



Mishti
& more...

— TASTE THAT BINDS — 

Welcome to Mishti and More...

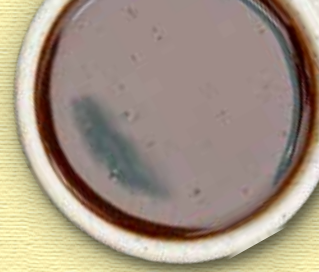
Where honouring tradition while embracing innovation is our hallmark.

We believe in bringing authentic dishes made in the traditional way to make nostalgic and cherished flavours accessible to all.

Drawing inspiration from their extensive travels and culinary expertise, our founders have mastered the delicate art of crafting traditional and innovative Bengali and North Indian Sweets, Chaats, Savouries and other dishes.

From the velvety perfection of Rasgulla, to the symphony of flavours in our traditional Chaats, Kebabs and Curries every creation honours our rich culinary heritage.

Lunch & Dinner



Shorba

Tamatar Shorba 195
Fragrantly spiced fresh tomato soup

Palak Makai Shorba 195
Creamy spinach and corn soup

Khumb Malai Shorba 195
Creamy mushroom soup





Kebabs & Tikkis

Hara Bhara Kebab	255
Panfried corn and vegetables patties	
Makai Ki Tikki	255
Panfried green vegetables and herbs patties	
Dahi Kebab	280
Fried curd, chenna, cream and herbs patties	
Achari Paneer Tikka	280
Tandoor roasted malai paneer with achari masala and curd	
Malai Paneer Tikka	280
Tandoor roasted malai paneer with curd, cheese and spices	
Gobi Tikka	280
Tandoor roasted cauliflower with curd, chillies and spices	
Subz Seekh Kebab	280
Tandoor roasted minced vegetables with curd, chillies and spices	
Naram Dil Kebab	280
Fried curd, malai paneer, cream, chillies and herbs patties coated with corn flakes	
Bharwan Aloo	280
Tandoor roasted potato stuffed with malai paneer, dry fruits and spices	
Rajma Galouti	280
Panfried patties of smoked and delicately spiced rajma	

Prices are inclusive of applicable taxes.
Please contact our service associate if you have any dietary preferences.

Curries

Paneer Butter Masala

Malai paneer in a velvety tomato gravy

340

Paneer Tikka Masala

Tandoor roasted malai paneer in a spicy tomato masala

340

Palak Paneer

Malai paneer in a spiced spinach gravy

340

Kadai Paneer

Malai paneer tossed with peppers, onions, tomatoes and crushed spices

340

Malai Kofta

Soft dumplings of malai paneer, herbs & spices in a creamy cashew gravy

340



Aloo Gobi Adraki	295
Potato and Cauliflower tossed with onions, tomatoes & ginger	
Aloo Bhindi	295
Potato and Lady's finger tossed with onions, tomatoes & spices	
Aloo Mutter	295
Potato and green peas in a spicy tomato gravy	
Bhindi Jaipuri	295
Besan dusted and fried lady's finger tossed in crushed spices	
Bhindi Do Pyaza	295
Lady's finger tossed with fried onions in an onion tomato masala	
Rajasthani Kadi Pakodi	295
Besan fritters cooked in a creamy curd gravy	
Subz Kolhapuri	295
Mixed vegetables in a fiery Maharashtrian masala	
Subz Miloni	295
Mixed vegetables in a spinach and tomato gravy	
Kadai Subzi	295
Mixed vegetables tossed with peppers, onions, tomatoes and crushed spices	
Baingan Bharta	315
Tandoor roasted and mashed eggplant tossed with onions, tomatoes and spices	
Khumb Palak	320
Mushrooms in a spiced spinach gravy	
Khumb Do Pyaza	320
Mushrooms tossed with fried onions in an onion tomato masala	

Dal

Dal Tadka	210
Slow cooked dal tempered with chillies and cumin in ghee	
Dal Makhni	260
Slow cooked urad and rajma dal	

Prices are inclusive of applicable taxes.
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Thali Meals

Lunch

Premium North Indian Thali ----- 340

Snack 1 + Snack 2 + Chaat + Nan + Roti + Rice (1 Bowl) + Dal (1 Bowl) + Paneer (1 Bowl) + Subzi (1 Bowl) + Sweet + Special Dessert + Papad + Green Salad + Pickle + Fried Green Chilli + Raita + Chaas

Deluxe North Indian Thali ----- 240

Snack + Roti + Rice (1 Bowl) + Dal (1 Bowl) + Paneer (1 Bowl) + Subzi (1 Bowl) + Sweet + Papad + Green Salad + Pickle + Fried Green Chilli + Raita

Comfort Meals

Served with raita, onion, lemon, pickle and roasted papad

Dal Khichdi ----- 255

Traditional one pot dish of rice, lentils and spices

Chole Chawal ----- 280

Dilli style chole with basmati rice

Rajma Chawal ----- 280

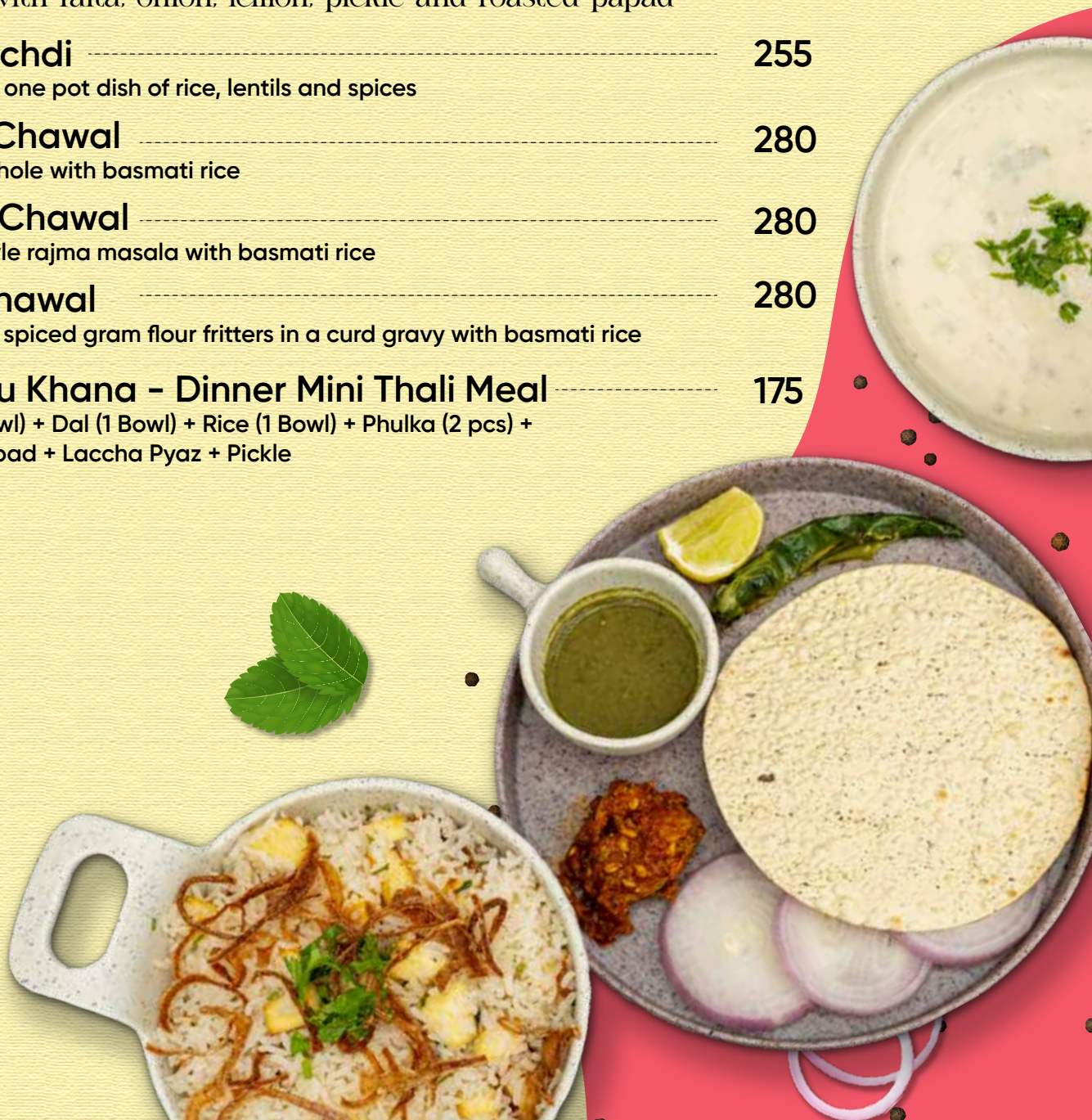
Punjabi style rajma masala with basmati rice

Kadi Chawal ----- 280

Rajasthani spiced gram flour fritters in a curd gravy with basmati rice

Gharelu Khana - Dinner Mini Thali Meal ----- 175

Subzi (1 Bowl) + Dal (1 Bowl) + Rice (1 Bowl) + Phulka (2 pcs) + Raita + Papad + Laccha Pyaz + Pickle



Rice/Pulao/Biryani

Served with raita, pickle & roasted papad

Basmati Rice	135
Steamed aged basmati rice	
Jeera Pulao	175
Basmati rice with ghee and cumin	
Makai Mattar Pulao	225
Basmati rice with green peas	
Paneer Pulao	260
Basmati rice with malai paneer	
Subz Tawa Pulao	225
Basmati rice with mixed vegetables	
Zafrani Pulao	225
Basmati rice with saffron	
Nawabi Subz Biryani	225
Tawa biryani with mixed vegetables	



Tandoor & Tawa Breads



Roti 45
Flatbread made of atta in tandoor

Butter Roti 55
Flatbread made of atta in tandoor and glazed with butter

Bajra Roti 60
Flatbread made of pearl millet flour in tandoor and glazed with butter

Missi Roti 60
Flatbread made of besan, atta, green chillies and spices in tandoor. Glazed with butter

Nan 45
Flatbread made of maida in tandoor

Butter Nan 48
Flatbread made of maida in tandoor and glazed with butter

Garlic Nan 60
Flatbread made of maida in tandoor with garlic and glazed with butter

Cheese Garlic Nan 85
Flatbread made of maida in tandoor with a stuffing of cheese, a topping of garlic and glazed with butter

Laccha Paratha - Tandoor 55
Layered flatbread made of atta in tandoor and glazed with butter

Aloo Paratha - Tandoor 80
Spiced potato stuffed flatbread made of atta in tandoor and glazed with butter

Gobi Paratha - Tandoor 80
Spiced cauliflower stuffed flatbread made of atta in tandoor and glazed with butter

Pyaz Paratha - Tandoor 80
Spiced onion stuffed flatbread made of atta in tandoor and glazed with butter

Paneer Paratha - Tandoor 85
Spiced paneer stuffed flatbread made of atta in tandoor and glazed with butter





Phulka - 2 Pcs	35
Flame puffed flatbread made of atta on tawa	
Chappathi	25
Flatbread made of atta on tawa	
Kulcha	55
Flatbread made of fermented maida in tandoor and glazed with butter	
Amritsari Kulcha	80
Spiced potato stuffed flatbread made of fermented maida in tandoor. Topped with spices and glazed with butter	
Aloo Kulcha	80
Spiced potato stuffed flatbread made of fermented maida in tandoor and glazed with butter	
Cheese Kulcha	85
Cheese stuffed flatbread made of fermented maida in tandoor and glazed with butter	

Snacks

Served with spicy green chutney and sweet tamarind chutney

Punjabi Samosa _____ 36

Punjabi style spiced potato and green peas samosa

Aloo Bonda _____ 34

Mumbai style spiced potato dumplings coated in besan batter and fried

Vegetable Chop _____ 38

Bengali style mixed vegetable cutlet

Kachori - Onion _____ 46

Rajasthani style fried flour pastry with spiced onions

Kachori - Dal _____ 46

Rajasthani style fried flour pastry with spiced moong dal

Paneer Bread Pakoda _____ 46

Sandwich of malai paneer, spiced potato, chutneys and white bread coated in besan batter and golden fried

Paneer & Cheese Finger _____ 50

Crumb fried malai paneer finger stuffed with cheese and chutney

Rajasthani Mirchi Pakora _____ 38

Spiced potato stuffed chilli, batter fried

Aloo Tikki _____ 38

Spiced channa dal stuffed potato patties - 2 pcs

Dhokla (1 kg) _____ 460

Khaman Dhokla - steamed besan batter tempered with spices

Khandvi (1 kg) _____ 660

Rolled besan and curd pancakes tempered with spices



Chaats

Pani Puri 85

Six pieces of crisp sooji puri with potato and spiced chick peas stuffing. Served with Spicy green chutney water and sweet tamarind chutney water

Sev Puri 95

Six pieces of crisp sooji puri with potato and spiced chick peas stuffing. Topped with spicy green chutney, sweet tamarind chutney and nylon sev.

Aloo Papdi Chaat 110

Spiced potato and chick peas with papdi topped with creamy curd, spicy green chutney, sweet tamarind chutney and nylon sev

Bhel Puri 105

Spicy and tangy medley of puffed rice, corn flakes, pressed rice, papdi, nylon sev, roasted peanuts, raw mango, cucumber, tomato, onion, green chillies, green chutney and tamarind chutney



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Samosa Chaat 105

Punjabi Aloo Mutter Samosa crushed and topped with tangy chick peas, creamy curd, spicy green chutney, sweet tamarind chutney, onion, tomato, nylon sev and spices

Kachori Chaat 105

Rajasthani Kachori crushed and topped with spiced potato & chick peas, creamy curd, spicy green chutney, sweet tamarind chutney nylon sev and spices

Dahi Puri 120

Six pieces of crisp sooji puri with potato and spiced chick peas stuffing. Topped with creamy curd, spicy green chutney, sweet tamarind chutney and nylon sev.

Dahi Bhalla Chaat 125

Mung dal bhallas soaked in spiced creamy curd and topped with creamy curd, spicy green chutney, sweet tamarind chutney, nylon sev and spices

Aloo Tikki Chaat 125

Spiced channa dal stuffed aloo tikkis topped with creamy curd, spicy green chutney, sweet tamarind chutney nylon sev and spices

Bhalla Papdi Chaat 125

Mung dal bhallas soaked in buttermilk and topped with spiced potato & chick peas, creamy curd, spicy green chutney, sweet tamarind chutney, nylon sev and spices

Raj Kachori Chaat 165

Large crispy sooji puri stuffed with dahi bhalla, potato and spiced chick peas, papdi, sev, creamy curd and chutneys

Chaat Platter 210

2 pani puri, 2 sev puri, 2 dahi puri, bhel puri, bhalla papdi chaat

Short Eats

Vada Pav _____ 80

Spiced potato fritter in a butter toasted pav with garlic, green and tamarind chutneys

Samosa Pav _____ 80

Crushed samosa in a butter toasted pav with garlic, green and tamarind chutneys

Cheese Vada Pav _____ 105

Spiced potato fritter in a butter toasted pav with cheese and garlic, green & tamarind chutneys

Masala Papad _____ 95

Fried Punjabi papad (2 pieces) topped with onion, tomato, green chilli, coriander and spices

Dabeli _____ 80

Spiced mashed potato, onion, sev, pomegranate on butter toasted pav

Aloo Paratha (Tawa) _____ 135

Tawa Aloo Paratha (1 piece cut into 4 wedges) with Dahi, Fried Green Chilli & Pickle

Pav Bhaji _____ 180

Butter toasted pav (2 pieces) with tangy vegetable masala, onions and lemon

Cheese Pav Bhaji _____ 220

Butter toasted pav (2 pieces) with tangy vegetable masala, onions and lemon, topped with Amul Cheese

Paneer & Vegetable Kathi Roll _____ 175

Achari Paneer Tikka and Vegetables tossed with onion, tomato, capsicum, spices and rolled in Tawa paratha



Dum Aloo & Puri 185

Puri (2 pieces) with Bengali Dum Aloo, Laccha Pyaz , Fried Green Chilli & Pickle

Chole Bhatura 205

Bhatura with Dilli style Chole, Laccha Pyaz, Green Chutney & Pickle

Combos

Punjabi Samosa + Rose Milk + Rasgulla 150

Vada Pav + Badam Milk + Ghee Jalebi (3 Pcs) 175

Kachori Dal/Onion + Punjabi Lassi + Ghee Jalebi (3 Pcs) 150

Paneer Bread Pakoda + Mango Lassi + Gulab Jamun 160

Pav Bhaji + Punjabi Lassi + Gulab Jamun 275

Aloo Paratha (tawa) + Gajar ka Halwa + Punjabi Lassi 285

Chole Bhatura + Gulab Jamun + Punjabi Lassi 315

Dum Aloo Puri + Rasmalai 250

Laccha Paratha & Kadai Paneer 220

Tawa Laccha Paratha (2 pieces) with Kadai Paneer





Namkeen

Nimki Plain (250 gm)	100
Nimki Masala (250 gm)	100
Dry Fruit & Nut Mixture (200 gm)	190
Bombay Mixture (250 gm)	100
Masala Fried Peanuts (250 gm)	100
Methi Matri (250 gm)	100
Masala Papdi (250 gm)	100
Boondi (250 gm)	100
Nylon Sev (250 gm)	100
Moong Dal (250 gm)	100
Rajasthani Achar (200 gm)	95

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Hot Beverages

Masala Tea	25
Brewed milk tea with fragrant spices	
Hot Saffron Badam Milk (200 ml)	90
Hot milk enriched with almonds and saffron	

Cold Beverages

Punjabi Lassi (220ml)	85
Sweet lassi with a hint of cardamom	
Mango Lassi (220ml)	85
Sweet lassi with mango and a hint of cardamom	
Shikanji (220ml)	35
Spiced lemonade	
Masala Chaas (220ml)	55
North Indian style spiced buttermilk	
Rose Milk (220ml)	85
Reduced milk with rose petals and sugar	
Badam Milk (220ml)	85
Reduced milk with almonds, sugar and saffron	
Thandai (220ml)	85
Badam milk enriched with spices and saffron	
Water Bottle (1 Liter)	MRP

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Dairy Products

Premium Malai Paneer (500 gm)	380
Premium Malai Paneer (200 gm)	160
Mishti Dahi (200 gm)	120
Sweet yoghurt made with caramelised milk	

Bengali Sweets

(Per piece)

Rasgulla	35
Soft, spongy cottage cheese balls soaked in light sugar syrup	
Gulab Jamun	35
Deep-fried cottage cheese dumplings soaked in aromatic rose-flavored syrup	
Kala Jamun	35
Darker, denser version of gulab jamun with a rich caramelised flavour	
Sondesh	55
Bengali sweet made from fresh cottage cheese and sugar	
Kaju Sondesh	60
Cottage cheese sweet flavoured with cashew for a nutty twist	



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Kheer Kodom	68
Mini rasgullas coated in khoa for a rich, creamy bite	
Malai Chum Chum	68
Soft Bengali sweet of cottage cheese tikkis stuffed with cream	
Malai Roll	68
Cottage cheese tikkis in sweetened cream	
Cream Toast	68
Crunchy cottage cheese toast topped with sweet cream and khoa	
Shahi Chum Chum	68
Deluxe version of chum chum topped with malai and saffron	
Rasbhara	68
Rasgulla variant filled with sweetened flavored cream	
Malai Sandwich	68
Cottage cheese-based sweet layered with cream	



Cream Lady Kenny	68
Elegant Bengali sweet with gulab jamun and creamed khoa	
Nikuti	88
Gulab jamun in rabdi - sweetened reduced milk with a hint of cardamom	
Rasmalai	88
Cottage cheese patties in thickened saffron milk with nuts	
Chanar Payesh	88
Bengali-style kheer made with cottage cheese dumplings and milk	
Paneer Jalebi with Rabdi	95
Cottage cheese Jalebi paired with rich rabdi	
Rabdi	115
Thickened, sweetened milk flavored with cardamom	





North Indian Sweets

(Per Kg)

Ghee Jalebi 680

Traditional jalebi made from flour, fried in ghee and dunked in cardamom syrup

Kalakand 880

Fudgy milk cake made with condensed milk and cottage cheese

Rajasthani Milk Cake 880

Grainy-textured milk sweet caramelised to perfection

Gajar Ka Halwa 880

Slow-cooked carrot confection with milk, khoa, ghee and dry fruits

Gujia 880

Fried dumplings stuffed with khoya and dry fruits, glazed in syrup

Soan Papdi 880

Flaky, melt-in-the-mouth sweet made of gram flour and sugar

Motichoor Laddoo 880

Tiny boondi pearls bound into round soft laddoos

Besan Laddoo 880

Roasted gram flour laddoo flavored with ghee and cardamom

Punjabi Dry Fruit Laddoo 1200

Energy-packed laddoo made from ghee roasted atta loaded with nuts and dry fruits

Moti pak 880

Rich gram flour sweet

Mathura Peda 880

Thickened khoa peda with a caramelized texture from Mathura

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Amritsari Peda	880
Special peda from Amritsar made with milk solids and ghee stuffed with dry fruits & nuts	
Kesar Peda	880
Soft milk peda flavored with saffron	
Milk Peda	880
Classic peda made from reduced milk and sugar	
Chocolate Burfi	880
Milk fudge with dark chocolate	
Ice Cream Burfi	880
Creamy burfi with white chocolate and mawa	
Mawa Dry Fruit Burfi	880
Nut-rich burfi made with khoa and assorted dry fruits and nuts	
Mawa Besan Burfi	880
Besan burfi enriched with khoa	
Gulkand Burfi	880
Burfi infused with rose petal preserve for a fragrant bite	
Ghewar	1400
Traditional Rajasthani honeycomb sweet soaked in syrup	
Balushahi	880
Flaky deep-fried sweet soaked in light sugar syrup	
Ghee Mysore Pak	1600
Rich, soft South Indian sweet made with gram flour, ghee, and sugar	
Malpua	45/Piece
Sweet fried pancake dipped in sugar syrup	
Malpua Rabdi	88/Portion
Crisp pancakes soaked in syrup and served with creamy rabdi	
Shahi Tukda	68/Portion
Mughlai dessert of fried bread soaked in saffron milk and garnished with nuts	

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Dry Fruit Sweets

(Per Kg)

Kaju Katli	1730
Diamond-shaped cashew fudge sweet	
Kaju Kesar Katli	1730
Cashew katli infused with rose flavor	
Kaju Kesar Roll	1730
Cashew roll filled with saffron-flavored khoa	
Kaju Pista Roll	1730
Cashew roll stuffed with pistachio filling	
Rose Ball	1930
Rose-flavored dry fruit and nut balls crusted with rose petals	
Kaju Cassata	1930
Layered cashew sweet	
Strawberry Tart	1990
Tart shaped cashew fudge with strawberry glaze	
Nut Tacos	1990
Taco shaped cashew fudge filled with nuts	
Fruit & Nut Tart	1990
Tart shaped cashew fudge topped with dry fruits and nuts	
Anjeer Ball	1990
Dried figs rolled and crusted with roasted poppy seeds	
Anjeer Slice	1990
Dried figs and khoa roll crusted with roasted poppy seeds	
Dry Fruits Special Burfi - No added sugar	1990
Our own energy bar bites - Goodness of figs, dates, raisins, cashew nuts, almonds and pistachios. No added sugar	





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A SHUBHAN TREATS VENTURE

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