

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.



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## CÓCTELES (MEXI-COCKTAILS)

**BORRACHO MICHELADA - ₹795**  
 Beer and Jose Cuervo Silver meet hot sauce, soy, worcestershire, tajín, and fresh lime. Savoury beer has entered the chat.

**BATANGA - ₹895**  
 Jose Cuervo Silver, cola, fresh lime and a rim lined with salt. Salud!

**HIBSHI MARGARITA - ₹795**  
 This one's got a floral kick with Jose Cuervo Silver, hibiscus, sweet litchi and kaffir lime.

**EL TAMARINDO - ₹895**  
 Desi-mexi favourite: smoked spicy tamarind gets a taste of Jose Cuervo Silver, fresh coriander, and zesty lime.

**PINEAPPLE JALAPEÑO PICANTE - ₹795**  
 Jose Cuervo Silver with pickled pineapple, jalapeño, cilantro, lime, and a dash of brine.

**CANTARITO (1L) - ₹1895**  
 When life gives you lemons, pair it with Jose Cuervo Silver, beer, orange, and grapefruit!

**MEXICAN SPICED HOT CHOCOLATE [COCKTAIL] - ₹795**  
 We spiked your hot chocolate. Jose Cuervo Silver, coffee liqueur, chilli powder, and cayenne powder, with demerara sugar for a lil' sweetness.

## ZERO-PROOF CÓCTELES

**NOT A PALOMA - ₹545**  
 Fresh tangy lime juice and grapefruit soda. All the Paloma energy, none of tomorrow's regrets.

**TAMARIND GINGER SMASH - ₹345**  
 Sweet, tangy imli, with a sharp zesty kick of ginger.

## CABALLITO (SHOTS)

**LA ROJA - ₹495**  
 Set of 4 - ₹1485 / Set of 8 - ₹2475  
 A shot of Jose Cuervo Silver with honey, lemon, and a floral surprise.

**JOSE HOT - ₹495**  
 Set of 4 - ₹1485 / Set of 8 - ₹2475  
 Spicy? Sweet? Maybe both?  
 This Jose Cuervo Silver's got honey, lemon and jalapeño.

## TEQUILA & MEZCAL (30ML)

- 1800 TEQUILA AÑEJO - ₹1395
- 1800 SILVER REPOSADO - ₹1095
- 1800 TEQUILA SILVER - ₹1045
- JOSE CUERVO REPOSADO - ₹595
- JOSE CUERVO SILVER - ₹445
- CREYENTE MEZCAL JOVEN - ₹995

Alcohol will only be served to patrons of legal drinking age. Valid till stocks last. T&C apply.

MELA MEXICANA is bringing a month-long fiesta to the hood. Two cultures from two different corners of the world, united by a complete inability to keep things low-key.

From big flavours to music, cocktails, art and community experiences, this is a celebration of everything that happens when two masters of maximum effort meet.