

ABOUT US

Welcome to Mystic India Panama, where the vibrant flavors of Indian and South Asian cuisine come together in a culinary experience like no other. Our menu is thoughtfully curated to showcase the rich traditions and bold spices of the region, prepared to suit a wide range of palates. Pair your meal with handcrafted cocktails, all enjoyed in a setting designed to awaken your senses.

At Mystic India, exceptional service is at the heart of everything we do. More than just dining, we aim to create a space of comfort, joy, and connection - a place where you can find a true reprieve from the everyday.

If there is anything we can do to make your experience even more memorable, please let us know.



KINGSTON | MONTEGO BAY | PANAMA CITY

LOCATIONS

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

SOUP	
Dal Soup	5.5
Yellow lentils / Aromatic spices / Cilantro	
Shorba Karaboti	6
Chicken / Lamb	

CHAAT	
Pani Puri	10
Crispy balls / Potato mix / Tamarind and mint water	
Dahi Puri	10
Crispy puris stuffed with spiced potato, chutneys and yogurt – sweet, tangy and crunchy	
Samosa Chaat	10
Crispy samosa with chickpeas, chutneys, yogurt and sev	
Aloo Chana Chaat	8
Tender potatoes and chickpeas tossed with sweet-and-sour chutneys, spices and fresh herbs – light, vibrant and full of flavor	

SALAD	
Kachumber Salad	7
Fresh cucumber, tomato and onion with lemon and herbs	
Chicken Tikka Salad	13
Tikka chicken / Mint and cilantro dressing	

APPETIZERS	
Masala Avocado Wedges	11
Marinated and roasted avocado	
Chilli Mushrooms Sizzler	13
Succulent mushrooms cooked in a chilli-spiced sauce and served sizzling with fresh herbs	
Cocktail Samosa (4pc)	10
Samosas rellenas de papas espaciadas y guisantes	
Tandoori Brussel Sprouts	12
Brussels sprouts / Tandoori spices / Roasted / Mint chutney	
Malai Broccoli & Cauliflower	14
Fresh broccoli and cauliflower / Marinated in creamy yogurt and spices / Roasted to perfection	
Tandoori Stuffed Mushrooms	14
Juicy mushrooms / Stuffed with spiced cheese and spinach / Roasted in tandoor	
Onion Pakoda	9
Crispy onion fritters / Chickpea flour / Indian spices	
Paneer Tikka	14
Homemade cottage cheese marinated / Bell pepper / Onion / Mint chutney	
Spinach and Corn Kebab	12
Grilled spinach and corn patties / Mint chutney	
Saffron & Truffle Chicken Kebab	18
Chicken / Saffron / Truffle / Turmeric / Yogurt / Lemon	
Chicken Lahsooni Tikka	15
Chicken kebabs infused with intense garlic flavor / Marinated in creamy spices	
Tandoori Lobster Tikka	24
Marinated in mixed spices and yogurt / Mint chutney	
Tandoori Chicken (Half)	17
Chicken marinated in yogurt and bold Indian spices / Cooked in tandoor	
Chicken Tikka	15
Chicken marinated in yogurt and spices / Mint chutney	
Truffle Tiger Shrimp Tikka	23
Juicy Shrimp marinated in aromatic spices / Touch of truffle oil	
Scalloped Jeera Aloo	11
Potatoes sautéed with toasted cumin seeds and mild Indian spices	
Sea Bass Truffle Tikka	19
Sea bass grilled in saffron yogurt / Finished with a touch of truffle	
Salmon Tikka	21
Salmon marinated in tandoor spices / Roasted to perfection	
Mutton Sheekh Kebab	16
Ground lamb mixed with spices and aromatic herbs / Cooked in tandoor	

Mystic Veg Platter	25
Assorted vegetarian appetizers (16 pcs)	
Mystic Non-Veg Platter	39
Assorted non-vegetarian appetizers (16 pcs)	

CHEF SPECIAL	
Makhani Pan-Seared Salmon	29
Served with cumin rice and creamed cumin spinach	
Jumbo Shrimp	36
Jumbo Shrimp / Served with cumin rice and scalloped cumin potatoes	
Tandoori Whole Fish	36
Whole tandoori fish / Served with cumin rice and makhani sauce	
Khadai Lobster Tail	39
Lobster served with lacha paratha and creamed cumin spinach	
Chicken Haryali Fillet	24
Served with cumin rice and scalloped cumin potatoes	
Malai Cocktail Biryani	33
A bold and aromatic fusion of flavors with tender lamb seekh kebabs and succulent malai chicken tikka / Layered with fragrant basmati rice / Crafted elegance	
Chicken Quinoa Biryani	23
Chicken biryani with quinoa / Served with spiced yogurt and mirchi ka salan	

MAIN	
Dal Makhni	14
Slow-cooked black lentils / Cooked with butter and cream / Seasoned with mild spices	
Dal Tadka	12
Yellow lentils cooked with onion and tomato / Finished with ghee, cumin, garlic and red chillies	
Chana Masala	13
Tender chickpeas in tomato and onion sauce / Lightly seasoned with Indian spices	
Paneer Makhanwala	15
Paneer cubes in creamy buttery sauce / Flavored with mild spices	
Palak Paneer	14
Paneer cubes in smooth spinach sauce / Delicately spiced with aromatic herbs	
Malai Kofta	15
Paneer and potato dumplings in creamy tomato and cashew sauce / Aromatic spices	
Mushroom Mutter Masala	15
Mushrooms and peas in tomato and onion sauce / Indian spices and touch of kasuri methi	
Mushroom Do Pyaza	15
Mushrooms cooked with onion, green chillies and aromatic Indian spices	
Palak Corn	13
Sweet corn kernels in creamy spinach sauce / Garlic and aromatic herbs	
Bhindi Masala	12
Okra in tomato and onion sauce / Aromatic Indian spices	
Paneer Methi Malai	15
Homemade paneer cooked with fresh fenugreek leaves / In creamy cashew sauce and mild spices	
Aloo Gobhi	12
Classic dry curry of potatoes and cauliflower / Cooked with aromatic spices and fresh herbs	
Khadai Veg	13
Seasonal vegetables sautéed with onion, peppers and tomato / Spiced kadai masala	
Kerala Fish Curry	16
Fish cooked in spiced coconut sauce / Garlic, ginger, curry leaves and turmeric	
Bombay Salmon Curry	22
Salmon cooked in tomato and onion sauce / Aromatic spices, touch of coconut and fresh cilantro	
Lobster Tikka Masala	31
An all-time favorite, tender lobster marinated in spiced yogurt and finished in a creamy tomato-cashew masala with Indian spices	

Shrimp Tikka Masala	22
Shrimp cooked in creamy tomato sauce / With tikka spices, garlic and fenugreek	
Goan Shrimp Curry	24
Shrimp cooked in flavorful coconut curry / Goan spices, garlic and ginger	
Butter Chicken	17
Chicken cooked in creamy tomato and butter sauce / With aromatic spices	
Chicken Tikka Masala	17
Chicken curry / With house spices / All-time favorite	
Chicken Kolapuri	16
Rich and spicy chicken curry / Cooked with robust Kolapuri spices, garlic and fresh herbs	
Mutton Rogan Josh	19
Tender lamb slow cooked in aromatic sauce / With Kashmiri spices and yogurt for bold flavor	
Mutton Korma	19
Tender lamb cooked in creamy yogurt and nut sauce / With mild spices and delicate aroma	
Hyderabadi Mutton	21
Slow-cooked lamb in spiced yogurt sauce / Hand-ground spices and subtle mint	

RICE / BREAD	
Basmati Rice	4
Masala Quinoa	12
Quinoa cooked with tomatoes, onion and Indian spices / Healthy masala twist	
Jeera Rice	7
Basmati rice tempered with cumin seeds and ghee	
Smoked Herb & Garlic Pulao	9
Long-grain basmati rice sautéed with garlic and mixed smoked herbs	
Kashmiri Truffle Pulao	14
Aromatic basmati rice cooked with dry fruits and mild Kashmiri spices / Truffle oil	
Roomali Roti	5
Thin, soft Indian flatbread / Hand-stretched	
Peshwari Naan	6
Soft naan stuffed with dry fruits, nuts and coconut / Tandoor-baked	
Cheese Naan	5
Naan filled with cheese / Tandoor-baked	
Basil Pesto Naan	6
Naan with basil pesto filling	
Chilli Garlic Naan	4
Naan with chilli and garlic	
Truffle Naan	6
Naan brushed with truffle oil	
Tandoori Roti	3
Traditional whole-wheat roti / Tandoor-baked	
Butter Naan	4
Soft naan brushed with butter	
Garlic Naan	4
Naan with garlic	
Onion Kulcha	5
Soft bread stuffed with seasoned onion / Tandoor-baked	
Laccha Paratha	5
Layered paratha / Crisp and flaky	
Missi Roti (Gluten-free)	6
Gram flour roti / Gluten-free option	

SIDES	
Mixed Raita	4
Yogurt with onion and cucumber / Lightly seasoned with cumin and herbs	
Papad	2
Masala Papad	4
Okra Fries	7
Crispy fried okra / Lightly spiced	
Creamed Cumin Spinach	7

DESSERT	
Carrot Halva	9
Served with Cardamom Pistachio Ice Cream	
Salted Caramel Kulfi	9
Mango Saffron Chia Seed Pudding (Dairy-free)	

PLEASE CHOOSE YOUR LEVEL OF HEAT: MILD, MEDIUM OR SPICY

ALL PRICES ARE EXCLUSIVE OF 7% ITBMS.

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS