

Traversing the length and breadth of the vast state of Maharashtra, Mystic Masala brings to you a careful selection of the finest dishes from the various communities of the state, showcasing forgotten cooking methods and heirloom recipes.

Whether you find seafood irresistible or love your vegetables, are in the mood to celebrate over a festive lunch or are simply looking for a comforting, home-style dinner, Mystic Masala has something for everyone.

Indulge in the tantalizing flavours of freshly made spice mixes and the sheer delights of seasonal produce and lesser-known desserts from our laboriously researched recipes, cooked the traditional way—slowly and with love.

## BEVERAGES

### COCKTAILS

#### Spicetini

Bourbon whiskey served with warm honey water, married with hints of cardamom, cinnamon, cloves and star anise  
211 kcal

1350

#### Solkadhi Martini

Authentic drink of Konkan, mixed with neutral spirit and juniper berries with touch of sharp and shaken with acidic vermouth  
231 kcal

1350

#### Mystini

Sweet mystery of red and yellow capsicum with hint of fresh mints, served with gin and tangy notes  
173 kcal

1250

#### Chinchtini

Tamarind, which is known as Chinch in Marathi language, served with vodka along with sweetener of cranberry and rimmed with rock sugar salt, red chili powder with spicy notes  
183 kcal

1250

#### Mirchitini

Peach and pineapple served with agave spirit with the after taste of spicy green chili  
183 kcal

1150

### MOCKTAILS

#### Gavti Chaha Iced Tea

Lemongrass iced tea  
35 kcal

375

#### Kairi Punch

Mango Panna, mint, red chili, roasted cumin  
130 kcal

375

### BAR BITES

#### Chakli with yogurt dip

Crunchy, spiced savouries served with a cooling garlic and chili yogurt dip  
100 gms | 325 kcal | 🌾 🍌 🥛 🥑

350

#### Bakarwadi Bhel

A Pune classic of spicy-sweet spirals tossed with onions and chutneys  
140 gms | 395.8 kcal | 🌾 🍌 🥑 🥒

350

#### Bar Bite Platter

A large portion of our best bar bites for your table!  
160 gms | 425.80 kcal | 🌾 🍌 🥛 🥑 🥒

375

### SOUPS

#### Tomato Saar with Dal Vada

Delicate soup of tomato and coconut served with crunchy lentil vadas  
140 ml | 275.8 kcal | 🥛

550

#### Paandhra Rassa with Fried Onion

Delicate vegetable broth with coconut milk and mild spices, served with golden fried onion  
140 ml | 325.5 kcal | 🍌 🥛

550

#### Chicken Alni with Thecha Cheese Straws

Clear herbed soup of chicken served with thecha-flavoured cheese straws  
140 ml | 225.8 kcal | 🥛 🌾

650

#### Paandhra Rassa with Mutton Floss

Delicate broth of mutton stock and spices served with spicy shredded mutton  
140 ml | 225.8 kcal | 🍌 🥛

650

#### Prawn Soup with Thecha Cheese Straws

Aromatic prawn soup served with thecha-flavoured cheese straws  
140 ml | 225.8 kcal | 🦐 🥛 🌾

650

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🥚 Eggs 🥜 Peanuts 🐌 Molluscs 🥛 Soy 🧂 Sulphites 🦀 Crustaceans 🐟 Lupin  
🟢 Indicates Vegetarian 🟠 Indicates Non-vegetarian 🌶 Indicates dishes that can be spicy

Please inform our associate if you are allergic to any ingredients.

All prices are in Indian Rupees and subject to Government Taxes

\*An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary\*

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## SALAD

- **Peru chi Koshimbir** 450  
 Pune's famous guavas tossed in a spicy-sweet yogurt dressing  
 120 gms | 375.8 kcal | 🥤
- **Koshimbir of the day** 450  
 Ask your server for the traditional salad of the day  
 120 gms | 225.8 kcal | 🍷 🥤
- ▲ **Javla Kismur** 650  
 Piquant salad of roasted dried baby prawns and red onions in a kokum vinaigrette  
 100 gms | 325.8 kcal | 🦐 🌿

## STARTERS

- **Hirva Batata Vada** 850  
 House-special potato vadas flavoured with a spicy green masala  
 120 gms | 293 kcal | 🌿
- **Kothimbir Vadi** 850  
 A Marathi classic of coriander cakes, steamed and fried to a crisp  
 120 gms | 262 kcal | 🦋
- **Dudhi Che Mutke** 850  
 Fist-shaped dumplings of bottle gourd, coriander, and chickpea flour, steamed and pan-tossed, served with a fresh chutney  
 120 gms | 285 kcal | 🦋
- **Sabudana Poppers** 850  
 Crunchy, mini tapioca vadas served with a yogurt and peanut dip  
 120 gms | 401.5 kcal | 🍷 🥤
- **Alu Vadi** 850  
 Colocassia leaf spirals stuffed layered with spiced chickpea flour, steamed and shallow fried  
 120 gms | 249 kcal

- **Surali Chi Vadi** 850  
 Delicate, mildly tangy chickpea noodle rolls dressed with a mustard seed tempering  
 120 gms | 249 kcal | 🌿
- ▲ **Chicken Kheema Pattice** 1150  
 Potato croquettes stuffed with spiced chicken mince, served with a fresh green chutney  
 110 gms | 479.3 kcal | 🌿
- ▲ **Hirva Masala Chicken Wings** 1150  
 Tender boneless chicken marinated in a fresh green masala and cooked until smoky  
 120 gms | 421.8 kcal
- ▲ **Kaanda Lasun Mutton** 1200  
 Boneless mutton cooked in a fiery-smoky Kolhapuri masala with whole garlic and shallots  
 120 gms | 578.3 kcal
- ▲ **Prawn Aluvadi** 1200  
 Pathare Prabhu specialty of colocassia leaf spirals stuffed with baby prawns and spiced chickpea flour, steamed and shallow fried  
 120 gms | 485.89 kcal | 🦐
- ▲ **Chutney Che Saorange** 1250  
 Young pomfret stuffed with a tangy green coconut chutney, coated in a spicy red masala, rava crumbed and shallow fried  
 240 gms | 578.3 kcal | 🐟 🌿
- ▲ **Koli Fried Fish** 1350  
 Spicy fried fish—choose your fish (Surmai/Rawas/Pomfret/Prawns), rava-crumbed and shallow fried  
 120 gms | 375.5 kcal | 🌿  
 100 gms | 390.8 kcal | 🌿  
 120 gms | 355.5 kcal | 🌿  
 100gms | 380 kcal | 🌿

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## MAINS

- Batatyachi Bhaaji** 950

Mildly spiced boiled potatoes tossed in a tempering of mustard seeds, green chillies and curry leaves.  
A great side to everything!  
200 gms | 425.5 kcal | 🥕🌿🥛
- Phansaachi Bhaaji** 950

Young jackfruit cooked with cashews and topped with a tempering of garlic and curry leaves.  
Best paired with poli  
200 gms | 325.5 kcal | 🥕🌿🥛
- Khandeshi Vaangyacha Bhareet** 950

Green eggplant mash cooked with peanuts, garlic, and spring onions. Best paired with bhakri  
200 gms | 387.9 kcal | 🥕
- Alu cha Phatphada** 950

Colocassia leaves and stems cooked to a thick curry with coconut slices and cashews.  
Best paired with ambe mohar rice or amboli  
200 gms | 415.5 kcal | 🥕🌿🥛
- Pithla** 950

A rustic Maharashtrian classic of gram flour cooked to a smooth curry.  
Best paired with bhakri or ambe mohar rice  
200 gms | 310.3 kcal | 🌿
- Bharli Vaangi** 950

Eggplants stuffed with a peanut and coconut mix, cooked in house-special goda masala and tamarind.  
Best paired with bhakri or amboli  
200 gms | 400 kcal | 🥕🌿🥛
- Shev Bhaaji** 950

Smoky curry made from charred onions and coconut, simmered with gram flour vermicelli.  
Best paired with bhakri or amboli  
200 gms | 425 kcal | 🌿

- ▲ Malvani Chicken** 1250

Spicy, coastal inspired chicken curry in a roasted onion and coconut base.  
Best paired with Malvani vade or rice bhakri or ambe mohar rice  
225 gms | 411.2 kcal | 🥕🌿🥛
- ▲ Saoji Chicken/Mutton** 1250

Spicy chicken or mutton curry from the Saoji community of Nagpur. Best paired with bhakri or ambe mohar rice  
225 gms | 398.8 kcal | 🥕🌿🥛
- ▲ Kaala Chicken/Mutton** 1250

Nashik-style smoky curry of mutton or chicken in a charred onion and coconut base.  
Best paired with masala or jowar bhakri or ambe mohar rice  
225 gms | 410.8 kcal | 🥕🌿🥛
- ▲ Kolhapuri Mutton Sukka** 1250

Tender goat meat curry in a Kolhapur-special masala. Best paired with bhakri or poli  
225 gms | 411.3 kcal | 🌿🥛
- ▲ Koli Fish Curry** 1350

Catch of the day cooked in the tradition of Mumbai's fishing community, in a spicy curry and house special masala. Best paired with rice bhakri or ambe mohar rice  
200 gms | 385 kcal | 🌿🐟🥛
- ▲ Kolambi cha Hirva Kaalvan** 1400

Mildly spiced coconut based green curry with succulent prawns. Best paired with rice bhakri or ambe mohar rice  
200 gms | 488.8 kcal | 🦐🌿🥛

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## MEALS

- Puran Poli** 750  
 Festive meal of classic lentil and jaggery-stuffed breads served with spicy-sweet dal, warm saffron milk, melted ghee, and a potato side  
 100 gms | 385 kcal | 🥛🍌🌾
- Farmer's Lunch** 1050  
 Rustic meal of masala bhakri (millet flatbreads), Pithla, and stuffed eggplant curry  
 250 gms | 425.5 kcal | 🥛🍌🌾
- Nagpuri Vada Bhaat with Tamarind Saar** 1050  
 Lentil Vadas cooked with fragrant short grain rice, served with a delicious chili oil and tangy tamarind broth  
 200 gms | 367 kcal | 🥛🍌🌾
- Masale Bhaat with Katchi Amti** 1050  
 Festive rice made using fragrant ambe mohar, seasonal vegetables and a freshly ground signature masala, served with spicy-sweet dal, melted ghee, and a side salad  
 200 gms | 367 kcal | 🥛🍌🌾
- Chef's Special Thali** 1250  
 A Mystic Masala feast comprising the day's specials  
 300 gms | 545.8 kcal | 🥛🍌🌾🐟
- ▲ Malvani Kombdi Vade** 1350  
 Spicy chicken curry in a roasted onion and coconut base, served with multigrain fried breads or amboli and a side salad  
 250 gms | 415.8 kcal | 🥛🌾🍌
- ▲ Kolhapuri Goli Pulao with Paandhra Rassa** 1350  
 Mutton mince balls cooked with delicate ambe mohar rice and served with white broth  
 250 gms | 485.9 kcal | 🥛🍌
- ▲ Kolambi cha Hirva Kaalvan** 1550  
 Mildly spiced coconut based green curry with succulent prawns, choice of rice or amboli  
 285 gms | 385.5 kcal | 🍌🐟🌾
- ▲ Chef's Special Thali** 2250  
 A Mystic Masala feast comprising the day's specials  
 350 gms | 685.6 kcal | 🍌🐟🌾🍌🌾

## BREADS

- Bhakri (rice/jowar/bajra)** 200  
 Rice/sorghum/pearl millet flatbreads, finished on the flame, served with white butter  
 100 gms | 115 kcal | 🥛
- Masala Bhakri** 200  
 Sorghum flatbreads cooked in a spicy green masala, served with white butter  
 100 gms | 120 kcal | 🥛
- Amboli** 200  
 Spongy, fermented rice and lentil pancakes, best to eat with spicy curries  
 120 gms | 125 kcal | 🥛
- Poli (whole wheat chapati)** 200  
 Soft, layered whole wheat chapatis brushed with ghee  
 70 gms | 205.5 kcal | 🌾🥛
- Malvani Vade** 200  
 Spiced, multigrain puris from coastal Maharashtra. Great with spicy curries or just a bowl of yogurt  
 80 gms | 95 kcal | 🌾

## RICE

- Steamed Ambe Mohar Rice** 600  
 Soft-cooked, fragrant, short grain rice local to Maharashtra  
 170 gms | 245.5 kcal | 🥛
- Masale Bhaat** 600  
 Festive rice made using fragrant ambe mohar, seasonal vegetables and a freshly ground signature masala  
 180 gms | 285.7 kcal | 🍌🥛
- ▲ Chicken Parbi Pulao** 1050  
 Flavourful chicken rice with boiled eggs cooked in the Pathare Prabhu tradition  
 200 gms | 285.7 kcal | 🍌
- ▲ Kolhapuri Goli Pulao** 1150  
 Mutton mince balls cooked with delicate Ambe Mohar rice  
 180 gms | 345.5 kcal | 🥛

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## DESSERTS

- █ **Kokum Sorbet** 550  
Fruity, sweet and salty sorbet of Kokum and our special spice mix  
80 gms | 168 kcal
- █ **Kharvas** 550  
Steamed colostrum pudding infused with saffron and cardamom  
80 gms | 395.7 kcal | 🥛🍌
- █ **Gavhiyachi Kheer** 550  
Hand rolled pasta cooked in reduced milk and flavoured with saffron  
100 gms | 425.9 kcal | 🥛🍌
- █ **Aale Paak Ice Cream** 550  
Candied ginger ice cream  
100 gms | 226.5 kcal | 🥛
- █ **Amrakhand** 550  
Hung yoghurt flavoured with mango  
100 gms | 232 kcal | 🥛🍌

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