

KROBKRUUA

Appetizers

Veggie Spring Rolls 11

Crispy Wrapper, Cabbage Scallion, Carrots, Glass Noodle, Egg Binder, Plum Sauce (4)

Krab Cheese Dumplings 10

Krab Stick, Cream Cheese & Mozzarella, Bell Peppers, Scallions in Crispy Wonton, Sweet Chili Dipping (4)

Crab & Shrimp Dumplings 15

Pacific Dungeness Crabmeat, Shrimp, Scallion, Garlic, Bell Pepper, Cilantro, Sweet Soy-Chili Sauce for Dipping (6)

Chicken & Mushroom Dumplings 13

Steamed Shumai Style Dumplings Filled With Ground Chicken, Shitake Mushrooms, Egg, Scallions, Green Apple, Cilantro, Garlic, Sweet Soy Dipping Sauce (4)

Curry Puffs 11

Fried Crisp Puff Pastry Filled With Yukon Potato, Peas, Carrot, Scented with Yellow Curry, Cucumber-Red Onion Relish (3) V

Crispy Chicken Wings 15

Marinated & Fried Crispy with Sweet Chili Dipping Sauce (6)

Soups

Thom Yum With Crab & Shrimp Dumpling 13

Hot and Sour Soup, with Crab and Shrimp Dumplings, Oyster Mushrooms, Onion, Bell Pepper, Thai Basil

Thom Kha 11

Choice of Boneless Chicken Thigh or Silken Tofu, Coconut Galangal Soup, Rich Broth Scented with Galangal, Lime Leaf, Lemongrass, Oyster Mushrooms, Onion, Bell Peppers GF



Salads

Laab Salad 16

Choice of Ground Chicken or PorkMint, Cilantro, Scallion, Red Onion, Toasted Rice Powder, Wok Fired Chili and Lime Dressing, Romaine and Cucumber for Scooping GF

Crispy Rice Salad 17

House Made Sour Sausage, Crumbled Crispy Coconut-Rice Cake, Peanut, Ginger, Toasted Dried Chili, Red Onion, Mint, Lime Chili Dressing, Romaine Leaves for Wrapping GF

Wood Fired Rare Beef* Salad 17

Sliced Sirloin Steak Seared Rare, Salad of Sweet Red Onion, Mint, Scallion, Cilantro, Toasted Rice Powder, Dried Chili, Tomatoes, Cucumbers GF

Som Tom Thai 13

Green Papaya, Shredded Carrot, String Bean, Tomato, Peanut, Chili-Lime Dressing, Crispy Pork Rinds GF

Sesame Citrus Mixed Greens Salad 12

Mesclun Greens, Tomato, Cucumber, Carrot, Red Onion, Garlic Tapioca Crisps, Ginger Sesame Citrus Vinaigrette GF V

Dessert

Thai Coffee-Chocolate Pot du Creme GF 10

Wood Oven Bananas In Palm Sugar w/ Vanilla Ice Cream GF 10

Chocolate Chip Banana Bread Pudding w/ Vanilla Ice Cream 7

Scoop of Mango Sorbet V GF 3

Scoop of Vanilla Ice Cream GF 3

Curries

Curries Served with Choice of Protein & Rice:

Tofu, Vegetable, or Boneless Chicken Thigh \$17
Ground Pork \$18
Shrimp or Steak* \$19

Jasmine or Brown Rice

Green Curry 17

Coconut Curry, Green Chili, Ginger, Coriander, & Lime Leaf Scented with Fresh Thai Basil, Eggplant, Bamboo Shoots, String Beans, Bell Pepper GF

Red Curry 17

Coconut Curry, Red Chili & Lime Leaf Scented with Fresh Thai Basil, Eggplant, Bamboo Shoots, String Beans, Bell Pepper GF

Massaman Curry 17

Coconut Curry, Tamarind, Cinnamon, Anise, & Cardomom Scented with Baby Potatoes, Onion, Roasted Peanuts, Fried Shallot GF

Sides

Jasmine Rice 4

Brown Jasmine Rice 4

Sticky Rice 5

Peanut Sauce 3

Woodfired Bread 5



Open Hours

Wed-Sun
11:00am - 3:30pm
4:30pm - 8:00pm

Take Out Orders
Until 7:45pm

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Noodles

All Wok Fired Noodle Dishes Served with Choice of Protein:

Tofu, Vegetable, or Boneless Chicken Thigh \$17
Ground Pork \$18
Shrimp or Steak* \$19

Pad Thai

17

Fresh Thin Rice Noodles, Bean Curd, Egg, Chinese Chive, Red Onion, Bean Sprouts, Crushed Peanut, Sweet Radish, Pad Thai Sauce **GF VO**

Pad Ke Mow

17

Fresh Thick Rice Noodles, Egg, Onion, Bell Pepper, Chili, Garlic, Thai Basil, String Bean, Bamboo **VO +**

Pad See Yew

17

Fresh Thick Rice Noodles, Egg, Chinese Broccoli, Sweet Soy Sauce **VO +**



Menu Notes:

Spice Level Guide
Mild: Just A Bit Of Spice
Medium: Habanero Spice
Hot: Sweat Inducing
Thai Hot: Face Melting

Fish Sauce & Oyster Sauce Are Prominent Ingredients In Many Traditional Thai Sauces. Please Inquire With Server For Strictly Vegetarian

Starts at Mild
V Vegan
VO Vegan Optional
GF Gluten Free
+ Gluten Free Optional



(541) 636 6267



Wood Fired

Lemongrass Half Chicken 21

Marinated Bone In Chicken, Green Papaya Salad, Sticky Rice, & Fried Shallot

Chicken Satay 13

Chicken Thigh Marinated, Skewered, and Grilled, Spicy Peanut Sauce and Cucumber Relish **GF**

Ba Mee Moo Dang 18

House red roasted pork, Steamed Wonton Noodle, Choy Sum, Bean Sprout, Peanut, Sweet and Savory Broth, Touch of Roasted Dried Chili

Whole Roasted Sea Bass 26

Salt Roasted Sea Bass, Lettuce cups with Spicy Seafood Sauce and noodle Salad with Cilantro & Thai Herbs **GF**

Local Mussels* In Green 18

Curry
In Green Curry, Bamboo Shoots, Thai Basil, Hot & Sweet Peppers, Served With Fresh Bread **+**

Wood Fired Pizza

Choice of Ground Chicken, Pork or Tofu

Laab "Pizza" 17

Red & Green Onions, Touch of Fresh Mozzarella, Roasted Dried Chili Sweet Peppers, Toasted Rice Powder, Cilantro & Thai Herbs Laab Dressing

Massaman "Pizza" 17

Massaman Curry Sauce, Baby Potatoes, Roasted Pearl Onions, Fresh Mozzarella, Fried Shallots & Crushed Peanut

Sauteed

Sauteed Dishes Served with Choice of Protein Unless Otherwise Specified:

Tofu, Vegetable, or Boneless Chicken Thigh \$17
Ground Pork \$18
Shrimp or Steak* \$19

Choice Of:

Jasmine or Brown Rice

Garlic Eggplant Basil 17

Purple Asian Eggplant, Onion, Bell pepper, String Bean, Fresh Garlic, Chilies, Thai Basil, Fried Garlic **VO +**

Brussel Sprout Fi Dang 17

Wok Fired Crispy Brussels, Chilies, Garlic, Whole Soya Bean Sauce, Oyster Sauce, Topped with Fried Garlic **VO +**

Pad Kra Pow* 17

Wok Fired with Fresh Garlic, Chilies, Thai Basil, Bell Pepper, Fried Egg*
-With Tofu, Steak, or Shrimp, Additional Vegetables Included are: Bamboo, String Beans, and Onion **VO +**

Mushroom Fried Rice 17

Oyster and Shitake Mushrooms, Garlic, Egg, Onion, Carrot, Peas, Scallions, Cherry Tomatoes with Sliced Cucumber **VO +**

Crab Fried Rice 20

Dungeness Crab, Garlic, Egg, Onion, Carrot, Peas, Scallions, With Sliced Cucumber & Sriracha **VO +**



**Seasonal
Specials**



Parties of 6 or more will be subject to a 20% Service Charge

Serving Eugene Since 2018