

SOBRE NOSOTROS

Bienvenidos a Mystic India Panamá, donde los vibrantes sabores de la cocina india y del sur de Asia se unen para ofrecer una experiencia culinaria como ninguna otra. Nuestro menú ha sido cuidadosamente diseñado para resaltar las ricas tradiciones y las audaces especias de la región, preparado para satisfacer una amplia variedad de paladares. Acompaña tu comida con cócteles artesanales, todo en un entorno creado para despertar tus sentidos.

En Mystic India, el servicio excepcional está en el corazón de todo lo que hacemos. Más que una experiencia gastronómica, buscamos crear un espacio de confort, alegría y conexión—un lugar donde puedas encontrar un verdadero respiro del día a día.



LOCATIONS

Grand Plaza, Punta Pacifica, Panama
dining@mysticindiapanama.com
mysticindiapanama.com

SOUP

Dal Soup

Yellow lentils simmered with aromatic spices and finished with fresh cilantro.

Shorba Karaboti

Traditional soup prepared with chicken and lamb, delicately seasoned with Indian spices.

CHAAT

Pani Puri

Crispy hollow puris filled with a spiced potato mixture and served with tangy tamarind and mint-flavored water.

Dahi Puri

Crunchy puris stuffed with seasoned potatoes, chutneys, and yogurt, offering a delightful balance of sweet, tangy, and savory flavors.

Samosa Chaat

Crispy samosa topped with chickpeas, yogurt, chutneys, and sev for a classic Indian street-food experience.

Palak Chaat

Lightly battered and crispy spinach leaves topped with yogurt, tamarind chutney, mint chutney, pomegranate, and sev, creating a perfect harmony of sweet, tangy, and crunchy textures.

Pakora Chaat

Assorted vegetable fritters served with chilled yogurt, house-made chutneys, onions, and chaat spices for an authentic Indian street-food delight.

Papdi Chaat

Crispy flour wafers topped with potatoes, chickpeas, yogurt, tamarind chutney, mint chutney, and aromatic spices.

Aloo Tikki Chaat

Golden potato patties topped with chickpeas, yogurt, sweet and tangy chutneys, fresh herbs, and crispy sev.

SALAD

Kachumber Salad

A refreshing blend of cucumber, tomatoes, and onions dressed with lemon and fresh herbs.

Chicken Tikka Salad

Grilled chicken tikka served with a refreshing mint and cilantro dressing.

APPETIZERS

Chilli Mushroom Sizzler

Juicy mushrooms tossed in a spicy chili sauce and served sizzling with fresh herbs.

Cocktail Samosa

Crispy pastry filled with seasoned potatoes and green peas.

Malai Broccoli & Cauliflower

Fresh broccoli and cauliflower marinated in creamy yogurt and spices, roasted to perfection.

Tandoori Stuffed Mushrooms

Juicy mushrooms stuffed with spiced cheese and spinach, roasted in the tandoor.

Onion Pakoda

Crispy onion fritters prepared with chickpea flour and traditional Indian spices.

Paneer Tikka

House-made cottage cheese marinated with bell peppers and onions, grilled in the tandoor and served with mint chutney.

Okra Fry

Crispy fried okra sautéed with onions, curry leaves, and aromatic spices, inspired by South Indian flavors.

Veg Seekh Kebab

Finely chopped vegetables blended with herbs and spices, shaped onto skewers and cooked in the tandoor.

Galafi Chicken Seekh Kebab

Succulent minced chicken kebabs coated with finely chopped peppers and aromatic herbs, char-grilled to perfection.



Saffron & Truffle Chicken Kebab

Tender chicken marinated with saffron, truffle, turmeric, yogurt, and lemon, grilled to perfection.

Mutton chaap

Tender, bone-in lamb chops marinated in aromatic spices, then grilled or slow-cooked to perfection for a rich, smoky, and juicy flavor.

Chicken Lahsooni Tikka

Chicken kebabs infused with robust garlic flavors and marinated in creamy spices.

Tandoori Lobster Tikka

Lobster marinated in yogurt and traditional spices, grilled in the tandoor and served with mint chutney.

ELIJA SU NIVEL DE PICANTE: SUAVE, MEDIO O PICANTE

TODOS LOS PRECIOS NO INCLUYEN EL 7 % DE ITBMS.

LOS PLATOS DEL MENÚ Y LOS PRECIOS ESTÁN SUJETOS A CAMBIOS SIN PREVIO AVISO.

INFORME A SU CAMARERO DE CUALQUIER ALERGIA O RESTRICCIÓN ALIMENTARIA.

Tandoori Chicken (Half)	20
Half chicken marinated in yogurt and bold Indian spices, roasted in the tandoor.	
Chicken Tikka	17
Tender chicken marinated in yogurt and spices, grilled to perfection and served with mint chutney.	
Tandoori Truffle Oil Pearls Tiger Prawns Tikka	25
Jumbo tiger prawns delicately marinated in aromatic tandoori spices, grilled to perfection and elegantly finished with truffle oil pearls.	
Sea Bass Truffle Tikka	20
Grilled sea bass marinated in saffron yogurt and finished with a subtle touch of truffle.	
Prawns Ghee Roast	28
Juicy prawns cooked in a rich Mangalorean-style ghee sauce with roasted spices and curry leaves, delivering bold and aromatic flavors.	
Mutton Ghee Roast	28
Tender lamb pieces slow-cooked in aromatic ghee with roasted spices and curry leaves for a traditional and flavorful preparation.	
Mutton Seekh Kebab	20
Minced lamb blended with aromatic herbs and spices and cooked in the tandoor.	
Mystic Veg Platter ✓	28
A selection of assorted vegetarian appetizers (16 pieces).	
Mystic Non-Veg Platter	42
A selection of assorted non-vegetarian appetizers (16 pieces)..	
CHEF SPECIAL	
Tandoori Pomfret	36
Whole pomfret fish marinated with traditional Indian spices and roasted in the tandoor, delivering smoky flavors and a delicate texture.	
Makhani Pan-Seared Salmon	30
Pan-seared salmon served with cumin rice and creamy cumin-infused spinach.	
Jumbo Prawns	36
Grilled jumbo prawns accompanied by cumin rice and cumin-flavored gratin potatoes.	
Khadai Lobster Tail	39
Lobster tail cooked in a flavorful Khadai-style sauce and served with Laccha Paratha and creamy cumin spinach.	
Vegetable Biryani ✓	17
Fragrant basmati rice slow-cooked with fresh vegetables, aromatic herbs, and traditional Indian spices for a perfect balance of flavors and aromas.	
Chicken Dum Biryani	22
Aromatic basmati rice layered with spiced chicken and slow-cooked in the traditional dum style.	
Mutton Shahi Biryani	27
Tender lamb and fragrant basmati rice cooked with saffron and royal Indian spices.	



MAIN	
Dal Makhani ✓	16
Slow-cooked black lentils enriched with butter and cream and delicately seasoned with mild spices.	
Dal Tadka ✓	14
Yellow lentils cooked with onions and tomatoes and finished with a tempering of ghee, cumin, garlic, and dried red chilies.	
Chana Masala ✓	15
Tender chickpeas simmered in a flavorful onion and tomato gravy infused with traditional Indian spices.	
Paneer Pasanda ✓	17
Delicate stuffed paneer pockets cooked in a rich and creamy tomato and cashew-based gravy.	
Paneer Lazeez ✓	17
Soft cubes of paneer prepared in a luxurious creamy sauce flavored with mild spices and aromatic herbs.	
Paneer Khurchan ✓	17
Strips of paneer stir-fried with onions, tomatoes, bell peppers, and a blend of traditional Indian spices.	
Paneer Tikka Lababdar ✓	17
Char-grilled paneer tikka cooked in a rich tomato-based Lababdar gravy, finished with cream and butter for a smooth and indulgent flavor.	
Palak Paneer ✓	17
Soft cubes of paneer cooked in a silky spinach gravy delicately seasoned with aromatic spices.	
Malai Kofta ✓	17
Paneer and potato dumplings served in a rich and creamy tomato-cashew sauce flavored with aromatic spices.	



Mushroom Mutter Masala ✓	17
Fresh mushrooms and green peas cooked in a flavorful onion and tomato gravy with traditional spices and a touch of kasuri methi.	
Bhindi Masala ✓	14
Tender okra sautéed with onions and tomatoes and flavored with aromatic Indian spices.	
Paneer Methi Malai ✓	17
House-made paneer cooked with fresh fenugreek leaves in a creamy cashew sauce infused with mild spices.	
Aloo Gobhi ✓	14
A classic dry preparation of potatoes and cauliflower florets cooked with aromatic spices and fresh herbs.	
Kerala Fish Curry	23
Fresh fish cooked in a spicy coconut curry with garlic, ginger, curry leaves, and a hint of turmeric.	
Bombay Salmon Curry	23
Salmon simmered in a flavorful onion and tomato gravy with aromatic spices, coconut, and fresh cilantro.	

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Lobster Tikka Masala	34
Tender lobster marinated in yogurt and cashew, then cooked in a rich and creamy tomato gravy with traditional Indian spices.	
Prawn Tikka Masala	23
Succulent prawns cooked in a creamy tomato sauce flavored with tikka spices, garlic, and fenugreek.	
Goan Prawn Curry	25
Prawns cooked in a vibrant coconut curry with authentic Goan spices, garlic, and ginger.	
Butter Chicken	19
Tender chicken simmered in a rich and creamy tomato-butter sauce delicately flavored with aromatic Indian spices.	
Chicken Tikka Masala	19
A timeless favorite featuring grilled chicken cooked in a flavorful tomato-based curry with house spices.	
Chicken Peshawari	20
Succulent chicken pieces cooked in a rich and mildly spiced gravy inspired by the traditional flavors of Peshawar.	
Patiyala Chicken Masala	20
Traditional Punjabi-style chicken curry prepared with onions, tomatoes, yogurt, and a blend of robust aromatic spices.	
Chicken Mughlai	20
Tender chicken cooked in a luxurious Mughlai-style sauce enriched with cream, nuts, and fragrant spices, offering a refined and delicate flavor.	
Mutton Rogan Josh	25
Tender lamb slow-cooked in a fragrant Kashmiri-style gravy with yogurt and aromatic spices for a rich and hearty dish.	
Lal Maas	25
A traditional Rajasthani specialty featuring tender lamb slow-cooked in a vibrant red chili gravy with yogurt and aromatic spices, delivering bold and authentic flavors.	
Mutton Kofta	28
Delicate minced lamb dumplings simmered in a rich and flavorful traditional gravy.	
Mutton Seekh Masala	28
Succulent minced lamb seekh kebabs cooked in a spicy onion and tomato masala gravy.	
Mutton Rara	28
A hearty Punjabi delicacy combining tender lamb pieces and seasoned minced lamb in a robust and flavorful gravy.	
RICE AND BREAD	
Basmati Rice	4
Steamed premium long-grain basmati rice.	
Jeera Rice 	7
Fragrant basmati rice tempered with cumin seeds and ghee.	
Smoked Herb & Garlic Pulao 	9
Long-grain basmati rice gently sautéed with smoked herbs and garlic.	
Kashmiri Truffle Pulao 	14
Aromatic basmati rice cooked with dried fruits, mild Kashmiri spices, and finished with truffle oil.	
Peshawari Naan	6
Soft tandoor-baked Indian bread stuffed with nuts, raisins, and coconut.	

Cheese Naan	6
Traditional naan bread stuffed with melted cheese.	
Basil Pesto Naan	6
Freshly baked naan infused with aromatic basil pesto.	
Truffle Naan	6
Soft tandoor-baked naan enhanced with the delicate aroma of truffle.	



Chilli Garlic Naan	5
Classic naan flavored with garlic and spicy chili.	
Butter Naan	5
Traditional soft naan brushed with melted butter.	
Garlic Naan	5
Freshly baked naan infused with aromatic garlic.	
Tandoori Roti	3
Whole wheat flatbread baked in the tandoor.	
Onion Kulcha	5
Soft Indian bread stuffed with seasoned onions and baked in the tandoor.	
Laccha Paratha	5
Layered whole wheat flatbread with a flaky and buttery texture.	
Missi Roti (Gluten-Free)	4
Traditional gluten-free Indian flatbread prepared with gram flour and aromatic spices.	

SIDES	
Mixed Raita	5
Refreshing yogurt with onions and cucumber, delicately seasoned with cumin and fresh herbs.	
Papad	2
Crispy lentil wafers served as a traditional accompaniment.	
Masala Papad	5
Crispy papad topped with onions, tomatoes, herbs, and Indian spices.	
Creamed Cumin Spinach	10
Fresh spinach cooked in a creamy sauce and delicately flavored with cumin.	

DESSERTS	
Carrot Halwa Tart with Saffron & Pistachio Ice Cream	10
A modern interpretation of the traditional	
Salted Caramel Kulfi	10
Traditional Indian ice cream infused with rich salted caramel flavors.	
Gulab Jamun	10
Soft milk dumplings soaked in fragrant cardamom and saffron sugar syrup, served warm for a classic Indian sweet experience	

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KINGSTON | MONTEGO BAY | PANAMA CITY

SPIRITS			MYSTIC COCKTAILS - CÓCTELES		WINE COCKTAIL - CÓCTEL DE VINO	
Whisky			Cardamom Kiss	12	Bellini	10
Macallan Double Cask	18yrs	66	Tequila, lima y miel con un toque de cardamomo.		Prosecco / Schnapps de durazno	
Macallan	15yrs	29	Suave, aromático y sutilmente especiado.			
Macallan	12yrs	21	The Lotus	12	Ginger Sangria (Red/ Rose/ White)	10
Glenmorangie	12yrs	11	Ginebra infusionada con hinojo, lima, miel y fresa.		Mezcla de frutas frescas / Schnapps de durazno / Un	
	12yrs	11	Floral, equilibrado y refrescante.		toque de jugo de naranja	
	15yrs	14	Kindred Spirit	10		
Glenlivet	18yrs	22	Vodka, lichi y lima en perfecta armonía. Ligero,			
Buchanan's Deluxe 1	12yrs	11	brillante y lleno de alma.			
Buchanan's Reserve	2yrs	9	Masala Chai Martini	12		
Johnnie Walker Blue Label	18yrs	14	Vodka o ginebra con lima, comino, sal negra y chile			
Johnnie Walker Black Label		42	verde. Atrevido, exótico e inolvidable.			
Chivas Regal		8	Enlightened	11		
Monkey Shoulder	12yrs	11	Johnnie Walker Black con cítricos y espuma.			
Jameson		10	Ahumado, suave y discretamente poderoso.			
Hibiki Master's Select		8	Monk's Mule	9		
Yamazaki		24	Vodka, infusión de jengibre artesanal, ralladura de			
Jack Daniels Old No7		39	naranja y lima. Nítido, fresco y revitalizante.			
Maker's Mark		9	Mantra	12		
			Ron oscuro, Malibu y maracuyá. Dulce, tropical e			
Cognac			irresistiblemente suave.			
Remy Martin XO		34	The Blue Mystic	11		
Remy Martin VS OP		17	Vodka, Cointreau y curaçao azul. Vivo, cítrico y			
Hennessy VS		12	elegantemente fresco.			
Hennessy VS OP		12	House Basil Mojito	11		
			Mojito con albahaca fresca y mandarina. Herbáceo,			
Rum - Ron			cítrico y muy refrescante.			
Ron Zacapa XO		22	Cantankerous	11		
Ron Zacapa 23		10	Ginebra infusionada con cúrcuma y pepino.			
Ron Abuelo Añejo		7	Lavender Haze	11		
Bacardi Superior		6				
Tequila						
Don Julio Reposado		10				
Patron Silver		9				
Casamigos, Silver		10				
El Jimador Blanco		7				
Vodka						
Grey Goose		8				
Tito's		8				
Belvedere		8				
Absolut		7				
Gin						
Monkey 47		11				
Hendricks		10				
Tanqueray		7				
Tanqueray No.10		8				
Bombay Sapphire		8				
Liqueurs - Licores						
Campari		6				
Amaretto		6				
Cointreau		6				
Kahlua		6				
Bailey's Irish Cream, Ireland		6				
Beers - Cervezas						
Balboa		4				
Atlas Golden Light		4				
Panama Beer		4				
Red Stripe		4				
Corona		5				
Heineken		5				
Stella Artois		5				
Aerated						
Evian 500ml		4				
Perrier 330ml		4				
San Pellegrino 750ml		6				
Sodas		3				



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