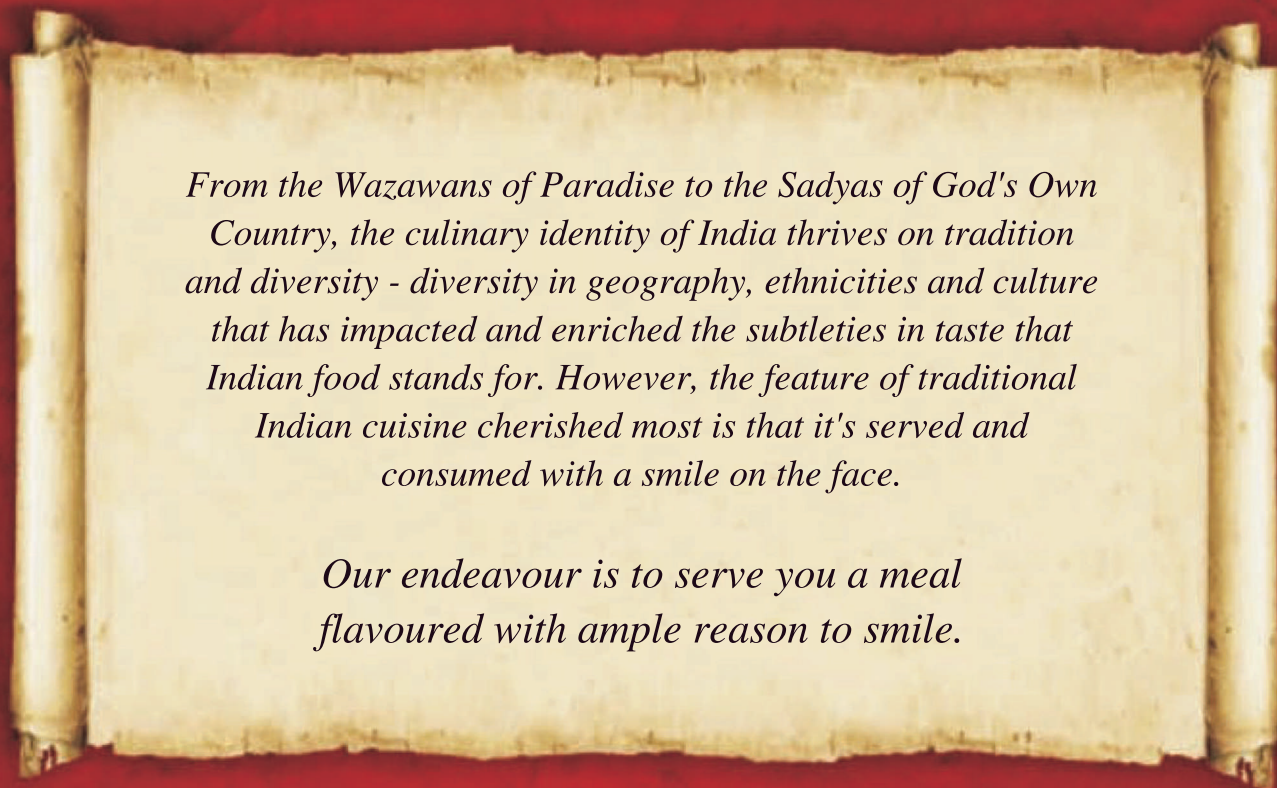


VIVANTA  
BLUE DIAMOND PUNE  
BY TAJ

mystic  
Masala





*From the Wazawans of Paradise to the Sadyas of God's Own Country, the culinary identity of India thrives on tradition and diversity - diversity in geography, ethnicities and culture that has impacted and enriched the subtleties in taste that Indian food stands for. However, the feature of traditional Indian cuisine cherished most is that it's served and consumed with a smile on the face.*

*Our endeavour is to serve you a meal flavoured with ample reason to smile.*

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

flavours of maharashtra

aperitifs

- **chaas** 200  
butter milk – masala / plain
- **solkadi** 175  
refreshing drink made from kokum (garcinia indica) and fresh coconut milk

beverages

- **kesari thandai** 200  
hand churned milk with almonds, saffron, herbs and spices
- **kesar wali lassi** 200  
saffron flavoured sweet yoghurt shake

soups

- **kombdi cha saar** 275  
chicken broth from kolhapur
- **tomato cha saar** 250  
mildly spiced tomato broth with cumin and fresh coconut

appetizers vegetarian

- **makka chi bhajji** 475  
fresh corn fritters
- **kanda bhajji** 475  
batter fried onion fritters, best enjoyed with fried green chillies
- **kothimbir chi wadi** 475  
coriander flavoured vegetable pattie
- **surali chi wadi** 475  
rolled and steamed savory pancake tempered with curry leaves and fresh coconut
- **batata wada** 475  
fried potato dumplings from karjat served along with peanut chutney



appetizers non-vegetarian

<div><div></div><div>paplet / surmai</div><div>rawa, koliwada, tawa</div></div>	975
<div><div></div><div>prawns</div><div>rawa, koliwada, tawa</div></div>	975
<div><div></div><div>kolhapuri mutton sukkhe</div><div>spicy dry lamb preparation made with spices</div></div>	625
<div><div></div><div>taleli kombdi</div><div>batter fried chicken strips tossed with maharashtrian spices from the peshwai region</div></div>	575

main course vegetarian

<div><div></div><div>sev bhaji</div><div>curry made with young sprouts and farsan typically made in marathwada</div></div>	475
<div><div></div><div>bharleli vangi</div><div>baby aubergine stuffed with spices cooked in local gravy</div></div>	475
<div><div></div><div>matki chi ussal</div><div>sprouted lentil cooked with spices from the region of sangli</div></div>	475
<div><div></div><div>gawar chi bhaji</div><div>fresh cluster beans cooked home style</div></div>	475
<div><div></div><div>aluchi pattal bhaji</div><div>colocacia leaves cooked with hand pounded spices</div></div>	475
<div><div></div><div>rassa</div><div>batata gobi mutter rassa / methi wadi batata rassa</div></div>	475
<div><div></div><div>pitla</div><div>a unique local gram flour preparation</div></div>	475
<div><div></div><div>sukka batata bhaji</div><div>potato tossed in curry leaves, mustard seeds, onions and fresh coconut</div></div>	475
<div><div></div><div>sevghachi amti</div><div>a subtle combination of fresh drumsticks and toor dal tempered with onion, garlic and chilli</div></div>	475
<div><div></div><div>varan</div><div>a local lentil preparation flavoured with turmeric</div></div>	450

Vegetarian

Non-Vegetarian

Refined oil used  
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main course non-vegetarian

<div><div></div><div>malwani fish curry</div><div>spicy fish curry from konkan</div></div>	975
<div><div></div><div>puneri prawns curry</div><div>a local prawn delicacy popular throughout maharashtra</div></div>	975
<div><div></div><div>sukkha mutton</div><div>lamb morsels cooked with grated coconut and local spices from sawantwadi</div></div>	650
<div><div></div><div>tambda rassa</div><div>lamb morsels cooked with chillies and spices from kolhapur</div></div>	650
<div><div></div><div>kombdi cha gawaran rassa</div><div>home style country chicken curry from satara</div></div>	600
<div><div></div><div>chicken kolhapuri</div><div>a spicy chicken curry from the region of kolhapur</div></div>	600

bhaat and bhakhri (rice and breads)

<div><div></div><div>masala bhaat</div><div>basmati rice infused with whole garam masala cooked with fresh vegetables and hand pounded spices</div></div>	400
<div><div></div><div>varhadi khichdi</div><div>a novel preparation of rice and lentils tempered with garlic, whole red chilli and crushed papad</div></div>	400
<div><div></div><div>jawarichi / bajrichi bhakhri</div><div>millet bread cooked on griddle</div></div>	95
<div><div></div><div>chapati / phulka</div><div>whole wheat bread cooked on a griddle</div></div>	95

godh padarth (dessert)

<div><div></div><div>amrakhand</div><div>hung yoghurt flavoured with mango</div></div>	275
<div><div></div><div>pooran poli</div><div>traditional sweet bread stuffed with lentils and jaggery</div></div>	175



# flavours of india

## soups

- **murg zafrani shorba** 275  
chicken soup flavoured with saffron
- **palak aur pudine ka shorba** 250  
fresh spinach flavoured with mint
- **tamatar aur dhaniya ka shorba** 250  
fresh tomatoes gently simmered with coriander

## appetizers vegetarian

- **vegetarian platter** 975  
array of tandoor baked cottage cheese, potatoes, mushroom, dahi kebab and skewered vegetable kebab
- **sofiyani paneer tikka** 475  
aromatic flavour of dill leaves simmered over cottage cheese and cooked in clay oven
- **mathania paneer tikka** 475  
mathania chilli marinated with cottage cheese and cooked in a clay oven
- **dahi ke kebab** 475  
hung yoghurt pattie with green chilli, finely chopped ginger and cilantro
- **bharwan khumb ke kebab** 475  
stuffed mushrooms cooked in clay oven
- **bharwan aloo tandoori** 475  
potato barrels stuffed with cottage cheese, raisins and nuts
- **subz makai seekh** 475  
vegetable skewers coated with corn kernels

## appetizers non-vegetarian

- **non-vegetarian platter** 1250  
mélange of tandoor baked prawns, mahi tikka, murg kesari, murg tikka and seekh kebab
- **tandoori lobster (300gms)** 1125  
lobster marinated overnight in chef's secret spices, grilled in clay oven
- **tandoori gulabi machali** 1125  
fresh salmon marinated in special kebab masala finished in the clay oven
- **tandoori jhinga** 975  
prawns marinated in indian spices and cooked in clay oven
- **mahi tikka** 725  
fish tikka delicately marinated with yoghurt and hand pounded spices, cooked in clay oven
- **baluchi raan** 1250  
whole leg of lamb marinated with authentic indian spices and cooked in its own juices
- **tawa mutton chop** 625  
lamb chop marinated with indian spices and cooked on griddle
- **galouti kebab** 625  
shallow fried minced lamb kebab
- **kashmiri mutton seekh** 625  
minced lamb kebabs with hand pounded spices
- **tangri kalimirch** 575  
chicken leg marinated with hung curd and crushed black pepper finished in clay oven
- **murg tikka mirza hasnoo** 575  
char grilled chicken marinated with yoghurt, roasted bengal gram powder and cheese
- **tandoori kukad** 575  
charcoal cooked tandoori chicken with traditional spices
- **murg kesari kebab** 575  
saffron flavoured char grilled chicken

■ Vegetarian   ■ Non-Vegetarian

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main course vegetarian

<div><div></div><div>punjabi paneer tikka butter masala</div><div>cottage cheese in rich tomato based gravy</div></div>	475
<div><div></div><div>paneer khatta pyaaz</div><div>a delicate combination of cottage cheese with home pickled onions</div></div>	475
<div><div></div><div>anjeer ke kofte</div><div>dumplings of reduced milk and cottage cheese stuffed with fig and spices cooked in chef's special gravy</div></div>	475
<div><div></div><div>nizami handi</div><div>seasonal vegetables simmered in rich hyderabadi gravy</div></div>	475
<div><div></div><div>palak ka tarana</div><div>spinach prepared with choices of paneer, cashewnuts, mushrooms or corn</div></div>	475
<div><div></div><div>singhada mutter</div><div>water chestnut and green peas curry</div></div>	475
<div><div></div><div>tawa bhindi pyaaz</div><div>okra and baby onion with roasted mango powder and exotic spices cooked on a hot plate</div></div>	475
<div><div></div><div>aloo subz ka tarana</div><div>achari laal mirch ke aloo / aloo hara pyaaz / jeera aloo / khatte aloo / aloo gobhi / aloo mutter</div></div>	475
<div><div></div><div>dal tadka</div><div>lentil mildly tempered with chilli, coriander and cumin seeds</div></div>	450
<div><div></div><div>dal makhani</div><div>slow cooked black lentils with cream and butter</div></div>	450

main course non-vegetarian

<div><div></div><div>jhinga kadai masala</div><div>prawns tossed in onions, pepper and tomato onion masala</div></div>	975
<div><div></div><div>jhinga malai curry</div><div>prawns cooked with cashewnut gravy with a touch of green cardamom</div></div>	975
<div><div></div><div>nehari gosht</div><div>fennel flavoured curry of lamb shanks</div></div>	650
<div><div></div><div>keema</div><div>mutter or rara</div></div>	650
<div><div></div><div>dum ka murg</div><div>hyderabadi style chicken curry flavoured with mint</div></div>	600
<div><div></div><div>punjabi murg makhan masala</div><div>clay oven cooked chicken morsels in tomato based creamy gravy</div></div>	600
<div><div></div><div>kadai murg</div><div>shredded chicken tossed with onion, capsicum, tomato and whole spices</div></div>	600
<div><div></div><div>murg tak tak</div><div>a delicate combination of chicken tikka with cubes of onion tomato and capsicum</div></div>	600

rice and biryani

<div><div></div><div>lamb</div></div>	650
<div><div></div><div>chicken</div></div>	600
<div><div></div><div>subz biryani</div></div>	525
<div><div></div><div>pulao aap ki pasand</div><div>cumin seeds / green peas / american corn / brown onion</div></div>	400
<div><div></div><div>curd rice</div><div>rice and yoghurt tempered with south indian spices</div></div>	400
<div><div></div><div>steamed rice</div></div>	275

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Non-Vegetarian

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accompaniments

■ raita	175
boondi / pineapple / mixed vegetables	
■ set curd	150
■ garden fresh green salad	175

breads

■ chilli olive naan	125
leavened bread made with refined flour, chillies and olives	
■ bharvan kulcha	125
onion / cheese / potato	
■ roti	95
plain / butter	
■ naan	95
plain / butter / garlic	
■ paratha	95
laccha / pudina	
■ roomali roti	95
paper thin bread cooked on a griddle	
■ missi roti	95
gram flour bread with onion and coriander	
■ bread basket	450
selection of tandoori roti, garlic naan, missi roti, paratha and roomali roti	

desserts

■ homemade paan ice cream	275
■ khubani ka meetha	275
popular dessert from the kitchen of nizams	
■ malai kulfi	275
plain / falooda	
■ kesari rabdi	275
reduced milk flavoured with saffron	
■ gulkand gulab jamun	275
reduced milk dumplings filled with rose petal marmalade	
■ halwa	275
gajar / moong dal	
■ rasmalai	275
poached milk dumpling in saffron flavoured milk	
■ fresh fruit platter	275
assorted fresh fruits	
■ selection of ice cream	275
vanilla, mango, chocolate, butter scotch and strawberry	

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