



# ਪੰਜਾਬੀਯਤ

by Jassi De Parathe





## Our Story

When the duo of mother and son came together... it created magic.

Jasvinder Kaur had immense knowledge and respect for the authentic Punjabi food, she wanted to serve the same home cooked food to Ahmedabad people. Jasvir Singh, her son, had the vision to take this passion forward. In 2003 they came together and started to serve Punjabi parathas on a hand-cart near Mansi. People liked and valued the taste and the authenticity of the food. Since then, the duo of mother and son have not looked back. Their passion and vision has resulted in the one of the most popular and respected food chains in Ahmedabad - Jassi De parathe.

We use R.O Water for cooking  
& Drinking.

Home Made Masala for  
Cooking.

We don't use any Colour /  
Flavours.

We value your time, please  
give us 20 minutes to serve you  
better.

(J) Available in Jain option also

GST Applicable.

Credit / Debit cards accepted.

## Kuchh Thanda Ho Jaye (280 ml)

Chhash

Lassi

Khoye wali Lassi

Gud wali Lassi

Patiala Lassi (500 ml)

Kombucha

(Coffee Nutmeg, Kokum Ginger, Classic)

(A bubbly, probiotic - rich drink made by fermenting sweetened tea)

Shikanji

Saunf Da Sharbat

Beer (Non Alcoholic)





## Shorbe (Soup)

### Sargava Da Shorba (Drumstick Soup) (200 ml)

(Superfood Drumstick slowly simmered till they are soft and ready to melt under your palate, infused with green chilli, crunchy ginger-garlic and salt. An overwhelmingly tasty shorba, healthy to the core.)

### Dal Dhaniya Da Shorba (J) (150 ml)

(A hearty bowl of super-light Shorba made from a delectable mix of dal infused with the deliciousness of hand-pound dhaniya.)

### Tamatar Dhaniya Da Shorba (J) (150 ml)

(Slow simmered refreshing shorba made from fresh tomatoes and hand-pound dhaniya seasoned with select spices for a delicious tangy taste.)

### Tazi Sabjiyan Da Shorba (150 ml)

(Rich and fragrant shorba of hand-picked cauliflower, french beans, carrots, bottle gourd and green peas, flavoured with fresh spices and garnished with herbs.)





## Chattar Pattar

Aloo Tikki Chaat (250 gm)  
Samosa Chaat (250 gm)  
Chana Chaat (J) (250 gm)  
Delhi Wali Aloo Chaat (250 gm)  
Golgappa Chaat (8 Pcs)  
Chhole Poori Chaat (8 Pcs)  
Karele Di Chaat (250 gm)  
Shakarkandi Di Chaat (250 gm)  
Millet Chaat (J) (200 gm)  
Kele Di Chaat (J) (200 gm)  
Dahi Bhalle (J) (200 gm)  
Pyaz Palak De Pakode (6 Pcs)  
Paneer De Pakode (6 Pcs)  
Karari Arbi (200 gm)  
Tandoori Paneer Wrap (J) (180 gm)  
Hara Bhara Kabab Wrap (180 gm)  
Pindi Chhole Wrap (J) (180 gm)



“भैया मेरा  
तीखा बनाना”



## Kabab

Tandoori Paneer Dry (J) (8 Pcs)  
Tandoori Aloo Masaledar (8 Pcs)  
Tandoori Soya Chaap (180 gm)  
Cheese Makai Di Tikki (8 pcs)  
Harabhara Kabab (8 pcs)  
Dahi De Kabab (J) (8 pcs)

## Papad, Salads Aur Raite

Seka Hua Papad  
Tala Hua Papad  
Masalewala Papad  
Chawalwala Papad  
Hara Salad (200 gm)  
Tamatar Salad (200 gm)  
Boondi Raita (J) (300 gm)  
Sabji Da Raita (J) (200 gm)





## Dhabe-Wali Sabjiyaan

Kathal Di Sabji (350 gm)

(Jackfruit is Good source of Vitamin C, Potassium, Dietary Fibre and Other important Vitamins and Minerals)

Bharwan Karela (300 gm)

(Bitter Gourd is rich in iron, Magnesium and also Contain Calcium)

Karela Tawa Masala (350 gm)

(Bitter Gourd is rich in iron, Magnesium and also Contain Calcium)

Arbi Di Sabji (350 gm)

(Taro Roots is an Excellent source of fiber and Starch, it improves heart health blood sugar level and body weight)

Dhabe Wali Mili Juli Sabji (350 gm)

(meticulously selected vegetables & Mushroom slowly cooked in traditional spices pounded with mortar & pestle)

Desi Mutter Paneer (350 gm)

(Soft chunks of paneer and green peas cooked in luscious authentic curry made with onions, tomatos and hand pounded spices)

Palak Paneer (350 gm)

(Fresh palak cooked very slowly with selected spices in onion and tomato based tadka)

Paneer Bhurji (Dry/Gravy) (350 gm)

(Freshly prepared paneer cooked with Chopped tomatoes, onion , Garlic and chillies)





### Chhole Paneer Di Sabji (350 gm)

(Chickpeas cooked in traditional style with soft chunks of paneer.  
The spices are prepared by using mortar & Pestle)

### Chhole (350 gm)

(Chickpeas cooked in traditional style using home ground spices)

### Pindi Chhole (J) (350 gm)

(Chickpeas soaked for hours in specially made masala for it  
to absorb the flavor and added ghee at the end)

### Rajma (350 gm)

(Nutritious kidney beans made with ingredients grinded in mortar pestle.)

### Baingan Bhartha (350 gm)

(Freshly Roasted aubergine cooked quickly with onion, tomatoes, garlic and chillies)

### Bhindi Masaledar (350 gm)

(Okra coated with gram flour crisped and cooked with homemade spices)

### Aloo Gobhi Sukhi (350 gm)

(Slow Cooked to Perfection in Cast Iron Kadai)

### Dum Aloo Punjabi (350 gm)

(Meticulously selected small size potatoes fried and then cooked in thick gravy)

### Aloo Mutter Tariwala (350 gm)

(Aromatic, Hot & Cooked the way its Cooked for  
Generations Slowly & Tenderly in Cast Iron Kadai)

भेरा  
भारत  
भारत





## Sabjiyaan (350 gm)

### Paneer Bhuna Masala

(Paneer Cooked with Roasted onions, Garlic, Ginger along with Aromatics like coriander and mint to create the special smoky flavours.)

### Sabji Bhuna Masala

(Mix Veg Cooked with Roasted onions, Garlic, Ginger along with Aromatics like coriander and mint to create the special smoky flavours.)

### Chhole Bhuna Masala

(Chickpeas Cooked with Roasted onions, Garlic, Ginger along with Aromatics like coriander and mint to create the special smoky flavours.)

### Paneer Tikka Masala (J)

(Charcoal grilled paneer cooked with tomato gravy by using our secret spices)

### Paneer Butter Masala (J)

(Soft paneer cubes cooked in red makhani gravy)

### Paneer Kadaiwala

(Soft cubes of paneer cooked with onion gravy by using hand pounded spices)

### Paneer Tawawala (J)

(Paneer is cooked slowly on tawa with thick gravy made with Special Ingredients)

### Paneer Amritsari (J)

(Paneer cubes cooked with tomato gravy and homemade spices and added curd at the end)





### Paneer Patiala (J)

(Soft paneer coated with gram flour batter cooked with tomato gravy by using homemade masala)

### Kaju Curry (J)

(Cashews nuts cooked with tomato gravy and milk cream)

### Cheese Butter Masala (J)

(Cheese cubes cooked slowly with tomato base makhani gravy)

### Sabji Dum Handi

(Vegetables flavoured with smoky spices, enriched with ghee and cooked in clay pot)

### Sabji Makhanwali (J)

(Fresh vegetables cooked in red makhani gravy)

### Sabji Amritsari

(Fresh vegetables cooked with tomato gravy and homemade spices added curd at the end)

### Sabji Kadaiwali

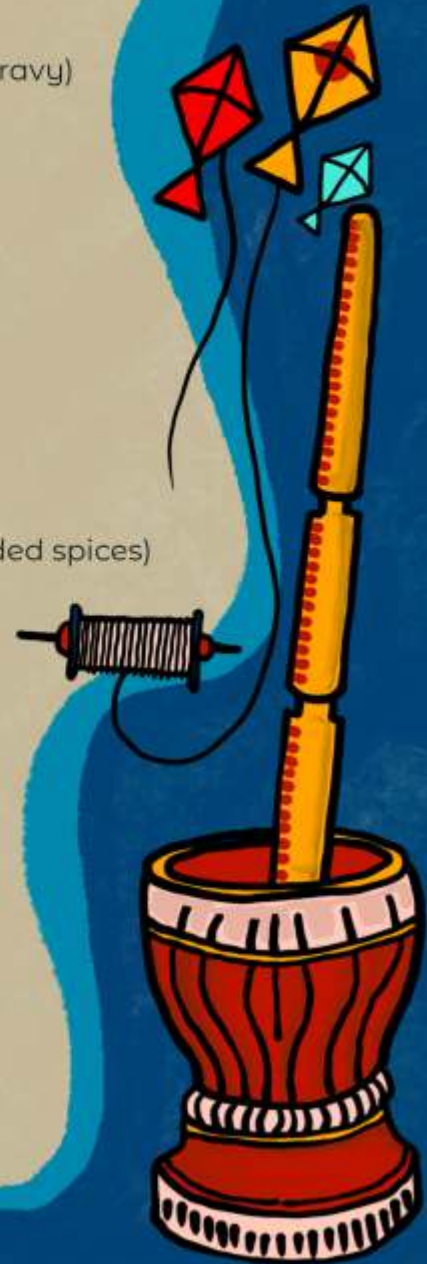
(Fresh vegetables cooked with onion gravy by using hand pounded spices)

### Sabji Tawawali (J)

(Fresh Vegetables is cooked slowly on tawa with thick gravy made with Special Ingredient)

### Tamatar Makai Da Bhartha (J)

(Corn cooked with masala made using mortar and pestle and added chopped tomatoes and ground spices at the end)





## Rotti-Shotti

Chakki Wali Roti (40 gm)  
Phulka Roti (plain, ghee Wali) (40 gm)  
Multi Grain Roti (plain, ghee wali) (40 gm)  
Tandoori Roti (plain, ghee wali) (45 gm)  
Naan (plain, ghee wali) (90 gm)  
Naan Cheesewali (180 gm)  
Lasan Naan (90 gm)  
Lasan Cheese Naan (180 gm)  
Kulcha ( plain, ghee wali ) (70 gm)  
Lachhedar Paratha (70 gm)  
Chur Chur Naan (90 gm)  
Missi Roti (60 gm)  
Makai Di Roti (70 gm)  
Sada Paratha (60 gm)

## Millet Di Roti

Did you Know that in ancient india, the staple food was millets, Millets are Gluten-free help in weight loss improves gut health keep your heart healthy.

Bajre Di Roti (70 gm)	Rajgira Di Roti (70 gm)
Jawar Di Roti (70 gm)	Ragi Aloo Da Paratha (180 gm)
Ragi Di Roti (70 gm)	





## Tandoori Kulche (300 gm)

All Kulcha will be Served  
with Pindi Chhole, Dahi & Chutney

Aloo Da Kulcha  
Aloo Pyaz Da Kulcha  
Aloo Lasan Da Kulcha  
Paneer Da Kulcha (J)  
Paneer Lasan Da Kulcha  
Amritsari Kulcha (J)  
All in one Kulcha



तैं  
सैं  
नंदूर



## Dal (350 gm)

Dal Fry (J)  
Dal Tadkewali (J)  
Dal Makkhani (J)  
Kadhi Pakodewali

## Chawal

Sada Chawal (200 gm)  
Jeera Wala Chawal (200 gm)  
Sabji Pulao (J) (250 gm)  
Dum Biryani Aur Dahi (J) (350 gm)  
Rajma-Rice Aur Papad (450 gm)  
Kadhi-Rice Aur Papad (450 gm)





Paneer Bhurji,  
2 Sada Paratha,  
& Salad

Soya Keema with  
Bread Kulcha  
(300 gm)

Dal Makhani,  
2 Missi Roti,  
Butter & Salad

Dal Makhani  
2 Garlic Naan,  
Butter & Salad

Chhole Bhuna Masala  
2 Tandoori Kulche,  
& Salad

Chhole Puri  
(chickpeas cooked  
slowly with our  
secret blend of spices  
in onion based curry,  
served 5 fluffy  
fried indian  
bread)

Pindi Chhole with  
Bread Kulcha  
(300 gm)

Baingan Bhartha,  
2 Bajra Roti,  
Ghee, Gud, &  
Salad

**Ek Saath Khana  
(Combos) (300 gm)**





## शुद्ध देशी घी की मिठाई



### Kuchh Meetha Ho Jaye (150 gm)

Moong Dal Halwa

Matka Rabdi

Thandi Kheer

Ghee Gud Di Churi

Shahi Tukda (4 pcs)

Gulab-Jamun (2 pcs)

### Extra Item

Mineral Water (750 ml)

Extra Dahi (100 gm)

Extra butter (10 gm)



## **Parathe**

Our all Parathas are made with pure wheat flour Served with Curd, White Butter Aur home made pickle

### **Kuchh Khaas Parathe (180 gm)**

#### **Amritsari Paratha**

(Made delicious with a stuffing of roasted cashews, paneer, cauliflower, and our signature homemade spice mix.)

#### **All In One Paratha**

(Filled with soft paneer, cauliflower, onions and garlic.)

#### **All In One Cheese Da Paratha**

(Stuffed with the traditional cauliflower, paneer, cheese, garlic and onions.)

#### **Cheese Da Paratha**

(Stuffed it with oodles of melting cheese.)

#### **Cheese Chilly Da Paratha**

(Stuffed with loads of melting cheese & Spicy Green Chilly.)

#### **Kachori Da Paratha**

(Street food flavors meet traditional taste. This whole wheat flatbread is made with the same lip-smacking flavors of kachori.)

#### **Ragi Aloo Da Paratha (180 gm)**

(Healthy Version of aloo paratha - aloo stuffed in ragi aata, ragi is gluten free and helps in reducing weight.)



## **Kuchh Khaas Parathe (180 gm)**

### **Makai Lasan Cheese Da Paratha**

(Stuffed with crushed sweet corn and the zing of garlic.  
The surprise twist is the oodles of melting cheese that you get with every bite.)

### **Makai Cheese Da Paratha**

(This corn and cheese flat bread is one of the tastiest things on our menu. It's stuffing of crunchy veggies and our hand-ground spices make the dish taste super delicious.)

### **Cheese Jalapeno Paratha**

(Stuffed with grated cheese and peppery jalapenos.  
Made even tastier with our handmade spices and mayo chilly sauce filling.)

### **Pizza Paratha**

(Desi flavors with an Italian touch- this is a healthy take on the all-time favorite pizza.  
A cheesy Indian whole wheat flat bread stuffed with melting cheese, crispy veggies.)

### **Papad Pyaz Tamatar Da Paratha**

(Made with a very unique poppadum filling. Coupled with chopped onions, tomatoes, and our signature spice mix it makes for a perfect meal.)



## Aloo De Parathe (180 gm)

Aloo Da Paratha  
Aloo Lasan Da Paratha  
Aloo Methi Da Paratha  
Aloo Pudina Da Paratha  
Aloo Cheese Da Paratha  
Aloo Lasan Cheese Da Paratha  
Aloo Paneer Da Paratha  
Aloo Pyaz Da Paratha  
Aloo Pyaz Cheese Da Paratha

## Gobhi Aur Paneer De Parathe (180 gm)

Gobhi Da Paratha  
Gobhi Paneer Da Paratha  
Gobhi cheese Da Paratha  
Gobhi Lasan Da Paratha  
Gobhi Lasan Cheese Da Paratha  
Gobhi Pyaz Da Paratha

Paneer Da Paratha  
Paneer Cheese Da Paratha  
Paneer Lasan Da Paratha  
Paneer Lasan Cheese Da Paratha



चक्की  
पीसींग  
पीसींग





## Sabji De Parathe (180 gm)

Sabji Makai Da Paratha  
Sabji Makai Cheese Da Paratha  
Sabji Makai Lasan Da Paratha  
Sabji Makai Lasan Cheese Da Paratha

## Pyaz lasan Aur Tamatar De Parathe (180 gm)

Pyaz Da Paratha  
Pyaz Cheese Da Paratha  
Pyaz Lasan Cheese Da Paratha  
Pyaz Paneer Da Paratha

Lasan Da Paratha (130 gm)  
Lasan Cheese Da Paratha

Tamatar Pudina Da Paratha  
Tamatar Pudina Cheese Da Paratha  
Palak Pudina Pyaz Tamatar Da Paratha



दही

भास्यन





# Our Story



Little China-2000

Young, enthusiastic, self-motivated and above all, the son of an army-man wanted to do something on his own. A young guy wanted to earn a little pocket money, this passion gave birth to Little China. Jassi started Little China at a very young age of 19, and, the little dream - Little China lasted for only two months.



Swaminarayan temple-2003

Failure always gives the gift of learning, and here Jassi got the gift in the form of a few good friends and some well wishers. One of the neighbouring larri friends gave him valuable advice on selling Parathas. The wisdom of Jassi's mother, with her amazing knowledge of Punjabi cuisine and Jassi's passion for entrepreneurship came together, and gave birth to the very first Jassi De Parathe hand-cart.



Sardar Center Vastrapur-2005

Amdavadis were simply fascinated by the young, exuberant energy of Jassi and the authentic taste of Punjabi parathas. This was the beginning that gave strength and vision to open a small outlet at Sardar Center, Vastrapur. Soon, it became the hot-spot for the people who love and adore pure North-Indian food. Jassi was taking baby steps in the food industry- everyday was a new learning.



Opp Karnavati club- 2010

From 2005 to 2010 - the slow and steady growth gave an idea to open Jassi De Parathe in the open air. The idea was to have a space where people could experience a package of north indian style of eating. The space and the taste were attracting Ahmedabadis like a magnet. It was all going good, but sometimes things don't work out as we plan. Jassi closed the outlet with a heavy heart. One can sail through all the difficulties if family is with them. Reenaji (wife) stood by Jassi in all thick and thin.



Prahladnagar-2011

Jassi again gathered strength and thought of something bigger. He started looking for a space to open a fine-dine restaurant. A fine dine North-Indian restaurant in Ahmedabad, that too on the very happening and busy road, was full of business risks. Fortune favours the brave. The bold decisions like low height seating in an indoor space along with the vernacular elements from Punjab soon become the talk of town.



Rajkot-2012

Jassi De parathe was becoming more and more popular. Within one year, other food enthusiasts and entrepreneurs wanted to collaborate with Jassi De parathe. It was the beginning of the first franchise of JDP out of Ahmedabad, in Rajkot. Though it was exciting, but it needed a cautious and careful approach, because having a franchise, that too out of the city, required many technicalities.



# Our Story



Odhav -2014

The success of the first franchise in Rajkot allowed the business to expand. It gave the conviction to have more franchises and have a presence in Ahmedabad East. It was comparatively a big space, to cater to bigger crowds. It had its own challenges that were being met successfully.



Vadodara-2016

After Ahmedabad, it was time to serve Vadodra. It took Jassi a lot of time to decide location, but when he found the space he immediately fell in love with its double height. The space was specifically visualised to provide a different and unique experience, so that people could sit at different heights, or choose a semi or private space, depending on their mood.



Anand-2017

The expansion was reaching far from Ahmedabad. This time it was the city known for Amul milk - Anand. The franchisee from Odhav had tasted success, his trust in Jassi De parathe brand was growing as he started another outlet in the city.



Punjabiyaat by Jassi de Parathe  
-2018

Experience and experimentation are a hallmark of somebody who can look into the future, while staying grounded in the present. Jassi wanted to present a new way of approaching the North-Indian menu along with a new name and identity - Punjabiyaat. Idea is to make food exactly as it used to be cooked in real Punjab homes. Organic and full of life.



Vastrapur- first floor-2021

Life usually completes a full-circle. Jassi was back to the place from where he started. But, this time he owned his small piece of happiness and opened another Jassi De Parathe fine-dining outlet. Its blue and yellow walls along with plantations and terracotta tiles from Molela Rajasthan welcome the guests with warmth and love.



Surat-2022

The Surti people have a very high standard for food. You can only win their hearts if your food is of the best quality. Surti people have highly advanced taste buds and are the true explorers when it comes to culinary experience. Fully knowing that it is going to be a tough proposition Jassi accepted the challenge and won their hearts.





# punjabiyaat

by Jassi De Parathe