



7220 GERMANTOWN AVENUE
JYOTIBISTRO.COM 215.242.5139

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



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GERMANTOWN
AVENUE
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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 · \$2.25

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

\$5.00 with vegetable stuffing

\$6.00 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

\$4.25/8 OZ \$7.25/16 OZ \$11.25/32oz

NON-VEGETARIAN DISHES two kebabs or

\$5.25/8oz \$8.25/16oz \$13.25/32oz

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

DRINKS

CHAI · \$1.50

Traditional or Iced Masala Tea

PLATTERS

VEGETARIAN · \$8.00

2 vegetable sides, rice, roti, side salad

NON-VEGETARIAN · \$9.00

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 DISH

SHRIMP MALABAR GF

Shrimp cooked in a coconut milk sauce with curry leaves

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 DISH

CHICKEN TIKKA MASALA GF

Grilled chicken chunks in a spicy tomato cream sauce

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

VE = vegan GF= gluten free

MANGO SMOOTHIE · \$3.00

SODA/JUICE · \$1.75

BOTTLED WATER · \$1.00