



450 Coburg Road , Suite 208 Eugene, Oregon , 97401  
 Cell 541 7806905 Website : [www.thindpakora.com](http://www.thindpakora.com)

## Veg

<b>PAPADUM</b>		\$3.95
<i>A light and crispy lentil-based flatbread heated in the tandoor.</i>		\$7.49
<b>SAMOSA</b>		
<i>Two crispy pastries filled with your choice of fresh mixed vegetables or delicately spiced filling.</i>		
<b>SAMOSA CHAAT</b>		\$12.99
<i>Crispy vegetable samosas, mildly spiced, served with potatoes, chickpeas, onions, topped with yogurt, cilantro, and tamarind chutneys.</i>		
<b>VEG PAKORA</b>		\$11.99
<i>Delicately spiced fried fritters lightly battered in chickpea flour, served with cilantro and tamarind chutneys.</i>		

## Kids Food

French Fries	\$4.99
Cheese on Fries	\$5.99
Chicken Wings	\$7.99
Chicken Wings with Fries	\$10.99
Chicken Nuggets (8 Pc.)	\$6.99
Nuggets & Fries Combo	\$9.99
Onion Rings	\$5.99

## Thind Pakora Special:

Paneer Pakora	\$14.99 (1 Pound)
Gobi Pakora	\$12.99 (1 Pound)
Bread Pakora	\$12.99 (1 Pound)
Veg Pakora	\$11.99 (1 Pound)
Regular Fish Pakora	\$16.99 (1 Pound)
Hot Fish Pakora	\$17.99 (1 Pound)
Chicken Pakora	\$15.99 (1 Pound)
Hot Chicken Pakora	\$16.99 (1 Pound)

## Veg Combo:

PANEER PAKORA+GOBI PAKORA+BREAD PAKORA+VEG PAKORA	\$14.99 (1 Pound)
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## Vegetarian Delights

<b>DAL MAKHNI</b>		\$14.99
<i>Mixed lentils cooked with select herbs and spices.</i>		
<b>CHANA MASALA</b>		\$14.99
<i>Chickpeas cooked over a slow fire, blended with spices and tomatoes.</i>		
<b>ALOO GOBHI</b>		\$15.99
<i>Potatoes and cauliflower sautéed with onions and fresh herbs.</i>		
<b>EGGPLANT BHARTA</b>		\$16.99
<i>Smoked eggplant from the tandoor cooked with onions, tomatoes, and fresh herbs.</i>		
<b>MUTTER PANEER</b>		\$16.99
<i>Cubed farmer's cheese cooked with peas and creamed curry sauce.</i>		
<b>PANEER TIKKA MASALA</b>		\$15.99
<i>Cubed farmer's cheese cooked with creamy sauce and spices.</i>		
<b>SHAHI PANEER</b>		\$17.99
<i>Cubed farmer's cheese cooked with a blend of creamed tomato curry, exotic herbs, nuts, raisins, and spices.</i>		
<b>PALAK PANEER</b>		\$15.99
<i>Spinach cooked with garlic, ginger, tomatoes, and exotic spices with cubes of farmer's cheese.</i>		
<b>PANEER CHILLI</b>		\$17.99
<i>A roasted chilli curry sauce with green bell peppers, tomatoes, ginger and green onions in a special blend of herbs.</i>		
<b>MALAI KOFTA</b>		\$15.99
<i>Dumplings of fresh vegetables cooked in a mild creamy sauce with nuts and raisins.</i>		
<b>TOFU CURRY</b>		\$14.99
<i>Cubed farmer's tofu cooked with a blend of curry sauce, a healthy mix of onions, tomatoes, garlic, ginger &amp; herbs.</i>		

## *Non-Veg Special*

<b>BUTTER CHICKEN</b> <i>Succulent chicken cubes broiled in the tandoor with a delicious blend of creamed tomato curry and exotic spices.</i>	\$16.99
<b>CHICKEN CURRY</b> <i>Chicken cubes cooked in a blend of curry sauce, a healthy mix of onions, tomatoes, garlic, ginger, spices &amp; herbs.</i>	\$15.99
<b>CHICKEN SAAG</b> <i>Chicken cooked in a healthy blend of spinach, green onions, ginger, garlic, tomatoes, and spices.</i>	\$16.99
<b>CHICKEN TIKKA MASALA</b> <i>Boneless chicken breast from the tandoor cooked with creamy sauce and spices..</i>	\$17.99
<b>SHRIMP CURRY</b> <i>Shrimp marinated in garlic sauce and cooked with curry.</i>	\$18.99
<b>SHRIMP PALAK</b> <i>Shrimp cooked in a healthy blend of spinach, green onions, ginger, garlic, tomatoes, and spices.</i>	\$18.59
<b>LAMB TIKKA MASALA</b> <i>Boneless lamb cooked with creamy sauce and spices.</i>	\$18.99
<b>LAMB CURRY</b> <i>Cooked with fresh onions, tomatoes, garlic, and fresh ginger.</i>	\$19.95
<b>CHICKEN CHILLI</b> <i>A roasted chilli curry sauce with green bell peppers, tomatoes, ginger and green onions in a special blend of herbs.</i>	\$18.99

## *Tandori Special*

<b>PANEER TIKKA</b> <i>Tender pieces of cheese marinated with delicate spices and roasted in the tandoor, served with sliced onion, bell pepper &amp; our special cilantro and tamarind chutneys.</i>	\$19.49 (6 Pcs.)
<b>CHICKEN TIKKA</b> <i>Boneless chicken marinated in yogurt, herbs, and spices, served on a bed of lettuce with cilantro, tamarind chutneys, and sliced onion.</i>	\$20.99 (6 Pcs.)
<b>FISH TIKKA</b> <i>Juicy pieces of cod marinated with spices, then roasted in the tandoor. Served with spiced onion, bell pepper, our special cilantro &amp; tamarind chutneys</i>	\$20.99 (6 Pcs.)
<b>TANDOORI SHRIMP</b> <i>Shrimp marinated in garlic and exotic spices.</i>	\$20.99 (8 Pcs.)
<b>MALAI CHICKEN TIKKA</b> <i>Chicken with cream and spicy cooked tandoori</i>	\$19.49 (6 Pcs.)
<b>MIXED TANDOORI GRILL</b> <i>An assortment of tandoori chicken, chicken tikka, kebab, seek kebab, tandoori shrimp, and fish tandoori.</i>	\$25.99
<b>TANDOORI CHICKEN</b> <i>Chicken with yogurt and spicy cooked tandoori</i>	\$19.99 (6 Pcs.)
<b>LAMB SEEKH KABAB</b> <i>Lamb marinated in special sauce, skewered with onions and tomatoes</i>	\$20.99 (6 Pcs.)

## *Biryani*

### **VEGETABLE BIRYANI**

*Basmati rice with green peas, herbs, nuts, raisins, and spices.*

\$16.99

### **CHICKEN BIRYANI**

*Basmati rice cooked with succulent pieces of chicken and green peas with nuts and raisins.*

\$17.99

### **LAMB BIRYANI**

*Basmati rice cooked with juicy lamb in a masterful blend of spices with nuts and raisins.*

\$18.99

### **SHRIMP BIRYANI**

*Basmati rice cooked with juicy shrimp in a masterful blend of spices, with nuts and raisins.*

\$17.99

### **RICE PULAO**

*Basmati rice cooked with chopped onions, green beans, small cubes of carrot, herbs, nuts, raisins & spices.*

\$12.99

## *Breads*

### **NAAN**

*A traditional white flour bread baked in the tandoor.*

\$2.99

### **BUTTER NAAN**

*A traditional white flour bread baked in the tandoor with butter.*

\$3.59

### **GARLIC NAAN**

*Naan garnished with freshly chopped garlic and baked in the tandoor.*

\$3.99

### **PANEER NAAN**

*Naan stuffed with cheese and baked in the tandoor.*

\$6.99

### **KASHMIRI NAAN**

*Naan stuffed with raisins, cashews, and sugar, then baked in the tandoor.*

\$7.99

### **ONION NAAN**

*Bread stuffed with minced onions and baked in the tandoor.*

\$5.99

### **GOBHI PARANTHA**

*Parantha stuffed with cauliflower and baked in the tandoor.*

\$7.99

### **ALOO PARANTHA**

*Naan stuffed with mildly spiced potatoes and baked in the tandoor.*

\$7.99

### **TANDOORI ROTI**

*Whole wheat bread baked in the tandoor.*

\$3.99

## *Soups*

**LENTIL SOUP** \$5.99  
*Homemade lentil soup prepared in traditional Indian style.*

**TOMATO SOUP** \$4.59  
*A rich curried tomato soup spiced with basic cumin, curry leaves and a touch of cream.*

**MULLIGATAWNY SOUP** \$6.99  
*A rich chicken, lentil, and rice soup flavored with Indian spices and finished with a hint of lemon.*

## *Salad*

SPINACH SALAD \$4.99  
CHICKEN SPINACH SALAD \$6.59  
GREEN INDIAN SALAD \$7.99

## *Side Order*

Plain Yogurt \$3.99  
Raita \$4.59  
Mango Chutney \$3.99  
Mixed Pickle \$3.99  
Rice \$5.99  
Sweet Sauce (2 oz) #1.50  
Sweet Sauce (8 oz) #4.99  
Onion Sauce (2 oz) #1.50  
Onion Sauce (8 oz) #4.99

## *Beverages*

**MANGO LASSI** \$5.49  
*Chilled yogurt drink blended with mango pulp.*

**SALTY LASSI** \$4.99  
*Chilled yogurt blended with salt.*

**SWEET LASSI** \$4.99  
*Chilled yogurt blended with sugar.*

**CHAI TEA** \$2.99  
*An ancient tea of India made with black tea, milk, cardamom, cloves, and sugar or gur.*

## *Desserts*

Rice Pudding #6.99  
Gulab Jamun (3 Pcs.) #6.49  
Rass Malai #6.49  
Mango Ice Cream \$6.99