



BLEND OF INDIA
RESTAURANT

WELCOME TO MISHTA

Allow us to elevate your dining experience as you savor authentic flavors on a regional culinary journey. We take pride in cooking each dish with fresh and locally grown seasonal produce, the best quality meats, and authentic spices from India. Our passion is to create a unique dining experience by introducing some of India's lost recipes (riyasat). These lost recipes pay homage to India's royalty, and our unique flavors complement the rich and regal history of India.

We hope that these delicacies give you an insight into the glorious past of the majestic kitchens of India and allow you to travel back in time for a gastronomical experience like never before. Indulge in nostalgic flavors dining next to a beautiful mural of Varanasi ghat while enjoying the comfort and luxury of Sabyasachi upholstery.

At Mishta we would like you to join us for an upscale dining experience as you savor the forgotten flavors of extraordinary classical dishes.



MEET THE CHEF

Chef Parthiv Buch While growing up watching his mother and grandmother cook, Chef Buch felt the emotional connection of food bringing families and communities together. His passion for the authentic flavors of regional cuisine developed while growing up in a diverse community in Gujarat, India. Moving from India to the USA at the age of 12, after pursuing his career in the pharmaceutical industry for more than 15 years, Chef Buch finally chose to chase his dream of opening a restaurant which celebrates India's rich regional cuisine. Chef Parthiv traveled to India for professional training in classic regional Indian delicacies and the nuances of Indian cooking techniques and spices.

Fresh, Authentic, & Healthy. Our menu is carefully crafted to capture the regional richness of Indian cuisine and the lost royal recipes. The menu celebrates the Indian heritage in an upscale and contemporary culinary setting. We have partnered with local farms and suppliers to ensure that you are getting the freshest ingredients such as pasture raised chicken and grass fed lamb & goat. Spices grown from India help us to capture the authentic flavors of regional Indian cuisine.



STARTERS

ALKAPURI PANEER TOAST WITH AMUL CHEESE (GUJARAT) (GLUTEN, DAIRY)

Mélange of in house paneer, corn, crunchy vegetables and earthy spices topped with Amul Cheese & thecha sauce.

\$14

CHANDNI CHOWK KI TIKKI CHAAT (DELHI) (DAIRY)

Pan-seared potato patty stuffed with green peas and drizzled with yogurt, sweet tangy chutney, and mango muraba.

\$14

BENARES KI TAMATAR KI CHAAT (UTTAR PRADESH) (GLUTEN, DAIRY)

Famous sweet & tangy chaat from streets of Benaras served with crushed namak para (savory biscuits).

\$14

LITTI CHOKA (BIHAR/UP) (GLUTEN, DAIRY)

Rustic charcoal-grilled whole wheat balls stuffed with spiced black gram flour (saun) and served with smoked Potato, Tomato & Eggplant.

\$13



DUCK CHETTINAND UTTAPAM (TAMIL NADU) (DAIRY)

\$19

Slow cooked duck seasoned in che inad spices simmered in a house made coconut milk and served with an orange, fennel, cilantro salad. *(Duck is not halal).

CHICKEN 65 CROQUET WITH GUNPOWDER AND 'BADMASH' SAUCE (TAMIL NADU) (GLUTEN)

\$15

Fiery and avorful pulled chicken topped with gunpowder podi, drizzled with 'badmash' sauce and served with tomato garlic chutney.

CRAB SUKKA WITH MANGALOREAN BUN (KARNATAKA) (GLUTEN)

\$22

Lumps of spiced crab meat cooked in fresh coconut milk served with sweet & savory buns.

TANDOOR

PANEER KE SULE (RAJASTHAN) (DAIRY)

\$18

In-house made paneer, marinated in yogurt and spices for 12 hours, nished o with sandalwood dhungar (smoked), served with strawberry & rhubarb chutney.



KASUNDI SALMON TIKKA
(WEST BENGAL) (DAIRY)

Salmon marinated for 12 hours in yogurt, spices and pungent mustard, served with pickled cucumber.

\$21

ASLAM BHAI'S CHICKEN
(DELHI) (DAIRY)

Famous street food of Old Delhi, smoked morsels of chicken breast marinated in spices and butter and finished off with some more butter and cream.

\$19

KAKORI KEBAB
(UTTAR PRADESH) (DAIRY)

Kebab was invented for an old and toothless Nawab of Awadh. Minced goat meat marinated with 35 spices and marinated for 12 hours, cooked in clay oven and served with silba e ki chutney.

\$22

BARRAH KEBAB
(OLD DELHI) (DAIRY)

Lamb chops marinated for 12 hours with mild and aromatic spices, served with pear & cucumber chutney.

\$35



SPECIAL ORDER

must place your order 4 days in advance
(serves 4-6 people)

BADE MIYAN KI RAAN (UTTAR PRADESH) (DAIRY)

\$180

A lost recipe from one of the oldest gourmets of Lucknow, legendary slow cooked whole leg of lamb marinated for 24 hours in 36 spices and slow cooked for 4 hours.

VEGETARIAN MAIN COURSE

PANEER MAKHANWALA (PUNJAB) (DAIRY)

\$22

In-house paneer simmered in silky makhni sauce made with fresh tomatoes, with a hint of honey and cream.

SHAADIWALA KAJU KHOYA MATTAR (DELHI) (DAIRY, NUTS)

\$20

A special entrée often served to wedding guests! Fried Cashews, khoya (evaporated milk), green peas in a rich, mildly spiced gravy.

NADRU 'GUSTABA'
(KASHMIR) (DAIRY, NUTS)

\$24

A delectable entrée celebrated for its unique flavors! Nadru (lotus root) cooked with paneer, Kashmiri walnut, ghee, simmered in onion, cashew and saffron (sourced from Pampore Kashmir) gravy.

GUTTI KAKARKAYA
(ANDHRA PRADESH) (NUTS)

\$20

A nostalgic dish that will remind you of your Nanamma! Bitter melon cooked with freshly ground spices, nutmeg & spicy masala.

VIDHARBA BHARLI VANGI , SESAME
(MAHARASHTRA) (NUTS)

\$20

A traditional curry, small eggplant cooked with coconut, roasted peanuts & sesame in a spicy masala gravy.

DHABA LASOONI PALAK PANEER
(PAN INDIA) (DAIRY)

\$21

Dhaba (roadside eatery), spinach, in-house paneer, garlic chutney, tempered with more garlic and jujube berries.





LAUKI MUSSALLAM

(UTTAR PRADESH) (DAIRY, NUTS)

Rich, regal gourmet curry. Pan seared bo le gourd stu ed with paneer, khoya (evaporated milk), cashews, raisins in fresh spinach, pistachio gravy with oral notes.

\$24

DAL MAKHNI

(PUNJAB) (DAIRY)

Lentils slow cooked for 12 hours in bu er, spices and more bu er. Comforting & luscious!

\$18

NON-VEGETARIAN MAIN COURSE

OLD DELHI BUTTER CHICKEN

(DELHI) (DAIRY)

Chicken breast rst cooked in tandoor and simmered in silky slowly cooked down fresh tomato gravy.

\$20

COUNTRY CHICKEN MASALA

(GUJARAT) (DAIRY)

Who said gujju food is always sweet? A village style spicy chicken curry, cooked in fresh tomatoes, ginger, garlic, cilantro & earthy spices.

\$20



'SUNHERI' NALLI

(UTTAR PRADESH) (DAIRY, NUTS)

Lamb shank slow cooked, served with onions, almonds, dry rose petals, cardamom sauce, topped with edible gold leaf.

\$31

LAL MAAS

(RAJASTHAN) (DAIRY)

A popular dish from the royals of Rajathan, lamb is slow cooked hunter style with rustic avors, prepared in yogurt sauce and red Mathania chillies.

\$29

PRAWN CURRY

(GOA)

Prawns simmered in in-house coconut milk, tamarind, chillies and aromatic spices.

\$26

LOBSTER CURRY

(KERALA)

Poached lobster tails in coconut milk (in-house) and green mango sauce served with fragrant rice cooked in fresh jasmine owers.

\$38



RICE

KASHMIR GUCCHI PULAO (KASHMIR) (DAIRY, NUTS)

\$27

Traditional Kashmiri dish is known for its rich and earthy flavors. The exotic morel mushrooms add a unique and meaty texture to the pulao, while the spices infuse the rice with a delightful aroma.

CHICKEN DUM BIRYANI (UTTAR PRADESH) (DAIRY, NUTS)

\$23

A flavorful biryani, widely influenced by Nawabs of Awadh. Pieces of chicken marinated in yellow chilli powder, spices, slow cooked with basmati rice & saffron. Lucknowi miya (perfume), rose water, sandalwood smoke provide a unique aroma. Biryani fit for the royals!

BREADS

TANDOORI ROTI

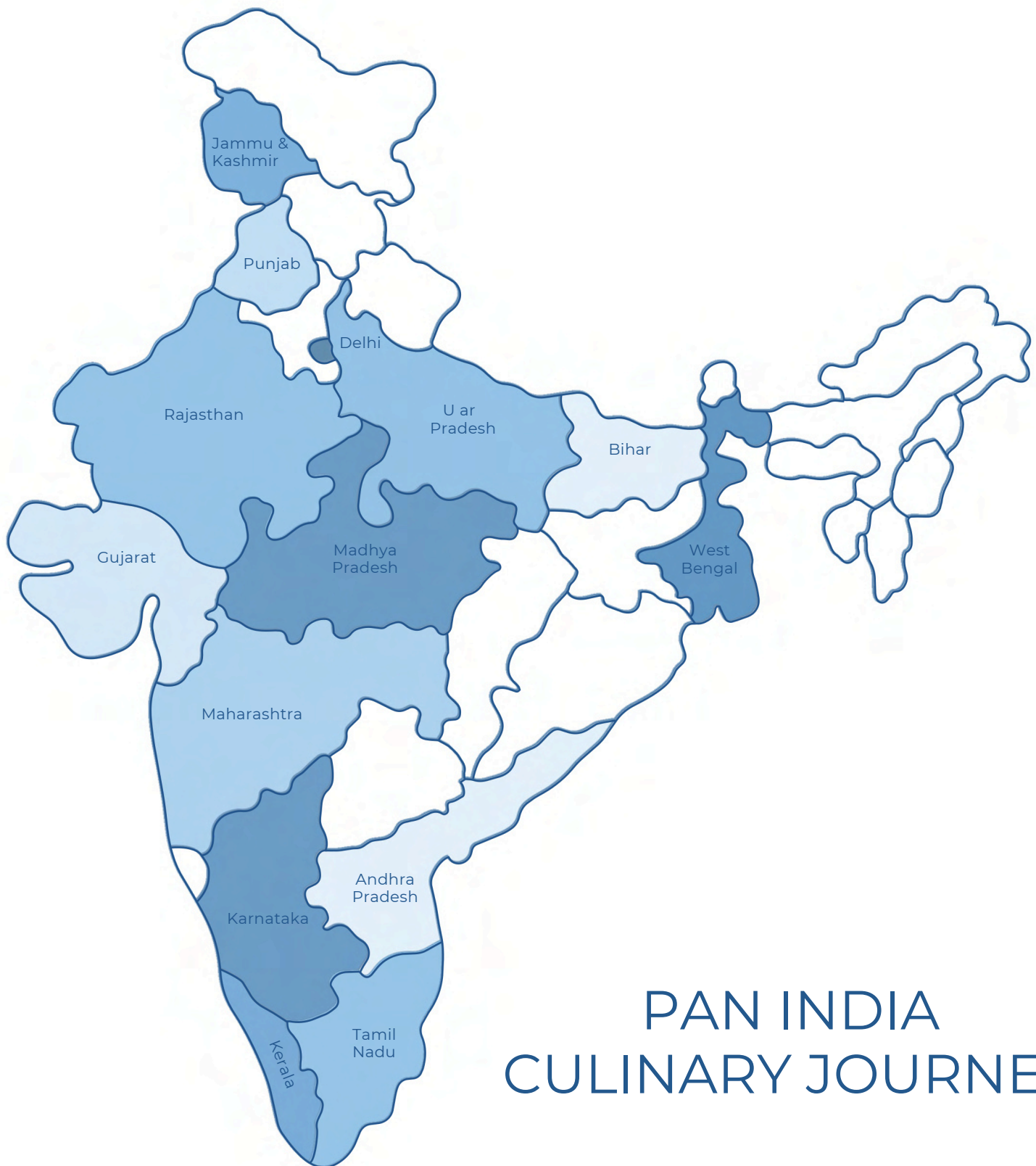
\$4

BUTTER NAAN

\$5

GARLIC NAAN

\$6



PAN INDIA CULINARY JOURNEY

Thank you for dining with us. We hope you enjoyed
your pan India culinary journey created by
Chef Parthiv Buch.
We hope to see you soon.

CONTACT

www.mishtadine.com
hello@mishtadine.com