

# MELA

## BREAKFAST

### SAVORY

#### ENGLISH BREAKFAST STYLE SHAKSHUKA 110

2 eggs, baked tomatoes sauce, crispy bacon, chicken sausage, hash brown, chickpeas and spinach

#### POACHED EGGS TIKKA MASALA 80

2 poached eggs, tikka masala sauce, yogurt served with roti paratha bread

#### FRENCH OMELETTE WITH SALMON GRAVLAX 110

Egg omelette, salmon gravlax, whipped cheese, mix of herbs

#### EGGS BENEDICT & MORTADELLA 110

2 poached eggs, english muffin, mortadella, mushroom julienne

#### COTTAGE CHEESE, TRUFFLE HONEY AND SALMON 110

Cottage cheese, soft-boiled egg, salmon gravlax, crispy green salad, nuts, truffle honey  
Add red caviar +40

#### UNAGI EEL SCRAMBLED EGGS 95

3 egg scramble, roasted eggplant, cream cheese, unagi eel and local pickles

#### COUNTRY-STYLE EGGS, FETA CHEESE AND GRILLED VEGETABLES 80

3 eggs sunny side up, baked cherry tomatoes, confit potatoes, feta cheese, beer bread, and shimeji mushrooms

#### HUMMUS BOWL WITH SOFT-BOILED EGG & EGGPLANT 80

Hummus, eggplant, soft-boiled egg, pickles, tahini, cherry tomatoes, zaatar, and olive oil

#### PARMESAN BUCKWHEAT WITH MUSHROOMS & POACHED EGG 80

Buckwheat, mushroom julienne, poached egg, parmesan cheese, spinach, and black pepper

#### AVOCADO CROISSANT WITH POACHED EGG & PARMESAN 120

Crispy croissant, guacamole, poached egg, rocket salad, and grana padano

#### POWER BREAKFAST WITH SOFT-BOILED EGG & SPINACH 110

Buckwheat, mushroom julienne, poached egg, parmesan cheese, spinach, and black pepper

### SWEET

#### CURD CHEESECAKES SYRNIKI 110

Cottage cheese, blueberry compote, sour cream, hazelnut

#### FRENCH CROISSANT BREAKFAST WITH MANGO TARTAR 90

Butter croissant, mango tartar, raspberry jam, whipped butter, and yogurt

#### ORANGE CRÊPES SUZETTE 65

Crepes with local orange syrup, orange fillet, almonds, and vanilla ice cream

## Perfect for Sharing

### BIG MELA BREAKFAST

Tzatziki, hummus, guacamole, salmon gravlax, goat feta cheese with truffle honey, mushroom julienne, quail eggs with red caviar

180

### MELA SHARING PLATTER

Mortadella, seasonal fruits, vegetable crudités with tzatziki, red caviar and pancakes, local cheese, tapas selection, mini dessert set

250

## Main

### VEGETABLES

#### CRISPY EGGPLANTS 75

Crispy eggplants, unagi eel mousse, pickled cucumbers

#### BIG GREEN SALAD 75

Avocado, zucchini, crispy romaine and spinach salad, broccolini, fennel, herbs & yogurt dressing, goat feta, pistachios

#### TOFU RED CURRY WITH RICE 80

Tofu, chickpeas, yogurt, curry leaves and cashew nuts, nasi kuning, rice

### MEAT & POULTRY

#### BEEF & BACON MUFFIN 130

Marbled beef patty, bacon jam, romaine lettuce, cheddar cheese, sunny side up egg

#### CHICKEN PROTEIN PLATE 110

Grilled chicken skewers, tzatziki, grilled tomatoes, charred salad, green olives, feta cheese

#### CHICKEN & PRAWNS SALAD 95

Green papaya, grilled chicken, prawns, peanut dressing, herbs

#### 48-HOUR GRILLED PORK BELLY ON YELLOW RICE 130

Pork belly, kimchi, coconut rice, local sambal

#### DUCK LEG CONFIT 150

12-hour slow cooked duck, pumpkin cream with garam masala, unagi sauce, spinach

#### KWETIAU NOODLES 110

Flat rice noodles, basil, marbled minced beef, ginger sauce

### FISH & SEAFOOD

#### HUMMUS WITH PRAWNS 95

Hummus with prawns, chorizo and green olives  
Add Chorizo +10

#### GRILLED SALMON SALAD 140

Romaine lettuce, confit salmon, homemade spicy mayo, peanuts

#### TUNA NICOUSE SALAD 120

Grilled tuna, confit potatoes, green beans, anchovies, quail eggs

#### PARATHA FLATBREAD 90

WITH GUACAMOLE & PRAWNS  
Guacamole, salsa pica de gallo, prawns, pickled onions

#### THAI PRAWN SOUP 110

Spicy Thai coconut soup with prawns

### MELA NASI GORENG

Choice of prawns, chicken satay, or vegetables with nasi kuning, ginger sauce, crispy peanuts, sambal mattah, and furikake

WITH VEG 80

WITH PRAWNS 120

WITH CHICKEN 110

### BREAD

BEER BREAD, ONION BUTTER 30

PARATHA FLATBREAD, GREEK YOGURT 30

### SMALL PLATES

PICKLED OLIVES 25

GOAT FETA, TRUFFLE HONEY,  
PISTACHIOS 35

PICKLES SELECTION 25

CONFIT POTATOES, TZATZIKI 35

CHARRED BROCCOLI, TAHINI, ZAATAR 35

### CLASSIC COCKTAILS

150

#### LILLET BLANC

Lillet Blanc, Mancino Bianco, topped with tonic

#### ROYAL FRANCE

Crème de Cassis syrup, sparkling wine - Cape Discovery

#### CLASSIC MARGARITA

Tequila, triple sec, lime juice, simple syrup

#### NEGRONI

Gin, sweet vermouth, Campari

#### WHISKEY SOUR

Whiskey, lemon juice, simple syrup, Angostura orange bitters, fomee

#### LIMONCELLO SPRITZ

Limoncello, sparkling wine, top soda

