



TANDOORI DISHES

Tandoori Items are prepared in the Famous.
Tandoori Clayoven and Served sizzling Hot.

A LA CARTE - Served with Rice Or Nan & Masala Sauce.

All the Entrees are Gluten Free

THALI - Main Dish comes with Soup, Dal, Vegetable curry of the day, Raita,
Desert of the day, Rice and Nan

	A LA CARTE	THALI
TANDOORI CHICKEN Half a Chicken Marinated in Yogurt Herbs & Spices	\$18.95	\$24.95
CHICKEN TIKKA KABAB Boneless Chicken Marinated in Yogurt Herbs & Spices	\$19.95	\$25.95
SEEKH KABAB Ground Lamb Mixed with Herbs & Spices and Baked on Skewers	\$20.95	\$26.95
BOTI KABAB Boneless Lamb Marinated in Yogurt with Special Herbs and Baked	\$20.95	\$26.95
TANDOORI MIXED GRILL A combination of all of the above tandoori dishes	\$22.95	\$28.95

SIDE ORDERS AND BREAD

NAN Bread Baked in tandoori oven	\$3.95
PAPADUM Four Pieces of fried bread made with lentil Flour	\$3.95
GARLIC NAAN Bread made with garlic and baked in tandoori oven	\$5.95
KEEMA NAN Bread made with Ground Lamb and baked in tandoori oven	\$6.95
PARATHA Buttered and Layered Wheat Bread	\$4.95
CHEESE NAN Nan Stuffed with Cheese	\$5.95



ALOO PARATHA

Stuffed with potatoes & Peas

POORIS

Two pieces of fried bread made with wheat flour

RICE

MANGO CHUTNEY

\$5.95

\$3.95

\$3.95

\$3.95

DESSERTS

GULAB JAMUN (2)

Donut ball marinated in sugar syrup.

RICE KHEER

Rice pudding

\$4.95

\$4.95

BEVERAGES

MANGO LASSI

MANGO JUICE

SWEET LASSI

SALT LASSI

MILK

COKE, DIET COKE, SPRITE

DR PEPPER, LEMONADE, ICED TEA

SPICY INDIAN TEA (CHAI)

HOT TEA

MADRAS COFFEE (BOILLED HOT MILK)

\$ 4.95

\$ 4.95

\$ 3.95

\$ 3.95

\$ 1.95

\$ 2.95

\$ 2.95

\$ 3.95

\$ 2.95

\$ 3.95

Thank you Visit Again



EVERGREEN

Indian Cuisine South and North



OPEN 6 DAYS A WEEK - TUESDAY CLOSED

LUNCH

11.30 am to 2:30 pm

DINNER

5:00 pm to 9:00 pm

Corvallis

136 SW Third St.,
Downtown Corvallis
Oregon 97333
541-754-7944

Eugene

906 W 7th Ave
Oregon 97402
1st Line : 541-343-7944
2nd Line : 541-343-7866

www.evergreenindianrestaurant.com



APPETIZERS

	ONION PAKORA	Onion with Chick Pea Dumpling	\$ 6.95
	SPINACH PAKORA	Spinach with Chick Pea Dumpling	\$ 6.95
	MUSHROOM PAKORA	Mushroom with Chick Pea Dumpling	\$ 6.95
	EGGPLANT PAKORA (4)	Eggplant sliced with Chick Pea Dumpling	\$ 6.95
	POTATO PAKORA (4)	Potato Sliced with Chick Pea Dumpling	\$ 6.95
	HOT CHILLI PAKORA (4)	Chilli with Chick Pea Dumpling	\$ 6.95
	MIXED VEG. PAKORA	Vegetables with Chick Pea Dumpling	\$11.95
	GOBI MANCHURIA	Shredded Cauliflower with Green Chilli	\$11.95
	PANEER PAKORA	Paneer Bites with Chick Pea Dumpling	\$11.95
	VEGETABLE SAMOSA (2)	Pastry Stuffed with Vegetable stuffing	\$ 6.95
	LAMB SOMOSA (2)	Pastry Stuffed with Ground Lamb & peas.	\$ 7.95
	CHICKEN PAKORA	Chicken Bites with Chick Pea Dumpling	\$11.95
	CHILLI CHICKEN	Shredded Boneless Chicken with Green Chilli	\$12.95
	SAMOSA CHAAT	Crispy samosas, tangy chutneys and yogurt Garbanzo beans,	\$ 7.95

SOUTH INDIAN SPECIALTIES

Served with Sambar, Hot and Mild Sauce

	MASALA DOSA	Thin Rice Crep with Vegetable Stuffing	\$ 12.95
	SADA DOSA	Thin Rice Crepe	\$ 11.95
	IDLI (4)	Stremed Rice Cake	\$ 9.95
	RAVA MASALA DOSA	Rice / Wheat Crepe with Vegetable Stuffing	\$ 13.95
	RAVA DOSA	Crispy Wheat Crepe	\$ 12.95
	UTTAPAM	Thick Pancake with Onions & Chilli	\$ 10.95
	EVERGREEN COMBO	Masala Dosa, Idli2 Pieces	\$ 14.95

SOUPS AND SALADS

	SAMBAR	Thick lentil vegetable soup	\$ 4.95
	RAITA	Homemade Yougurt with Onions, Tomatoes & Cucumbers	\$ 4.95
	FRESH GREEN SALAD	Mixed greens topped with tomatoes, cucumbers and carrots	\$ 7.95



VEGETARIAN ENTREES

A LA CARTE - Served with Rice or Nan

THALI - Main Dish comes with Soup, Dal, Vegetable curry of the day, Raita, Desert of the day, Rice and Nan

All The Curries are Gluten Free

		A LA CARTE	THALI
	ALOO GOBI	Potatoes & Cauliflower cooked with Spices	\$17.95 \$23.95
	VEGETABLE KOORMA	Mixed veg. Cooked with Coconut & Yougurt	\$17.95 \$23.95
	MIXED VEG. MASALA	Spicy Mixed Veg. curry	\$17.95 \$23.95
	MUTTER PANNER	Green Peas & Homemade cheese cubes	\$17.95 \$23.95
	CHANNA MASALA	Garbanzo Beans in Special Herbs & Spices	\$17.95 \$23.95
	SPINACH DAL CURRY	Lentil Cooked with Spinach & Tomatoes	\$17.95 \$23.95
	EGGPLANT CURRY	Eggplant Cooked with Onions, Tomatoes & Spices	\$17.95 \$23.95
	ALOO MUTTER	Peas & Potato Curry	\$17.95 \$23.95
	NAVRATAN KOORMA	Vegetables, Cheese & Nuts in a Mild Cream Sauce	\$17.95 \$23.95
	ALOO SAAG	Potatoes Cooked with Creamed Spinach	\$17.95 \$23.95
	SAAG PANEER	Creamed Spinah & Cheese with Spices	\$18.95 \$24.95
	PANEER BUTTER MASALA	Homemade Cheese Cooked in Cream and Spices	\$18.95 \$24.95
	MALAI KOFTA	Vegetable Rolls Stuffed with Nuts & Spices	\$17.95 \$23.95
	MUSHROOM MUTTER	Peas & Mushroom Curry	\$17.95 \$23.95
	VEGETABLE KARAI	Mixed Veg. Cooked with Tomatoes Onions & Bell Pepper in Special Sauce	\$17.95 \$23.95
	TOFU MUTTER	Green Peas & Tofu Curry	\$17.95 \$23.95
	COCONUT TOFU	Tofu Cooked in Coconut milk and Spices	\$17.95 \$23.95
	COCONUT MUSHROOM BHINDI MASALA	Mushrooms cooked in coconut milk and Spices	\$17.95 \$23.95

CHICKEN ENTREES

All The Curries are Gluten Free

	CHICKEN CURRY	Boneless Chicken Cooked in Curry Saue	\$18.95	\$24.95
	CHICKEN TIKKA MASALA	Boneless Chicken Breast in Cream Sauce	\$18.95	\$24.95
	CHICKEN MAKHANI	Boneless Chicken Cooked in Tomato Sauce	\$18.95	\$24.95
	CHICKEN SAAG	Boneless Chicken Cooked in Creamed Sauce	\$18.95	\$24.95
	CHICKEN TIKKA SAAG	Boneless Chicken Breast in Creamed Spinach	\$18.95	\$24.95
	CHICKEN VINDALOO	Boneless Chicken & Potatoes in Spicy Sacue	\$18.95	\$24.95
	CHICKEN KARAI	Boneless Chicken Cooked with Tomatoes & BellPepper in Spl. Sauce	\$18.95	\$24.95
	CHICKEN KOORMA	Boneless Chicken with Coconut & Yougrt	\$18.95	\$24.95
	EVERGEEN CHICKEN	Boneless Bread Cooked with Coconut & Vegetables in Spl. creamed Sauce	\$18.95	\$24.95
	COCONUT CHICKEN	Boneless Breast Cooked with Coconut Milk	\$18.95	\$24.95



LAMB ENTREES

A LA CARTE - Served with Rice or Nan

THALI - Main Dish comes with Soup, Dal, Vegetable curry of the day, Raita, Desert of the day, Rice and Nan

		A LA CARTE	THALI
	LAMB CURRY	Boneless Lamb in Spicy Curry Sacue	\$20.95 \$26.95
	LAMB MASALA	Boneless lamb with Spiced cream Sauce	\$20.95 \$26.95
	LAMB PASANDA	Boneless Lamb in Mild Butter	\$20.95 \$26.95
		sauce with Nuts & Spices	\$20.95 \$26.95
	LAMB SAAG	Boneless Lamb in Creamed Spinach	\$20.95 \$26.95
	LAMB VINDALOO	Boneless Lamb with Potatoes & Spicy Sauce	\$20.95 \$26.95
	LAMB KARAI	Boneless Lamb with Tomatoes	\$20.95 \$26.95
		Onions & BellPeper in Special Sauce	\$20.95 \$26.95
	LAMB KOORMA	Boneless Lamb with Coconut & Yogurt	\$20.95 \$26.95
	GOAT CURRY	Goat Curry With Bones in Curry Sauce	\$20.95 \$26.95
	COCONUT LAMB	Lamb Cooked with Coconut & Spices	\$20.95 \$26.95

SEAFOOD ENTREES

	FISH TIKKA MASALA	Fish Cooked in Special Cream Sauce	\$20.95	\$26.95
	FISH MASALA	Fish Cooked in Special Tamarind Sauce	\$20.95	\$26.95
	SHRIMP CURRY	Shrimp Cooked in Spicy Sauce	\$20.95	\$26.95
	SHRIMP MASALA	Shrimp Cooked in Masala Sauce	\$20.95	\$26.95
	SHRIMP MAKHANI	Shrimp Cooked in Tomato Sauce	\$20.95	\$26.95
	SHRIMP KOORMA	Shrimp in Yogurt and Coconut	\$20.95	\$26.95
	SHRIMP VINDALOO	Shrimp with Potatoes and Spicy Sauce	\$20.95	\$26.95
	COCONUT SHRIMP	Shrimp Cooked with Coconut	\$20.95	\$26.95

BIRYANI ENTREES

	VEGETABLE BIRYANI	Basmati Rice with Mixed Vegetables	\$17.95	\$23.95
	CHICKEN BIRYANI	Basmati Rice with Chicken Spices	\$18.95	\$24.95
	LAMB BIRYANI	Basmati Rice with Lamb and Spices	\$20.95	\$26.95
	GOAT BIRYANI	Basmati Rice with Goat and Spices	\$20.95	\$26.95
	SHRIMP BIRYANI	Basmati Rice with Shrimp and Spices	\$20.95	\$26.95

