

Clay Oven



Savor the Finest

*Indian Cuisine
and Carry-out*

ISHTEHA • AFROOZ

(TEMPTING APPETIZERS)

VEGETABLE SAMOSA -----	\$3.00
(two crisp pastries spiced with mildly spiced vegetables.)	
VEGETABLE PAKORA -----	\$3.00
(Delightful assorted vegetables fritters fried and delicately spiced.)	
CHICKEN PAKORA -----	\$4.50
(Tender pieces of chicken marinated and butter fried.)	
PANEER PAKORA -----	\$4.50
(Cheese cubes dipped in chick-pea flour and fried.)	
APPETIZER COMBO -----	\$5.95
(Assorted appetizers from the above only.)	
CHICKEN SAMOSA -----	\$5.00
(Two crisp pastries spiced with mildly spiced chicken.)	
PANEER SAMOSA -----	\$5.00
(Two crisp pastries spiced with mildly spiced homemade cheese.)	
BREAD BASKET -----	\$6.95
(Combination of three breads Naan, Garlic Naan and Aalu Kulcha.)	
CHAT PAPRI -----	\$7.95
MULLIGATAWNY SOUP -----	\$4.00
(Made with lentils and vegetables, delicately flavored w/herbs)	
TOMATO SOUP -----	\$4.00
(Made with tomato, delicately flavored with spices and fresh herbs)	
GARDEN SALAD -----	\$4.50

CHILLI SPECIALTIES

Hot and Spicy; Indo-Nepalese

CHICKEN CHILLI -----	\$11.95
SHRIMP CHILLI -----	\$14.95
PANEER CHILLI -----	\$11.95

KHASHIAT • E • TANDOOR

(TANDOORI SPECIALS)

CHICKEN TIKKA -----	\$12.95
(Boneless Chicken marinated in herbs, spices, yogurt, chilies and lemon juice. Cooked in our tandoor)	
TANDOORI CHICKEN -----	\$11.95
(Chicken marinated and cooked over flaming charcoal tandoor.)	
SHRIMP TANDOORI -----	\$14.95
(Shrimps marinated in herbs and spices and grilled in tandoor.)	
LAMB SEEKH-KABAB -----	\$12.95
(Roles of tender minced lamb authentically cooked in tandoor.)	
MIXED GRILLED COMBO -----	\$16.95
(A delicious combination from the above.)	
LAMB CHOPS -----	\$15.95
(Lamb Chops marinated with spices and herbs, skewered in tandoor.)	
CHICKEN MALAI KABAB -----	\$14.95
(Cubes of boneless white meat chicken marinated and skewered in tandoor.)	
CHICKEN SEEKH-KABAB -----	\$10.95
(Roles of tender minced chicken authentically cooked in tandoor.)	
BARRA KABAB -----	\$14.95
(Morsels of lamb marinated and cooked in the tandoor.)	

MEAT • KI • DAULAT

BEEF • SPECIALTIES

BEEF CURRY -----	\$10.95
(Beef simmered in specially spiced gravy.)	
BEEF KORMA -----	\$11.95
(Beef curried with nuts and raisins in a mild creamy sauce.)	
BEEF VANDALOO -----	\$10.95
(Beef cooked in spicy sauce.)	
BEEF DO-PIAZA -----	\$10.95
(Tender pieces of Beef stir fried with onion herbs and spices)	

LAMB • SPECIALTIES

LAMB CURRY -----	\$11.95
(Pieces of lamb simmered in Indian spices and gravy.)	
KASHMIRI ROGAN JOSH -----	\$12.95
(Tender pieces of lamb cooked in spices and yogurt gravy.)	
LAMB VANDALOO -----	\$10.95
(Pieces of lamb simmered in Indian spices and gravy.)	
LAMB DO PIAZA -----	\$10.95
(Boneless pieces of lamb stir fried with onions, herbs and spices.)	
SAAG GOSHT -----	\$11.95
(Boneless pieces of lamb cooked in cream, spinach, herbs and spices.)	
KEEMA MATAR -----	\$10.95
(Minced lamb spiced with herbs and spices and sautéed with peas.)	

GOAT • SPECIALTIES

GOAT CURRY -----	\$12.95
(Goat with bone simmered in specially spiced gravy.)	
GOAT KORMA -----	\$13.95
(Goat with bone curried with nuts and raisins in a mild creamy sauce.)	
GOAT VANDALOO -----	\$12.95
(Hot spiced goat with bone, cooked in tangy sauce.)	

POULTRY • SPECIALTIES

CHICKEN CURRY -----	\$10.95
(Tender pieces of chicken simmered in Indian spices and gravy.)	
CHICKEN SHAHI KORMA -----	\$11.95
(Chicken pieces simmered in yogurt with exotic nuts.)	
CHICKEN TIKKA MAKHANI -----	\$11.95
(Chicken cooked in creamy sauce and enriched with spices and tomatoes.)	
CHICKEN VANDALOO -----	\$10.95
(Hot spiced chicken cooked in tangy sauce.)	
CHICKEN SAAGWALA -----	\$10.95
(Boneless chicken cooked in creamed spinach and delicate spices.)	
CHICKEN KADAI -----	\$10.95
(Boneless chicken cooked with special sauce and spices.)	
CHICKEN DO-PIAZA -----	\$10.95
(Tender pieces of chicken stir fried with onion herbs and spices)	

SAMUDRA • KA • KHAZANA

(SEAFOOD SPECIALTIES)

SHRIMP CURRY (Shrimp simmered in Indian spices and gravy.)	\$12.95
SHRIMP KORMA (Shrimp flavored with mild spices and simmered in yogurt with a selection of exotic nuts.)	\$12.95
SHRIMP DO PIAZA (Jumbo shrimp stir fried with onions, herbs and spices.)	\$12.95
SHRIMP SAAGWALA (Jumbo shrimp cooked in creamed spinach, herbs and spices)	\$12.95
FISH CURRY (Fish simmered in Indian spices and gravy.)	\$12.95
FISH KORMA (Fish flavored with mild spices and simmered in yogurt with a selection of exotic nuts.)	\$12.95
FISH DO PIAZA (Fish stir fried with onions, herbs and spices.)	\$12.95
VANDALOO (Choice of Spicy hot Fish or Shrimp cooked in tangy sauce)	\$12.95
SEAFOOD MASALA (Combination of shrimp, salmon, and scallops cooked in Indian gravy)	\$15.95

SABZI • KA • RASOIGHAR

(VEGETABLE DELIGHTS)

NAVRATAN KORMA (Fresh vegetables simmered in a spiced creamy sauce with nuts.)	\$9.95
ALOO GOBI (Cauliflower and potatoes cooked with spices.)	\$9.95
BAIGAN BHURHA (Eggplant cooked with sautéed onions.)	\$9.95
MATTAR PANEER (Home made cheese with green peas cooked in spices.)	\$10.95
SHAHI PANEER (Home made cheese with fresh tomato sauce and herbs)	\$10.95
ALOO MATTAR (Potatoes and green peas cooked in Indian gravy.)	\$9.95
CHANA MASALA (Chick peas cooked in thick gravy.)	\$9.95
SAAG PANEER (Home made cheese with spinach cooked in spices.)	\$10.95
ALOO SAAG (Potatoes and fresh minced spinach cooked in spices.)	\$9.95
DAAL MAKHANI (Yellow or Black lentils cooked in butter, onions and spices.)	\$8.95
MALAI KOFTA (Spiced dumplings of minced vegetables cooked in tangy creamy sauce.)	\$9.95
BHINDI MASALA (Fresh Okra sautéed with onions and peppers.)	\$10.95
MUSHROOM MASALA (Mushroom and cauliflower cooked with Indian spices.)	\$10.95

BASMATI • KA • KHAZANA

(RICE SPECIALTIES)

VEGETABLE BIRYANI -----	\$9.95
(Basmati rice cooked with fresh vegetables, saffron, cashew nuts and raisins.)	
CHICKEN BIRYANI -----	\$10.95
(Basmati rice cooked with chicken, saffron, cashew nuts and raisins.)	
LAMB BIRYANI -----	\$10.95
(Basmati rice cooked with lamb, saffron, cashew nuts and raisins.)	
SHRIMP BIRYANI -----	\$12.95
(Basmati rice cooked with shrimp and sprinkled with cashew nuts and raisins.)	
MIXED BIRYANI -----	\$13.95
(Basmati rice cooked with chicken, lamb, vegetables and sprinkled with cashew nuts and raisins.)	
PANEER BIRYANI -----	\$12.95
(Basmati rice cooked with homemade cheese cubes, saffron, raisins and nuts.)	
GOAT BIRYANI -----	\$12.95
(Basmati rice cooked with goat and sprinkled with cashew nuts and raisins.)	

ROTIS

(INDIAN BREADS)

NAAN -----	\$2.00
(Leavened white flour bread freshly baked in tandoor.)	
GARLIC NAAN -----	\$2.50
(Leavened white flour bread freshly baked in tandoor topped with garlic.)	
KEEMA NAAN -----	\$3.50
(Leavened white flour bread stuffed with minced lamb and freshly baked in tandoor.)	
PUDEENA NAAN -----	\$2.50
(Leavened white flour bread stuffed with mints and freshly baked in tandoor.)	
ONION KULCHA -----	\$2.50
(Leavened white flour bread topped with onions and freshly baked in tandoor.)	
PANEER KULCHA -----	\$3.00
(Leavened white flour bread stuffed with homemade cheese and freshly baked in tandoor.)	
PARATHA -----	\$2.00
(Multi layered whole wheat bread cooked with butter in tandoor.)	
TANDOORI ROTI -----	\$2.00
(Leavened whole wheat bread baked in tandoor.)	
POORI -----	\$2.00
(Whole wheat deep fried bread.)	
BHATURA -----	\$2.00
(Leavened white flour bread deep fried)	
AALU PARATHA -----	\$2.50
(wheat bread stuffed with potatoes and peas)	
KASHMIRI NAAN -----	\$3.00
(leavened bread stuffed with raisins, nuts, coconut)	

DINNER FOR ONE

Vegetarian-----\$12.95

Assorted Appetizer
Mattar Paneer
Navratan Korma
Daal Makhani
Rice Pulao
Naan
Papad

Non-Vegetarian-----\$14.95

Assorted Appetizer
Chicken Tandoori
Rogan Josh
Daal Makhani
Rice Pulao
Naan
Papad

Combination Platters

COMBO 1-----\$13.95
(Samosa, Vegetable Biryani, Aalu Gobi, Daal Makhani & Naan)

COMBO 2-----\$15.95
(Samosa, Lamb Biryani, Navarattan Korma, Tandoori Chicken & Naan)

COMBO 3-----\$16.95
(Samosa, Mixed Grill Combo, Saag, Rice & Naan)

COMBO 4-----\$16.95
(Samosa, Shrimp Biryani, Tandoori Chicken, Daal Makhani & Naan)

SIDE • ORDER (CONDIMENTS)

PAPPADAM ----- \$2.00

BASMATI RICE ----- \$3.00

MANGO CHUTNEY ----- \$3.00

RAITA ----- \$3.50

LASSI ----- \$3.00
(Mango, Sweet or Salted.)

DESSERTS

GULAB JAMUN ----- \$4.00
(Balls of home made cheese, deep fried and soaked in sugar syrup.)

RICE PUDDING ----- \$4.00
(Rice cooked in milk with herbs.)

ICE CREAMS ----- \$4.00
(Indian ice cream: Mango, Saffron, Pistachio.)

RASMALAI ----- \$4.00
(Cheese patties sweetened in milk cream, flavored with cardamom.)

GAAJAR HALWA ----- \$4.00
(Fresh carrots cooked in butter and milk.) *Seasonal*

Beverages

Lassi (Sweet)-----	\$3.00
A cool refreshing yogurt drink with a touch of rose water.	
Mango Lassi-----	\$3.00
A cool refreshing yogurt drink with mango.	
Juices -----	\$2.50
Choice of Mango or Guava	
Sodas-----	\$1.50
Ice Tea (Free Refills!!)-----	\$1.50
Masala Tea-----	\$2.50
Hot Tea (Free Refills!!)-----	\$1.50
Coffee (Free Refills!!)-----	\$1.50

Beer

Domestic-----	\$3.00
(Budweiser, Bud Lite, Michelob, Mich. Lite, Miller Lite)	
Imported-----	\$3.75
(Amstel Lite, Bass Ale, Becks, Harps, Heineken)	
Indian	
King Fisher-----	\$3.75
Taj Mahal (650ml)-----	\$7.00
Non-Alcoholic Beers-----	\$3.00
(Haake-Beck, O'Douls)	

House Wine

(by Glass)

White -----	\$5.50
Red-----	\$5.50
Riesling-----	\$6.50

BUFFET

All you can eat Lunch Buffet

Monday thru Friday from 11am to 2:30pm-----	\$7.99
Saturday and Sunday from 12pm to 3pm-----	\$9.99

18% Gratuity will be added for a group of five or more.

CATERING FOR CORPORATE AND SOCIAL EVENTS PARTY PLATTERS
(10 PERSONS MINIMUM.)

DROP OFF CATERING SERVICES AND GIFT CERTIFICATES AVAILABLE

Note of Gratitude

Dear Guest,

On behalf of all the staff and management, I thank you personally for visiting the Clay Oven today.

In appreciation for your patronage, we do our best to please you with our flavorful specialties from the different regions of the Indian sub-continent and with our traditional Indian hospitalities.

Do enjoy your meal and please do not hesitate to call me, if you have a special request or need a recommendation or dish selection.

Bon Appetite!

*Your Manager & Host
at Clay Oven*



CLAY OVEN

IMPORTANT NOTE:
Catering & Take- Out

We can cater for your Special Occasions at your residence, office, or at Clay Oven.

Please inquire and our manager will be happy to give you the details and suggestions to make your party a memorable one.

Urgent Take- Out Meals can be called in and will be ready for pick-up in 15-30 minutes.