



**MYSTICAL VIEWS**  
— GROUP OF HOTELS —



# FOOD MENU

## THE BOX

\*Taxes Extra as Applicable  
\*VAT Extra

# BREAKFAST PLATTERS

( 8 AM - 11 AM )

Freshly Cut Seasonal Fruits  299

Assorted Cereals  349

Served with Cold Milk / Hot Milk /Yoghurt

Two Eggs Breakfast Platter  349

Served with mashed potato, Baked Beans,  
Bread & Side of Meat

## EGGS

Scrambled

Plain Omelette

Cheese Omelette

Masala Omelette

Fried Egg

Sunny Side Up

Cheese Omelette

Mushroom Cheese Omelette

Caramel Egg

## BREAD

White Toast

Brown Toast

## CHICKEN

Chicken Sausage

Grilled Chicken

# GRILLED SANDWICH

Cucumber & Tomato  299

Tomato & Cheese  349

Creamy Chicken  349

# PARATHAS

Served with butter, yogurt & pickle

Stuffed Aloo Paratha  149

Stuffed Paneer Paratha  175

Mix Vegetable Paratha  159

Upma  149

# BEVERAGES

Small Pot of Chai  149

Plain / Masala / Ginger

Small Pot of Coffee  175

Hot Chocolate  175

Milk ( Hot/Cold )  145

Seasonal Fresh Juice  199

Orange/Watermelon/pineapple/strawberry

Canned Juice  149

# SMALL PLATES & NIBBLES

Time Pass Peanut Masala  149

Roasted peanuts tossed with veggies & masala

Spring Rolls   249/299

Veg/Non Veg

Loaded Nachos  325

Crunchy tortilla chips with refried beans,  
guacamole,picodegallo,salsa&sourcream

Classic Fries  199

Salted fries with duo dips

The Humus Story  345

Roasted peanuts tossed with veggies & masala

Falafel Balls  299

Three types of humus,toasted pita,  
marinated olives & Lebanese pickle

Chicken Wings  325

Smoky BBQ / Curry Leaves

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# NAVAABO KE KEBAB

<b>Paneer Ke Shole</b> 	399
Cubes of cottage cheese marinated in aromatic spices	
<b>Paneer Tikka</b> 	399
Cubes of cottage cheese, tomato, onion & capsicum marinated in traditional masala and grilled	
<b>Paneer Achari Tikka</b> 	399
Cubes of cottage cheese flavoured with pickled spices & mustard oil	
<b>Tandoori Gobi Chutney</b> 	399
Florets of cauliflower flavoured with tandoori chutney	
<b>Makai Malai Seekh Kebab</b> 	399
Assorted chopped fresh corn cooked with light spiced masala, Lucknowi touch	
<b>Veg Tandoori Platter</b> 	999
A mixed combination of vegetarian kebabs from the tandoor	
<b>Cheese Onion Seekh</b> 	499
Double-marinated cheese and onion in tandoori Indian spices	
<b>Multani Mushroom</b> 	499
Stuffed mushrooms marinated with malai and chutney, served with salad & papad	
<b>Tandoori Murgh (Half / Full)</b> 	499/799
The King of Kebabs! A classic Indian delicacy of barbequed chicken at its tastiest best	
<b>Pahadi Murgh (Half / Full)</b> 	499/799
The King of Kebabs marinated in yoghurt & Indian spices, cooked to perfection	
<b>Afghani Murgh (Half / Full)</b> 	499/799
The King of Kebabs marinated in black pepper, cashew nut, yoghurt & Indian spices	
<b>Murg Tikka</b> 	399
Tender breast pieces marinated in herbed yoghurt with spices and grilled on charred skewers	
<b>Murg Pudhina Tikka</b> 	399
Cubes of boneless chicken marinated in mint-yoghurt & Indian spices, barbequed to perfection	
<b>Murgh Zafrani Tikka</b> 	399
Boneless chicken pieces marinated in cashew nut paste, mild spices & barbequed	
<b>Gajab Murg Malai Tikka</b> 	399
Delicately marinated chicken kebabs flavoured with cashew nut, cheese & cream	
<b>Lasooni Murg</b> 	399
Delicately marinated chicken kebabs flavoured with the essence of garlic, cheese & cream	
<b>Murg Tandoori Platter</b> 	1699
Assorted non-veg kebabs served together in a royal platter	

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# ASIAN MAINS

- Crispy Chilli Potato / Honey**  299  
Name say's it all.
- Paneer Kum-Pav**  399  
Whole cashew nut red chilli paste flavoured with honey.
- Paneer Hunan**  399  
Dry diced vegetables cooked with Hunan sauce.
- Paneer Oyster**  399  
Whole cashew nut red chilli paste flavoured with honey.
- Stirred Fry**  349  
Whole cashew nut red chilli paste flavoured with honey.
- Veg Manchurian**  349  
Chopped vegetable balls mixed with Chinese sauces.
- Crispy Corn Chilli Pepper**  249  
Whole corn tossed with salt and pepper.
- Veg Crispy**  249  
Crispy vegetables with a touch of sweet chilli sauce.
- Fish Fingers**  499  
Badshah fish fried with bread crumbs and served with starter sauce.
- Chicken Lollypop**  399  
Mixture of ginger, garlic, chilli, and celery sticks – fried to perfection.
- Chilli Chicken**  399  
Three types of capsicum mixed with oriental sauces.
- Szechwan Chicken**  399  
Whole cashew nut red chilli paste flavoured with honey.
- Chicken Hunan**  399  
Fried chicken tossed in flavourful Hunan sauce.
- Crispy Chicken**  399  
Crispy chicken with a touch of sweet chilli sauce.
- Kung Pao Chicken**  399  
Fried chicken tossed with red chilli paste, dry chilli, and cashew nuts
- Chicken Manchurian**  399  
The art of Chinese – classic Manchurian -style chicken.
- Burnt Chilli Garlic Chicken**  449  
Mixed vegetables and homemade burnt chilli sauce with chicken.
- Chilli Garlic Chicken**  449  
Chopped vegetable balls mixed with Chinese sauces.
- Black Pepper Chicken**  499  
Whole corn tossed with salt and pepper.

# ASIAN SIDES

- Vegetable Fried Rice**  299  
Mixed vegetables cooked with rice.
- Burnt Chilli Garlic Rice / Noodles**  299  
Mixed vegetables tossed in homemade burnt chilli sauce with rice or noodles.
- Thai Curry with Steam Rice**  299  
A mix of vegetables cooked in Thai currypaste with the flavour of coconut, served with steamed rice.
- Chilli Garlic Noodles**  299  
Mixed vegetables and burnt garlic tossed with noodles.
- Corn Mushroom Chilli Fried Rice / Noodles**  299  
Mixture of Chinese sauces tossed with rice or noodles.

# BURGER

**In House Burger**  299  
Served with a side of fries & house salad

# PIZZERIA DE NAPOLITANA

**Margherita**  299  
Classic marinara sauce, sliced cherry tomatoes, mozzarella, fresh basil

**Village Farm**  399  
Classic marinara sauce with fresh farm vegetables and mozzarella cheese etc

**Peri Peri Chicken**  599  
Classic marinara sauce, peri peri chicken, red onions, bell peppers, mozzarella, fresh basil

**BBQ Chicken**  599  
Classic marinara sauce, BBQ Chicken, red onions, pineapple bits, jalapeno, mozzarella, fresh basil

# SOUPS

**Veg Manchow Soup**  199  
properly chopped vegetables with mushroom & vegetable stock

**Vegetable Clear Soup**  199  
cooked with vegetable soup

**Sweet Corn Soup**  199  
Grained sweet-corn with vegetable toppings

**Cream Of Vegetable Soup**  229  
Popular fresh vegetable garnished with cream

**Cream Of ( Tomato / Basil Leaves )**  229  
popular fresh tomato soup garnished with cream & croutons

**Makai Dhaniya Shorba**  229  
Grind spinach stocked in dal level of ginger

**Chicken Manchow Soup**  229  
properly chopped vegetables with mushroom & non vegetable stock

**Cream Of Chicken Soup**  229  
Chicken soup garnished with cream

# SALAD

- Classic Caesar Salad**  325  
Crisp romaine & iceberg lettuce, tossed with a creamy home made dressing, aged parmesan cheese & crunchy croutons
- Russian Salad**  329  
fresh vegetables with mayo and sesame seeds
- Melon Feta Cheese**  399  
fresh vegetables with mayo and sesame seeds

# PASTA

- Choice of Pasta**   
Spaghetti / Fusili / Penne
- Choice Of Sauces**   
Arrabita, Alfredo, Pesto, Aglio Olio, Fiorentina (pink)

## CHOICE OF TOPPING:

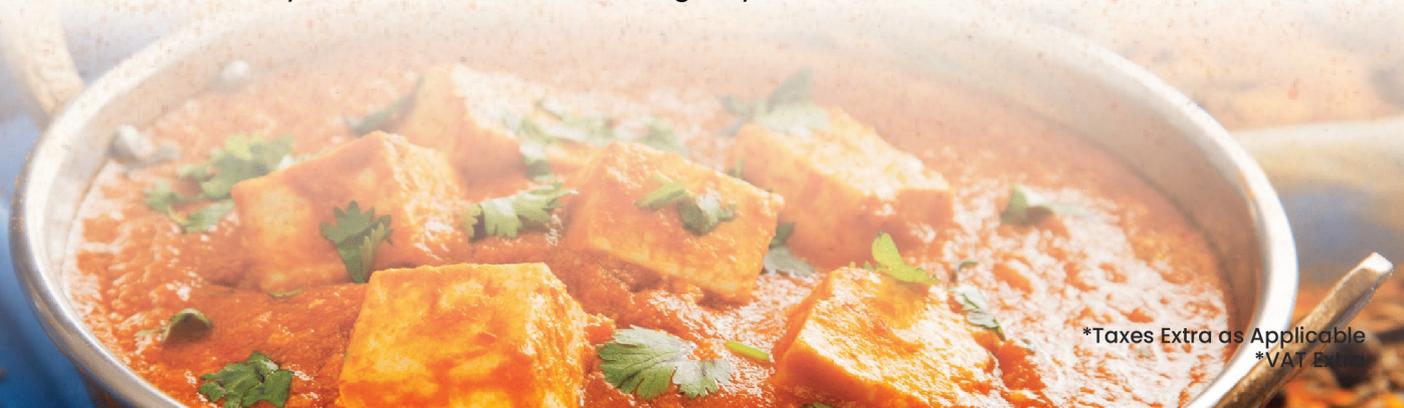
- Exotic Veggies**  345
- Chicken**  400
- Bolognese**  475
- Shrimps**  495
- Mixed Seafood**  525
- Fish 'N' Chips**  499  
Pan crusted fish fillets with golden fried and, side of fries and, home made tatar sauce & side salad
- Grilled Chicken Steak**  425  
Herbed chicken breast grilled to perfection and served with red wine & rosemary Mushroom, cream mash potato & grilled vegetables



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# CHATPATI SUOKIN - VEG

<b>Paneer Tikka Masala</b> 	<b>399</b>
Barbequed paneer, tomato, onion & capsicum roasted on charcoal and dipped in tomato gravy.	
<b>Paneer Lababdar</b> 	<b>399</b>
Cottage cheese cooked in fresh cream, cashew nut gravy and flavoured with saffron	
<b>Pindi Dar Chole</b> 	<b>399</b>
Cooked in traditional Delhi style	
<b>Methi Matar Malai</b> 	<b>399</b>
Cashew nut gravy with cheese and cream, flavoured with methi and green peas.	
<b>Paneer Keema Khurchan</b> 	<b>399</b>
Cottage cheese cooked with three types of chillies and mixed ingredients.	
<b>Lasooni Palak Paneer</b> 	<b>399</b>
Spinach cooked with garlic and Indian spices.	
<b>Vegetable Tawa</b> 	<b>399</b>
Mixed vegetables cooked in onion gravy with Indian spices.	
<b>Paneer Lazeez</b> 	<b>399</b>
Cottage cheese cooked in rich cashew nut and tomato gravy.	
<b>Paneer Kadhai</b> 	<b>449</b>
A hot favourite! Cottage cheese tossed in spicy kadhai-style gravy.	
<b>Paneer Mushroom</b> 	<b>449</b>
Fritters of cottage cheese and mushrooms in tomato-flavoured spicy gravy.	
<b>Makhmali Kofta</b> 	<b>559</b>
Saffron dumplings cooked in a mix of cashew nut and tomato gravy.	
<b>Vegetable Keema Korma</b> 	<b>349</b>
Chopped vegetables cooked in Indian spices and blended in three types of gravy.	
<b>Paneer Butter Masala</b> 	<b>449</b>
Paneer in a rich and creamy cashew nut and tomato gravy	



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# CHATPATI SUOKIN - NON VEG

- Chicken Tikka Masala**  499  
Barbequed paneer, tomato, onion & capsicum roasted on charcoal and dipped in tomato gravy.
- Butter Chicken**  499  
Cottage cheese cooked in fresh cream, cashew nut gravy and flavoured with saffron
- Dum Cooked Murgh Handi**  499  
Cooked in traditional Delhi style
- Kali-Mirch ka Murg**  499  
Cashew nut gravy with cheese and cream, flavoured with methi and green peas.
- Hari-Mirch Ka Murg**  499  
Cottage cheese cooked with three types of chillies and mixed ingredients.
- Tawa Murg**  499  
Spinach cooked with garlic and Indian spices.
- Dhaba Murg**  499  
Mixed vegetables cooked in onion gravy with Indian spices.
- Mutton Handi**  599  
Cottage cheese cooked in rich cashew nut and tomato gravy.
- Mutton Rara Ghost**  599  
A hot favourite! Cottage cheese tossed in spicy kadhahi-style gravy.
- Mutton Rogan Josh**  599  
Fritters of cottage cheese and mushrooms in tomato-flavoured spicy gravy.
- Bhuna Gosht**  599  
Saffron dumplings cooked in a mix of cashew nut and tomato gravy.
- Dhaba Gosht**  599  
Chopped vegetables cooked in Indian spices and blended in three types of gravy.
- Kashmiri Meat Bowl**  699  
Paneer in a rich and creamy cashew nut and tomato gravy

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# SEA FOOD

<b>Koliwada Fish &amp; Prawns</b> 	APC
Assorted rice flour mix with chopped ginger and garlic	
<b>Macchi Amritsari</b> 	APC
Boneless pieces of fish coated with spiced besan, deep fried & served with radish and mint chutney	
<b>Tawa Masala Fry Fish / Prawns</b> 	APC
Choice of seafood marinated and simmered in South Indian spiced gravy, cooked on tawa & stir-fried.	
<b>Tandoori Prawns</b> 	APC
Prawns barbequed in traditional tandoori marination.	
<b>Special Kebab</b> 	APC
Chef's choice – three types of fish kebabs specially crafted.	
<b>Fish Goan Curry</b> 	APC
Fish simmered in coconut-based tomato gravy with red chilli and kokum.	
<b>Kerala Fish</b> 	APC
Fresh fish cooked in traditional South Indian spicy gravy.	
<b>Chutney-dar Macchi</b> 	APC
Fish cooked in herbs & Indian spices.	
<b>Tawa Prawns</b> 	APC
Chopped tomato & onion stir-fried with garlic & Indian spices.	
<b>Special Curry</b> 	APC
Chef's choice – three types of fish prepared in a special curry.	
<b>Butter Garlic Prawns</b> 	APC
Butter and garlic sautéed prawns cooked in pan.	
<b>Butter Garlic Calamari</b> 	APC
Butter and garlic sautéed calamari cooked in pan.	
<b>Fish Tikka</b> 	APC
well marinated fish chef style 	
<b>Tandoori Pomfret</b> 	APC
well marinated in Indian spices	
<b>Tandoori Lobster</b> 	APC
touch of heart and marinated by chef	

# BREADS

Tandoori Roti (Butter / Plain) 	39 / 49
Naan (Butter / Plain) 	49 / 69
Plain Kulcha 	79
Garlic Naan 	99
Cheese Chilli Naan / Garlic Naan 	149
Paratha (Lachha / Mirchi Paratha) 	139
Masala Kulcha 	199
Assorted Bread Basket 	699

# RICE

<b>Steam Rice</b>  Plain basmati rice steamed to perfection.	169
<b>Curd Rice</b>  Rice mixed with curd, curry leaves, and coconut flavour.	229
<b>Dal Khichdi</b>  A comforting mix of two types of dal and rice.	249
<b>Jeera Rice</b>  Steamed rice flavoured with cumin seeds.	199
<b>Vegetable Pulav</b>  Basmati rice cooked with assorted vegetables, cottage cheese, and whole garam masala.	299
<b>Vegetable Biryani</b>  Vegetables flavoured with Indian herbs & spices, cooked with finest basmati in a handi.	249
<b>Murg Dum Biryani</b>  Chicken & rice cooked with Indian herbs & spices, steamed in a handi and served with gravy.	399
<b>Mutton Dum Biryani</b>  Mutton & rice cooked with Indian herbs & spices, steamed in a handi and served with gravy.	599
<b>Prawns Dum Biryani</b>  Prawns & rice cooked with Indian herbs & spices, steamed in a handi and served with gravy.	APC

# DESSERT

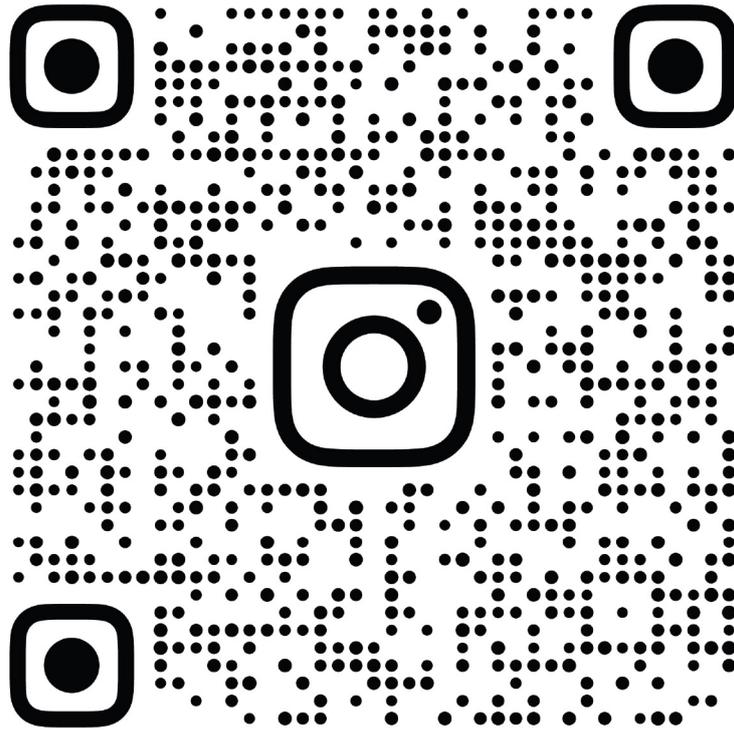
Gulab Jamun (4 pieces) 	199
Mung Dal Halwa 	229
Gajar Halwa 	229
Vanilla Ice Cream 	199
Chocolate Ice Cream 	199
Mixed Dry Fruit Ice Cream 	199



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**THEBOXBYMYSTICALVIEWS**

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