



Jyoti Kitchen

Indian & Nepali Food

HOURS:
TUESDAY-SATURDAY 11AM-9PM
SUNDAY 4PM-9PM
CLOSED MONDAY



6607 Parallel Parkway Kansas City, KS 66102



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Appetizers

A1. Papadum (3pcs)

Baked crispy thin lentil bread. Served with mint chutney.

\$2⁵⁰

A2. Vegetable Pakora

Onion & seasonal vegetables dipped in chickpea flour batter & deep fried.

\$5⁵⁰

A3. Chicken Pakora

Chicken breast marinated dipped in chickpea flour batter and deep fried.

\$6⁵⁰

A4. Paneer Pakora

Homemade cheese dipped in chickpea batter and deep fried.

\$7⁰⁰

A5. Vegetable Samosa (2pcs)

Deep fried pastry stuffed with spices potatoes & green peas served with tamarind chutney.

\$4⁰⁰



Soup

B1. Dal Soup

Mixed lentil cooked with Himalayan spices & herbs.

\$3⁰⁰

B2. Mulligatawny Soup

Mixed lentil & Chicken with a touch of cream.

\$4⁵⁰

B3. Himalayan Salad

Organic mixed greens, cucumber, tomatoes, carrots with honey based himalayan dressing.

\$5⁰⁰

Naan & Breads

C1. Plain/Butter Naan

C2. Garlic Cilantro Naan

C3. Tandoori Roti (vegan) (2pcs)

C4. Cheese & Garlic Naan

C5. Cheese Naan

Naan bread stuffed with mozzarella cheese

\$2⁵⁰

\$3²⁵

\$3⁰⁰

\$4²⁵

\$4⁰⁰



OUR DISHES MAY CONTAIN OR COME INTO CONTACT WITH PEANUTS, TREE NUTS, DAIRY, EGGS, WHEAT, OR SHELLFISH.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS.

Vegetable Entrees

(Served with Basmati rice or Butter Naan)

D1. Vegetable Curry

Seasonal mixed vegetables cooked in onion & tomato sauce with himalayan spices.

\$11⁰⁰

D2. Chana Masala

Garbanzo beans cooked with himalayan herbs, spices, onion & tomato sauce.

\$12⁵⁰

D3. Saag Aloo

Spinach cooked with potatoes light cream in traditional Indian style.

\$12⁰⁰

D4. Bhindi Masa

Okra & strips of onion sauteed with special herbs & spices.

\$13⁵⁰

D5. Saag Paneer

Minced spinach with homemade cheese cubes in a light creamy sauce.

\$12⁹⁹

D6. Tarka Daal

A mixture of yellow lentils cooked & sauted with onion & spices.

\$11⁰⁰

D7. Paneer Tikka Masala

Homemade cheese cube in creamy orange sauce.

\$14⁰⁰



Chicken Entrees

(Served with Basmati rice or Butter Naan)

E1. Chicken Curry

Boneless chicken cooked in onion & tomato gravy with Himalayan spices.

\$12⁰⁰

E2. Chicken Saag

Boneless chicken cooked with spinach in traditional Indian style with a touch of cream.

\$12⁵⁰

E3. Mango Chicken

Premium chicken cooked with ripe mango, creamy sauce & spices.

\$12⁵⁰

E4. Chicken Vindaloo

Premium chicken cooked in a gravy of tomato & onion with potatoes & tamarind sauce.

\$14⁰⁰

E5. Chicken Korma

Boneless chicken cooked in a creamy sauce with almonds, cashews & coconut powder.

\$14⁰⁰

E6. Chicken Tikka Masala

Clay oven-roasted boneless chicken breast cubes cooked in a creamy sauce with herbs & spices.

\$14⁵⁰

E7. Butter Chicken

Tandoori-roasted premium chicken simmered in a rich butter sauce.

\$14⁰⁰



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Lamb Entrées

(Served with Basmati rice or Butter Naan)

F1. Lamb Curry

Boneless lamb pieces cooked in a special Himalayan sauce with different herbs & spices.

\$15⁵⁰

F2. Lamb Tikka Masala

Boneless lamb cooked in a creamy sauce with herbs & spices.

\$16⁹⁹

F3. Lamb Korma

Boneless lamb cooked in a creamy sauce with almonds, cashews & coconut powder.

\$15⁵⁰

F4. Lamb Vindaloo (lamb with potato)

Boneless lamb cooked in a gravy of tomato & onions with potatoes & tamarind.

\$16⁰⁰

F5. Lamb Saag (lamb with spinach)

Boneless lamb pieces slow-cooked with spinach in a flavorful sauce, enriched with a blend of herbs and spices.

\$15⁵⁰

Seafood Entrées

(Served with Basmati rice or Butter Naan)

G1. Shrimp Curry

Premium shrimp cooked in onion & tomato sauce with Himalayan herbs & spices.

\$14⁰⁰

G2. Shrimp Tikka Masala

Premium shrimp cooked in a creamy sauce with herbs & spices.

\$14⁵⁰

G3. Shrimp Vindaloo (shrimp with potato)

Premium shrimp cooked in a creamy sauce with potatoes & tamarind sauce.

\$14⁵⁰

G4. Shrimp Korma

Premium shrimp cooked in a creamy sauce with almonds, cashews & coconut powder.

\$14⁰⁰

G5. Shrimp Saag (shrimp with spinach)

Premium shrimp cooked in creamy tomato & onion sauce with spinach.

\$14⁵⁰

G6. Shrimp Chilli

Premium shrimp cooked with red & green bell pepper, fresh tomato, onion, & Himalayan herbs & spices.

\$15⁰⁰

G7. Fish Curry

Fresh salmon fish special sauce with different herbs & spices cooked in garlic, ginger & onion.

\$16⁰⁰

G8. Fish Tikka Masala

Farm fresh salmon cooked in a creamy sauce with herbs & spices.

\$16⁰⁰



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Tandoori Grill Entrees

H1. Chicken Tandoori

Bone in chicken marinated in yogurt & spices, roasted in the tandoori oven & served to sizzle with sauteed onions, bell pepper, cabbage, and carrot.

\$14⁵⁰

H2. Chicken Tikka Tandoori

Tandoori-baked marinated chicken breast with herbs, spices, and yogurt, served sizzling with sautéed onions, bell peppers, cabbage, and carrots.

\$14⁵⁰

H3. Lamb Tandoori

Lamb cube marinated & cooked in the tandoori with special Himalayan spices, served sizzling with sauteed carrot, cabbage, onion, bell pepper

\$16⁵⁰

H4. Shrimp Tandoori

Premium shrimp marinated in yogurt & spices, broiled in the tandoori oven & served sizzling with sauteed, onions, bell pepper, cabbage & carrot.

\$20⁵⁰

H5. Salmon Tandoori

Fresh salmon marinated in yogurt & spices, broiled in the tandoor oven & served sizzling with sauteed onions, bell pepper, cabbage & carrot.

\$18⁵⁰

H6. Tandoori Mixed Grill

Tandoor-roasted chicken, lamb, shrimp, and chicken tikka, marinated in traditional spices served to sizzle with sautéed vegetables.

\$19⁵⁰

Special Dishes

Momo (Dumpling) Steamed dumplings filled with onions, cilantro, & spices, served with a special Himalayan sauce & an optional choice of meat.

J1. Chicken Momo (10 pcs)

J2. Pork Momo (10 pcs)

\$12⁰⁰

\$13⁰⁰

Chowmein Stir-fried noodles with vegetables, seasoned with Himalayan herbs and spices, with an optional choice of meat.

J3. Vegetable Chowmein

J4. Chicken Chowmein

J5. Pork Chowmein

\$12⁹⁵

\$15⁰⁰

\$14⁵⁰

Sekuwa Marinated meat skewers grilled over an open flame, infused with traditional spices and herbs for a smoky, savory flavor.

J6. Pork Sekuwa

J7. Goat Sekuwa

\$15⁰⁰

\$16⁵⁰

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J8. Chicken Chilli

Pan-fried marinated chicken strips with bell pepper, fresh tomato, & onion cooked with himalayan sauce.

\$14⁵⁰

J9. Goat Curry (Bone in) (served with basmati rice or butter naan)

Bone in goat meat cooked with Himalayan herbs & spices.

\$16⁵⁰

J10. Chicken Thukpa

Nepali-style chicken soup with noodles.

\$13⁰⁰

J11. Pork Thukpa

Nepali-style pork soup with noodles.

\$13⁰⁰

Biryani

Biryani - Meat or vegetables cooked with aromatic basmati rice, almonds, nuts & raisins, garnished with himalayan herbs, served with a side of raita (yogurt sauce).

K1. Vegetable Biryani

\$13⁰⁰

K2. Chicken Biryani

\$14⁰⁰

K3. Shrimp Biryani

\$15⁵⁰

K4. Lamb Biryani

\$16⁰⁰

K5. Himalayan style fried rice (Choice of veggie or chicken)

\$12⁹⁵

Stir-fried rice with a touch of soya sauce.

Sides

L1. Mixed Pickle

\$1⁷⁵

L2. Basmati

\$2⁴⁵

L3. Raita - Home-made yogurt with cucumber, carrot & spices

\$2⁵⁰



Desserts

M1. Gulab Jamun - Juicy sweet milk balls

\$2⁵⁰

M2. Kheer - Rice Pudding

\$2⁵⁰

M3. Mango Ice Cream

\$3⁵⁰

M4. Rasmalai - Spongey cottage cheese balls into aromatic milk syrup

\$3⁹⁵



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Beverages (Non-Alcoholic)

Mango Lassi
Soda (12oz)

Coke, Diet Coke, Fanta Orange, Sprite, Minute Maid Lemonade & Dr. Pepper.

Iced Tea

\$3⁵⁰

\$1⁹⁵

\$1⁹⁵



Hot Beverages

Masala Chai - Nepalese hot tea made with milk & spices.

Black Tea

Green Tea

Coffee

Coffee with milk

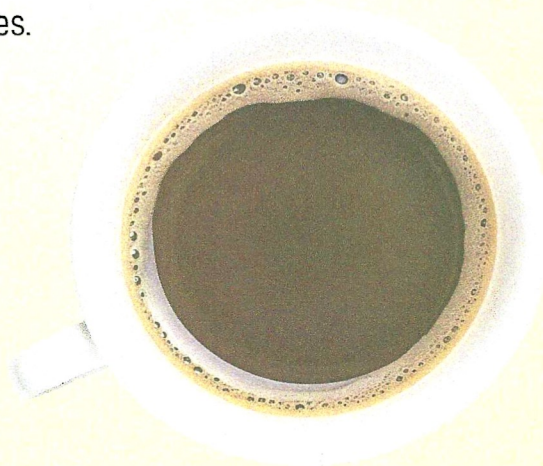
\$2⁹⁵

\$1⁹⁵

\$1⁹⁵

\$1⁹⁵

\$2⁵⁰



Juice

Orange Juice
Apple Juice

\$1⁹⁵

\$1⁹⁵