



MISHREE

◆ COCKTAILS & CUISINE



As the sun sets, Mishree transforms into a high-energy, upscale supper space, reminiscent of the vibrant nightlife in New Delhi. Our world-class sound experience creates a backdrop for unforgettable evenings.

Come share our light bites and experimental combinations for those never-ending nights.

*18% gratuity for 5+ guests.
Please inform your server of any allergies.
All applicable taxes extra.*

◆ Small Plates

- ▲ **MISHREE PAO SLIDERS** **21**
CHICKEN | PANEER
Mini-burgers, desi-style with fresh baked pao
- ▲ **MISHREE KULCHA TACOS** **21**
CHICKEN | PANEER
Indian style tacos with a dash of chilli salsa and yoghurt sauce, in a house-made kulcha

◆ Appetizers

SEAFOOD

- AMRITSARI FISH PAKORA** **22**
Boneless fish fillets coated in a batter of gram flour, spices, and herbs 🥥

LAMB

- LAMB CHOPS (HALF RACK L FULL RACK)** **59 / 119**
Tender lamb chops marinated with green chilli and mustard, slow cooked in Tandoor 🥥 🌿

CHICKEN

- GILAFI SEEKH KEBAB** **26**
Fresh herb and minced chicken kebabs, enveloped in colourful bell peppers

- MURGH KI KALMI** **25**
Mughlai-cuisine inspired chicken marinated in our special spiced blend 🥥 🌿

AFGHANI CHICKEN TIKKA 22

Smooth, velvety boneless chicken tikka in cream cheese and cashew paste 🍷🌿

TANDOORI CHICKEN MOMOS 21

Chicken dumplings chargrilled in tandoori paste and spices

CHILLI GARLIC CHICKEN MOMOS 21

Minced chicken dumplings doused in chilli-garlic sauce

CHILLI CHICKEN DRY

Indo-Chinese inspired crispy chicken, tossed with onions and bell peppers 21

VEGETARIAN

PANEER TIKKA MAKHMALI 22

*Tandoori Paneer tikka stuffed with dry fruits, layered in our *secret* creamy concoction* 🍷

TANDOORI VEG MOMOS 21

Mixed vegetable dumplings chargrilled in tandoori paste and spices

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

MALAI SOYA CHAAP 19

Soya chaap grilled in a tandoor, stuffed with cheese and assorted dry fruits 🍷

◆ Main Course

LAMB / GOAT

PUNJABI GOAT MASALA WITH KULCHA 28

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

CHICKEN

MISHREE'S BUTTER CHICKEN WITH RICE 28

Our rich and velvety boneless butter chicken is a Chef's special, served with steamed rice 🍷 🌿

CHICKEN TIKKA MASALA WITH RICE 28

Smoked chicken tikkas simmered in a rich onion, tomato and pepper gravy, served with steamed rice 🍷 🌿

VEGETARIAN

PANEER BUTTER MASALA WITH KULCHA 28

Succulent housemade cottage-cheese in a tomato and cashew butter gravy, served with roomali roti 🍷 🌿

MISHREE KI DAL MAKHANI WITH RICE 28

Rich and creamy black lentils slow cooked overnight, served with steamed rice 🌿

◆ Rice

HAKKA NOODLES **26**
(SHRIMP | CHICKEN | VEG)

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

BIRYANI **24**
(LAMB | CHICKEN | VEGETABLE)

Hyderabadi-style basmati rice and saffron delicacy with your choice of protein 🌿

◆ Desserts

MALAI GHEVAR **21**

Traditional Rajasthani dessert, with honeycombs woven out of flour, sugar and fresh malai 🍯

SHAHI TUKDA **20**

Royal Mughlai dessert with bread soaked in sugar, topped with slow-simmered rabri 🍯



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