



7220 GERMANTOWN AVE  
215.242.5139

2817 WEST GIRARD AVE  
267.457.2137

[JYOTIBISTRO.COM](http://JYOTIBISTRO.COM)

**SUN** Closed  
**MON-TUES** 12pm-8pm  
**WED-SAT** 12pm-9pm



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**APPETIZERS · \$3.50**

**SAMOSAS (2) VE**

A savory pastry shell filled with peas and potatoes and choice of chutney

**PAKORA (5) VE GF**

Crispy assorted vegetables cooked in chickpea flour with choice of chutney

**DAHI BHALLA GF**

Lentil dumplings in yogurt sauce

**MEDU VADA (2) VE GF**

Lentil fritters with choice of chutney

**RAITA GF**

Yogurt with mint, tomato, cucumber & spices

**BREAD · \$2.50**

All breads are available a la carte

**NAAN (2) (plain or garlic)**

Oven baked traditional Indian bread

**ROTI (2) Flame roasted hearty flat bread**

**POORI (2) Wok cooked, puffed bread**

**PARANTHA (2) (plain or panner stuffed)**

Skillet cooked layered flat bread

**KATI ROLLS**

\$5.50 with vegetable stuffing

\$6.50 with non-vegetarian stuffing

Fresh made Roti or Parantha stuffed with the vegetable or non-vegetarian dish of the day; covered with fresh lettuce, tomatoes and cucumbers

**DESSERTS · \$3.25**

**KHEER GF**

Basmati rice pudding with almonds and cardamom and rose water

**RAS MALAI GF**

Milk cultured patties in cardamom milk with pistachios and nuts

**GULAB JAMUN**

Milk-cake rounds with nuts & cardamom filling in rosewater syrup

**KULFI (Mango or Pistachio-Saffron)**

Indian ice cream

**A LA CARTE**

All dishes are available a la carte and served with a side of Basmati rice.

**VEGETABLE DISHES**

\$4.50/8 OZ \$7.50/16 OZ \$11.50/32oz

**NON-VEGETARIAN DISHES** two kebabs or

\$5.50/8oz \$8.50/16oz \$13.50/32oz

**AVAILABLE EVERY DAY**

**VEGETABLE DISHES**

**DAL MAKHANI GF**

Creamy soup entrée made with Urad lentils and tomatoes

**CHANA MASALA VE GF**

Tangy chickpeas in an onion-tomato sauce with ginger and spices

**SAAG PANEER GF**

Spinach with paneer cheese cubes, onion, ginger and lemon juice

**ALOO MATAR VE GF**

Peas and potatoes in a tomato sauce with cilantro and spices

**NON-VEGETARIAN DISHES**

**BUTTER CHICKEN GF**

Tender chicken chunks in a butter-cream tomato sauce

**CHICKEN KABOBS**

Ground chicken grilled with onions, cilantro and spices

**MONDAY**

**VEGETABLE DISHES**

**ALOO GOBI VE GF**

Potatoes and cauliflower with onions, cilantro and spices

**DAL TADKA GF**

Yellow sambar dal cooked with onions and tomatoes

**NON-VEGETARIAN DISH**

**CHICKEN CURRY GF**

Chicken chunks cooked with tomatoes, onions and spices

**PLATTERS**

**VEGETARIAN · \$8.25**

2 vegetable sides, rice, roti, side salad

**NON-VEGETARIAN · \$9.25**

One non-vegetarian dish, one vegetable, rice, roti, side salad

**TUESDAY**

**VEGETABLE DISHES**

**PANEER MAKHANI GF**

Paneer cheese in a tomato butter-cream sauce

**SAAG ALOO VE GF**

Spinach with potatoes, tomatoes, onion, ginger and lemon juice

**NON-VEGETARIAN DISH**

**MOGLAI KOFTA**

Beef and lamb meatballs simmered in a tomato cream sauce

**WEDNESDAY**

**VEGETABLE DISHES**

**MATAR PANEER GF**

Peas and paneer cheese in a tomato cream sauce with garlic

**BAINGAN MASALA VE GF**

Eggplant sautéed with onions, tomatoes and spices

**NON-VEGETARIAN DISH**

**CHICKEN SAAG GF**

Chicken simmered with spinach, onions, tomatoes & cream spices

**THURSDAY**

**VEGETABLE DISHES**

**PANEER CHUTNEY GF**

Paneer cheese in a green cilantro sauce

**BAINGAN BHARTA VE GF**

Mashed, roasted and peeled eggplant cooked with onions and spices

**NON-VEGETARIAN DISHES**

**SHRIMP MALABAR GF**

Shrimp cooked in a coconut milk sauce with curry leaves

**MASALA SALMON GF**

Pan seared salmon with a masala spice rub, served over a bed of rice

**FRIDAY**

**VEGETABLE DISHES**

**ALOO MIRCH VE GF**

Potatoes and green peppers cooked with spices

**MALAI KOFTA GF**

Vegetable balls with almonds in a tomato cream sauce

**NON-VEGETARIAN DISHES**

**CHICKEN TIKKA MASALA GF**

Grilled chicken chunks in a spicy tomato cream sauce

**MASALA SALMON GF**

Pan seared salmon with a masala spice rub, served over a bed of rice

**SATURDAY**

**VEGETABLE DISHES**

**VEGETABLE KORMA GF**

Vegetable medley cooked in a spicy tomato cream sauce

**PANEER KADAI GF**

Paneer cubes stir fried with fresh peppers, tomatoes and seasoning

**NON-VEGETARIAN DISH**

**BEEF KEEMA CURRY GF**

Ground beef cooked with green peas, onions and spices

**DRINKS**

**CHAI · \$1.50**

Traditional or Iced Masala Tea

**MANGO SMOOTHIE · \$3.00**

**SODA/JUICE · \$2.00**

**BOTTLED WATER · \$1.00**

VE = vegan GF= gluten free