



MYSTIC MASALA

DOSA . TANDOORI . CURRIES



MENU



*Mystic Masala
Caudan Waterfront, Port Louis.
Ouvert de 10h30 à 22h00
tel : 210 2442*

STARTERS



VEGETARIAN

Pani Puri – 7 pieces Rs 100

Vegan

Puris filled with potatoes and onions topped with spicy tangy water and tamarin sauce; an absolute explosion of flavours in the mouth

Dahi Puri – 7 pieces Rs 135

Puris filled with potatoes and onions topped with sweetened, spiced dahi along with mild chutney and garnished with sev.

Chilli Paneer Rs 175

Appetizing sweet & spicy stir fried cottage cheese

Pujab Samosa Rs 25 piece

Vegan

Traditional crispy pastry stuffed with spicy potatoes and peas

Ragda Patties Rs 135

Vegan

Potato patties topped with dried peas curry ('ragda'), chaat chutneys and sev

Sev Puri Rs 100, 7 pieces

Vegan

Crispy flat puris topped with boiled potatoes, green beans, onions, sev and an assortment of chutneys

Bhel Puri Rs 135

Vegan

Puffed rice and sev mixed with onions, potatoes, chaat masala, and flavoured chutneys

Chips/ Frites Rs 85

Vegan

Mystic Masala - Large Rs 125

Vegan

Chips served with spicy masala sauce

STARTERS



NON-VEGETARIAN

Reshmi Kebab Rs 195

Grilled skewered chicken seasoned with a flavourful marinade of garlic, ginger and nuts

Chicken Tandoori Rs 175

Whole chicken leg marinated in yoghurt and tandoori spices roasted in a tandoor clay oven for a delicious flavour and aroma

Jhinga Koliwada (Spicy) Rs 275

Spicy deep fried prawns that have been infused in a mix of spices and hot chilli

Chicken 65 / Poulet 65 Rs 225

Chicken pieces marinated in a spicy batter, deep fried and coated with curd and spices

Spicy Calamari Rs 250

Deep fried calamari in a spicy batter

SOUPS & SALADS



SOUPS

Tomato Soup Rs 150

Vegan

Classic silky tomato soup flavoured with onion and garlic

Hot & Sour Soup Rs 150

Vegan

Indo-Chinese spicy and tangy soup with vegetables

Chicken Hot & Sour Soup Rs 185

Indo-Chinese spicy and tangy soup with chicken

Sweet Corn Soup Rs150

Vegan

Creamy sweet corn and vegetable soup

Chicken Sweet Corn Soup Rs 185

Creamy sweet corn and vegetable soup with chicken

SALADS

Mixed Salad Rs 175

Vegan

Assortment of seasonal fresh vegetables

Green Salad / Salade Verte Rs150

Vegan

Assortment of fresh green leafy vegetables

MAINS



VEGETARIAN

Palak Paneer Rs 225

Also known as saag paneer, this thick gravy with cottage cheese is made from puréed spinach and seasoned with garlic, garam masala and cream

Paneer Kadhai Rs 225

Curry of cottage cheese cubes cooked in a spicy & aromatic onion tomato gravy and flavoured with masala and spices; prepared in a traditional Indian wok called 'Kadhai' for a unique flavour

Paneer Mattar Rs 199

North Indian dish consisting of peas and cottage cheese mingled in a tomato based sauce and spiced with garam masala

Shahi Paneer Rs 199

'Shahi' (meaning 'royal'); cottage cheese in a thick gravy made up of cream, tomatoes and spices for a rich texture and flavour

Paneer Tikka Masala Rs 225

Cottage cheese cubes marinated and cooked in a spiced tikka curry sauce

Mixed Vegetables Rs 199

Vegan

Seasonal vegetables cooked in curry sauce; often a mix of various vegetable such as peas, carrots, potatoes, cauliflower etc.

Vegetable Jalfrezi Rs 225

A hot and flavourful curry with seasonal vegetables cooked in a spicy tomato sauce with green chillies, stir-fried peppers and onions

MAINS



VEGETARIAN

Vegetable Korma Rs 250

Seasonal vegetables simmered in a mildly spiced creamy fragrant sauce with onion, garlic, ginger

Baingan Bharta Rs 195

Vegan

Smokey roasted eggplant mash with onions, tomatoes and garlic

Aloo Mattar Rs175

Vegan

Potatoes ('Aloo') and peas ('matar') cooked in a spiced creamy tomato based sauce with garlic, ginger, onion, coriander, cumin seeds and other spices

Jeera Aloo (dry / sec) Rs 175

Vegan

A dry golden dish which has as main ingredients potatoes ('Aloo') and cumin seeds ('jeera'). This homely dish has a touch of other flavourful spices such as turmeric for its golden colour, red chilli, ginger, coriander and curry leaves

Kofta Malai Rs 225

Cottage cheese and potato balls ('kofta') cooked in a rich and velvety sauce made of cream ('malai'), onion and tomato

Vegetable Kofta Rs 195

Vegetable balls ('kofta') made of potatoes, carrots, peppers and spices cooked in a golden onion-tomato based gravy

MAINS



NON-VEGETARIAN

Butter Chicken Rs 295

Also known as Murgh Makhani; chunks of grilled chicken (tandoori chicken) cooked in a smooth buttery & creamy mild spiced tomato based gravy

Chicken Korma Rs 325

Chicken simmered in a mildly spiced creamy fragrant sauce with onion, garlic, ginger and cashew nuts

Chicken Dopiazza Rs 295

'Dopiazza' (meaning 'two onions'); golden traditional dish prepared with caramelised onions to which fragrant spices and marinated chicken are added

Chicken Tikka Masala Rs 295

Tender roasted chicken pieces marinated and cooked in a spiced tikka curry sauce

Egg Curry / Oeuf au curry Rs 175

Boiled egg cooked in tomatoes and whole spices, yogurt and masala paste

Egg Bhurji / Oeuf Bhurji Rs 160

Indian style scrambled eggs with chopped onions, chillies and garam masala

Fish Goan Curry Rs 295

Fish chunks cooked in sauce made of aromatic spices and coconut milk

Fish Madrasi (thick gravy) Rs 295

Fish chunks cooked in a thick and dry gravy made of masala spices and tomatoes

Prawn Curry Rs 395

Prawns cooked in tomatoes and whole spices, yogurt and masala paste; mutton are added

Mutton Curry Rs 375

Mutton cooked in tomatoes and whole spices and masala paste

Achari Gosht Rs 375

Mutton cooked with onion seeds, fenugreek seeds and fennel seeds to give an 'achari' (meaning 'pickled') flavour to the dish

Mutton Dopiazza Rs 375

'Dopiazza' (meaning 'two onions'); this golden traditional dish is prepared with caramelised onions, to which fragrant spices and marinated mutton are added

MAINS



DALS

Dal Makhani Rs 175

Flavourful, rich and creamy dal made of whole black lentils, red kidney beans, butter and cream

Dal Fry Rs 150

Vegan

Yellow lentils cooked to a thick and creamy consistency with spices

Dal Tadka Rs150

Vegan

Smooth and creamy dal tempered with herbs and Indian spices with a smokey charcoal flavour

Rasam Rs150

Vegan

South Indian soup traditionally prepared using tamarind juice as a base and tomatoes, chillies, peppers, cumin and other spices for a distinct flavourful taste

BREADS

Plain Naan Rs 50

Flatbread cooked in tandoor clay oven

Butter Naan Rs 60

Flatbread cooked in tandoor clay oven and coated with butter

Garlic Naan Rs 75

Flatbread cooked in tandoor clay oven topped with butter and freshly crushed garlic

Cheese Naan Rs 75

Flatbread cooked in tandoor clay oven topped with cheese

Lacha Paratha Rs50

Vegan

Multi-layered flatbread made of whole-wheat flour

Puri Vegan Rs 50

Deep fried puffed up bread

Chapati (2 pieces) Rs 50

Vegan

Very soft and puffed up flatbread

Aloo Paratha Rs 75

Vegan

Whole-wheat flatbread made with a delicious stuffing of potatoes ('Aloo'), vegetables and spices such as turmeric, ginger and cayenne

MAINS



DOSAS & KATHI ROLL

Mystic Masala Dosa (Supersize Dosa) Rs 250

Vegan

Traditional Indian crispy savoury pancake made of rice with a spicy potato and onion stuffing served with sambar and coconut chutney; prepared the Mystic Masala way

Plain Dosa / Dosa Nature Rs 150

Vegan

Traditional Indian crispy savoury pancake made of rice served with sambar and coconut chutney

Masala Dosa Rs 175

Vegan

Traditional Indian crispy savoury pancake made of rice with a spicy potato and onion stuffing served with sambar and coconut chutney

Mysore Dosa Rs 190

Vegan

Traditional Indian crispy savoury pancake made of rice with a spicy onion, potato, tomato filling served with sambar and coconut chutney

Paneer Dosa Rs 225

Traditional Indian crispy savoury pancake made of rice with a grated cottage cheese filling served with sambar and coconut chutney

Uttapam Rs 190

Vegan

Thick savoury pancake made of rice served with sambar and coconut chutney

Idli Sambar Rs 150

Vegan

Savoury rice cake served with chutney and vegetable stew

Chole bhatura Rs 160

Vegan

Also known as Chana Masala; curry made with a variety of chickpeas called chana in an onion-tomato gravy served on two puris

KATHI ROLL

Chicken & Egg Frankie Rs 95

Chicken and egg curry wrapped in a paratha bread

Lamb Frankie Rs 125

Lamb curry wrapped in a paratha bread

Paneer Frankie Rs 125

Cottage cheese curry wrapped in a paratha bread

Cheese Frankie Rs 115

Seasoned grated cheese wrapped in a paratha bread

DESSERTS



Gajar Halwa (seasonal/saisonnier)

Rs 90

Traditional carrot-based sweet dessert pudding

Raasmalai

Rs 95

Spongy and soft cottage cheese dessert

Kulfi Malai

Rs 85

Traditional Indian ice cream flavoured with cardamom

Mango Sorbet Vegan

Rs 85

Refreshing mango flavoured sorbet

Rasgoola

Rs 75

Traditional Indian sweet cooked in light sugar syrup