



JASSI & Co.

Innovative Indian Fusion - Mono Portions, Combos & À la Carte.

Kuch Thanda Ho Jaye (Beverages)

Lassi (280 ml) (Plain/Rose/Kesar) Sweet, chilled creamy yogurt.	₹159
Chia Seeds Milk (200 ml) (Kesar/Rose) Chia seeds soaked in Sweetened fresh milk.	₹199
Jamun Shots (2 Shots of 60 ml each) Real jamun pulp blended with black salt.	₹119
Berries Smoothie Creamy blend of fresh berries and chilled curd	₹349
Mango Strawberry Smoothie Creamy blend of Strawberry, Mango and chilled curd	₹349
Chaas (280 ml) Chilled buttermilk blended with roasted spices and herbs	₹79
Kombucha Light fizzy fermented tea with natural probiotic tang	₹140
Soft Drink (Refer to Label) A variety of bottled carbonated beverages.	₹40

Soup & Hot Drinks

Kala Til Da Soup (200 ml) Roasted black sesame soup with warm earthy flavor	₹349
Pistachio Soup (200 ml) Creamy pistachio puree simmered with mild spices	₹379
Bajre Da Shorba (200 ml) Slow-cooked bajra soup with gentle Indian spices	₹249
Sargava Da Shorba (200 ml) Light drumstick broth infused with garlic and pepper	₹249
Tamatar Dhaniya Da Shorba (200 ml) Fresh tomato soup blended with coriander and spices	₹249
Tazi Sabjiyaan Da Shorba (200 ml) Seasonal vegetables simmered in mild spiced broth	₹249
Green Tea (Hibiscus/Chamomile/Butterfly Pea) Freshly brewed green tea with light herbal notes	₹199

Chaat

Hung Curd Chaat with Cracker Creamy hung curd topped with fresh chutney and potato cubes.	₹299
Makhana Chaat (70 gm) Roasted foxnuts tossed in tangy Indian spice mix	₹199
Shakarkandi Di Chaat (250 gm) Roasted sweet potatoes tossed with lemon and masala	₹199
Samosa Chaat (250 gm) Crushed samosa topped with curd, chole and chutneys	₹249
Millet Chaat (200 gm) Puffed millets, onions, tomatoes, green chutney, and spices	₹199
Aloo Tikki Chaat (250 gm) Crispy potato patties topped with curd and chutneys	₹249
Chana Chaat (250 gm) Boiled chickpeas tossed with onion, lemon and spices	₹199
Dahi Bhalle (200 gm) Lentil dumplings soaked in chilled sweet curd with chutneys	₹199

Chattar Pattar (Savoury)

Assorted Papad Platter Crispy papad variety served with flavorful chutneys	₹149
Chips & Dips Crunchy chips paired with smooth walnut chutney	₹349
Masala Guac with Indian Cracker (6 pcs) Spiced guacamole served with crispy indian crackers	₹349
Hummus Bowl Creamy hummus topped with spiced veg protein	₹399
Veg Protein Chunks Shawarma Grilled veg protein filling wrapped in soft pita and tahini sauce	₹349
Kathal Shawarma Spiced jackfruit filling wrapped in soft pita bread	₹349
Kathal Bao Tender spiced jackfruit stuffed in soft bao buns	₹299
Moonglet Fluffy moongdal preparation with Indian spices and veggies	₹279
Muradabadi Dal Creamy moong dal topped with tempered spices	₹279
Galouti Kebab (6 pcs) Soft spiced kebabs served on mini roti bites	₹299
Malai Seekh Kebab with Naan Creamy veg seekh kebabs finished with rich malai pista sauce	₹399
Black Sesame Veg Protein Chunks with Naan Veg Protein Chunks Cooked in Asamese-Style Black Sesame Sauce	₹349
Baked Masala Veggies With Tahini Crunchy Marinated Air fried Veggies Topped on the of Tahini Sauce	₹299
Baked Edamame Crunchy Marinated Air fried Edamame	₹299
Bhindi Masaledar Tacos (2 pcs) Spiced okra filling layered on soft tawa paratha	₹299
Paneer Tikka Tacos (6 pcs) Smoky paneer tikka served on mini paratha base	₹299
Karela Tacos (6 pcs) Stuffed bitter gourd topped with tangy cream on mini roti	₹299
Thepla Tacos (2 pcs) Gujarati thepla topped with masaledar sukhe aloo	₹299
Bharwan Aloo Baingan Tacos (6 pcs) stuffed aloo baingan layered over mini plain paratha	₹299
Veg Protein Nuggets (8 pcs) Crispy plant-based mince bites infused with roasted spices.	₹299
Paneer De Pakode (6 pcs) Golden fried paneer dipped in spiced gram batter	₹299
Sharla Aloo Tikki Aloo Chunks Patty Flavored with Indian Spices and Leafy Greens	₹249
Curd Rice Steamed rice mixed with fresh seasoned curd served with Appalam	₹249

Parathe

*All parathas are of 180 gm served with curd.

Choice of preparation: Baked or Tawa.

Aloo Da Paratha

Whole wheat paratha stuffed with spiced mashed potatoes

Aloo Lasan Da Paratha

Potato stuffing blended with fresh garlic flavors

Aloo Lasan Cheese Da Paratha

Potato, garlic and cheese stuffed rich paratha

Aloo Cheese Da Paratha

Spiced potato filling layered with melted cheese

Sabji Makai Da Paratha

Mixed vegetables and sweet corn stuffed paratha

Sabji Makai Cheese Da Paratha

Veggies & corn stuffing blended with processed cheese

All In One Paratha

Paratha loaded with mixed fillings

Paneer Da Paratha

Soft paratha filled with flavorful spiced paneer

Cheese Da Paratha

Delightful fusion of creamy melted cheese and traditional flavors.

Cheese Jalapeno Paratha

Melted cheese blended with spicy jalapeno stuffing

Preparation Method: Tawa

Ragi Aloo Da Paratha

Ragi atta dough stuffed with spiced mashed potatoes

Kachori Da Paratha

Spiced kachori style filling stuffed in paratha served with raita

Bajra Til Microgreen Paratha

Bajra dough enriched with sesame and fresh greens

Kinvan Kulchas

*All Kulchas are raised and served with Curd and Pindi Chhole.

Aloo Da Kulcha (180 gm)

Stuffed with spiced mashed potatoes, cooked in tandoor

Aloo Lasan Da Kulcha (180 gm)

Stuffed with spiced mashed potatoes and chopped garlic

Paneer Da Kulcha (180 gm)

Paneer filling flavored with cottage cheese and spice

All In One Kulcha (180 gm)

Kulcha loaded with mixed fillings

Signature Indian Entrées

Cooker Wali Mutter Paneer

Paneer and green peas cooked in a pressure cooker with spices

Cooker Wali Aloo Mutter

Potatoes and peas cooked in rustic masala in a pressure cooker

Paneer Butter Masala

Soft paneer cubes simmered in a velvety tomato-butter gravy

Mili Juli Sabji

A colourful medley of vegetables cooked in a mildly spiced gravy

Patiala Paneer Kadai

Paneer cooked with capsicum, onions, and crushed kadai spices

Patiala Soya Veg Chunks Kadai

Protein-rich soya chunks cooked in a spicy kadai masala

Ludhianvi Paneer Tawa

Paneer seared on the tawa with a rich Ludhiana-style masala

Ludhianvi Mushroom Mutter Tawa

Mushrooms and peas cooked with a rich Ludhiana-styled masala

Dal Fry

A comforting yellow dal tempered with ghee, tomato and spices

Dal Makhani

Slow-cooked black lentils simmered overnight for a velvety finish

Bajra Khichadi

Bajra and lentils slow cooked into hearty khichdi

Chawal (Plain / Jeera)

Steamed basmati rice served plain or with tempered cumin

Tawa Pulao

Fragrant basmati rice cooked on griddle with vegetables

Dum Biryani Aur Dahi

Flavoured basmati rice cooked on dum with layered spices

Regional Heritage Parathas

Jowar Curry Leaves Paratha (Karnataka)

Jowar flour paratha infused with curry leaves aroma

Sattu Ka Paratha (Bihar)

Spiced roasted gram filling stuffed in wheat dough

Bajra Aloo Roti (Haryana)

Bajra roti blended with mashed spiced potatoes

Chana Dal Paratha (North India)

Whole wheat paratha stuffed with spiced chana dal

Thalipeeth (Maharashtra)

Multi-grain flatbread mixed with onion and spices

Punjabi Makai Masala Roti (Punjab)

Rustic maize roti served with chutney and curd

Indian Breads

Choice of Millet Roti (Ragi/Bajra/Jowar)

Fresh rotis made from choice of ragi/bajra/jowar flour.

Naan (Plain, Gheewali)

Classic tandoor-baked naan with a light, fluffy texture

Tandoori Roti (Plain, Gheewali)

Whole wheat roti baked fresh in tandoor

Makki Di Roti

Traditional Punjabi maize roti, hand-pressed and cooked

Missi Roti

A rustic roti made with gram flour and whole wheat

Sada Paratha

A Soft, flaky, golden paratha cooked on tawa with ghee

Special Combos

Paneer Bhurji (Dry) (200 gm), 2 Buns

Spiced paneer bhurji served with soft whole wheat buns

Rajma-Rice (450 gm) Aur Papad

Slow cooked rajma served over steamed rice

Veg Protein Chunks Keema, 2 Buns

Spiced veg protein keema paired with fresh buns

Dal Makhani (200 gm), 2 Missi Roti

Creamy dal makhani served with soft missi rotis, and salad

Pindi Chhole (200 gm), 2 Bread Kulcha

Chickpeas cooked in a spices, paired with fluffy bread kulchas

Baingan Bhartha (200 gm), 2 Bajra Roti

Smoky bharta served with bajra rotis, ghee, and chana salad

Kuch Meetha Ho Jaye (Desserts)

Chia Seeds Coconut Milk Pudding

A light dessert made with chia seeds soaked in creamy coconut milk

Chia Seed Kheer (150 gm)

Chia seeds mixed with reduced milk, sugar and flavored with cardamom

Thandi Kheer (150 gm)

Rice cooked with milk, sugar, and a touch of saffron

Moong Dal Halwa (150 gm)

Traditional dessert made with moong dal, ghee, sugar, and milk

Gulab-Jamun (2pcs)

Soft, deep-fried milk dumplings soaked in sugar syrup

Extras:

Mineral Water

Curd (100 gm)

₹60

₹50

A Journey of Values

Long before Jassi De Parathe became a trusted name, it began in a home kitchen with Sardarni Jasvinder Kaur, where patience, honesty, and respect for tradition shaped every meal.

Inspired by her values, her son Jasvir Singh (Jassi) believed that food builds comfort, loyalty, and trust.

In 2003, that belief took shape as a humble handcart near Mansi Circle, Ahmedabad. With no shortcuts only consistency and care it grew into a brand built on values, not trends.

In 2026, the journey continues with JASSI & Co. The same soul. A modern expression. Deeply rooted in truth.



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*T&C Applied. GST As Applicable.