



Open Tandoor

INDIAN KITCHEN

WE SOURCE OUR INGREDIENTS MINDFULLY; HIGHEST QUALITY AND BEST FLAVOR ARE ALWAYS OF THE UTMOST IMPORTANCE. We use organic cooking oil to prepare all of our dishes, non-GMO frying oil, and majority of the ingredients used are non-GMO, locally sourced Lamb, and the house blended spices. Our products do not contain soy, artificial food coloring, or MSG.

OPEN EVERYDAY 11AM-10PM

Lunch Special

Served 11am -2pm

COMBO (+\$1 for carry out)

CHOOSE 1 FULL ORDER OR 2 HALF ORDERS Chicken Tikka, Butter Chicken, Chicken Curry, Daal, Channa Masala, Saag Paneer. Served with white basmati rice. \$9

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

PANEER PAKORA VT, GF

CRISPY & MILDLY SPICY FRITTERS Paneer slices coated in chickpea flour with spices and fried. Served with mint and tamarind chutney. \$7

SAMOSAS VT, V

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

CURRY LENTIL SOUP GF, VT, V (Available without cilantro)

Red lentils slow cooked with onion, garlic, ginger, spices and garnished with fresh chopped cilantro. \$5

Naan Wrap

TANDORI CHICKEN WRAP (Available with mint chutney)

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 raita. \$10

Tandoori Kebab Platter

Served with housemade rice pilaf, plain naan, and mint chutney. Substitute plain naan with garlic naan (+\$.50) or cheese naan (+\$1.00).

TANDOORI CHICKEN KEBAB GF

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

TANDOORI LAMB KEBAB GF

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

Naans VT

PLAIN NAAN Clay oven baked flatbread. \$2.50

GARLIC NAAN Clay oven baked garlic flatbread. \$3

CHEESE NAAN Clay oven baked flatbread topped with cheese. \$3.50

Extras

WHITE BASMATI RICE VT, V \$2

CHUTNEY VT Mint, tamarind or hot sauce. \$.50

RAITA VT Yogurt with shredded cucumber and seasoning. \$3

Entrees 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

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

SAAG PANEER VT, GF (Available without paneer)

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

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

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

PANEER MAKHANI VT, GF, V

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

MEAT ENTRÉES

CHICKEN TIKKA GF

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

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

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

CHICKEN SAAG GF

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

LAMB CURRY GF

AROMATIC & SMOOTH Boneless locally sourced lamb marinated in yogurt & spices, cooked in our signature curry sauce. \$17

LAMB SAAG GF

FLAVORFUL & RICH Boneless locally sourced lamb marinated in yogurt and spices, cooked in saag with hint of our signature curry sauce. \$18

Kids Menu

KIDS NAAN STOP

CHOOSE 1 ITEM IN EACH OF THE FOLLOWING CATEGORIES

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

NAAN plain, garlic, or cheese. **ENTRÉE** Chicken Tikka or Channa Masala.

Housemade Ice Cream VT, GF

MANGO Light and creamy, with a refreshing mango taste. \$4

PISTACHIO Delightful, with slightly roasted pistachios. \$5

VT = VEGETARIAN V = VEGAN GF = GLUTEN FREE* *Important note on gluten free: food is produced in a facility where gluten items are prepared.

MEAT TEMPERATURE AND FOOD SAFETY Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

PREPARED TO DELIGHT

THE PERFECT TASTE CREATED FROM HOUSE BLENDED SPICES AND TRADITIONAL INDIAN COOKING TECHNIQUES COMPLEMENTED WITH REFRESHING BEERS, WINES, AND COCKTAILS.

Non-Alcoholic Drinks

SODAS *One free refill.*

Coke, Diet Coke, Sprite, Root Beer, Fanta, Mr. Pibb. \$3

ICED TEA *One free refill.*

Sweetened iced tea. \$3

ORIGINAL INDIAN CHAI *One free refill.*

Loose leaf tea brewed with whole milk and a unique blend of spices. \$3

HOUSEMADE MANGO-MINT SHRUB SODA

A drinking vinegar infused with fruit juice, herbs, and spices. \$4

HOUSEMADE STRAWBERRY LEMONADE

A perfect blend of lemon and strawberry. \$4

MANGO LASSI

Mango, yogurt, and milk. \$4

Beer on Tap

DESCHUTES FRESH SQUEEZED IPA

OREGON \$5

CRUX CAST OUT IPA

OREGON \$5

REVEREND NAT'S HARD CIDER GF

OREGON \$5

TRUMER PILS

CALIFORNIA \$5

SEASONAL

ROTATING SELECTION \$5

Bottled Beer

KINGFISHER

INDIA \$4

SEASONAL

ROTATING SELECTION \$4

Cocktails \$9

INDIAN SUMMER

Below Deck spiced rum, mango purée, ginger syrup, mint.

OPEN TANDOOR OLD FASHIONED

Bulleit rye whiskey, orange liqueur, chai-spice syrup, turmeric scented ice cube, cinnamon sugar rim.

OPEN TANDOOR MULE *on the rocks*

Blueberry, tart pomegranate, and orange infused Monopolowa vodka.

MIXED BERRY SANGRIA *on the rocks*

Cristian brothers brandy, triple sec, tart pomegranate, blueberry, blackberry, simple syrup, white wine.

OPEN TANDOOR MARGARITA *on the rocks*

El Jimador blanco tequila, orange liqueur, mango purée, lime juice, salted rim.

Red Wine by the Glass or Bottle

TEMPRANILLO TORRES IBÉRICOS, Spain \$8 / \$20

MALBEC KAIKEN, Argentina \$7 / \$18

CABERNET SAUVIGNON SEVEN FALLS, Washington \$7 / \$17

HOUSE RED WINE \$5 / \$12

White Wine by the Glass or Bottle

SAUVIGNON BLANC COLUMBIA CREST H3, Washington \$8 / \$20

PINOT GRIS COOPER MOUNTAIN, Oregon \$7 / \$18

RIESLING CHATEAU STE MICHELLE, Washington \$6 / \$16

ROSÉ DEL RIO DRY, Oregon \$7 / \$18

HOUSE WHITE WINE \$5 / \$12

happy hour

EVERYDAY 3PM-6PM

cocktails \$7 / draft beer \$4
snacks \$1 off

ORDER ONLINE FOR PICKUP OPENTANDOOR.COM

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