



JINDA THAI

RESTAURANT

236 1st Ave W, Albany OR 97321

Appetizers

FRIED VEGGIES ROLLS \$6.95

Deep-fried rolls stuffed with bean threads, vegetables and herbs served with sweet sour sauce. (4)

SALAD ROLLS \$7.50 Add Shrimp \$9.00

Rice paper wrapped with fresh green, basil, carrot and rice noodles served with sweet sour sauce, and dipping peanut sauce.

CHICKEN SATAY \$9.95

Grilled marinated chicken breast served with peanut sauce and cucumber salad sauce. (4)

CRISPY AVOCADO \$8.50

Avocado slices breaded and fried served with sweet sour sauce.

CRISPY CRAB WONTONS \$8.50

Deep fried imitation crab meat and cream cheese, wrapped in wonton skins, served with sweet sour sauce. (6)

CHICKEN POTSTICKERS \$8.50

Golden fried stuffed with ground chicken and vegetables serving with black sweet sauce. (6)

CRISPY TOFU \$7.50

Crispy fried tofu with sweet crushed peanut in sweet chili sauce.

CRISPY CALAMARI \$9.95

Fried Calamari in our house blend batter served with sweet sour sauce.

THAI FIRECRACKER SHRIMP \$9.95

Marinated shrimp wrapped in rice paper skin and lightly deep fried. Served with sweet sour sauce. (6)

LETTUCE WRAPS 11.95

your choice of chicken or tofu, ginger, onion, peanuts, cilantro with tasty lime dressing sauce.

COCONUT PRAWNS \$9.95

Butter fried shrimp with coconut shredded fried to a golden brown served with sweet sour sauce. (6)

THAI SAMOSA \$8.95

Stuffed with potatoes, curry powder, onion served with cucumber salad. (4)

SWEET CHILI WINGS \$9.95

Crispy chicken wings sautéed with chili garlic sauce and basil.

THAI DUMPLINGS \$8.95

Minced pork, chicken and shrimp water chestnuts, onion, celery and carrots in a steamed wonton with dim sum sauce. (4)

JINDA SAMPLES \$13.95

Samples of fresh rolls (2), Chicken satay (2), Crispy Crab Wontons (3), Potstickers (3) (no substitution)

Soup

TOM YUM

Lemongrass, galangal, kaffir lime, mushrooms, onion, cilantro and tomatoes in a spicy chili broth and lime juice. Chicken or vegetables & tofu Small \$7.50/ Large \$12.50, Shrimp add \$2.00

TOM KHA

Coconut milk soup with galanga, kaffir lime, lemongrass, mushroom, onion, cilantro and lime juice, chicken or vegetables & tofu Small \$7.95 / Large \$12.95, Shrimp add \$2.00

WONTON SOUP

Stuffed Chicken wontons in clear broth with fresh spinach top with cilantro, green onions and garlic. Small \$6.95 / Large \$11.95

TOFU VEGETABLE CLEAR SOUP

Vegetables and tofu in vegetable broth. Small \$6.95 / Large \$11.95

LEMONGRASS SEAFOOD SOUP \$16.95

Lemongrass, lime leaves, galangal, mushroom, tomatoes with shrimp, calamari, scallops, fish, green onions and cilantro in spicy soup.

COCONUT SEAFOOD SOUP \$17.95

Seafood in coconut soup with galanga, lemongrass, kaffir lime leaves mushroom, tomatoes and onions, cilantro.

Salads

THAI SALAD \$9.95

Medley of mixed green, cucumbers, tomatoes, fried tofu with peanut dressing.

PAPAYA SALAD 🔥 \$12.50 Add Shrimp \$14.50

Shredded green papaya, green beans, carrots, tomatoes and peanut tossed in an exotic Thai spicy lime dressing.

MANGO AVOCADO SALAD 🔥 \$12.95 Add

Shrimp \$14.95

Cashew nuts fresh mango, avocado, mixed green, carrots, tomatoes, onion, cilantro in a spicy lime dressing.

HEAVENLY COCONUT SHRIMP SALAD 🔥 & \$13.95

Crispy coconuts shrimp, green apple, mixed green, onion and carrots with chill lime dressing.

NAM TOK SALAD 🔥 🔥 \$14.95

Grilled beef or pork tossed in chill lime dressing with rice powder, red onion, green onion and cilantro.

LARB SALAD 🔥 \$13.50

Choice of ground meat (chicken, beef, pork or tofu) onions, mint leaves, cilantro, rice powder, spicy lime dressing.

SPICY THAI SALAD 🔥 \$13.50

Grilled sliced meat of choice or tofu with mixed greens, cucumber, carrots, onion, tomatoes and celery mixed with chill lime dressing.

SILVER NOODLES SALAD 🔥 \$13.95

Bean threads mixed with ground chicken, shrimp, roasted peanuts, tomatoes, celery, onions, hot pepper and lime juice.

SPICY SEAFOOD SALAD 🔥 \$16.95

Combination seafood, with celery, ginger, tomatoes and onion, with a spicy lime dressing, served over lettuce.

GARDEN LOVER

Sautéed broccoli, cauliflower, zucchini, celery, bell pepper, green onion, carrots, onions, cabbage and baby corn with garlic and homemade sauce.

SWEET ROASTED CHILI SAUCE

Sautéed fresh garlic bamboo, carrots, onion, mushrooms, bell pepper, green beans, Basil and sweet chill sauce.

BROCCOLI OYSTER SAUCE

Broccoli sautéed with oyster sauce, cauliflower, garlic and carrots.

PAD PRIK SOD

Stir fried with water chestnuts, bell peppers, jalapeños, basil leaves, onions in house chill garlic sauce.

SWEET AND SOUR

Sautéed tomatoes, pineapple, cucumber, bell pepper, onion, carrot, scallions, celery with sweet and sour sauce.

CASHEW NUTS

Sautéed roasted chili paste with onions, zucchini, water chestnuts, carrots, bell peppers, scallion and cashew nuts.

PEANUT LOVER

Sautéed broccoli, cabbage, zucchini and carrots with light sauce topped with homemade peanut sauce.

EGGPLANT BASIL \$13.50

Sautéed eggplant, bell peppers, onion, carrots and basil with homemade black bean sauce.

PAD PIK KHING 🔥 \$13.50

Stir fried Pik Khing curry paste, green beans, carrots and kaffir lime leaves.

MANGO PARADISE \$13.50

Stir-fried fresh mango, broccoli, onion, bell pepper and basil in garlic chill paste.

TERIYAKI \$13.50

Grilled choice of meat topped with teriyaki sauce and steam vegetables.

FRESH GINGER

Shredded fresh ginger, mushrooms, onion, bell pepper, baby corn, celery, green onions and carrot in black bean sauce.

GARLIC LOVER

Sautéed zucchini, carrots, cauliflower and onions in a garlic sauce with green onions, cilantro leaves on top.

Entrees

Choice of Meat:

Chicken | Pork | Vegetable & Tofu \$12.95

Beef | Shrimp | Calamari Add \$2.00

Seafood Add \$5.50

Choice of Rice:

Jasmine Rice

Brown Rice | Sticky Rice | Noodles + \$2.00

THAI BASIL (PAD KRAPAO) 🔥

Thailand's authentic, most popular dish. sautéed meat of your choice with green beans, broccoli, onions, bell pepper, and basil in a spicy garlic sauce.

Rice & Noodles

Choice of Meat:

Chicken | Pork | Vegetable & Tofu \$12.95
Beef | Shrimp | Calamari Add \$2.00
Seafood Add \$5.50

PAD THAI NOODLE

Traditional Thai favorite! Stir-fried rice noodles with egg, red onion, sweet radish, green onions and bean sprouts in a homemade Pad Thai sauce with lime and ground peanuts.

PAD SEE EWE

Wide rice noodles stir fried with eggs, broccoll, carrots and black soy sauce.

DRUNKEN NOODLES 🔥

Wide rice noodles stir fried with egg, broccoll, green beans, onion, carrots bell peppers in a chilli garlic sauce and Thai basil.

GARLIC CHICKEN NOODLES (KUA KAI)

Wide rice noodle stir-fried with your choice of meat and egg, garlic, onion, green onion and cilantro and Iceberg lettuce.

PEANUT NOODLES

Stir-fried Rice noodles, carrots, cabbage and broccoll with peanut sauce.

THAI CHOW MIEN

Egg noodles stir-fried with, onion, celery, broccoll, carrots, cabbage, scallions and bean sprouts in house soy sauce.

PAD WOON SEN

Sautéed bean thread noodles with eggs, baby corn, cabbage, onion, carrots, celery, scallions and bean sprouts.

RAD NAR \$13.95

Wide rice noodles sautéed with soy sauce, broccoli, cauliflower, carrots in a thick gravy sauce.

CRAB PAD THAI \$17.95

Our signature Pad Thai with crab meat, egg, fresh bean sprouts, and ground peanuts.

CRISPY DUCK PAD THAI \$16.95

Crispy fried Duck with our signature Pad Thai, egg, fresh bean sprouts, and ground peanuts.

HOUSE FRIED RICE

Traditional Thai fried rice with egg, onion, garlic, broccoll, tomatoes, green onions, cucumber, cilantro and lime.

BASIL FRIED RICE

Stir fried rice with egg, onion, bell pepper, scallions and basil in a flavor chilli garlic sauce.

PINEAPPLE FRIED RICE \$13.95

Stir fried rice with egg, pineapple, cashew nuts, peas & carrot, scallions, onions in a yellow sauce.

MANGO FRIED RICE \$13.95

Fried rice with egg, garlic, fresh mango, carrot, onions and cashew nuts, scallions in garlic chilli sauce.

JINDA FRIED RICE \$13.95

Stir-fried Jasmine brown rice with egg, broccoll, onion, pea & carrot, scallions.

GREEN CURRY FRIED RICE 🔥 \$13.95

Fried rice with green curry paste, eggs, green beans, basil and bamboo shoots.

DUCK BASIL FRIED RICE \$16.50

Roasted duck stir fried with jasmine rice, onion, bell peppers, basil and chilli garlic sauce.

COMBINATION FRIED RICE \$17.95

Prawns, Chicken and Pork sautéed with egg, garlic, onion, broccoll, scallions, garnished cucumber and lime.

CRAB FRIED RICE \$17.95

Stir-fried Jasmine rice with crab meat, egg, onion, peas & carrots garnished with cilantro, cucumber and lime.

Noodles Soup

THAI NOODLES SOUP

Your choice of meat with rice noodles in a special broth, bean sprouts, cilantro, scallions and a touch of garlic.

TOM YUM NOODLES SOUP 🔥

Rice noodles, bean sprouts, green onion, cilantro, garlic and ground peanut in a spicy lemongrass broth.

TOM KHA NOODLES SOUP \$13.95

Rice noodles with galangal, lemongrass coconut soup, bean sprout, mushroom, green onion and cilantro.

EVIL JUNGLES NOODLES \$13.95

Rice noodles with red curry sauce, coconut milk, bean sprouts and mixed vegetables.

CURRY NOODLES (KHAO SOI) \$13.95

Egg noodles in curry sauce, bean sprouts, fried onion, pickled cabbage, cilantro, green onion and shallot topped with crispy egg noodle and lime.

DUCK NOODLES SOUP \$15.95

Rice noodles and Duck with bean sprouts in herb soup topped with green onion, cilantro and a touch of garlic.

SEAFOOD NOODLES SOUP \$16.50

Rice noodle soup with shrimp, scallop, calamari, bean sprouts, green onion and cilantro with a touch of garlic.

Curries

Choice of Meat:

Chicken | Pork | Vegetable & Tofu \$12.95

Beef | Shrimp | Calamari + \$2.00

Seafood Add \$5.50

Choice of Rice:

Jasmine Rice

Brown Rice | Sticky Rice | Noodles + \$2.00

RED CURRY 🔥 🔥

Red curry paste and coconut milk with bamboo shoots, eggplant, carrots, bell pepper, and Thai basil.

GREEN CURRY 🔥 🔥

Green curry paste and coconut milk with zucchini, green beans, eggplant, bell pepper and Thai basil.

PANANG CURRY 🔥

Panang curry paste and coconut milk with carrots, zucchini, green bean, bell pepper, Thai basil seasoned with shredded lime leaves.

MASSAMAN CURRY

Massaman curry paste and coconut milk with potatoes, carrots, onion and roasted peanuts.

YELLOW CURRY 🔥

Yellow curry paste and coconut milk with potatoes, onion , carrots.

PINEAPPLE CURRY 🔥 \$13.95

Red curry cooked with coconut milk, pineapple, zucchini, carrots, bell pepper and basil.

EVIL PRINCE 🔥 \$13.95

Red curry, coconut milk with choice of meat, mixed vegetables and basil.

PUMPKIN CURRY 🔥 \$13.95

Panang curry cooked with coconut milk, zucchini, carrot, basil and Kabocha pumpkin.

AVOCADO CURRY \$13.95 🔥

Avocado in green curry, coconut milk, green bean, zucchini , cauliflower, bell peppers and basil.

MANGO CURRY 🔥 \$13.95

Red curry cook with coconut milk , fresh mango, zucchini, carrots, bell pepper and basil.

GANG PA (COUNTRY CURRY) (NO COCONUT MILK) 🔥

Thai Country style curry prepared with exotic red curry, basil leaves and mixed vegetables.





House Special

Seafood



Choice of Rice

Jasmine Rice

Brown Rice | Sticky Rice | Noodles + \$2.00

VOLCANO CHICKEN \$14.50

Deep fried chicken toasted with garlic and sweet spicy sauce top with crispy basil served over steam vegetables.

CHICKEN PANANG PEANUT CURRY \$15.50

Aromatic panang peanut curry, green bean, zucchini, carrots and Thai basil.

PEANUT SAUCE AVOCADOS PRAWNS \$16.50

Crispy Prawns, with our delicious peanut sauce and fresh avocados served over steam broccoli, carrots and zucchini.

TRIPLE DELIGHT \$17.50

Beef, pork, chicken, eggplant, sweet basil, bell pepper & spicy chili sauce

CRISPY DUCK CURRY \$16.50

Crispy Duck with red curry paste in coconut milk, bell pepper, pea & carrot, mangoes, pineapple and tomatoes with basil.

SPICY BASIL DUCK \$16.50

Sautéed roasted duck with eggplant, zucchini, green and red bell pepper, onion, basil and house chili garlic sauce.

THAI ORANGE CHICKEN \$13.95

Deep fried chicken in a Thai style orange sauce served with steamed vegetables.

SEAFOOD VEGETABLES \$17.95

Sautéed in our homemade garlic light sauce with prawns, scallops, fish, calamari, broccoli, zucchini, onion, baby corn, cauliflower, green beans, celery, carrots, bell peppers.

SALMON TERIYAKI \$16.95

Grilled salmon with steamed cabbage, carrot, broccoli and teriyaki sauce.

SPICY TILAPIA \$17.50

Lightly fried tilapia fillet sautéed with spicy curry paste, herbs, onions, bell peppers, and green beans.

PRAWNS GARLIC & PEPPERED \$16.95

Authentic dish sautéed prawns, black peppers and fresh garlic served over steam cabbage, carrots and broccoli, topped with cilantro, scallions and a touch of garlic.

SALMON PUMPKIN CURRY \$17.95

Sweet Thai pumpkin, zucchini, carrots, bell peppers, basil in red curry sauce.

CURRY CATFISH \$17.95

Crispy catfish fillet cooked in panang sauce with bell peppers, green beans, zucchini, carrots, baby corn and crispy basil.

PAD PEDD SEAFOOD \$17.95

Sautéed Seafood with Thai chili paste, pepper corn, finger root, bell pepper, bamboo, green beans, Kaffir lime leaves and basil.



Lunch Special \$10.25

MONDAY - FRIDAY 11.00am-3pm (Except Weekends & Holiday) Served with steamed rice, (except noodle dish), chicken potstickers
Choice of meat : Chicken | Pork | Vegetable & Tofu \$10.25
Beef | Shrimp | Calamari Add \$2
Seafood Add \$5.50
Brown Rice | Sticky Rice | Noodles Add \$1.75

PAD THAI NOODLE

Thailand's authentic, most popular dish favorite! Stir-fried rice noodles with egg, sweet radish, green onions and bean sprouts in a homemade Pad Thai sauce and ground peanuts, lime.

PAD SEE EWE

Wide rice noodles stir fried with eggs, broccoli, carrots and black soy sauce.

DRUNKEN NOODLES

Spicy chili garlic sauce wide rice noodles with egg, broccoli, carrots, green beans, onion, bell peppers and fresh basil.

THAI CHOW MIEN

Egg noodles stir-fried with, onion, celery, broccoli, carrots, cabbage, green onions and bean sprouts in house soy sauce.

HOUSE FRIED RICE

Traditional Thai fried rice with egg, onion, garlic, broccoli, tomatoes, green onions, cucumber, cilantro and lime.

THAI BASIL (PAD KRAPAO)

Thailand's authentic, most popular dish. sautéed meat of your choice with green beans, broccoli, onions, bell pepper, and basil in a spicy garlic sauce.

GARLIC LOVER

Sautéed zucchini, carrots, cauliflower and onions in a garlic sauce with green onions, cilantro leaves on top.

FRESH GINGER

Shredded fresh ginger, mushrooms, onion, bell pepper, baby corn, celery, green onions and carrot in black bean sauce.

CASHEW NUTS

Sautéed roasted chili paste with onions, zucchini, water chestnuts, carrots, bell peppers, scallion and cashew nuts.

SWEET AND SOUR

Sautéed tomatoes, pineapple, cucumber, bell pepper, onion, carrot, scallions, celery with sweet and sour sauce.

GARDEN LOVER

Sautéed broccoli, cauliflower, zucchini, celery, bell pepper, green onion, carrots, onions, cabbage and baby corn with garlic and homemade sauce.

PAD PRIK SOD

Stir fried with water chestnuts, bell peppers, jalapeños, basil leaves, onions in house chili garlic sauce.

PEANUT LOVER

Sautéed broccoli, cabbage, zucchini and carrots with light sauce topped with homemade peanut sauce.

TERIYAKI

Grilled choice of meat topped with teriyaki sauce and steam vegetables.

RED CURRY

Red curry paste and coconut milk with bamboo shoots, eggplant, carrots, bell pepper, and Thai basil.

GREEN CURRY

Green curry paste and coconut milk with zucchini, eggplant, green beans, bell pepper and fresh Thai basil.

PANANG CURRY

Panang curry paste and coconut milk with carrots, zucchini, green bean, bell pepper, Thai basil seasoned with shredded lime leaves.

MASSAMAN CURRY

Massaman curry paste and coconut milk with potatoes, carrots, onion and roasted peanuts.

YELLOW CURRY

Yellow curry paste and coconut milk with potatoes, onion, carrots.

THAI NOODLE SOUP

Your choice of meat with rice noodles in a special broth, broccoli, bean sprouts, cilantro, and a touch of garlic.

TOM YUM NOODLES SOUP

Rice noodles, bean sprouts, green onion, cilantro, garlic and ground peanut in a spicy lemongrass broth.

Sides + Drinks + Desserts

THAI ICED TEA, THAI ICED COFFEE \$4.50

LEMON MINT TEA, ARNOLD PALMER \$3.50

FRUIT JUICE (APPLE, CRANBERRY, ORANGE) \$2.50

SODA Coke, Diet Coke, Sprite, Root Beer, Dr.Pepper (no refill) \$2.00

SPARKING WATER \$2.50

JASMINE TEA (CUP) \$2.25 (POT) \$4.25

HERB HOT TEA, GREEN TEA, GINGER TEA \$2.25

JASMINE RICE \$2.50

BROWN RICE, STICKY RICE, STEAM NOODLES \$3.00

STEAMED VEGETABLES \$4.50

STEAM MEAT \$5

PEANUT SAUCE \$3

CUCUMBER SALAD \$4.95

EXTRA SAUCE \$1.25

FRIED BANANA WITH HONEY \$ 7.95

FRIED BANANA WITH ICE CREAM \$7.95

MANGO WITH STICKY RICE \$8.95