

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.

Dear Guest,

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the below mentioned food allergens, please inform our associates before ordering your meal

Common food Allergens

- ♦ Milk
- ♦ Egg
- ♦ Peanut
- ♦ Tree nut
- ♦ Fish
- ♦ Shellfish
- ♦ Soya
- ♦ Wheat
- ♦ Monosodium Glutamate

We would like to inform you that all our menus are trans-fat-free

SPECIALITY LUNCH THALIS

Heritage Maharashtrian Classic Vegetarian Thali

1500

1 Sharbat | 2 Snacks | 1 Salad | 2 Chutney | 2 Pickles | 3 Vegetables | Chapati and Bhakari | Amti, Kadi and Ambemohar Rice | Tak | Papad | 2 Sweet

Heritage Maharashtrian Grand Non-Vegetarian Thali

2000

1 Sharbat | 1 Veg and 2 Non-Veg Snacks | 1 Salad | 2 Chutney | 2 Pickles | 1 Vegetable | 3 Non-Veg | Chapati and Bhakari | Amti, Kadi and Ambemohar Rice | Tak | Papad | 2 Sweet

SPECIALITY LUNCH AND DINNER SET MEALS FOR 2

Majestic Vegetarian Meal

2000

Sikandari Naan, Rich Dal Makhani, Vegetable Kebab





Royal Majestic Non-Vegetarian Meal

3000

Sikandari Naan, Dal Makhani, Amritsari Murgh Tikka

MAHARASHTRIAN CUISINE

APERITIFS

 Mastani All-time favorite famous drink from Pune. Punekar 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	350
 Solkadi Refreshing drink made from kokum (Garcinia indica) with fresh coconut milk	300
 God Tak Sweetened buttermilk	325
 Butter Milk Plain / spiced	325

SOUPS

 Tamatar Nariyal Cha Saar Tomato coconut soup	325
 Kombdi Cha Saar Spiced chicken broth	375

APPETIZERS VEGETARIAN

 Kothimbir Chi Wadi Coriander flavored vegetable pattie	650
 Surail Chi Wadi Steamed savory pancake, tempered with curry leaves and fresh coconut	650
 Khekda Bhajji Crispy onion fritters	650
 Palak Bhajji Crispy spinach fritters	650
 Batata Wada Potato dumplings from Karjat served with peanut chutney	650
 Bhajlele Paneer Char-grilled spicy cottage cheese	650

APPETIZERS NON-VEGETARIAN

 Maharashtrian Thechyacha Prawns Prawns tossed in pounded green chili and garlic	1100
 Angre Mutton Seekh Malwani lamb kebabs	950
 Mutton Sukhe Cooked with fresh coconut, red chilies and hand pounded spices	950
 Kombdichi Sukhe Cooked with fresh coconut, red Chillies and hand pounded spices	850

MAIN COURSE VEGETARIAN

 Valache Birde Usal Fresh local sprouts in coconut milk	700
 Patodi Rassa Steamed gram flour dumplings simmered in onion and coconut masala	700
 Kala Masala Chi Vanga Batata Brinjal and potato in black masala	700
 Sandgyachi Bhaji Sundried handmade dumplings made with lentils, cooked in traditional Maharashtrian masala	700
 Vegetable Kolhapuri Fresh vegetables stewed in spicy Kolhapuri gravy	700
 Kaju Chi Usal Made in Malvani style with tender cashewnut and fresh coconut	700
 Sev Bhaji Curry made with young sprouts and farsan	700
 Matki Chi Ussal Sprouted lentil cooked with spices from the region of Sangli	700

 Vegetarian  Non-Vegetarian

Refined oil is used

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 Alu Chi Pattal Bhaji Colocasia leaves cooked with hand pounded spices	700
 Bharleli Vangi Baby aubergine stuffed with peanut powder, fresh coconut and spices from the region of Wai	700
 Sukka Batata Bhaji Tossed in curry leaves, mustard seeds, onions and fresh coconut	700
 Batata Gobi Mutter Rassa	700
 Methi Wadi Batata Rassa	700
 Pitla	700
 Methi Pitla	700
 Zunka	700
 Rawan Pitla	700
 Amti Toor dal tempered with onion, garlic and chilli. Finished with jaggery, tamarind and coconut	700
 Varan A local lentil preparation with a strong hint of ghee and turmeric	650

MAIN COURSE NON-VEGETARIAN

 Chicken Kolhapuri Chicken cooked in traditional Kolhapuri spices, coconut and red chilies	875
 Mutton Tambda Rassa Lamb morsels cooked with chilies and spices from Kolhapur	975
 Kala Masala Che Mutton Morsels of mutton in spicy black masala	975
 Pomfret Malwani Saar A coastal preparation of fish with fresh coconut milk and tamarind	1125
 Narali Kolimbi Prawns simmered in coconut paste with malwani spices	1125

BHAAT & BHAKRI (RICE & BREADS)



 Steamed Ambemore Rice 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	450
 Steamed Indrayani Rice Choose topping of ghee, metkut or dangar	450
 Masala Bhaat Basmati rice infused with whole garam masala. Cooked with fresh vegetables and hand pounded spices	550
 Varhadi Khichdi A novel preparation of rice and lentils tempered with garlic, whole red chilies and crushed papad	550
 Jawarichi/Bajrichi Bhakhri Millet breads cooked on griddle	150
 Chapati Whole wheat bread cooked on a griddle	150

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NORTH INDIAN CUISINE

APERITIF





 Thandai Hand churned milk with almonds, saffron, herb and spices	325
 Kesar Wali Lassi Saffron flavored sweet yoghurt shake	325

SOUPS

 Murg Badami Shorba A hearty chicken broth with almonds	375
 Bhune Makai Aur Dhaniya Ka Shorba Charcoal roasted corn soup spiced with Indian herbs, flavored with cilantro	325
 Tomato Dhaniya Shorba Traditional tomato soup with hint of fresh coriander	325

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 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	950
 Jaituni Jhinga Prawns marinated in olive oil, yoghurt and yellow chilli powder	1100
 Murg Tikka Mirza Hasnoo Morsels of chicken marinated in saffron flavored yoghurt with exotic spices and char grilled	850
 Tandoori Gulabi Macchli Salmon marinated in special kebab masala finished in clay oven	1250

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 Tandoori Lobster Lobster marinated overnight in chefs secret spices, and grilled in clay oven	1350
 Tandoori Pomfret Whole pomfret cooked in charcoal clay oven	1050
 Mahi Tikka Fish tikka delicately marinated with yoghurt and hand pounded spices, cooked in tandoor	1050
 Doodhiya Murg Tikka Creamy chicken kebabs infused with green cardamom, cheese and burnt garlic	850
 Lal Mirch Ka Murg Tikka Chicken kebab in red chili marinade, cooked in clay oven	850
 Tangri Kalimirch An all-time favorite chicken leg marinated with hung curd and crushed black, finished in clay oven	850
 Tandoori Kukad A popular north Indian chicken, steeped in robust marinade of chilies, kasoorimethi, rock salt, mustard oil and cooked in clay oven	850
 Mutton Seekh Kebab Minced lamb kebabs with hand pounded spices cooked in the tandoor	950

APPETIZERS VEGETARIAN

 Sarson Ka Phool Broccoli marinated with mustard and yoghurt	650
 Kaju Mutter Ki Tikki A vegetarian delight of vegetable pattie made with cashewnut and peas	650
 Vilayati Mirch Paneer Tikka Char grilled cottage cheese chunks in multi peppers	650
 Bharwan Khumb Ke Kebab Stuffed mushrooms cooked in clay oven	650
 Subz Makai Seekh Skewered vegetables and corn kernel mix, flavored with garam masala	650
 Tandoori Aloo Traditional baby potatoes char-gilled in tandoor	650
 Grilled Herbed Tofu (Vegan) Herbed tofu tossed with onions and peppers	700

MAIN COURSE VEGETARIAN

 Pind De Chhole Kulche	850
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	
 Punjabi Paneer Tikka Butter Masala	700
 Kadai Paneer Tikka	700
 Singhada Mutter	700
Water chestnut and green peas curry	
 Adraki Gobi Aur Broccoli	700
Duet of cauliflower and broccoli mildly tossed in Indian spices with robust ginger flavor	
 Lasooni Palak	700
Spinach tempered with garlic, option of chestnut, mushrooms or corn kernels	
 Shahi Khubani Kofta	700
Cottage cheese dumplings stuffed with apricots in cashewnut gravy with a hint of cardamom powder	
 Subz Nizami Handi	700
A mélange of vegetables in a rich cashewnut gravy	
 Lasuni Palak Paneer or Vegan Palak Paneer	700
Traditionally, palak paneer uses paneer and cream along with spinach, but here we are using tofu for a vegan version	

MOMS TRADITIONAL DISHES MADE WITH HOME STYLE RECIPES

 Aloo Gobi	700
 Mutter Paneer	700
 Bhindi Masala	700
 Dal Palak	700
 Aloo Jeera	700
 Baingan Bharta	700
 Dal Tadka	700
Mildly tempered lentil, with chilli, coriander and cumin seeds	
 Dal Makhani	700
Slow cooked black lentils with cream and butter	

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MAIN COURSE NON-VEGETARIAN




 Dum Ki Nalli	975
Slow cooked lamb shanks simmered in a curry of subtle flavors	
 Mutton Rogan Josh	975
Rogan josh is an aromatic mutton dish of Persian origin. Rogan means oil in Persian, while josh means hot boiling	
 Amritsari Butter Chicken	875
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	
 Hyderabadi Dum Kheema Masala	975
Hyderabad mutton kheema recipe accentuates the taste of kheema and makes a mouth-watering dish	
 Jheenga Kadai Masala	1125
Prawns served in the classic kadhai gravy, accentuated by peppers, named after the Indian wok	
 Murg Khatta Pyaz	875
A delicate combination of chicken with pickled onions	
 Murg Khorma	875
Chicken morsels cooked in almond and cream sauce	
 Dhabewala Murg	875
A rustic curry, specialty of highway motels or dhabas	

RICE AND BIRYANI

Prepared with meat marinated with spices overnight and 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 and is cooked on dum. This is a challenging process as it requires meticulous attention to time and temperature to avoid over-cooking or under-cooking the Meat

CHOOSE FROM

 Lamb	950
Amalgamation of lamb, unique blend of coarsely ground spices and scented basmati rice	
 Chicken	875
Chicken pieces marinated with Indian spices and layered with basmati rice	
 Subz Biryani	725
Aromatic basmati rice layered with vegetables and cooked	




 Pulao Aap Ki Pasand Cumin seeds/ green peas/ american corn/ brown onion/vegetables	650
 Curd Rice Rice and yoghurt tempered with curry leaves	550
 Saade Chawal Steamed basmati rice	450

YOGHURT AND RAITA

 Set Curd	250
 Mix Vegetable Raita	250
 Boondi Raita	250
 Burani Raita Fried garlic, chilli yoghurt	250

INDIAN BREADS

 Roti Whole wheat/ multigrain/ bengal gram	150
 Naan Plain, butter, garlic or cheese	150
 Paratha Laccha, ajwaini or pudina	150
 Bharvan Kulcha Onion,cheese or potato	175
 Jalapeno Chili and Cheddar Kulcha Refined flour bread stuffed with jalapeno chili and cheddar cheese	175
 Chilli Olive Naan Leavened bread made of refined flour, with chilies and olives	175
 Phulka (2 Pieces) Whole wheat puffed bread cooked on a skillet with or without ghee	150
 Roomali Roti Thin 'handkerchief' bread made on an 'ulta tawa', made of refined flour	150

 Amritsari Kulcha Rich and crisp bread made from refined flour, stuffed with spiced potatoes, paneer or onion	175
 Mushroom Kulcha	175
 Roti Basket One piece each of tandoori garlic naan, lacchaparatha, kulcha, roti, missi	750

DESSERTS

 Amrakhand Mango flavored hung yoghurt	400
 Pooran Poli Traditional sweet bread stuffed with lentils and jaggery	300
 Kulfi Falooda Indian ice cream made with reduced milk. Served with falooda or plain	400
 Home Churned Ice Cream Choose from culcutta pan ice cream, vanilla, chocolate or mango	400
 Rabadi Saffron flavored, reduced milk dessert	400
 Traditional Indian Mithai Moong dal halwa, gulab jamun or rasmalai	400
 Gajjar Halwa Sugar Free	400
 Tofu Cheese Cake Gluten, nut free, vegan and sugar free	400

SELECT FROM BLUE DIAMONDS SIGNATURE DESSERTS

 Tiramisu	400
 German Chocolate Mousse	400
 Sugar Free Apple Pie	400

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