

ALL OF JULY 2026

# MELA MEXICANA

**CHEF SHAMSUL WAHID**  
Group Executive Chef

**CHEF ASHISH SHARMA DIAZ DEL CASTILLO**  
Chef De Cuisine

Chef Ashish and Chef Shamsul come together to explore the delicious similarities between Mexico and India: two cultures that take their street food seriously, their spice personally, and their celebrations loudly.

Drawing from Ashish's Mexican roots and Shamsul's understanding of India's evolving food culture, the menu reimagines classic Mexican flavours through a distinctly SOCIAL lens.

If Mexico and India ever shared a kitchen, it would probably look a lot like this.

## BOTANAS (STARTERS)

**GUAC 'N' ROLL CHIPS - ₹495**

- VEG - Enjoy your avo-cardio with tortillas.
- NON VEG - Have you ever tried guac with prawn & chicken crackers?

• **NACHO AVERAGE LOVE TRIANGLE - ₹345**

Tres shades of crunchy. Pink, green and black nachos with salsa.

• **CORN CHIVDA CHAAT - ₹375**

Chivda, pero make it Mexicano. Corn flakes tossed with pico, salsa macha and Mexican nuts.

**TINGA TOSTADA - ₹375 / ₹395**

- GAJAR-BASED - Ting-ting! Savoury gajar ka halwa layered over crispy corn tortilla.
- CHICKEN TIKKA - Tikka takeover on a Mexican favourite.

**CHILLI CHIPOTLE - ₹325 / ₹475**

- ALDO - Aloo says hola! Classic chilli potato with a chipotle kick.
- CHICKEN - Chipotle-kissed chilli chicken. Muy bueno!

**QUESO FUNDIDO - ₹575 / ₹545**

Mexico's loaded answer to cheese fondue.

- PLANT-BASED
- CHICKEN BARBACOA

## PLATOS FUERTES (LARGE PLATES)

• **DRY NOODS AKA FIDEOS SECOS - ₹595**

Mexico's comfort food. Thin noodles deep fried and tossed in creamy sauce.

**BURRITO AND A BOWL - ₹575 / ₹575**

- CHIPOTLE MUSHROOM - Chipotle mushrooms, cheese, veggies and fresh avocado. You probably should've skipped breakfast for this one.
- MEXICAN BBQ CHICKEN - Mexican red rice served with black beans, fresh avo and a Mexican BBQ chicken burrito.

**CHIMICHANGA - ₹575 / ₹575**

Apologies, we may have deep-fried your burrito.

- CHIPOTLE MUSHROOM
- BARBACOA CHICKEN

• **BIRRIA SANDO - ₹595**

Lamb birria and nihari mutton stacked on a brioche loaf and loaded with cheese.

• **CHICKEN BARBACOA TORTA - ₹475**

A classic Mexican chicken sandwich with a desi tikka twist.

## GARNACHAS (STREET SNACKS)

**MUSHROOM EMPANADAS - ₹425**

Crispy pastry pockets stuffed with mushroom and molten cheese.

**CHICKEN TINGA EMPANADAS - ₹445**

Crispy pastry pockets stuffed with chicken tinga and molten cheese.

**CHEESY MUSHROOM QUESADILLA - ₹475**

Mushrooms and melted cheese wrapped up in a warm tortilla. Shroom service, amigo.

**CHEESY CHICKEN QUESADILLA - ₹495**

Juicy chicken and molten cheese folded into a golden tortilla.



Had a fiesta? Taco 'bout it!  
Show us your love by leaving a note on our cactus.

## TACOS

**BAJA-O-MUSHROOM TACO - ₹495**

Golden-fried oyster mushrooms tucked into tacos. Thoko taali!

**AL PASTOR CHICKEN TACO - ₹495**

Smoky, spice-marinated chicken tucked into soft tacos. Cluck yeah!

**TACO 'BOUT FISH - ₹495**

Crispy basa tucked into a taco. Quite the catch.

**MUTTON SEEKH TACO - ₹495**

Seekh-o kuch Mexico se. Seekh kebab crashed in a taco.

## POSTRES (DESSERTS)

**CONCHA FRENCH TOAST - ₹375**

French toast made with traditional Mexican sweet bread.

**THE IMPOSSIBLE CAKE - ₹375**

Rich chocolate cake topped with a creamy layer of flan, lovingly called Chocoflan.

Prices are in INR and inclusive of food and service. We levy no additional service charge. Government taxes as applicable.



