



JASSI & Co.

Innovative Indian Fusion, Mono Portions, Combos & À la carte.

Kuch Thanda Ho Jaye (Beverages)

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

Soup & Hot Drinks

Kala Til Da Soup (200 ml) (J)	₹349
Roasted black sesame soup with warm earthy flavor	
Pistachio Soup (200 ml) (J) ★	₹379
Creamy pistachio puree simmered with mild spices	
Bajre Da Shorba (200 ml) ★	₹249
Slow-cooked bajra soup with gentle Indian spices	
Sargava Da Shorba (200 ml)	₹249
Light drumstick broth infused with garlic and pepper	
Tamatar Dhaniya Da Shorba (200 ml) (J)	₹249
Fresh tomato soup blended with coriander and spices	
Tazi Sabjiyaan Da Shorba (200 ml)	₹249
Seasonal vegetables simmered in mild spiced broth	
Green Tea	
(Hibiscus/Chamomile/Butterfly Pea) (J)	₹199
Freshly brewed green tea with light herbal notes	
Masala Chai (11:00 to 18:30) (J) ★	₹199
A refreshing cup of perfectly brewed Indian tea	

Chaat

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

Chattar Pattar (Savoury)

Assorted Papad Platter (J)	₹149
Crispy papad variety served with flavorful chutneys	
Chips & Dips (S)	₹349
Crunchy chips paired with smooth walnut chutney	
Masala Guac with Assorted Crackers (J)	₹349
Spiced guacamole served with crispy mix of crackers	
Sharla Aloo Tikki (S) ★	₹249
Aloo Chunks Patty Flavored with Spices and Leafy Greens	
Paneer De Pakode (6 pcs) (S)	₹299
Golden fried paneer dipped in spiced gram dal batter	
Veg Protein Nuggets (8 pcs) ★	₹299
Crispy plant-based mince bites infused with spices.	
Muradabadi Dal (J)	₹279
Creamy moong dal topped with tempered spices	
Moonglet (J)	₹279
Fluffy moongdal prep. with Indian spices and veggies	
Galouti Kebab (6 pcs) ★	₹299
Soft spiced kebabs served on mini roti bites	

Indian Fusion

Baked Masala Veggies With Tahini	₹299
Crunchy Marinated Air fried Veggies Topped on Tahini	
Baked Edamame (J)	₹299
Crunchy Marinated Air fried Edamame	
Bhindi Masaledar Tacos (2 pcs)	₹299
Spiced okra filling layered on soft tawa paratha	
Paneer Tikka Tacos (6 pcs)	₹299
Smoky paneer tikka served on mini pita roundels	
Thepla Tacos (2 pcs) (S)	₹299
Gujarati thepla topped with masaledar sukhe aloo	
Kathal Bao (2 pcs) ★	₹299
Tender spiced jackfruit stuffed in soft bao buns	

Single Served

Hummus Bowl ★	₹399
Creamy hummus topped with spiced veg protein	
Quinoa Veg Protein Bowl ★	₹449
Quinoa-Chana dal blend paired with Galouti Kebab, Seekh kebab and Paneer Tikka Cubes	
Veg Protein Chunks Shawarma ★	₹349
Grilled veg protein chunks wrapped in soft pita and tahini sauce	
Kathal Shawarma	₹349
Spiced jackfruit filling wrapped in soft pita bread	
Malai Seekh Kebab with Naan ★	₹399
Creamy veg seekh kebabs finished with rich sauce	
Paneer Kala Masala with Naan ★	₹349
Paneer Chunks Cooked in Asamese-Style Black Sesame Sauce	
Protein Chunks Kala Masala with Naan	₹349
Protein Veg Chunks Cooked in Asamese-Style Black Sesame Sauce	
Coconut Lime Paneer with Naan ★	₹349
Soft paneer cooked in a creamy coconut-lime gravy	
Coconut Lime Veg Protein with Naan	₹349
Veg Protein Chunks cooked in a creamy coconut-lime gravy	
Thecha Paneer with Rice Flour Roti	₹349
Paneer tossed in green chilli thecha and peanut paste	
Uttarakhandi Jakhia Aloo & Ragi Poori (S) ★	₹349
Masaledar Sukhe Aloo layered over creamy curd, tempered with jakhia & sarson, served with ragi poori	
Curd Rice (J)	₹249
Steamed rice mixed with fresh seasoned curd	

Parathe

*All parathas are of 180 gm served with curd.	
Choice of preparation: Baked or Tawa.	
Aloo Da Paratha (S)	₹249
Whole wheat paratha stuffed with spiced mashed potatoes	
Aloo Lasan Da Paratha	₹249
Potato stuffing blended with fresh garlic flavors	
Aloo Lasan Cheese Da Paratha	₹299
Potato, garlic and cheese stuffed rich paratha	
Aloo Cheese Da Paratha (S)	₹299
Spiced potato filling layered with melted cheese	
Sabji Makai Da Paratha (S)	₹299
Mixed vegetables and sweet corn stuffed paratha	
Sabji Makai Cheese Da Paratha (S) ★	₹349
Veggies & corn stuffing blended with processed cheese	
All In One Paratha	₹299
Paratha loaded with mixed fillings	
Paneer Da Paratha (J) ★	₹299
Soft paratha filled with flavorful spiced paneer	
Cheese Da Paratha (J)	₹299
Delightful fusion of creamy melted cheese	
Cheese Jalapeno Paratha	₹299
Melted cheese blended with spicy jalapeno stuffing	
Preparation Method: Tawa	
Ragi Aloo Da Paratha (S)	₹249
Ragi atta dough stuffed with spiced mashed potatoes	
Kachori Da Paratha (J)	₹299
Spiced kachori style filling stuffed in paratha served with raita	
Bajra Til Microgreen Paratha (J) ★	₹299
Bajra dough enriched with sesame and fresh greens	

All of The Dishes Except Few Parathe Have Ginger Either in Dry or Fresh Form

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Signature Indian Entrées

Veg Korma Mixed vegetables cooked in a creamy coconut based gravy	₹399
Smokey Paneer Tikka Masala (J)★ Smokey paneer tikka cooked in a rich, flavourful masala gravy	₹399
Garlicky Palak Paneer ★ Soft paneer tossed in garlicky spinach gravy	₹379
Bharwan Aloo Baingan Masaledar Baby potatoes and brinjal stuffed cooked with Indian spices	₹399
Bhindi Masaledar Crispy bhindi tossed with aromatic Indian spices	₹379
Cooker Wali Mutter Paneer Paneer and green peas cooked in a pressure cooker with spices	₹379
Paneer Butter Masala (J) Soft paneer cubes simmered in a velvety tomato-butter gravy	₹399
Mili Juli Sabji (J) ★ A colourful medley of vegetables cooked in a mildly spiced gravy	₹399
Patiala Paneer Kadai (J) Paneer cooked with capsicum, onions, and crushed kadai spices	₹399
Ludhianvi Paneer Tawa (J) Paneer seared on the tawa with a rich Ludhiana-style masala	₹399
Ludhianvi Mushroom Mutter Tawa (S) Mushrooms and peas cooked with a rich Ludhiana-styled masala	₹399
Pindi Chhole (J) Black Chickpeas cooked in a spices and green chilli	₹349
Paneer Bhurji Crumbled paneer tossed with aromatic spices	₹399
Baingan Bharta Smoky roasted brinjal mashed and tossed with spices	₹359
Dal Fry (J) A comforting yellow dal tempered with ghee, tomato and spices	₹349
Dal Makhani (J) ★ Slow-cooked black lentils simmered overnight for a velvety finish	₹369
Bajra Khichadi (J) ★ Bajra and lentils slow cooked into hearty khichdi	₹299
Chawal (Plain / Jeera) Steamed basmati rice served plain or with tempered cumin	₹279
Tawa Pulao (J) Fragrant basmati rice cooked on griddle with vegetables	₹349
Dum Biryani Aur Dahi (J) Flavoured basmati rice cooked on dum with layered spices	₹399
Quinoa Edamame Pulao (J) ★ Lightly Spiced Quinoa & Edamame Topped On Curd Cream	₹349

Indian Breads

Choice of Millet Roti (Ragi/Bajra/Jowar) (J)★ Fresh rotis made from choice of ragi/bajra/jowar flour.	₹79
Khamiri Naan (Plain, Gheewali) Classic tandoor-baked naan with a light, fluffy texture	₹99
Garlic Naan Fluffy tandoor-baked naan with garlic toppings	₹129
Tandoori Roti (Plain, Gheewali) (J) Whole wheat roti baked fresh in tandoor	₹49
Makki Di Roti (J) Traditional Punjabi maize roti, hand-pressed and cooked	₹79
Missi Roti A rustic roti made with gram flour and whole wheat	₹79
Sada Paratha (J) A Soft, flaky, golden paratha cooked on tawa with ghee	₹79

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.

Kinvan Kulchas

*All Kulchas are raised and served with Curd and Pindi Chhole.
Kinvan is Yeast driven fermentation that helps the dough rise & mature

Aloo Da Kulcha (180 gm) Stuffed with spiced mashed potatoes, cooked in tandoor	₹299
Aloo Lasan Da Kulcha (180 gm) Stuffed with spiced mashed potatoes and chopped garlic	₹299
Paneer Da Kulcha (180 gm) Paneer filling flavored with cottage cheese and spice	₹349
All In One Kulcha (180 gm)★ Kulcha loaded with mixed fillings	₹349

Regional Heritage Parathas

Jowar Curry Leaves Paratha (Karnataka) (S) Jowar flour paratha infused with curry leaves aroma (2 Pcs)	₹299
Sattu Ka Paratha (Bihar)★ Spiced roasted gram filling stuffed in wheat dough	₹299
Bajra Aloo Roti (Haryana)★ Bajra roti blended with mashed spiced potatoes	₹299
Chana Dal Paratha (North India) Whole wheat paratha stuffed with spiced chana dal	₹299
Thalipeeth (Maharashtra) Multi-grain flatbread mixed with onion and spices (2 Pcs)	₹299
Punjabi Makai Masala Roti (Punjab) (J) Rustic maize roti served with chutney and curd (2 Pcs)	₹299

Classic Combos

Paneer Bhurji (Dry) (200 gm), 2 Buns (J)★ Spiced paneer bhurji served with soft whole wheat buns	₹399
Rajma (200 gm) with Rice/Quinoa ★ Slow cooked rajma served with steamed rice/quinoa, & papad	₹349
Veg Protein Chunks Keema, 2 Buns Spiced veg protein keema paired with fresh buns	₹349
Dal Makhani (200 gm), 2 Missi Roti Creamy dal makhani served with soft missi rotis, and salad	₹349
Pindi Chhole (200gm), 2 Bread-Kulcha (J) Chickpeas cooked in a spices, paired with fluffy bread kulchas	₹349
Baingan Bharcha (200 gm), 2 Bajra Roti Smoky bharta served with bajra rotis, and chana salad	₹349

Kuch Meetha Ho Jaye

Chia Seeds Coconut Milk Pudding (J)★ A light dessert made with chia seeds soaked in creamy coconut milk	₹199
Chia Seed Kheer (150 gm) (J)★ Chia seeds mixed with reduced milk, sugar and flavored with cardamom	₹199
Thandi Kheer (150 gm) (J) Rice cooked with milk, sugar, and a touch of saffron	₹199
Moong Dal Halwa (150 gm) (J) Traditional dessert made with moong dal, ghee, sugar, and milk	₹249
Gulab-Jamun (2pcs) (J) Soft, deep-fried milk dumplings soaked in sugar syrup	₹149

Extras:

Mineral Water	₹120
Curd (100 gm)	₹50

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