



Jyoti Indian Cuisine Menu

<https://menuweb.menu>

2433 18th St NW DC 200092003, Washington, D.C., United States

+12025185892 - <https://www.jyotidc.com/>



The **menu of Jyoti Indian Cuisine** from Washington, D.C. includes 160 dishes. On average the **dishes or drinks on [the menu](#)** cost approximately \$14.5. You can view the categories on the menu below. The Indian cuisine offers a rich diversity, with four main regional styles: North Indian (including Benaras, Kashmir, Mughlai, Punjab, Rajasthan), South Indian (Andhra, Kannada, Kerala, Tamil), East Indian (Assamese, Bengali), and Western Indian (Gujarat, Maharashtrian, Malwani). In the northern region, dishes typically feature wheat as a primary ingredient, reflecting the area's agricultural focus. In contrast, the southern regions offer more exotic and spicy flavors, with rice being a staple in their cuisine. North Indian dishes commonly include onions and coriander, while South Indian dishes feature a coconut base for a distinct flavor profile. Enjoy the culinary journey through India!.

Jyoti Indian Cuisine Menu



Salads

CHICKEN SALAD \$10.0

Rice Dishes

SHRIMP BIRIYANI \$20.0

Soups

DAL SOUP \$6.0

Mains

TAWA BHINDI \$15.0

Fish Dishes

FISH CURRY

Salad

GREEN SALAD \$7.0

Drinks

BEER

Lamb

LAMB BHUNA \$20.0

Rice

STEAMED BASMATI RICE \$3.0

Chicken

CHICKEN WINGS

Indian Main Dishes

LAMB VINDALOO \$20.0

Vegetarian Specialties

ALOO SAAG \$15.0

Starters

GOAT BHUNA \$21.0

Main Course

KADAI LAMB \$20.0

Naan

CHILLY CHEESE NAAN \$5.5

Tandoori Brotgerichte

PANEER KULCHA \$5.0

Indische Getränke

SWEET LASSI \$4.5

Tandoori Specialties

TANDOOR RED SNAPPER \$22.0

Chicken Wings

WINGS

Asian Specialties

SAMOSA

Lassi

MANGO LASSI \$5.0

Brot & Raita

TANDOOR ROTI \$3.5

Jyoti Indian Cuisine Menu



Water

PERRIER \$4.0

Indian Breads

MINT PARATHA \$4.5

Accompaniments

MASALA ONIONS \$3.0

Munchies

CHICKEN WINGS (5 PCS) \$10.0

Signature Dishes

CHICKEN MASALA (POPULARLY KNOWN AS TIKKA MASALA) \$19.0

Biryani*

GOAT BIRYANI (BONE-IN)

Vegetarian Starters

PAPARI CHAAT \$8.0

Seafood Specials

SHRIMP SAAG \$21.0

Weekly Specials

VEGETABLE PLATTER \$10.0

Popular Items

BEEF SEEKH KABAB \$18.0

Seafood Specialties

SHRIMP VINDALOO \$21.0

Tandoori Entrees

SHRIMP TIKKA \$21.0

Goat

GOAT SAAG \$21.0

Vegetable Entrees

KADI PAKORA \$15.0

Sabzi

SAAG MAKAI \$15.0

Cocktail

MARGARITA

Soft Drinks And Juices

CRANBERRY JUICE \$4.0

Recommended

SAMOSA CHAAT (1 PC) \$8.0

Non- Vegetarian Curries

CHICKEN MAKHINI \$19.0

Goat Entrées

KADAI GOAT \$21.0

Beer & Hard Seltzer

DC BRAU \$6.0

Paneer And Mushroom

MALAI KOFTHA \$16.0

Jyoti Indian Cuisine Menu



Lamb + Seafood Sizzler's

LAMB SEEKH KABAB \$20.0

ALKOHOLISCHE GETRÄNKE

CORONA \$7.0

Beer Bottle

FLYING DOG \$6.0

Nilgiri Korma

CHICKEN NILGIRI KORMA \$19.0

From Our Clay Oven

TANDOOR SALMON \$22.0

Lamb And Mutton Dishes

LAMB ROGAN JOSH \$20.0

National Craft

SAMUEL ADAMS \$6.0

Tandoori Bread Specialties

ONION KULCHA \$5.0

Goat Selection

GOAT NILGRI KORMA \$21.0

Dessert - Dessert

RASMALAI \$6.0

Street Treats

BHEL PURI \$8.0

Seafood Classic Curries

GOAN SHRIMP CURRY \$21.0

Tandoori Lamb

GINGER LAMB CHOPS \$25.0

Indian Vegetarian Specialties

ALOO GOBHI \$15.0

Bageeche Se (Archived)

TADKA YELLOW DAL \$15.0

Diverse Flavours

SAAG PANEER \$16.0

Specialties Of Chicken

KADAI CHICKEN \$19.0

Vegetarian

BAINGAN BHARTHA \$15.0

PANEER MAKHINI \$16.0

Vegetarian Dishes

VEGETABLE VINDALOO \$15.0

CUCUMBER RAITA \$5.0

Bread

LACHHA PARATHA \$4.5

ROCK SALT CILANTRO NAAN \$5.0

Jyoti Indian Cuisine Menu



Hot Drinks

TEA	\$3.0
COFFEE	

Special Curries

ALOO MUTTER	\$15.0
MUTTER PANEER	\$16.0

Goat Dishes

GOAT CURRY	\$21.0
GOAT VINDALOO	\$21.0

Draft Beers

YUENGLING	\$6.0
AMSTEL LIGHT	\$7.0

Dessert

GULAB JAMUN	\$6.0
RICE KHEER	\$6.0
GHAJAR KA HALWA	\$6.0

Soft Drinks

COKE	\$3.0
DIET COKE	\$3.0
ORANGE JUICE	\$4.0

Restaurant Category

CUBAN
VEGAN
VEGETARIAN

Uncategorized

DOGFISH HEAD IPA	\$6.0
------------------	-------

DHAN SAAG	\$15.0
LAMB NILGRI KORMA	\$20.0

Side Dishes

VEGETABLE SAMOSA (1 PC)	\$3.0
MANGO CHUTNEY	\$3.0
PANEER PARATHA	\$5.0
NAN	

Ingredients Used



MANGO
BUTTER
GARLIC

GINGER

These Types Of Dishes Are Being Served



LAMB
SOUP
LAMB CHOPS

FISH

Beer

BLUE MOON	\$6.0
GOOSE ISLAND IPA	\$6.0
HOEGAARDEN	\$7.0
BASS PALE ALE	\$7.0
STELLA ARTOIS	\$7.0
HEINEKEN	\$7.0

Non Alcoholic Drinks

BOTTLED WATER	\$2.5
GINGER ALE	\$3.0

Jyoti Indian Cuisine Menu



SPRITE	\$3.0
ICED TEA	\$3.0
MANGO JUICE	\$4.0
MASALA CHAI	\$4.0
SALT LASSI	\$4.5

Entrées



SPINACH SAMOSA (1 PC)	\$3.0
VEGETABLE BHAJIA (5 PCS)	\$8.0
PALAK CHAAT	\$8.0
MAS LA CHEVALIERE CHARDONNAY BOTTLE	\$36.0
BEX RIESLING BOTTLE	\$36.0
FORTANT COASTAL SELECT SAUVIGNON BLANC BOTTLE	\$36.0
PERRIN RESERVE COTES DU RHONE BLANC BOTTLE	\$36.0
SAN PIETRO PINOT GRIGIO BOTTLE	\$36.0
MAN FAMILY CHENIN BLANC BOTTLE	\$36.0
FRICO BIANCO BOTTLE	\$36.0
CANELLA BRUT ROSÉ BOTTLE (187ML)	\$10.0
MARQUES DE CACERES ROSÉ BOTTLE	\$34.0
ERNESTO CATENA TAHUAN MALBEC BOTTLE	\$40.0
ZESTOS OLD VINE GRENACHE BOTTLE	\$40.0
AVALON CABERNET SAUVIGNON BOTTLE	\$40.0
BLOCK NINE PINOT NOIR BOTTLE	\$40.0
FAMILLE PERRIN COTES DU RHONE BOTTLE	\$40.0

GRAYSON CELLARS MERLOT BOTTLE	\$40.0
ROAMING DOG RED BLEND (PROCEEDS BENEFIT THE ASPCA) BOTTLE	\$40.0

Indian



MULLIGATAWNY SOUP	\$6.0
VEGETABLE BIRYANI	\$18.0
CHICKEN BIRYANI	\$19.0
LAMB BIRYANI	\$20.0
DAL MAKHANI	\$15.0
VEGETABLE CURRY	\$15.0
CHANA MASALA	\$15.0
CHICKEN TIKKA	\$19.0
TANDOORI CHICKEN	\$19.0
CHICKEN CURRY	\$19.0
CHICKEN BHUNA	\$19.0
CHICKEN VINDALOO	\$19.0
CHICKEN SAAG	\$19.0
LAMB SAAG	\$20.0
GOAN FISH CURRY	\$19.0
PAPADAM	\$3.0
NAAN	\$4.0
ALOO PARATHA	\$5.0
GARLIC NAAN	\$5.0
BIRYANI	
BUTTER CHICKEN	
CHICKEN CURRY	
KORMA	
CHAI	
STRAWBERRIES LASSI	
CHICKEN MASALA	
KADAI PANEER	

Jyoti Indian Cuisine Menu



Jyoti Indian Cuisine

2433 18th St NW
DC 20009
2003, Washington, D.C., United States

Opening Hours:

Monday 12:00 -22:00
Tuesday 12:00 -22:00
Wednesday 12:00 -22:00
Thursday 12:00 -22:00
Friday 12:00 -23:00
Saturday 12:00 -23:00
Sunday 12:00 -22:00

Made with [Menu](#)

