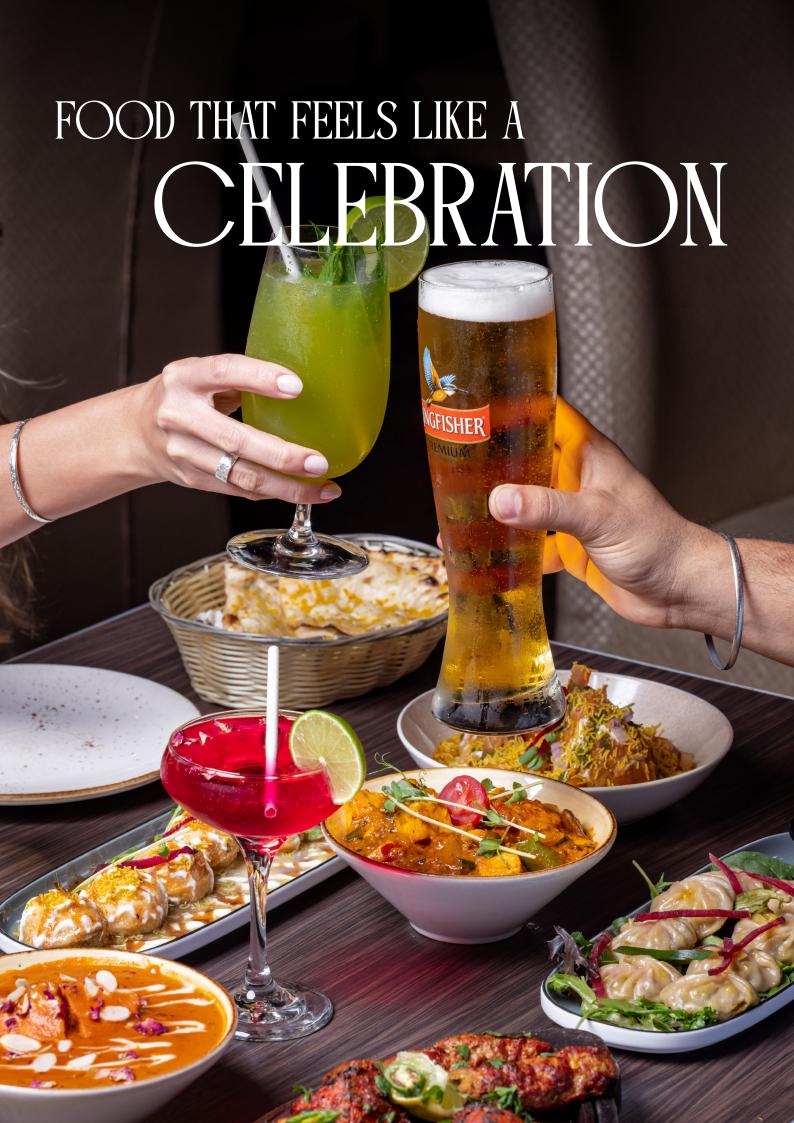
CHIPS & NUGGETS | 14.99

BUTTER CHICKEN + RICE/ CHIPS | 16.99

MANGO CHICKEN + RICE | 16.99

SHAHI PANEER + RICE/CHIPS | 16.99









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A CULINARY JOURNEY

COURSE BY COURSE

Minimum of 4 people required per table for banquet service

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, Chutnev

DESSERT

Gulab Jamun or Kheer

PER PERSON

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

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.











