



ਪੰਜਾਬੀਯਤ

by Jassi De Parathe



Kuch Thanda Ho Jaye (280 ml)

Chaas(33 Kcal/100gm)..... ₹80

A light buttermilk made with curd and mild spices..

Lassi (101 Kcal/100gm)..... ₹170

A classic Punjabi sweet yogurt drink, creamy and cooling..

Khoye wali Lassi (125 Kcal/100gm)..... ₹180

A thick lassi made with added khoya for a richer taste.

Patiala Lassi (500ml | 98 Kcal/100gm)..... ₹330

A large serving of traditional sweet lassi and topped with shredded almonds.

Kombucha (Refer Label)..... ₹140

A bubbly, probiotic-rich drink made by fermenting sweetened tea. Available Flavours: Kokum Ginger, Classic.

Shikanji (31 Kcal/100gm)..... ₹80

A traditional lemon-based drink with spices, served chilled.



Shorbe (Soup) (200ml)

Sargava Da Shorba (Drumstick Soup) (151 kcal/100gm).....₹190

Superfood - a healthy and flavorful soup made with drumsticks, simmered with spices for a refreshing taste.

Tamatar Dhaniya Da Shorba (J) (141 kcal/100gm).....₹190

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

Tazi Sabjiyan Da Shorba (131 kcal/100gm).....₹190

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

Bajre Da Shorba (302 kcal/100gm).....₹190

A wholesome pearl millet soup, mildly spiced and rich in earthy flavors- comforting and nourishing.



Chaat

Aloo Tikki Chaat (250gm | 227 Kcal/100gm)..... ₹190

Fried potato patties topped with chhole, chutneys, curd, and spices.

Samosa Chaat (250gm | 215 Kcal/100gm)..... ₹190

Crushed samosa topped with chhole, chutneys, curd, and spices.

Chana Chaat (J) (250gm | 190 Kcal/100gm)..... ₹170

Spiced chickpea tossed with onions, tomatoes, and spices.

Golgappa Chaat (8 Pcs. | 237 Kcal/100gm)..... ₹160

Golgappas filled with mashed aloo, curd, chutneys, spices and sprinkled with sev.

Shakarkandi Di Chaat (250gm | 99 Kcal/100gm)..... ₹160

Sweet potato chaat tossed with chutneys and spices.

Millet Chaat (J) (200gm | 181 Kcal/100gm)..... ₹170

A healthy chaat made with puffed millets, tomatoes, cucumber and spices.

Makhana Di Chaat (70gm | 252 Kcal/100gm)..... ₹170

Roasted makhana mixed with chutneys, spices, sev, anardana and finished with lime juice.

Dahi Bhalle (J) (200gm | 193 Kcal/100gm)..... ₹170

Soft lentil dumplings soaked in curd, topped with chutneys and masala.



“भैया मेरा
तीखा बनाना”



Chattar Pattar

Masaledar Sukhe Aloo (160gm | 123 Kcal/100gm)..... ₹160

Spiced dry potatoes cooked with aromatic indian spices for a tangy flavor.

Muradabadi Dal Ki Chaat (250gm | 308 Kcal/100gm).... ₹170

A rich and creamy moong dal preparation topped with tampered spices.

Pyaz Palak De Pakode (6 Pcs. | 252 Kcal/100gm)..... ₹200

Crispy fritters made with gram flour, onion and spinach.

Paneer De Pakode (6 Pcs. | 367 Kcal/100gm)..... ₹260

Cottage cheese fritters seasoned and deep-fried.

Himalayan Aloo Chana with Jakhiya Raita..... ₹170

Potatoes and chickpeas combined with the Himalayan spice Jakhiya raita for a unique twist.



“भैया मेरा
लीरया बनाना”



Kebab

Tandoori Paneer Dry (J) (8 Pcs. | 202 Kcal/100gm)..... ₹330

Tender paneer cubes marinated in a flavorful blend of yogurt, spices, and herbs, skewered and char-grilled to smoky perfection.

Tandoori Aloo Masaledar (8 Pcs. | 283Kcal/100gm)..... ₹300

Baby potatoes marinated in a spicy, tangy yogurt-based masala, roasted in the tandoor until perfectly charred and flavorful.

Cheese Makai Di Tikki (8 Pcs. | 298 Kcal/100gm)..... ₹290

Soft tikki made with cheese and sweet corn, lightly spiced and fried.

Harabhara Kebab (8 Pcs. | 349 Kcal/100gm)..... ₹290

Nutritious kebabs made with spinach, green peas, and mild spices.

Dahi De Kebab (J) (8 Pcs. | 199 Kcal/100gm)..... ₹290

A melt-in-the-mouth delicacy made from hung curd blended with herbs, round thick shaped patty fried until golden.

Galouti Kebab (J) (6 Pcs. | 269 Kcal/100gm)..... ₹280

Mouth-melting kebabs made with plant based protein and aromatic masala.



Papad, Salads Aur Raite

Papad Roasted/Fried (394, 554 Kcal/100 gm)..... ₹40

Roasted or fried urad dal papad served as a crunchy side.

Masalewala Papad (543 Kcal/100gm)..... ₹60

Fried Papad Topped with Tomato, Cucumber and tangy Masala.

Hara Salad (200gm | 121 Kcal/100gm)..... ₹180

Fresh green salad made with tomato, cucumber, carrot and lemon.

Tamatar Salad (200gm | 97 Kcal/100gm)..... ₹150

Simple tomato slices.

Boondi Raita (J) (300gm | 397 Kcal/100gm)..... ₹160

Crispy boondi mixed in chilled curd, lightly spiced.

Sabji Da Raita (J) (200gm | 362 Kcal/100gm)..... ₹140

Curd-based preparation with cauliflower, green peas, carrot, and beans for refreshing flavour.



Dhabe Wali Sabjiyaan (350gm)

Kathal Di Sabji (248 Kcal/100 gm)..... ₹320

Jackfruit curry cooked with traditional spices; rich in vitamin C, fiber, and minerals.

Bharwan Karela (300gm| 202 Kcal/100gm)..... ₹310

Stuffed bitter gourd, rich in iron and magnesium, cooked with flavorful masala.

Palak Paneer (152 Kcal/100 gm)..... ₹310

Fresh spinach puree slow-cooked with paneer in onion and tomato-based tadka.

Paneer Bhurji Dry (248 Kcal/100 gm)..... ₹370

Grated paneer cooked with onions, tomatoes, garlic, and green chilies.

Pindi Chhole (159 Kcal/100 gm)..... ₹340

Soaked Chickpeas cooked in masala, finished with ghee for rich flavor.

Rajma (185 Kcal/100 gm)..... ₹340

Kidney beans simmered in spiced gravy made with mortar-ground ingredients.

Baingan Bharta (202 Kcal/100gm)..... ₹320

Roasted eggplant mashed and sautéed with onion, tomatoes, and spices.



Dhabe Wali Sabjiyaan (350gm)

Bharwan Aloo Baingan Masaledar (147Kcal/100 gm)... ₹310

Stuffed brinjal and potatoes cooked in aromatic spices with a tangy twist.

Bhindi Masaledar (181 Kcal/100 gm)..... ₹320

Tender okra tossed in homemade spice blend and cooked to perfection.

Aloo Gobhi Sukhi (177 Kcal/100 gm)..... ₹330

Dry potato and cauliflower dish, slow-cooked in a cast iron kadai.

Dum Aloo Punjabi (200 Kcal/100 gm)..... ₹310

Small fried potatoes cooked in a rich and thick Punjabi - style gravy.

Cooker Wali Mutter Paneer ₹330

Soft paneer and green peas in a mildly spiced curry, cooked & served in a small cooker.

Cooker Wali Aloo Mutter ₹330

Comforting potato and pea curry in dhaba-style, cooked & served in a small cooker.

Cooker Wali Mushroom Mutter ₹330

Tender mushrooms and peas simmered in light gravy, cooked & served in a small cooker.

Cooker Wali Aloo Wadiyan ₹330

Punjabi wadiyan with potatoes in rustic curry, cooked & served hot in a cooker.

Cooker Wali Hare Chane Di Sabji (Seasonal)..... ₹330

Fresh green chickpeas cooked homestyle and served live in a small cooker.

मेरा
भारत
भरान



Sabjiyaan (350gm)

Paneer Bhuna Masala ₹360

Paneer cooked with roasted onions, garlic, ginger, and fresh green herbs for a smoky flavor.

Chhole Bhuna Masala ₹340

Chickpeas cooked with roasted onions, garlic, ginger, and aromatic spices.

Paneer Tikka Masala (J) ₹360

Charcoal-grilled paneer cooked in tomato gravy with special spices.

Paneer Butter Masala (J) ₹360

Soft paneer cubes cooked in creamy rich tomato based gravy.

Cheese Butter Masala (J) ₹400

Cheese cubes slowly cooked in tomato-based makhani gravy.

Sabji Makhanwali (J) ₹340

Fresh vegetables cooked in rich, buttery red makhani gravy.

Mili Juli Sabji ₹360

Fresh Vegetables & Paneer is cooked slowly on tawa with thick gravy made with Special Masala



Sabjiyaan (350gm)

Patiala Paneer Kadai..... ₹360

Soft paneer cubes cooked in a rich kadai gravy with capsicum and authentic spices.

Patiala Mushroom Mutter Kadai..... ₹360

Fresh mushrooms and peas in a thick, semi-dry kadai gravy with a hint of fresh cream.

Patiala Soya Veg Chunks Kadai..... ₹360

Soya chunks simmered in creamy kadai masala with creamy, spiced Patiala touch.

Ludhianvi Paneer Tawa..... ₹360

Paneer dices cooked on live tawa in spicy tomato masala with a touch of ghee.

Ludhianvi Mushroom Mutter Tawa ₹360

Mushrooms and peas sautéed on hot tawa with bold tomato-based Punjabi flavors.

Ludhianvi Soya Veg Chunks Tawa..... ₹360

Soya chunks tossed in tangy tomato tawa masala with aromatic spices and smoky aroma.



Rotti-Shotti

Chakkiwali Roti (Plain, Gheewali) (40 gm)..... ₹30

Wholesome roti made from stone-ground whole wheat flour (chakki atta), offering rich texture and earthy flavor.

Phulka Roti (Plain, Gheewali) (40 gm)..... ₹30

Light roti made with finely milled wheat flour.

Tandoori Roti (Plain, Gheewali) (45 gm | 300, 327 Kcal/100gm).... ₹35

Whole wheat roti served plain or with ghee.

Naan (Plain, Gheewali) (90gm | 320, 354 Kcal/100gm)..... ₹100

Soft refined flour naan served plain or with ghee.

Naan Cheesewali (180gm | 339 Kcal/100 gm)..... ₹240

Naan stuffed with melting cheese.

Lasan Naan (90gm | 301 Kcal/100 gm)..... ₹140

Garlic-flavored naan cooked in tandoor.

Lasan Cheese Naan (180gm | 329 Kcal/100 gm)..... ₹240

Cheese and garlic stuffed naan baked in tandoor.

Kulcha (Plain, Ghee) (70gm)..... ₹70

Kulcha served plain or with ghee.

Lachhedar Paratha (70gm | 321 Kcal/100 gm)..... ₹80

Layered whole wheat paratha cooked in tandoor.

Chur Chur Naan (90gm)..... ₹140

Crispy, flaky tandoori naan layered and crushed gently.

Missi Roti (60gm | 338 Kcal/100 gm)..... ₹75

Spiced gram flour flatbread, cooked till crisp.

Makai Di Roti (70gm | 361 Kcal/100 gm)..... ₹85

Cornmeal flatbread cooked the traditional way.

Sada Paratha (60gm | 278 Kcal/100 gm)..... ₹70

Basic whole wheat paratha cooked on tawa.



Millet Roti & Parathe

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

Bajre Di Roti (70gm | 375 Kcal/100gm)..... ₹85

Gluten-free flatbread made from pearl millet, high in fiber and minerals.

Jowar Di Roti (70gm | 329 Kcal/100gm)..... ₹85

Light and nutritious sorghum-based roti, easy to digest.

Ragi Di Roti (70gm | 345 Kcal/100 gm)..... ₹85

Calcium-rich flatbread made from finger millet, good for bone health.

Ragi Aloo Da Paratha (180gm | 270 Kcal/100 gm)..... ₹240

Finger millet paratha mixed with spiced mashed potatoes.

Ragi Paneer Da Paratha (180gm | 309 Kcal/100 gm)..... ₹270

Finger millet paratha mixed with soft paneer and light seasoning.



Tandoori Kulche (300Gm)

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

Aloo Da Kulcha (229 Kcal/100gm)..... ₹280

Refined flour bread stuffed with mildly spiced mashed potatoes and baked in the tandoor.

Aloo Pyaz Da Kulcha (215 Kcal/100gm)..... ₹280

Refined flour bread filled with mashed potatoes and onions, tandoor-baked for a crisp finish.

Aloo Lasan Da Kulcha (232 Kcal/100gm)..... ₹280

Refined flour bread stuffed with mashed potatoes and garlic, roasted in the tandoor.

Paneer Da Kulcha (J) (221 Kcal/100gm)..... ₹310

Refined flour bread filled with paneer and light spices, baked in the tandoor.

Paneer Lasan Da Kulcha (200 Kcal/100gm)..... ₹310

Refined flour bread stuffed with paneer and garlic, cooked until golden in the tandoor.

Amritsari Kulcha (J) (248 Kcal/100gm)..... ₹310

Refined flour bread stuffed with a mildly spiced blend of cauliflower, cashew nuts, and paneer, perfectly roasted in the tandoor.

All in one Kulcha (233 Kcal/100gm)..... ₹310

Refined flour bread loaded with a mix of cauliflower, paneer, onion, and garlic, baked in the tandoor.



Dal (350Gm)

Dal Fry / Tadkewali (J) (109/134 Kcal/100gm)..... ₹310

Classic yellow dal preparation served based on choice of tampering (jain/regular).

Dal Makhani (J) (134 Kcal/100gm)..... ₹320

Black lentils slow-cooked with butter, cream, and spices for rich flavor.

Kadhi Pakodewali (141 Kcal/100gm)..... ₹300

Gram flour fried dumplings simmered in spiced yogurt-based kadhi.

Chawal

Chawal Plain/Jeera (200gm | 123/143 Kcal/100gm)..... ₹260

Steamed basmati rice served plain or tempered with cumin.

Sabji Pulao (J) (250gm | 168 Kcal/100gm)..... ₹280

Basmati rice cooked with mixed vegetables and mild spices.

Dum Biryani Aur Dahi (J) (350gm | 189 Kcal/100gm)..... ₹380

Slow-cooked aromatic rice layered with smoky flavoured vegetables and curd.

Served with Curd as accompaniment.

Rajma-Rice Aur Papad (450gm | 186 Kcal/100gm)..... ₹380

Rajma curry served with steamed basmati rice and papad.

Kadhi-Rice Aur Papad (450gm | 165 Kcal/100gm)..... ₹340

Kadhi pakora served with steamed basmati rice and papad.



Paneer Bhurji,
2 Sada Paratha,
Aur Salad
(263 Kcal/100gm)

₹370

Arbi Di Sabji
With
2 Sada Paratha

₹300

Dal Makkhani,
Aur 2 Missi Roti,
Butter Aur Salad
(203 Kcal/100gm)

₹350

Dal Makkhani
Aur 2 Garlic Naan,
Butter Aur Salad
(219 Kcal/100gm)

₹350

Chhole Bhuna
Masala Aur 2
Tandoori Kulche
Aur Salad
(232 Kcal/100gm)

₹350

Pindi Chhole with
Bread Kulcha
(267 Kcal/100gm)

₹270

Baingan Bhartha,
Aur 2 Bajra Roti,
Ghee, Gud Aur
Salad
(221 Kcal/100gm)

₹350

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

Kuch Meetha Ho Jaye (150 gm)

Moong Dal Halwa

(455 Kcal/100gm)..... ₹180

Rich halwa made from moong dal, ghee, and sugar,
served warm.

Thandi Kheer

(158 Kcal/100gm)..... ₹150

Chilled rice pudding flavored with cardamom.

Chia Seed Kheer

(180 Kcal/100gm)..... ₹170

Cold kheer made with chia seeds, and tickened milk.

Gulab-Jamun

(2 Pcs. | 213 Kcal/100gm)..... ₹110

traditional soft khoya-based sweet soaked in sugar syrup.

Extra Item

Mineral Water (1 ltr)

(Refer Label).... ₹60

Extra Dahi (100 gm)

(363 kcal/100gm).... ₹40

Extra Butter

(10 gm | 741 kcal/100gm).... ₹25

शुद्ध देशी घी की मिठाई



Parathe

Our all Parathas are made with
pure wheat flour

Kuchh Khaas Parathe (180gm)

Amritsari Paratha (264 Kcal/100gm)..... ₹260

Stuffed with roasted cashews, paneer, cauliflower, and homemade spice mix.

All In One Paratha (187 Kcal/100gm)..... ₹260

Filled with paneer, cauliflower, onion, and garlic.

All In One Cheese Da Paratha (246 Kcal/100gm)..... ₹270

Stuffed with cauliflower, paneer, cheese, garlic, and onion.

Cheese Da Paratha (280 Kcal/100gm)..... ₹270

Filled with a generous amount of soft, melting cheese.

Kachori Da Paratha (268 Kcal/100gm)..... ₹270

Stuffed with spiced lentil mix inspired by kachori flavors.

Cheese Jalapeno Paratha (279Kcal/100gm)..... ₹270

Filled with cheese and jalapenos.

Pizza Paratha (265Kcal/100gm)..... ₹270

A cheesy Indian whole wheat flat bread stuffed with melting cheese,
crispy veggies.

Regional Heritage Parathas (180gm)

Jowar Curry Leaves Paratha (Karnataka) (272 Kcal/100gm)... ₹180

Made from jowar (sorghum) flour, this paratha is enriched with aromatic curry leaves. The dough is mixed with spices, rolled out, and cooked on a griddle.

Sattu Ka Paratha (Bihar) (285 Kcal/100gm)..... ₹220

Traditional whole wheat bread stuffed with a spiced mixture of sattu (roasted gram flour) and spices, It's a protein-rich and flavorful meal.

Bajra Aloo Roti (Haryana) (294 Kcal/100gm)..... ₹180

A flatbread made from bajra (pearl millet) flour and mashed potatoes, spiced and cooked on a griddle.

Thalipeeth (Maharashtra) (257 Kcal/100gm)..... ₹180

A flatbread made from a blend of roasted grains and pulses ("bhajani"), mixed with onion and spices, cooked on a griddle. Served with thecha (spicy chutney).

Chana Dal Paratha (North India) (276 Kcal/100gm)..... ₹220

Wholesome whole wheat flatbread stuffed with mildly spiced chana dal (split Bengal gram).

Punjabi Makai Masala Roti (Punjab) (249 Kcal/100gm)..... ₹220

Flatbread made with makkai aatta, coriander and spices. Served with chutney, curd and butter.

Aloo De Parathe (180gm)

Aloo Da Paratha (282 Kcal/100gm)..... ₹240

Whole wheat flatbread stuffed with mildly spiced mashed potatoes, cooked till golden.

Aloo Lasan Da Paratha (244 Kcal/100gm)..... ₹250

Whole wheat flatbread stuffed with mashed potatoes blended with garlic and spices.

Aloo Methi Da Paratha (238 Kcal/100gm)..... ₹240

Whole wheat flatbread stuffed with a flavorful mix of mashed potatoes and fenugreek leaves.

Aloo Cheese Da Paratha (233 Kcal/100gm)..... ₹270

Whole wheat flatbread stuffed with mashed potatoes combined with soft, melting cheese for a rich filling.

Aloo Lasan Cheese Da Paratha (241 Kcal/100gm)..... ₹270

Whole wheat flatbread stuffed with Garlic, mashed potatoes, and cheese stuffed together for bold flavor.

Aloo Paneer Da Paratha (260 Kcal/100gm)..... ₹270

A wholesome filling of mashed potatoes and crumbled paneer.

Aloo Pyaz Da Paratha (237 Kcal/100gm)..... ₹250

Whole wheat flatbread stuffed with Mashed potatoes mixed with chopped onions and mild spices

Aloo Pyaz Cheese Da Paratha (237 Kcal/100gm)..... ₹270

Whole wheat flatbread stuffed with Mashed potatoes, onions, and cheese.



Gobi Aur Paneer De Parathe (180gm)

Gobhi Da Paratha (313 Kcal/100gm).....₹250

Stuffed with grated cauliflower and mild spices.

Gobhi Paneer Da Paratha (294 Kcal/100gm).....₹270

Grated cauliflower and paneer mixed with spices for a flavorful filling.

Gobhi cheese Da Paratha (327 Kcal/100gm).....₹280

Cauliflower and cheese combined for a rich and creamy stuffing.

Gobhi Lasan Da Paratha (324 Kcal/100gm).....₹260

Grated cauliflower mixed with garlic and spices for a bold taste.

Gobhi Lasan Cheese Da Paratha (344 Kcal/100gm)...₹280

Cauliflower, garlic, and cheese blended for a savory and cheesy filling.

Paneer Da Paratha (360 Kcal/100gm).....₹270

Filled with soft paneer and gently spiced for a balanced flavor.

Paneer Cheese Da Paratha (366 Kcal/100gm).....₹280

Paneer and cheese combined for a creamy and satisfying stuffing.

Paneer Lasan Da Paratha (337 Kcal/100gm).....₹270

Stuffed with paneer and garlic for an extra layer of flavor.

Paneer Lasan Cheese Da Paratha (349Kcal/100gm).₹280

Paneer, garlic, and cheese blended together for a rich, bold stuffing.



यककी
पीसींग
पीसींग



Lasan De Parathe

Lasan Da Paratha (130gm | 235 Kcal/100gm)..... ₹240

Stuffed with garlic and mild spices for a bold, savory flavor.

Lasan Cheese Da Paratha (180gm | 225 Kcal/100gm). ₹280

Garlic and cheese blended together for a rich and cheesy filling.

Sabji De Parathe (180gm)

Sabji Makai Da Paratha (235 Kcal/100gm)..... ₹250

Stuffed with mixed vegetables and sweet corn, mildly spiced.

Sabji Makai Cheese Da Paratha (262 Kcal/100gm).... ₹280

Mixed vegetables, sweet corn, and cheese combined for a creamy filling.

Sabji Makai Lasan Da Paratha (270 Kcal/100gm)..... ₹260

Stuffed with vegetables, sweet corn, and garlic for extra flavor.

Sabji Makai Lasan Cheese Da Paratha..... ₹280

(255 Kcal/100 gm)

Vegetables, corn, garlic, and cheese blended into a rich and tasty stuffing.



Our Journey



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 Iarri 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.

Our Journey



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.



Gandhinagar 2024

Extension is not just a symbol of growth but also our unstoppable dream to cater more and more food enthusiasts. In Gujarat there is a famous quote " 12 gaame boli badlay". India is such a vibrant country with an immense level of cultural diversity. Respecting this very diversity - presenting a new updated interior space, keeping the same authenticity in food - in the heart of Gujarat Gandhinagar at Randesan.

punjabiyaat

by Jassi De Parathe



• where taste meets tradition •