



MISHREE

◆ COCKTAILS & CUISINE



Step into our enchanting oasis,
where the tantalizing aroma of spices
greet you like a warm embrace

18% gratuity for 5+ guests.

Please inform your server of any allergies.

All applicable taxes extra. Max 3 split bills per party.

All dishes are made to order and may take more than 45 mins to prepare.

◆ Small Plates

- | | | | |
|---|-----------|--|-----------|
| M RAJ KACHORI | 21 | MANGO DAHI BATATA PURI | 17 |
| <i>Puffed semolina ball with a spicy filling, topped with yoghurt and sev</i> 🥜 | | <i>Puri crisps layered with potatoes, mango yoghurt, and assorted chutneys</i> | |
| PALAK PATTA CHAAT | 18 | ● CRISPY FRIED OKRA | 17 |
| <i>Crispy spinach wafers, with sweet and spicy chutney and smooth yoghurt</i> | | <i>Okra fries, tossed in gram flour and spiced to perfection</i> 🌿 | |
| M SHAKKARKANDI AUR ALOO KI CHAAT | 18 | HONEY CHILLI POTATOES | 14 |
| <i>Nostalgia unlocked with a tangy, sweet and spiced sweet potato chaat</i> | | <i>Crispy potatoes in a sweet and spicy sesame and honey chilli sauce</i> 🥜 | |
| MUSHROOM DOLMA | 18 | ▲ CHICKEN 65 | 18 |
| <i>Savoury, flaky mushroom shells stuffed with soft cheese and pomegranate</i> 🥜 | | <i>Indian-spiced fried chicken, tempered with curry leaves and mustard seeds</i> | |
| M ALOO TIKKI CHAAT | 19 | ● ▲ CHICKEN LOLLIPOP | 18 |
| <i>Golden fried potatoes, rich yoghurt, assorted chutneys topped with crispy sev</i> | | <i>Indo-chinese fried chicken drumsticks with a pop of Hakka spice</i> | |
| M GOLGAPPE | 18 | | |
| <i>Puffed semolina balls with a savoury stuffing of Avocado and Green Apple, served with spicy water and tamarind chutney</i> | | | |



◆ Appetizers

SEAFOOD

M ● MACHHI AUR RUM KI SEEKH 26

Spiced fish kebab on a skewer, flambéed in rum (contains alcohol) 🍷

TANDOORI PRAWNS 26

Jumbo prawns in tandoori marinade, cooked in the clay oven 🍷

SALMON TIKKA 26

Tender salmon fillets in a creamy marinade, grilled in the clay oven 🍷

AMRITSARI FISH PAKORA 22

Cod fillets coated in a batter of gram flour, spices, and herbs 🍷

CHILLI GARLIC FISH 22

Indo-Chinese fusion dish featuring succulent fish pieces coated in a chilli garlic sauce

PRAWNS SALT & PEPPER 26

Jumbo prawns tossed in a simple yet addictive salt and pepper seasoning

LAMB

M LAMB CHOPS 59 | 119 (HALF RACK | FULL RACK)

Tender lamb chops marinated with green chilli and mustard, slow cooked in Tandoor 🍷🌿

M ● GALOUTI KEBAB 26

Tender melt-in-your-mouth mutton kebabs, with a burst of Awadhi flavors 🍷

M GOSHT KI ASARFIYAAN 24

Succulent bite-sized minced mutton kebabs wrapped in roomali 🍷



◆ Appetizers

CHICKEN

- | | | | |
|---|-----------|---|-----------|
| M KALMI KEBAB | 25 | M MULTANI CHICKEN TIKKA | 23 |
| <i>Frenched chicken marinated Mughlai style in Mishree's own spice blend.</i> | | <i>Slow-cooked Pakistani-style spiced boneless chicken, served with spiced onion yoghurt</i> | |
| | | | |
| ● BHARWA TANGRI | 27 | TANDOORI CHICKEN MOMOS | 21 |
| <i>Juicy chicken drumsticks stuffed with minced meat and dry fruits</i> | | <i>Chicken dumplings chargrilled in tandoori paste and spices</i> | |
| | | | |
| M GILAFI SEEKH KEBAB | 26 | CHILLI GARLIC CHICKEN MOMOS | 21 |
| <i>Fresh herbs and minced chicken kebabs, enveloped in colourful bell peppers</i> | | <i>Minced chicken dumplings doused in chilli-garlic sauce</i> | |
| | | | |
| AFGHANI CHICKEN TIKKA | 22 | CHILLI CHICKEN DRY | 21 |
| <i>Smooth, velvety boneless chicken tikka in cream cheese and cashew paste</i> | | <i>Indo-chinese inspired crispy chicken, tossed with onions and bell peppers</i> | |
| | | | |
| ● RESHMI CHICKEN TIKKA | 24 | ASSORTED NON VEG PLATTER | 49 |
| <i>Tender, juicy boneless chicken pieces, enveloped in a creamy cheese marinade</i> | | <i>Includes Kalmi Kebab, Afghani Tikka, Gilafi Seekh Kebab, Tandoori Prawn and Salmon Tikka</i> | |
| | | | |
| MURGH ANGARA TIKKA | 24 | | |
| <i>Punjabi-style boneless chicken slow-smoked in tandoor</i> | | | |

◆ Appetizers

VEGETARIAN

AKHROT AUR ALOO KI TIKKI	21	TANDOORI VEG MOMOS	21
<i>Crushed walnuts & potato tikkis stuffed with assorted dry fruits and khoya</i>		<i>Mixed vegetable dumplings chargrilled in tandoori paste and spices</i>	
PANEER KHAZANA TIKKA	22	CHILLI GARLIC VEGETABLE MOMOS	21
<i>Housemade Paneer stuffed with roasted nuts and khoya, grilled in tandoor</i>		<i>Mixed vegetable dumplings doused in chilli-garlic sauce</i>	
PANEER TIKKA MAKHMALI	22	CHILLI PANEER DRY	21
<i>Tandoori Paneer tikka stuffed with dry fruits, layered in our *secret* creamy concoction</i>		<i>Indo-Chinese inspired sweet and sour cottage cheese, tossed with onions and bell peppers</i>	
MALAI SOYA CHAAP	19	VEGETABLE MANCHURIAN	21
<i>Soya chaap grilled in tandoor, stuffed with cheese and assorted dry fruits</i>		<i>Mixed vegetable dumplings tossed in our special hot-and-sweet manchurian sauce</i>	
SHAAM SAVERA TIKKI	21	ASSORTED VEG PLATTER	39
<i>Spinach & chana lentil tikkis stuffed with cottage cheese and assorted dry fruits</i>		<i>Includes Paneer Makhmali, Bhune Bhutte ki Tikki, Tandoori Momos & Malai Soya Chaap</i>	
M BHUNNE BHUTTE KI TIKKI	19	M MISHREE TIKKI SAMPLER	42
<i>Roasted and minced corn tikkis stuffed with assorted dry fruits and khoya</i>		<i>Includes Akhrot aur Aloo, Shaam Savera & Bhunne Bhutte ki Tikki</i>	

◆ Main Course

SEAFOOD

M PRAWN MASALA 26

Succulent prawns simmered in a rich blend of Indian spices, onions, and tomatoes 🍷 🌿

● JHINGA VARKALA 26

Kerala-style jumbo prawns simmered in coconut milk and Deccan spices 🍷 🌿

FISH CURRY 23

Home-style fish curry simmered in an onion - tomato masala and Mishree spice blend 🍷 🌿

LAMB

M LAAL MAAS 25

Fiery Rajasthani lamb curry, flavoured with garlic and Mathania chillies 🌿

M NALLI NIHARI 32

Bone-in lamb stew in an Awadhi-style gravy, slow-cooked overnight 🍷

MUTTON ROGAN JOSH 26

Slow-braised lamb in a rich gravy of Indian spices and Kashmiri red chilli 🌿

● LAMB CURRY 24

Traditional lamb curry, finished with our special spiced blend 🌿

LAMB KORMA 24

Mildly-spiced slow braised lamb in a creamy onion and cashew sauce 🍷 🌿

M BHUNA MUTTON 24

Mutton roasted in a Kadhai, with our housemade masala and spices 🍷 🌿

MEAT BELIRAM 24

Lamb curry with coriander seeds and ginger, inspired by Chef Beliram of Lahore 🍷 🌿

PUNJABI GOAT MASALA 24

Tender bone-in goat meat cooked in a rich Punjabi curry with onions and tomatoes 🍷 🌿

● KADHAI GOAT 24

Bone-in goat meat roasted in a Kadhai with tomatoes, peppers and Indian spices 🍷 🌿

CHICKEN

- MUGHLAI MURGH** 24
Smoked boneless chicken simmered in a cashew, fenugreek, and butter gravy 🍴 🌿
- M MISHREE'S BUTTER CHICKEN** 24
Our rich and velvety boneless butter chicken is a Chef's special 🍴 🌿
- M ● NIZAMI MURGH KORMA** 24
Chicken slow-braised in caramelized onions and cashews, with a touch of kewra 🍴 🌿
- MURGH KALI MIRCH** 24
Chicken simmered in a creamy cashew gravy and coarse-ground black pepper 🍴 🌿
- M ● RARA CHICKEN** 24
Dhaba-style curry with minced and boneless chicken, in an onion-tomato gravy 🍴 🌿
- KADHAI CHICKEN** 22
Juicy chicken tossed in a kadhai, with our house-blend masala and fresh peppers 🍴 🌿
- CHICKEN TIKKA MASALA** 22
Smoked chicken tikkas simmered in a rich onion, tomato and pepper gravy 🍴 🌿
- SAAG MURGH** 24
Succulent pieces of chicken simmered in rich and creamy spinach 🌿
- BHUNA MURGH** 24
Boneless chicken roasted in a kadhai, with our housemade masala and spices 🍴 🌿
- GHAR KA MURGH** 22
Home-style mildly-spiced, and light chicken curry from Mummy ji's kitchen 🌿
- M ● HYDERABAADI SEEKH MASALA** 24
Minced seekh kebabs from Hyderabad, simmered in a spicy gravy 🍴 🌿
- ANDHRA CHICKEN CURRY** 21
South-Indian style chicken curry with fresh ground spices and chillies 🍴 🌿
- CHILLI CHICKEN GRAVY** 22
Spicy, sweet and tangy fried chicken, with onions and bell peppers
- KUNG PAO CHICKEN** 22
Sichuan-style crispy chicken stir fried with lantern chillies and roasted nuts 🍴

VEGETARIAN

- KADHAI PANEER** 22
Succulent housemade cottage-cheese and bell peppers in tomato-based gravy 🍅 🌿
- M ● PANEER BUTTER MASALA** 22
Succulent housemade cottage-cheese in a tomato and cashew butter gravy 🍅 🌿
- M ● MAKHMALI MALAI KOFTA** 22
Soft cottage cheese and dry fruits dumplings in a smooth cashew gravy 🍅
- MUGHLAI PANEER** 22
Soft cottage cheese and dry fruits rolled in saffron and smoked cashew gravy 🍅 🌿
- PANEER TIKKA MASALA** 22
Smoked cottage cheese tikkas, in a rich onion, tomato and pepper gravy 🍅 🌿
- M PANEER KHURCHAN** 22
Cottage cheese sautéed in the scrapings of a slow-roasted masala blend 🍅 🌿
- DHINGRI MATAR HARA PYAAZ** 19
Garden-fresh vegetables in cashew gravy, finished with our spice blend 🍅 🌿
- SOYA CHAAP MASALA** 20
Crispy fried soya chaap simmered in an exotic spiced onion masala 🍅
- ALOO GOBHI** 19
Tender potatoes and cauliflower florets slow-roasted with Indian spices 🍅 🌿
- BHINDI DO PYAZA** 22
Soft yet crispy okra, with caramelised onions and tomatoes 🍅 🌿
- PUNJABI CHOLE** 20
Punjabi-style chickpeas tempered with housemade tangy spices and ginger
- LAHSUNI DAL TADKA** 18
Simple yellow lentil dish tempered with desi ghee and garlic 🌿
- M MISHREE KI DAL MAKHANI** 21
Rich and creamy black lentils slow cooked overnight 🌿
- PURVANCHAL KA SAAG PANEER** 22
Nutritious and warming fresh spinach and cottage cheese preparation, from the hills 🍅 🌿
- M ● MUSHROOM METHI MALAI MATAR** 22
Mushrooms, fenugreek and green peas in an aromatic cream based gravy 🍅 🌿

◆ Hakka Chinese Specials

APPETIZERS

▲ **PRAWNS SALT & PEPPER** 26

Jumbo prawns tossed in a simple yet addictive salt and pepper seasoning

▲ **CHILLI GARLIC FISH** 22

Indo-Chinese fusion dish featuring succulent fish pieces coated in a chilli garlic sauce

▲ **CHILLI CHICKEN DRY** 21

Indo-chinese inspired crispy chicken, tossed with onions and bell peppers

▲ **CHILLI GARLIC CHICKEN MOMOS** 21

Minced chicken dumplings doused in chilli-garlic sauce

CHILLI GARLIC VEGETABLE MOMOS 21

Mixed vegetable dumplings doused in chilli-garlic sauce

CHILLI PANEER DRY 21

Indo-Chinese inspired sweet and sour cottage cheese, tossed with onions and bell peppers

MAIN COURSE

▲ **CHILLI CHICKEN GRAVY** 22

Spicy, sweet and tangy fried chicken, with onions and bell peppers

▲ **KUNG PAO CHICKEN** 22

Sichuan-style crispy chicken stir fried with lantern chillies and roasted nuts 🥜

● **WOK FRIED ASPARAGUS WITH WILD MUSHROOMS** 24

Chef's special stir-fry with crisp-tender asparagus and wild mushroom 🍄

CHILLI PANEER GRAVY 22

Cottage cheese in a hot soy garlic sauce with bell peppers and onions

STIR FRIED VEGETABLES IN HOT BASIL SAUCE 24

Garden-fresh vegetables wok-tossed in a hot basil sauce 🌿

HAKKA NOODLES 24

SHRIMP | CHICKEN | VEG

Indo-Chinese noodles stir-fried in a spicy sauce, with your choice of protein

FRIED RICE 22

SHRIMP | CHICKEN | VEG

Chinese jasmine rice with vegetables in soy sauce, with your choice of protein



◆ Breads

NAAN BUTTER / GARLIC / CHILLI <i>Leavened bread with cilantro, butter, garlic or chilli</i>	6
TANDOORI ROTI <i>Whole wheat flatbread</i>	5
LACHA PARANTHA PUDINA / AJWAINI / MASALA <i>Layered and flaky whole wheat flatbread</i>	7
● STUFFED NAAN <i>Delightful variation of the classic naan, stuffed with potatoes</i>	8
● SPINACH CHEESE NAAN <i>Classic naan dough infused with shredded spinach and cheese</i>	9
ASSORTED BREAD BASKET	22
ASSORTED NAAN & PARATHA BASKET	26
ASSORTED LACHA PARATHA BASKET	28

◆ Rice

BIRYANI LAMB CHICKEN VEG <i>Hyderabadi-style basmati rice and saffron delicacy with your choice of protein</i> 🌿	24
M KASHMIRI PULAO <i>Saffron-infused basmati rice pilaf with vegetables and dry fruits</i> 🌿 🌱	21
STEAMED RICE <i>Fluffy and tender rice grains cooked to perfection</i> 🌿 🌱	10
HAKKA NOODLES SHRIMP CHICKEN VEG <i>Indo-Chinese noodles stir-fried in a spicy sauce, with your choice of protein</i>	24
FRIED RICE SHRIMP CHICKEN VEG <i>Chinese jasmine rice with vegetables in soy sauce, with your choice of protein</i>	22

◆ Sides

- BURANI RAITA** 12
Yoghurt-based side tempered with fried garlic and assorted spices
- CHUTNEY** 5
Mint and cilantro chutney
- CUCUMBER RAITA** 8
Yoghurt-based side with assorted spices and shredded cucumber
- PAPAD** 5
Thin, crispy flatbread made from lentils 🌿
- PICKLE** 5
Housemade mixed vegetable pickle 🌿
- **MASALA LACCHA PYAAZ** 7
Red onions in a spicy masala

◆ Desserts

- M ▲ **KUKUT KI BARFI** 19
An unexpected ensemble barfi with chicken, dry fruit, saffron and frozen rabri 🍵🌿
- M **MALAI GHEVAR** 21
Traditional Rajasthani dessert, with honeycombs woven out of flour, sugar and fresh malai 🍵
- PISTA MALAI KALAKAND** 18
Traditional Punjabi dessert with crumbled roti, desi ghee sugar and coarse ground dry fruits 🍵
- BADAM HALWA WITH SAFFRON TUILE** 18
Chef's special slow roasted almond halwa with a delicate saffron tuile 🍵
- SHAHI TUKDA** 20
Royal Mughlai dessert with bread soaked in sugar, topped with slow-simmered rabri 🍵

18% gratuity for 5+ guests. All applicable taxes extra.

Please inform your server of any allergies.

All food items may contain or come in contact with wheat, eggs, nuts or dairy.

All dishes are made to order and may take more than 45 mins to prepare.



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