

# eat

SNACKS ◊ WRAPS  
KEBABS ◊ ENTREES  
NAAN ◊ DESSERTS

PREPARED TO DELIGHT

# Open Tandoor

INDIAN KITCHEN



## our mission

Our mission at Open Tandoor, is to delight our customers with delicious food prepared to perfection, in a fun and relaxing atmosphere, and to exceed customer service expectations.

4311 N. WILLIAMS AVE. PORTLAND, OR 97217  
OPEN TUESDAY-SUNDAY from 11AM-9PM  
DAILY LUNCH SPECIALS FROM 11AM-2PM

ORDER ONLINE FOR PICKUP  
OPENTANDOOR.COM (503) 719-7347  
f @opentandoorpx t @opentandoor

### WE SOURCE OUR INGREDIENTS MINDFULLY.

Most of our ingredients are non-GMO, all natural, locally sourced, and in the case of our specialty spices, hand-selected and freshly ground. Our products do not contain soy, food coloring, MSG or preservatives. Each dish is cooked in an authentic way as if it was cooked at home. Our food is comfort food meant to be eaten every day. Enjoy!

Follow us on social media and let us know how delightful your experience was!

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VISIT OUR WEBSITE [WWW.OPENTANDOOR.COM](http://WWW.OPENTANDOOR.COM)  
FOR DAILY LUNCH SPECIALS, ONLINE ORDERS,  
PICKUP & DELIVERY!

## Snacks

### VEGGIE PAKORA VT, V, GF

CRISPY & MILDLY SPICY FRITTERS Spinach, cauliflower, onions and potatoes, with spices, coated in chickpea flour and fried. Served with mint and tamarind chutney. \$7

*Pairs well with IPA, Original Indian Chai.*

### SAMOSA VT, V

CRISPY & SAVORY Two fried flour pastries stuffed with potatoes, peas, and spices. Served with mint and chutney. \$5

*Pairs well with Hefeweizen, sauvignon blanc.*

### TANDOORI CHICKEN SNACK GF

SAVORY & MILDLY SPICY Boneless piece of chicken marinated in yogurt and spices, cooked on skewer in tandoor. Served over shredded cabbage and drizzled with ranch dressing. Substitute ranch dressing with raita. \$6

*Pairs well with Hefeweizen, riesling, pinot noir.*

## Naan Wrap

### TANDOORI CHICKEN WRAP

SAVORY & MILDLY SPICY Boneless chicken marinated in yogurt, spices, and cooked in tandoor, then wrapped in a naan with onion, green bell pepper, shredded cabbage, and ranch dressing. Substitute ranch dressing with raita. \$10

*Pairs well with pilsner.*

## Tandoori Kebab Platter

Served with housemade rice pilaf & plain naan. Substitute plain naan with garlic naan (+ \$.50) or cheese naan (+\$1).

### TANDOORI CHICKEN KEBAB GF

SAVORY & MILDLY SPICY Boneless chicken marinated in yogurt and spices, cooked on skewers in tandoor. \$14

*Pairs well with Hefeweizen, riesling, pinot noir.*

### TANDOORI LAMB KEBAB GF

TENDER & MILDLY SPICY Locally raised boneless lamb marinated in yogurt and spices, cooked on skewers in tandoor. \$17

*Pairs well with IPA, cabernet sauvignon.*

## Naans

### PLAIN NAAN VT

Clay oven baked flatbread. \$2.50

### GARLIC NAAN VT

Clay oven baked garlic flatbread. \$3

### CHEESE NAAN VT

Clay oven baked flatbread topped with cheese. \$3.50

## Extras

### WHITE BASMATI RICE VT V \$2

### RAITA VT

Yogurt with shredded cucumber and seasoning. \$3

### CHUTNEY VT Mint, tamarind or hot sauce. \$5.00

## Entrées Meals

Served with white basmati rice. Serves 1 person.

### VEGETARIAN ENTRÉES

#### CHANNA MASALA VT, GF, V

SAVORY & AROMATIC Garbanzo beans cooked in onion, garlic, ginger, tomatoes, and spices. \$13

*Pairs well with pilsner, riesling.*

#### VEGETABLE CURRY VT, GF (Available without dairy)

PLEASANT, SAVORY & EARTHY Carrots, cauliflower, lima beans, zucchini, and green beans cooked in our signature curry sauce. \$12

*Pairs well with IPA.*

#### SAAG PANEER VT, GF (Available without paneer)

MILDLY SPICY & SLIGHTLY SWEET Paneer simmered in spinach, broccoli simmered with onion, garlic, ginger and spices. \$14

*Pairs well with hard cider.*

#### ALOO GOBI VT, GF, V (Available without cilantro)

SAVORY & MILDLY SPICY Cauliflower, and potatoes cooked in our signature curry sauce and garnished with fresh chopped cilantro. \$13

*Pairs well with Hefeweizen, sauvignon blanc.*

#### DAAL VT, GF, V (Available without cilantro)

EARTHY & LIGHTLY SALTY Red lentils slow cooked with onion, garlic, ginger, spices and garnished with fresh chopped cilantro. \$10

*Pairs well with IPA, hard cider.*

#### PANEER MAKHANI VT, GF

RICH & AROMATIC Paneer simmered in our signature curry sauce. \$14

*Pairs well with Hefeweizen, hard cider.*

### MEAT ENTRÉES

#### CHICKEN TIKKA GF

TANGY & SMOOTH Boneless chicken marinated in spices, cooked in our specialty tikka sauce. \$13

*Pairs well with IPA.*

#### CHICKEN CURRY GF (Available without dairy)

PLEASANT, SAVORY & AROMATIC Boneless chicken marinated in spices, cooked in our signature curry sauce with a slight touch of cream. \$14

*Pairs well with Hefeweizen, pinot noir, riesling.*

#### BUTTER CHICKEN GF

SLIGHTLY SWEET & SOFT Boneless chicken cooked in a unique combination of our spices sautéed in light butter, onion, ginger, and tomatoes. \$13

*Pairs well with pilsner, hard cider.*

#### CHICKEN SAAG GF

PLEASANT, SAVORY & SLIGHTLY SWEET Boneless chicken cooked in saag with hint of our signature curry sauce. \$14

*Pairs well with hard cider.*

## Kids Menu

### KIDS NAAN STOP

Choose one item in each of the categories below.

**NAAN** plain, garlic, or cheese

**ENTRÉE** Chicken tikka or Channa masala

Served with white basmati rice and your choice of soda. Substitute plain or chocolate milk (+\$1). Up to Age 12. \$7

*Pairs well with a Mango Lassi.*

## Soft Serve Ice Creams

### MANGO ICE CREAM VT, GF

Homemade, light and creamy, with a refreshing mango taste. \$4

*Pairs well with riesling.*

### PISTACHIO ICE CREAM VT, GF

Homemade and delightful, with slightly roasted pistachios. \$5

*Pairs well with sparkling wine.*

## Non-Alcoholic Drinks

### SODAS

Coke, Diet Coke, Sprite, Root Beer, Fanta, Mr. Pibb. \$2

### OTHER

Iced tea sweetened, lemonade. \$2

### OPEN TANDOOR TROPICAL SMOOTHIE

Pineapple, mango, kale, spinach, orange juice, yogurt and chia seeds. \$6

### MANGO LASSI

Mango, yogurt, and milk. \$4

### ORIGINAL INDIAN CHAI

Loose leaf tea brewed with milk and a unique blend of spices. \$2.50

## Beer, Wine & Cocktails

See drink menu.

# happy hour

EVERYDAY 3PM-6PM

\$4 minimum beverage purchase required.

## drinks

### COCKTAILS \$6

#### “YOU CALL IT” MULE *on the rocks*

Housemade ginger ale, lime, choice of: \*blackberry infused Monopolowa vodka or \*cucumber infused Aviation gin.

#### SILK ROAD *up*

El Jimador Blanco tequila, tamarind puree, cinnamon, sugar.

#### JATT & JULIET *large cube*

Bulleit Rye Whiskey, cherry agrodolce, Kristianna's vermouth no. 1.

#### POMEGRANATE SANGRIA *on the rocks*

Tart pomegranate, orange and angostura bitters, clove, Riesling.

#### INDIAN SUMMER *on the rocks*

Below Deck Spiced Rum, sumac and cilantro oleo saccharum, tangerine.

### DRAFT BEER \$4

Crux Cast Out IPA, Deschutes Fresh Squeezed IPA, Hefeweizen, Trumer Pils.

### WINE BY THE GLASS \$6

Sauvignon Blanc, Riesling, Malbec, Tempranillo.

### NON-ALCOHOLIC BEVERAGES

#### OPEN TANDOOR TROPICAL SMOOTHIE \$5

Pineapple, mango, kale, orange juice, yogurt, chia seeds

#### HOUSEMADE SHRUB SODA \$4

Rotating flavor (ask for today's selection)

#### HOUSEMADE LEMONADE \$4

Rotating flavor (ask for today's selection)

## food

### VEGGIE PAKORA \$4

Spinach, cauliflower, onions and potatoes, with spices, coated in chickpea flour and fried. Served with mint and tamarind chutney.

### PANEER PAKORA \$5

Paneer coated in chickpea flour with spices and fried.

### TANDOORI CHICKEN KEBAB \$5

Boneless chicken marinated in yogurt and spices, cooked on skewer in tandoor.

### PAPADUM \$2.50

Thin, round flatbread made from seasoned dough and fried.

VT = VEGETARIAN V = VEGAN GF = GLUTEN FREE\*

\*Important note on gluten free: food is produced in a facility where gluten items are prepared.

# drink

WINE • COCKTAILS • BEER

## Wine by the Glass

### RED

#### PINOT NOIR

WINE BY JOE, Oregon \$11

#### TEMPRANILLO

TORRES IBÉRICOS, Spain \$8

#### MALBEC

KAIKEN, Argentina \$7

#### CABERNET SAUVIGNON

SEVEN FALLS, Washington \$9

### WHITE

#### PINOT GRIS

COOPER MOUNTAIN, Oregon \$9

#### PINOT BLANC

FORIS, Oregon \$8

#### RIESLING

CHATEAU STE MICHELLE, Washington \$7

#### SAUVIGNON BLANC

COLUMBIA CREST H3, Washington \$9

#### ROSÉ

DEL RIO DRY, Oregon \$7

#### SPARKLING

POEMA CAVA, Spain \$7

## Cocktails

### BARTENDER'S CALL

See specials board.

### KOOL KIWI

Cucumber infused Aviation Gin, kiwi, basil, citrus. \$9

### INDIAN SUMMER

Below Deck Spiced Rum, sumac & cilantro oleo saccharum, tangerine. \$9

### OT GIN & TONIC

New Deal Gin No. 1, housemade tonic (organic quassia bark, lime leaf, jasmine, Basil). \$9

### WHISKEY GURU

Burnside Bourbon, Dry Vermouth, house berry-tea cordial, orange bitters. \$9

### TROUBLESOME TROLLOP

Jalapeño infused El Jimidor Blanco, grapefruit, chipotle adobo, Trumer Pils, chile salt rim. \$9

### BOLLY STAR

Portland 88 Vodka, pomegranate molasses, pear, cava. \$9

### 5 RIVERS

Crater Lake Rye whiskey, chai scented cube, vanilla simple syrup, cardamom bitters. \$9

## Eat & Drink

Check out our food menu to see which meal pairs best with your drink of choice.

## Beer

### ON TAP

#### SEASONAL

ROTATING SELECTION

#### DESCHUTES FRESH SQUEEZED IPA

OREGON \$5

ABV 6.4%

#### CRUX CAST OUT IPA

OREGON \$5

ABV 7.6%

#### PAULANER HEFE-WEISSBIER *Hefeweizen*

GERMANY \$5

ABV 5.5%

#### REVEREND NAT'S HARD CIDER *GF*

OREGON \$5.50

ABV 6.7%

#### TRUMER PILS

CALIFORNIA \$5

ABV 4.9%

### BOTTLED BEER

#### SEASONAL

ROTATING SELECTION

#### KINGFISHER

INDIA \$4

ABV 4.8%

#### OMISSION LAGER *GF*

OREGON \$6

ABV 4.6%

#### GIGANTIC HIGH VOLTAGE IPA *22 oz.*

OREGON \$8

ABV 5.8%

#### WIDMER STEEL BRIDGE PORTER

OREGON \$5

ABV 5.6%



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