



7128-A Albemarle Rd., Charlotte 28227

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Dine-In, Take-Out and Delivery

www.worldcuisine.us

Order Online at www.orders.worldcuisine.us
Take-Out and Delivery

We are now open for limited dine-in. Face masks are required for entry (we will provide you one of you forgot yours). As we have few available tables, reservations are recommended (by phone). Reservations required for parties of 5 or more.

Delivery is available only through online ordering at the the website listed above.

Menu and hours subject to change.

Restaurant Hours

Wed-Sat: 11:30am-2:30pm / 4:30pm-8:30pm

Sunday: 11:30am-2:30pm / 4:30pm-7:30pm

Dine-in seating until 1/2 hour before closing

In Jyoti's Kitchen we use our own original recipes made from scratch.

- We use nuts, wheat, and soy in our kitchen and organic ingredients whenever possible. We use only organic sugar, organic milk and milk alternatives.

- We don't have a dedicated gluten-free kitchen so there is a risk of cross-contact.

None of our recipes use any animal products except for milk (as an option) where noted. Enjoy!

* note: any reference to non-vegetarian items in this menu is for entertainment purposes only!

WF: Wheat free TN: contains tree nuts

Please notify us if you have any allergies.

**JYOTI'S MENU IS ALL-VEGAN
WITH VEGETARIAN OPTIONS**

15% gratuity will be added to all orders

World Appetizers

Dosa – 9.99 (dinner only)

Choice of Plain, Masala +\$1.00, Cheese +\$1.00,
Butter Masala +\$1.00, Cheese Masala +\$2.00,
Paneer Masala +\$2.00 and Spring Dosa +\$3.00

Vegetable Uthappam – 11.99

Pancake made with lentils and rice topped with
vegetables. Gluten free. Add cheese +\$3.00.

Samosa (2) – 7.99

Crispy, Flaky Crust Stuffed with Potatoes, Carrots,
Peas and Spinach. Served with Mint and Tamarind
Chutney

Pakora – 7.99

WF Mélange of Vegetables Dipped in Chickpea Bat-
ter and Fried. Served with Tamarind and Mint
Chutneys

Chili Pakora – 7.99

Hot Green Peppers Dipped in Chickpea Batter and
Fried. Served with Tamarind and Mint Chutneys

Gobi Manchurian– 12.99

Marinated Spiced Cauliflower, Spices, Tamari with
Jyoti's Ketchup. Choice of Cauliflower or Okra.
For Okara + Cauliflower add **\$2.00**

Paneer Chili – 12.99

Spiced Paneer. Served with Mint Chutney.

Sesame or BBQ Kale 8.99

French Fries 6.99

Original, Masala, or Cajun

Sweet Potato Fries 6.99

Original, Masala, or Cajun

Idaho Potato Salad 7.99

with Vegan Mayo, herbs.
with Bak'Ans add **\$1.00**.

Potato Masala 7.99

Sautéed Potatoes with spices

Minnetonka Original Slaw 7.99

With Vegan Mayo

Asian Thai Slaw 7.99

with Rice Vinegar and Herbs

Ecuadorian Black Beans 6.99

Dairy or Vegan Mac & Cheese 7.99

Irish Colcannon 7.99

Potatoes and Kale. Vegan or Dairy

Louisiana Beans and Rice 8.99

Jyoti's Salad 7.99

Jyoti's Powerhouse Beans, Rice & Kale 9.99

World Soups 16oz 4.99, 32oz 8.99

with rice or quinoa, add 2.99

Sambhar

Dal

Sweet Corn Soup

Manchaow Soup

Cincinnati 3 Beans Chili

Mexican Tomato Sauce, Vegetables, Cilantro

Broccoli Potato With Coconut Milk

Soup du Jour

World Bread 3.99

Poori (2)

Fried Fluffy Whole Wheat Bread

Chapathy (2)

Soft Thin Whole Wheat Bread. WF available.

Tawa Naan (2)

World Salads 15.99

Includes choice of vinaigrette: Lemon-Dill, Balsamic-
Olive Oil, Agave- Mustard, Ginger-Lemongrass Sesa-
me, or Herb Ranch

The Green Planet

Kale and More Greens, Marinated Chickpeas, Tomato-
Cucumber Salad, Apples, Pumpkin Seeds, Sunflower
Seeds. Choice of Vinaigrette

The World Planet

Spring Mix and More Greens, Tomato and Cucumber
Salad, Artichokes, Olives, Vegan or Dairy Feta, Navy
Beans, Walnuts, Fresh Fruit in Season, Choice of Vin-
aigrette

Celestial Hemisphere

Arugula and More Greens, Tomato and Cucumber
Salad, Avocado, Black Beans, Corn, Pumpkin Seeds,
Fresh Fruit in Season, Choice of Vinaigrette

Red Sea Salad

Assortment of Greens, Tomato and Cucumber Salad,
Quinoa Tabbouleh Salad, Falafel, Hummus, Choice of
Vinaigrette.

World Curries 14.99

served with Basmati Rice and Chapathy

Avial

Array of Vegetables, Yogurt, Cream, Coconut Sauce,
Spices. Regular or vegan.

Vegetable Korma

Array of Vegetables with Coconut Sauce

Chana Masala

Chickpeas, Tomatoes and Spiced Sauce **TN**

Aloo Gobi

Potatoes, Cauliflower, Bell Pepper and Spiced Tomato
Sauce **TN**

Baigan Bartha

Eggplant, Tomatoes and Spices **TN**

Kadai Bhindi

Okra Cooked with herbs and spices **TN**

Jalfreze

Vegetables Sautéed with Herbs and Spices **TN**

Vegetable Curry

Vegetables Sautéed in Curried Tomato Sauce **TN**

Dal Tadka

Lentils cooked with Vegetables, Ginger and Spices

Dal Makhani

Black Lentils and Red Beans spiced and cooked with
herbs and spices **TN**

Paneer Makhani

Paneer Cooked in Butter Saffron Cashew Sauce. Choice
of Regular or Vegan **TN**

Vindaloo

Array of Vegetables Braised in Tangy and Spicy Sauce
TN

Palak

Spinach with choice of Potatoes, Chickpeas or Cauli-
flower, Braised in Tomato and Spices. Regular or Vegan
TN

Palak Paneer

Paneer and Spinach Braised with Tomatoes and Spices.
Regular or Vegan **TN**

Mutter Paneer

Paneer with Peas Braised with Tomatoes and Spices.
Choice of Regular or Vegan

Shahi Paneer

Choice of Paneer or Tofu Cooked in Saffron Cashew
Sauce. Vegan or Regular **TN**

Paneer Tikka Masala

Choice of Grilled Paneer or Tofu, Spices

Malai Kofta

Dumpling of Mixed Vegetables in Saffron Cashew and
Almond Sauce **TN**

Vegetable Makhani

Array of Vegetables Braised in Butter Saffron
Cashew Sauce **TN**

Navratan Korma

Nine Gems in a Creamy Nutty Curry. Regular or Vegan.
TN

Kadhi

Besan, Yogurt, Spices. Choice of Subzi or Pakora

World Rice 15.99

Paneer Fried Rice

Rice, Sautéed Vegetables, and Spices. Choice of Paneer or Tofu.

Hunan Fried Rice

Scrambled Turmeric Tofu, Napa Cabbage, Carrots, Corn, Peas, Bean Sprouts, Broccoli and other Vegetables with Szechuan Sauce. Choice of Brown or Jasmine Rice.

Thai-Malay Curry

Choice of Plant Based Protein, Eggplant, Potatoes, Bell Peppers, Cilantro and other Vegetables with Curry-Coconut Sauce. Served with Brown or Jasmine Rice.

Jambalaya

Choice of Plant Based Protein, Lima Beans, Corn, Green Beans and other Vegetables with Brown or Jasmine Rice.

Jamalpur Biryani

Indian-Spiced Basmati Rice and Vegetables with Tofu or Wheat Gluten.

Bangladeshi Biryani

Basmati Rice, Panch Poran and More Spices, Vegetables, Choice of Paneer or Tofu.

Hyderabadi Biryani

Basmati Rice and Vegetables in Aromatic Hyderabad Spices. Choice of Paneer or Tofu. Served with Raita.

Gujarati Biryani

Sautéed Basmati Rice, Potato, Vegetables, Tomatoes with Gujarati Spices. Choice of Paneer or Tofu. Served with Yogurt.

Indonesian Nasi Goreng Gado Gado

Choice of Plant Based, Bean Sprouts, Bell Peppers, Kale, Collards, and other Vegetables with Brown Rice and Goreng Sauce.

Korean Bibimbap Sauté

Choice of Plant Based Protein with Spinach, Bean Sprouts, Edamame, Carrots, Gochujang Sauce and Jasmine Rice.

Korean Bulgogi

Choice of Plant Based Protein with mixed vegetables and Jyoti's Korean Sauce. Choice of Jasmine or Brown Rice.

Soul Food Sauté

Choice of Plant Based Protein with BBQ Sauce, Succotash, Sweet Potato, Collards and Brown Rice.

Ethiopian Sauté

Choice of Plant Based Protein with Kale, Cabbage, Potato, Lentils, Berbere Rice and Injera. WF available +\$3.00

Milanese Risotto

Brown Rice with Vegetables in Season. Vegan or Dairy.

Paella Ibiza

Choice of Plant Based Protein with Brown Rice, Vegetables in Season, Spanish Tomato Sauce, Artichokes, Olives, Herbs and Spices

Sushi Shinto Bowl

Tofu, Brown Rice, Avocado, Cucumber, Carrots, Wakame, Nori Strips and Sesame Seeds

Adobo

Choice of Plant Based Protein with Adobo Sauce.

World Sandwiches 15.99

Includes choice of sides: Jyoti's Salad, French Fries or Sweet Potato Fries. All World Sandwiches are available on a sub roll, gluten free bread or lettuce wrap.

Lebanese Falafel in a Flatbread

Chickpeas with Greens, Tomato and choice of Hummus, Baba Ganouj or beet hummus. Served with Lemon-Tahini Dressing and wrapped in a flatbread.

Hey Reuben

Corned Wheat Gluten, Sauerkraut, Dairy or Vegan Cheese with Thousand Island Dressing.

Pulled BBQ

Choice of BBQ Plant Based Protein with Coleslaw.

Banh Mi

Choice of Plant Based Protein with Pickled Vegetables, Jalapeno, Cilantro and Dairy or Vegan Cheese.

Ultimate BLT

Bak'Ans, Lettuce, Tomato and Vegan Mayo.

Creole Po Boy

Battered Spiced Okra, Cauliflower, Jackfruit or Jalapeno with Greens and Tomato.

Plant Based Burger

Choice of Beyond Burger or Impossible Burger with Greens, Tomato, Vegan Mayo and Jyoti's Ketchup on a bun.

Philly Cheesesteak

Choice of Plant Based Protein with bell pepper in Amino-Teriyaki, Choice of Dairy or Vegan Cheese.

Cubano

Bak'Ans and Plant Based Sausage with bell pepper, Dairy or Vegan Cheese with pickles and mustard.

Jamaican Jerk

Choice of Plant Based Protein with Bell Pepper and Jamaican Sauce.

Lobster-Free Roll

Hearts of Palm, Jyoti's Vegan Mayo, Celery, Bell Peppers.

Buffalo NY Finger Lickin BBQ

BBQ Plant Based Protein, Breaded and Fried. Served with Mayo-Chili Sauce, Herbed Ranch Dressing and Naan.

Lettuce Wrap

WF Choice of Plant Based Protein, Vegetables, Rice Noodles in Amino-Teriyaki.

Shawarma

Choice of Plant Based Protein, Hummus, Vegan Raita, Greens and Tomato, Lemon-Tahini Vinaigrette in a Flatbread.

World Noodles 15.99

Singaporean Noodles

Choice of Plant Based Protein, Rice Noodles, Napa Cabbage, Broccoli and other Vegetables with Turmeric-Ginger-Amino Sauce.

“Thrilla from Manila”

Choice of Plant Based Protein, Rice Noodles, Cabbage, Bean Sprouts and other Vegetables with Ginger-Amino Sauce.

Indonesian Laksa

Choice of Plant Based Protein, Sweet Potato Noodles, Cabbage, Green Beans and other Vegetables with Thai Basil-Cilantro Sauce and Coconut Milk.

Burmese Noodles

Choice of Plant Based Protein with Cabbage, Spinach, Bean sprouts and other Vegetables with Tahini, Cilantro, Thai Basil, and Choice of Noodles with Tumeric-Ginger-Amino Sauce.

Saigon Lemongrass Grilled Tofu

Rice Noodles, Tofu, Greens, Vegetables, Mint-Cilantro Un-Nouc Cham Sauce.

Korean Japchae

Sweet Potato Noodles, Bean sprouts, Cilantro and other Vegetables with Gochujang Sauce and Choice of Plant Based Protein. Served with Kimchi and Pickles.

Hakka Noodles

Choice of wheat or rice noodles with Vegetables, and Special Sauce. Choice of Tofu or Paneer.

Szechuan Noodles

Choice of wheat or rice noodles with vegetables and Jyoti's Szechuan sauce. Choice of Tofu or Paneer.

Pad Thai

Flat Rice Noodles, Cabbage, Squash, Bean Sprouts and other Vegetables with Tamarind-Cilantro Sauce and Peanuts. Choice of Plant Based Protein.

Tainan Lo-Mien

Choice of Plant Based Protein, Wheat or WF Pasta, Broccoli, Carrots, Cabbage, Bean Sprouts and other Vegetables with Jyoti's Szechuan Sauce.

Hanoi Pho

Choice of Plant Based Protein, Pho Broth, Napa Cabbage, Bean Sprouts, More Vegetables, Rice Noodles.

Prabhat's Ramen

Choice of Plant Based Protein, Ramen Broth, Noodles, Vegetables, Spices

Jyoti's Taste of Bliss 16.99

Includes Jyoti's Salad

Cabo Enchilada T. Burrito

Choice of Plant Based Protein, Bell Peppers, Squash, Dairy or Vegan Cheese, Served on Corn or Wheat Tortilla, with Chimichurri Rice and Beans, Salsa and Chipotle Sauce.

Maldives Crabby Cakes (3)

Breaded Hearts of Palm Pan-fried. Served with Naan Bread, Herbed Ranch Dressing and Sriracha.

Charbroiled Herbed Vegetable Lasagna

Choice of Plant Based Protein with Dairy or Vegan Cheese. Choice of Wheat or Gluten Free Pasta.

Verona Baked Pasta with Veggie Sausage

With Plant Based Sausage and Dairy or Vegan Cheese. Served with Wheat or Gluten Free Pasta.

Tuscany Eggplant Parmesan

Choice of Dairy or Vegan Cheese. Served with Wheat or Gluten Free Pasta.

Moroccan Tangine

Choice of Plant Based Protein, Eggplant, Potatoes, Green Beans and other Vegetables. Served with Quinoa or Couscous.

Greek Moussaka

Choice of Plant Based Protein, Eggplant, Squash, Tomatoes and other Vegetables. Served with Wheat or Gluten Free Pasta, Dairy or Vegan Cheese.

Sweet World

Gulab Jammun 6.00

Rasmalai 6.00

Cassava Cake (Vegan) 9.00

Thai Sticky Rice With Mango (Vegan) 9.00

**Jyoti's cookies and cakes
now available**

