

**Blue Diamond**  
FINE SELECTIONS



*The Vivid Landscape, The Mighty People And The Hardy Crops Grown In Maharashtra Largely Influenced Its Cuisine. The Flavors Of Maharashtrian Food Are As Rough And Rugged As The Hills Of Sahyadri, Widely Ranging From Pristine Konkan (Coastal) To The Deccan Plateau Of Pune And Moving Towards Regal Kolhapur And Stretching To Earthy Vidarbha. Lending A Prominent Character To The Food Were The Peshwas Of Pune, Who Ruled The State. You Can Experience Presence Of Spices Being Hand Pounded And Flavor Of Spices & Fragrance Of Soil. Here At Mystic Masala, Pamper Your Taste Buds With The Essence Of Fiery, Royal, Sweet And Wholesome Maharashtrian Food Garnished With Tales Of Yore And Recipes Of Generations.*



*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.*

## SPECIALITY LUNCH THALIS

- 🍽️ **Heritage Maharashtrian Classic Vegetarian Thali** 1500  
**1455 kcal** | 2 Snacks | 1 Salad | 2 Chutney | 2 Pickles | 3 Vegetables | Chapati & Bhakari | Amti, Kadi & Ambemohar Rice | Tak | Papad | 2 Sweet  

- 🍽️ **Heritage Maharashtrian Grand Non-Vegetarian Thali** 2000  
**1691 kcal** | 1 Veg & 2 Non-Veg Snacks | 1 Salad | 2 Chutney | 2 Pickles | 1 Vegetable | 3 Non-Veg | Chapati & Bhakari | Amti, Kadi & Ambemohar Rice | Tak | Papad | 2 Sweet  


## SPECIALITY LUNCH & DINNER SET MEALS FOR 2




- 🍽️ **Majestic Vegetarian Meal** 2000  
**2989 kcal** | Sikandari Naan, Rich Dal Makhani, Vegetable Kebab  

- 🍽️ **Royal Majestic Non-Vegetarian Meal** 3000  
**3201 kcal** | Sikandari Naan, Dal Makhani, Non-veg Kebab  


Please let us know if you are allergic to any ingredient  
 Refined sunflower oil used  
 Vegan & Gluten Free options available  
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## MAHARASHTRIAN CUISINE

### APERITIFS

- **Mastani** 400  
*326 kcal* | All-time favorite famous drink from Pune. Pune kars are extremely proud of their cultural heritage and hence his delicious, famous drink has been named after the effervescent and beautiful lady who stole the mighty Bajirao's heart  

- **Solkadi** 350  
*890 kcal* | Refreshing drink made from kokum (Garcinia indica) with fresh coconut milk
- **God Tak** 375  
*189 kcal* | Sweetened buttermilk  

- **Butter Milk** 375  
*178 kcal* | Plain / spiced  


### SOUPS

- **Tamatar Nariyal Cha Saar** 425  
*341 kcal* | Tomato coconut soup  

- **Kombdi Cha Saar** 475  
*165 kcal* | Spiced chicken broth  


### APPETIZERS VEGETARIAN

- **Kothimbir Chi Wadi** 700  
*258 kcal* | Coriander flavored vegetable pattie  

- **Surali Chi Wadi** 700  
*228 kcal* | Steamed savory pancake, tempered with curry leaves and fresh coconut  

- **Khekda Bhajji** 700  
*172 kcal* | Crispy fritters  

- **Batata Wada** 700  
*317 kcal* | Potato dumplings from Karjat served with peanut chutney  

- **Bhajjele Paneer** 725  
*439 kcal* | Char-grilled spicy cottage cheese  


### APPETIZERS NON-VEGETARIAN

- **Maharashtrian Thechyacha Prawns** 1200  
*353 kcal* | Prawns tossed in pounded green chili and garlic  

- **Tawa Pomfret** 1200  
*700 kcal* | Grilled Pomfret Marinated with Maharashtrian spices  

- **Tawa Prawns** 1200  
*360 kcal* | Tossed with onion, Garlic and Maharashtrian spices  

- **Angre Mutton Seekh** 1025  
*681 kcal* | Malwani lamb kebabs  

- **Mutton Sukhe** 1025  
*816 kcal* | Cooked with fresh coconut, red chilies and hand pounded spices  

- **Kombdichi Sukhe** 925  
*673 kcal* | Cooked with fresh coconut, red Chilies and hand pounded spices  


### MAIN COURSE VEGETARIAN

- **Valache Birde Usal** 750  
*513 kcal* | Fresh local sprouts in coconut milk  

- **Vegetable Kolhapuri** 750  
*620 kcal* | Fresh vegetables stewed in spicy Kolhapuri gravy  

- **Kaju Chi Usal** 775  
*933 kcal* | Made in Malvanistyle with tender cashewnut and fresh coconut  

- **Sev Bhaji** 750  
*517 kcal* | Curry made with young sprouts and farsan  

- **Matki Chi Ussal** 750  
*410 kcal* | Sprouted lentil cooked with spices from the region of Sangli  


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- Alu Chi Pattal Bhaji** 750  
*1095 kcal* | Colocasia leaves cooked with hand pounded spices  

- Bharleli Vangi** 750  
*830 kcal* | Baby aubergine stuffed with peanut powder, fresh coconut and spices from the region of Wai  

- Sukka Batata Bhaji** 750  
*461 kcal* | Tossed in curry leaves, mustard seeds, onions and fresh coconut  

- Batata Gobi Mutter Rassa** 750  
*815 kcal* | 
- Methi Wadi Batata Rassa** 750  
*728 kcal* | 
- Pitla** 750  
*178 kcal* | 
- Amti** 750  
*639 kcal* | Toordal tempered with onion, garlic and chilli. Finished with jaggery, tamarind and coconut  

- Varan** 750  
*108 kcal* | A local lentil preparation with a strong hint of ghee and turmeric  


## MAIN COURSE NON-VEGETARIAN

- Chicken Kolhapuri** 950  
*801 kcal* | Chicken cooked in traditional Kolhapuri spices, coconut and red chillies  

- Mutton Tambda Rassa** 1050  
*1001 kcal* | Lamb morsels cooked with chillies and spices from Kolhapur  

- Kala Masala Che Mutton** 1050  
*1100 kcal* | Morsels of mutton in spicy black masala  

- Pomfret Malwani Saar** 1200  
*920 kcal* | A coastal preparation of fish with fresh coconut milk and tamarind  

- Narali Kolimbi** 1250  
*927 kcal* | Prawns simmered in coconut paste with malwani spices  


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## BHAAT & BHAKRI (RICE & BREADS)

- Steamed Ambemore Rice** 550  
*385 kcal* | Ambemohar is a rice variant grown on the hills of western Maharashtra in India. The short cooked grains have a tendency to break easily and stick together. It is popular in Maharashtra due to its flavor and strong aroma reminiscent of mango blossoms, which is noticeable when the rice is cooked  

- Steamed Indrayani Rice** 550  
*385 kcal* | Choose topping of ghee, metkut or dangar  

- Masala Bhaat** 600  
*804 kcal* | Basmati rice infused with whole garam masala. Cooked with fresh vegetables and hand pounded spices  

- Varhadi Khichdi** 600  
*1015 kcal* | A novel preparation of rice and lentils tempered with garlic, whole red chillies and crushed papad  



- Jawarichi / Bajrichi Bhakhri** 150  
*522 kcal* | Millet breads cooked on griddle
- Chapati** 150  
*522 kcal* | Whole wheat bread cooked on a griddle  


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## NORTH INDIAN CUISINE

### APERITIF

- 🍷 **Thandai** 400  
*450 kcal* | Hand churned milk with almonds, saffron, herb and spices  

- 🍷 **Kesar Wali Lassi** 400  
*283 kcal* | Saffron flavored sweet yoghurt shake  


### SOUPS

- 🍲 **Murg Badami Shorba** 475  
*353 kcal* | A hearty chicken broth with almonds  

- 🍲 **Bhune Makai Aur Dhaniya Ka Shorba** 425  
*309 kcal* | Charcoal roasted corn soup spiced with Indian herbs, flavored with cilantro  

- 🍲 **Tomato Dhaniya Shorba** 425  
*217 kcal* | Traditional tomato soup with hint of fresh coriander  


### APPETIZERS NON-VEGETARIAN

The origin of kebab may lie in the short supply of cooking fuel in the near east, which made the cooking of large foods difficult, while urban economies made it easy to obtain small cuts of meat at a butcher's shop the phrase is essentially Turkish in origin and Turkish tradition has it that the dish was invented by medieval Turkish soldiers who used their swords to grill meat over open-field fires. Like other ethnic foods brought by immigrants & travelers, the kebab has become part of everyday cuisine in multicultural countries around the globe. We at blue diamond offer the kebabs which have been tried & tested for years...

- 🍷 **Galawat Kebab** 1050  
*785 kcal* | Shallow fried, mined lamb kebabs. The galawati kebab was created for the nawab in Lucknow, galawati means melt in your mouth. The recipe was developed for aging nawab, who could not chew meat having lost all teeth. The recipe has many aromatic spices and it melts in mouth  

- 🍷 **Jaituni Jhinga** 1200  
*678 kcal* | Prawns marinated in olive oil, yoghurt and yellow chilli powder  

- 🍷 **Murg Tikka Mirza Hasnoo** 950  
*1192 kcal* | Morsels of chicken marinated in saffron flavored yoghurt with exotic spices and char grilled  

- 🍷 **Tandoori Gulabi Macchli** 1350  
*689 kcal* | Salmon marinated in special kebab masala finished in clay oven  

- 🍷 **Tandoori Lobster** 1550  
*630 kcal* | Lobster marinated overnight in chefs secret spices, and grilled in clay oven  


- 🍷 **Tandoori Pomfret** 1200  
*574 kcal* | Whole pomfret cooked in charcoal clay oven  

- 🍷 **Mahi Tikka** 1100  
*731 kcal* | Fish tikka delicately marinated with yoghurt and hand pounded spices, cooked in tandoor  

- 🍷 **Doodhiya Murg Tikka** 925  
*986 kcal* | Creamy chicken kebabs infused with green cardamom, cheese and burnt garlic  

- 🍷 **Lal Mirch Ka Murg Tikka** 925  
*642 kcal* | Chicken kebab in red chilli marinade, cooked in clay oven  

- 🍷 **Tangri Kalimirch** 925  
*672 kcal* | An all-time favorite chicken leg marinated with hung curd and crushed black, finished in clay oven  

- 🍷 **Tandoori Kukad** 925  
*705 kcal* | A popular north Indian chicken, steeped in robust marinade of chillies, kasoorimethi, rock salt, mustard oil and cooked in clay oven  

- 🍷 **Mutton Seekh Kebab** 1025  
*667 kcal* | Minced lamb kebabs with hand pounded spices cooked in the tandoor. Finished with finely chopped onions, ghee & cilantro  


### APPETIZERS VEGETARIAN

- 🍷 **Sarson Ka Phool** 725  
*702 kcal* | Broccoli marinated with mustard and yoghurt  

- 🍷 **Kaju Mutter Ki Tikki** 725  
*1021 kcal* | A vegetarian delight of vegetable pattie made with cashewnut and peas  

- 🍷 **Vilayati Mirch Paneer Tikka** 750  
*1040 kcal* | Char grilled cottage cheese chunks in multi peppers  

- 🍷 **Bharwan Khumb Ke Kebab** 750  
*659 kcal* | Stuffed mushrooms cooked in clay oven  

- 🍷 **Subz Makai Seekh** 700  
*541 kcal* | Skewered vegetables and corn kernel mix, flavored with garam masala  









- 🍷 **Tandoori Aloo** 700  
*747 kcal* | Traditional baby potatoes char-gilled in tandoor  

- 🍷 **Grilled Herbed Tofu (Vegan)** 750  
*915 kcal* | Herbed tofu tossed with onions & peppers  


## MAIN COURSE VEGETARIAN

<p><b>Pind De Chhole Kulche</b> <b>900</b>  <i>1284 kcal</i>   Pindichole is a classic dish from the Punjabi repertoire, which is flavored with a large assortment of spice powders and other ingredients like ginger, garlic, tomatoes and onions, which lend an irresistible flavor and aroma to it  </p>	
<p><b>Punjabi Paneer Tikka Butter Masala</b> <b>775</b>  <i>938 kcal</i>   </p>	
<p><b>Kadai Paneer</b> <b>775</b>  <i>885 kcal</i>   </p>	
<p><b>Singhada Mutter</b> <b>750</b>  <i>713 kcal</i>   Water chestnut and green peas curry  </p>	
<p><b>Adraki Gobi Aur Broccoli</b> <b>750</b>  <i>498 kcal</i>   Duet of cauliflower &amp; broccoli mildly tossed in Indian spices with robust ginger flavor  </p>	
<p><b>Lasooni Palak</b> <b>750</b>  <i>462 kcal</i>   Spinach tempered with garlic, Option of chestnut, mushrooms or corn kernels  </p>	
<p><b>Shahi Khubani Kofta</b> <b>750</b>  <i>722 kcal</i>   Cottage cheese dumplings stuffed with apricots in cashewnut gravy with a hint of cardamom powder  </p>	
<p><b>Subz Nizami Handi</b> <b>750</b>  <i>440.91 kcal</i>   A mélange of vegetables in a rich Cashewnut gravy  </p>	
<p><b>Lasuni Palak Paneer or Vegan Palak Paneer</b> <b>775</b>  <i>487 kcal</i>   <i>998 kcal</i>   Traditionally, palak paneer uses paneer and cream along with spinach, but here we are using tofu for a vegan version  </p>	

## MOMS TRADITIONAL DISHES MADE WITH HOME STYLE RECIPES

<p><b>Aloo Gobi</b>    <b>524 kcal</b>   <b>750</b></p>	
<p><b>Mutter Paneer</b>    <b>779 kcal</b>   <b>775</b></p>	
<p><b>Bhindi Masala</b>    <b>364 kcal</b>   <b>750</b></p>	
<p><b>Dal Palak</b>    <b>740 kcal</b>   <b>750</b></p>	
<p><b>Aloo Jeera</b>    <b>479 kcal</b>   <b>750</b></p>	
<p><b>Baingan Bharta</b>    <b>412 kcal</b>   <b>750</b></p>	
<p><b>Dal Tadka</b>    <b>723 kcal</b>   Mildly tempered lentil, with chilli, coriander and cumin seeds <b>750</b></p>	
<p><b>Dal Makhani</b>    <b>617 kcal</b>   Slow cooked black lentils with cream and butte <b>750</b></p>	

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## MAIN COURSE NON-VEGETARIAN


<p><b>Dum Ki Nalli</b> <b>1050</b>  <i>655 kcal</i>   Slow cooked lamb shanks simmered in a curry of subtle flavors  </p>	
<p><b>Mutton Rogan Josh</b> <b>1050</b>  <i>636 kcal</i>   Rogan josh is an aromatic mutton dish of Persian origin. Rogan means oil in Persian, while josh means hot boiling  </p>	
<p><b>Amritsari Butter Chicken</b> <b>950</b>  <i>956 kcal</i>   Marinated overnight, the chicken is roasted and cooked in tomato based gravy, cream and spices. A perfect recipe, this North-Indian style chicken recipe is made throughout the country with equal zest. Enjoy this creamy chicken dish, marinated overnight and then cooked to perfection. Garlic butter naan goes very well with this dish </p>	
<p><b>Hyderabadi Dum Kheema Masala</b> <b>1050</b>  <i>1700 kcal</i>   Hyderabad mutton kheema recipe accentuates the taste of kheema and makes a mouth-watering dish </p>	
<p><b>Jhinga Kadai Masala</b> <b>1250</b>  <i>607 kcal</i>   Prawns served in the classic kadhai gravy, accentuated by peppers, named after the Indian wok  </p>	
<p><b>Murg Khatta Pyaz</b> <b>950</b>  <i>554 kcal</i>   A delicate combination of chicken with pickled onions  </p>	
<p><b>Murg Khorma</b> <b>950</b>  <i>681 kcal</i>   Chicken morsels cooked in almond &amp; cream sauce  </p>	
<p><b>Dhabewala Murg</b>  <b>950</b>  <i>595 kcal</i>   A rustic curry, specialty of highway motels or dhabas</p>	

## RICE AND BIRYANI

Prepared with meat marinated with spices overnight & soaked in yoghurt before cooking the meat sandwiched between layers of fragrant long-grained basmati rice. It is then cooked by sealing the handi (vessel) with a layer of dough & is cooked on dum (steaming over coals). This is a challenging process as it requires meticulous attention to time & temperature to avoid over-cooking or under-cooking the Meat

## CHOOSE FROM

<p><b>Lamb</b> <b>1050</b>  <i>1786 kcal</i>   Amalgamation of lamb, unique blend of coarsely ground spices &amp; scented basmati rice  </p>	
<p><b>Chicken</b> <b>950</b>  <i>1683 kcal</i>   Chicken pieces marinated with Indian spices and layered with basmati rice  </p>	
<p><b>Subz Biryani</b> <b>850</b>  <i>1079 kcal</i>   Aromatic basmati rice layered with vegetables and cooked  </p>	

🍱 **Pulao Aap Ki Pasand** 650  
**828 kcal** | Cumin seeds / green peas / american corn / brown onion / vegetables  


🍱 **Curd Rice** 550  
**719 kcal** | Rice and yoghurt tempered with curry leaves  


🍱 **Saade Chawal** 550  
**381 kcal** | Steamed basmati rice

## YOGHURT AND RAITA

🍱 **Set Curd** 🥛 | **128 kcal** | 250

🍱 **Mix Vegetable Raita** 🥛 | **246 kcal** | 250

🍱 **Boondi Raita** 🥛 | **246 kcal** | 250

🍱 **Burani Raita** 🥛 | **246 kcal** | Fried garlic, chilli yoghurt 250


## INDIAN BREADS


🍱 **Roti** 150  
**391 kcal** | Whole wheat/ multigrain/ bengal Gram  



🍱 **Naan** 150  
**393 kcal** | Plain, butter, garlic or cheese  



🍱 **Paratha** 150  
**432 kcal** | Laccha, ajwaini or pudina  


🍱 **Bharvan Kulcha** 175  
**574 kcal** | Onion,cheese or potato  


🍱 **Jalapeno Chilli and Cheddar Kulcha** 175  
**586 kcal** | Refined flour bread stuffed with jalapeno chili and cheddar cheese  



🍱 **Chilli Olive Naan** 175  
**481 kcal** | Leavened bread made of refined flour, with chillies and olives  


🍱 **Phulka (2 Pieces)** 150  
**391 kcal** | Whole wheat puffed bread cooked on a skillet with or without ghee  


🍱 **Roomali Roti** 150  
**394 kcal** | Thin 'handkerchief' bread made on an 'ultatawa', made of refined flour  



🍱 **Amritsari Kulcha** 175  
**416 kcal** | Rich and crisp bread made from refined flour, stuffed with spiced potatoes, paneer, onion  



🍱 **Mushroom Kulcha** 175  
**589 kcal** | 🍄 🥛 🌿

🍱 **Roti Basket** 750  
**1591 kcal** | One piece each of tandoori garlic naan, laccha paratha, kulcha, roti, missi  


## DESSERTS

🍱 **Amrakhand** 450  
**232 kcal** | Hung yoghurt flavored with mango  


🍱 **Pooran Poli** 375  
**561 kcal** | Traditional sweet bread stuffed with lentils and jaggery  


🍱 **Kulfi Falooda** 450  
**540 kcal** | Indian ice cream made with reduced milk. Served with falooda or plain  


🍱 **Choice of Ice Cream** 450  
**120.7 kcal** | vanilla, **119.1 kcal** | chocolate, **204 kcal** | mango  


🍱 **Rabadi** 450  
**415 kcal** | Saffron flavored, reduced milk dessert  


🍱 **Traditional Indian Mithai** 450  
**403 kcal** | Moong dal halwa, **362 kcal** | Gulabjamun, **160 kcal** | Rasmalai  


🍱 **Tofu Cheese Cake** 450  
**600 kcal** | Sugar free, Nut Free, Vegan and Eggless  


## SELECT FROM BLUE DIAMONDS SIGNATURE DESSERTS

🍱 **Tiramisu** 🍷 🍷 | **216 kcal** | 450

🍱 **Hazelnut Chocolate Mousse** 🍷 | **460.8 kcal** | 450

🍱 **Apple Pie, Sugar Free** 🍏 🍷 | **287 kcal** | 450

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