



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 finest 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 flown from India help us to capture the authentic flavors of regional Indian cuisine.





## DESSERTS

### MIRCHI KA HALWA WITH CARAMELIZED PINEAPPLE (UTTAR PRADESH) (DAIRY)

\$11

Lost recipe from royal kitchen of Nawab of Rampur. Mildly spiced chilli roasted in ghee, mawa and cardamom. A unique dessert from my mom's recipe library.

### MAWA BATI WITH THANDE GULAB KI RABRI (MADHYA PRADESH) (DAIRY, NUTS)

\$13

Traditional Indian sweet made with mawa (dried milk) stuffed with dry fruits, served with rabri (condensed milk based slow cooked for several hours with fresh rose petals, rose water, saffron & cardamom).

### PINK GUAVA TART WITH CHILI ICE CREAM (DAIRY)

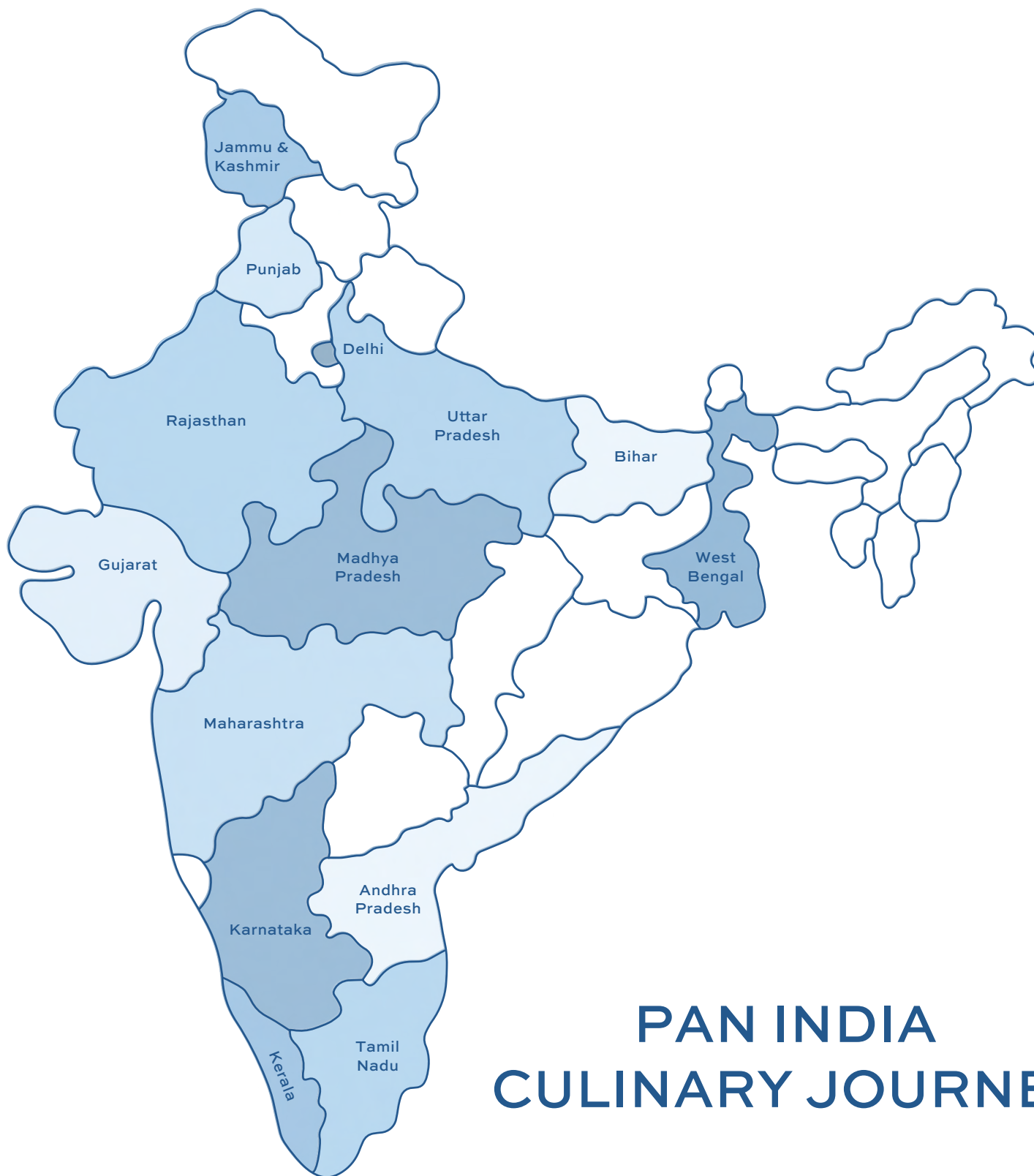
\$11

Inspired from street fruit vendors in India selling fresh pink guava, sprinkled with chilli, and lemon juice.

### OLD MONK RUM BREAD PUDDING (GOA) (DAIRY)

\$13

Warm, fluffy pudding topped with smoky, comforting old monk rum sauce.



# PAN INDIA CULINARY JOURNEY

Thank you for dining with us. We hope you enjoyed  
your pan India culinary journey crafted by  
Chef Parthiv Buch.

We hope to see you soon.

#### CONTACT

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