

## VEGETABLE DELIGHTS

<b>NAVRATAN KORMA</b> (Fresh vegetables simmered in a spiced creamy sauce with nuts.) -----	\$11.95
<b>ALOO GOBI</b> (Cauliflower and potatoes cooked with spices.) -----	\$11.95
<b>BAIGAN BHURTHA</b> (Eggplant cooked with sautéed onions.) -----	\$11.95
<b>MATTAR PANEER</b> (Home made cheese with green peas cooked in spices.) -----	\$12.95
<b>SHAHI PANEER</b> (Home made cheese with fresh tomato sauce and herbs) -----	\$13.95
<b>ALOO MATTAR</b> (Potatoes and green peas cooked in Indian gravy.) -----	\$10.95
<b>CHANA MASALA</b> (Chick peas cooked in thick gravy.) -----	\$10.95
<b>SAAG PANEER</b> (Home made cheese with spinach cooked in spices.) -----	\$12.95
<b>ALOO SAAG</b> (Potatoes and fresh minced spinach cooked in spices.) -----	\$10.95
<b>DAAL MAKHANI</b> (Black & yellow lentils cooked in butter, onions and spices.) -----	\$10.95
<b>MALAI KOFTA</b> (Spiced dumplings of minced vegetables cooked in tangy creamy sauce.) -----	\$11.95
<b>BHINDI MASALA</b> (Fresh Okra sautéed with onions and peppers.) -----	\$12.95
<b>MUSHROOM MASALA</b> (Mushroom and cauliflower cooked with Indian spices.) -----	\$11.95
<b><u>RICE SPECIALITIES</u></b>	
<b>VEGETABLE BIRYANI</b> (Basmati rice cooked with fresh vegetables, saffron, cashew nuts and raisins.) -----	\$11.95
<b>CHICKEN BIRYANI</b> (Basmati rice cooked with chicken, saffron, cashew nuts and raisins.) -----	\$12.95
<b>LAMB BIRYANI</b> (Basmati rice cooked with lamb, saffron, cashew nuts and raisins.) -----	\$13.95
<b>SHRIMP BIRYANI</b> (Basmati rice cooked with shrimp and sprinkled with cashew nuts and raisins.) -----	\$14.95
<b>MIXED BIRYANI</b> (Basmati rice cooked with chicken, lamb, vegetables and sprinkled with cashew nuts and raisins.) -----	\$15.95
<b>PANEER BIRYANI</b> (Basmati rice cooked with homemade cheese cubes, saffron, raisins and nuts) -----	\$12.95
<b>GOAT BIRYANI</b> (Basmati rice cooked with goat and sprinkled with cashew nuts and raisins.)-----	\$13.95

## INDIAN BREADS

<b>NAAN</b> (Leavened white flour bread freshly baked in tandoor.) -----	\$2.00
<b>GARLIC NAAN</b> (Leavened white flour bread freshly baked in tandoor topped with garlic.) -----	\$2.50
<b>KEEMA NAAN</b> (Leavened white flour bread stuffed with minced lamb and freshly baked in tandoor.) ----	\$3.50
<b>PUDEENA NAAN</b> (Leavened white flour bread stuffed with mints and freshly baked in tandoor.) -----	\$2.50
<b>ONION KULCHA</b> (Leavened white flour bread topped with onions and freshly baked in tandoor.) -----	\$2.50
<b>PANEER KULCHA</b> (Leavened white flour bread stuffed with homemade cheese and freshly baked in tandoor.) -----	\$3.00
<b>PARATHA</b> (Multi layered whole wheat bread cooked with butter in tandoor.) -----	\$2.50
<b>TANDOORI ROTI</b> (Leavened whole wheat bread baked in tandoor.) -----	\$2.00
<b>POORI</b> (Whole wheat deep fried bread.) -----	\$2.00
<b>BHURTUHA</b> (Leavened white flour bread deep fried) -----	\$2.00
<b>AALU PARATHA</b> (wheat bread stuffed with potatoes and peas) -----	\$2.50
<b>KASHMIRI NAAN</b> (leavened bread stuffed with raisins, nuts, coconut) -----	\$3.00
<b><u>CONDIMENTS</u></b>	
<b>PAPPADAM</b> -----	\$2.00
<b>BASMATI RICE</b> -----	\$3.00
<b>MANGO CHUTNEY</b> -----	\$3.00
<b>RAITA</b> -----	\$3.00
<b>LASSI</b> (Mango, Sweet or Salted.) -----	\$3.00
<b><u>DESSERTS</u></b>	
<b>GULAB JAMUN</b> (Balls of home made cheese, deep fried and soaked in sugar syrup.) -----	\$4.00
<b>RICE PUDDING</b> (Rice cooked in milk with herbs.) -----	\$4.00
<b>ICE CREAMS</b> (Indian ice cream: Mango, Saffron-Pistachio.) -----	\$4.00
<b>RASMALAI</b> (Cheese patties sweetened in milk cream, flavored with cardemom.) -----	\$4.00
<b>GAAJAR HALWA</b> (Fresh carrots cooked in butter and milk.) Seasonal-----	\$4.00
<b>Combination Platters</b> are available	
Vegetarian .....	\$14.95
Non-Vegetarian .....	\$17.95



# CLAY OVEN

*Finest Indian - Nepalese Cuisine & Carry-out*

1170 F West Patrick St,  
Frederick MD 21703

Phone : (301) 631-2004  
Fax : (301) 631-2007

### Hours:

Monday- Thursday 11am - 2:30pm, 5pm -10pm  
Friday 11am - 3pm, 5pm -10pm  
Saturday 12pm - 3pm, 3pm-10pm  
Sunday 12pm - 3pm, 3pm-9pm

### All You Can Eat Buffet

Monday Thru Friday \$8.95  
Saturday & Sunday \$10.95

Catering For All Occasions.

[www.theclayovenrestaurant.com](http://www.theclayovenrestaurant.com)

## **TEMPTING APPETIZERS**

<b>VEGETABLE SAMOSA</b> (two crisp pastries spiced with mildly spiced vegetables.) -----	\$3.00
<b>VEGETABLE PAKORA</b> (Delightful assorted vegetables fritters fried and delicately spiced.) -----	\$3.00
<b>CHICKEN PAKORA</b> (Tender pieces of chicken marinated and butter fried.) -----	\$5.95
<b>PANEER PAKORA</b> (Cheese cubes dipped in chick-pea flour and fried.) -----	\$5.50
<b>APPETIZER COMBO</b> (Assorted appetizers from the above only.) -----	\$5.95
<b>CHICKEN SAMOSA</b> (Two crisp pastries spiced with mildly spiced chicken.) -----	\$5.00
<b>PANEER SAMOSA</b> (Two crisp pastries spiced with mildly spiced homemade cheese.) -----	\$5.00
<b>BREAD BASKET</b> (Combination of Naan, Garlic Naan and Aalu Kulcha. ) -----	\$7.95
<b>CHAT PAPRI</b> -----	\$8.95
<b>MULLIGATAWNY SOUP</b> (Made with lentils and vegetables, delicately flavored w/herbs) -----	\$4.00
<b>TOMATO SOUP</b> (Made with tomato, delicately flavored with spices and fresh herbs) -----	\$4.00
<b>GARDEN SALAD</b> -----	\$5.50

## **TANDOORI SPECIALS**

<b>CHICKEN TIKKA</b> (Boneless Chicken marinated in herbs, spices, yogurt, chilies and lemon juice. Cooked in our tandoor) -----	\$14.95
<b>TANDOORI CHICKEN</b> (Chicken marinated and cooked over flaming charcoal tandoor.) -----	\$12.95
<b>SHRIMP TANDOORI</b> (Shrimps marinated in herbs and spices and grilled in tandoor.) -----	\$15.95
<b>LAMB SEEKH-KABAB</b> (Roles of tender minced lamb authentically cooked in tandoor.) -----	\$14.95
<b>MIXED GRILLED COMBO</b> (A delicious combination from the above.) -----	\$18.95
<b>LAMB CHOPS</b> (Lamb Chops marinated with spices and herbs, skewered in tandoor.) -----	\$18.95
<b>CHICKEN MALAI KABAB</b> (Cubes of boneless white meat chicken marinated and skewered in tandoor.) -----	\$14.95
<b>CHICKEN SEEKH-KABAB</b> (Roles of tender minced chicken authentically cooked in tandoor.) -----	\$12.95
<b>BARRA KABAB</b> (Morsels of lamb marinated and cooked in the tandoor.) -----	\$17.95

## **POULTRY SPECIALITIES**

<b>CHICKEN CURRY</b> (Tender pieces of chicken simmered in Indian spices and gravy.) -----	\$12.95
<b>CHICKEN SHAHI KORMA</b> (Chicken pieces simmered in yogurt with exotic nuts.) -----	\$13.95
<b>CHICKEN TIKKA MAKHANI</b> (Chicken cooked in creamy sauce and enriched with spices and tomatoes.) -----	\$13.95
<b>CHICKEN VANDALOO</b> (Hot spiced chicken cooked in tangy sauce.) -----	\$12.95
<b>CHICKEN SAAGWALA</b> (Boneless chicken cooked in creamed spinach and delicate spices.) -----	\$12.95
<b>CHICKEN KADAI</b> (Boneless chicken cooked with special sauce, spices & Ginger Flakes.) -----	\$13.95
<b>CHICKEN DO-PIAZA</b> (Tender pieces of chicken stir fried with onion herbs and spices) -----	\$12.95
<b>BUTTER CHICKEN</b> (White Meat Chicken cooked in creamy sauce and enriched with spices and tomatoes.) -----	\$13.95

## **LAMB SPECIALITIES**

<b>LAMB CURRY</b> (Pieces of lamb simmered in Indian spices and gravy.) -----	\$13.95
<b>KASHMIRI ROGAN JOSH</b> (Tender pieces of lamb cooked in spices and yogurt gravy.) -----	\$14.95
<b>LAMB VANDALOO</b> (Pieces of lamb simmered in Indian spices and gravy.) -----	\$13.95
<b>LAMB DO PIAZA</b> (Boneless pieces of lamb stir fried with onions, herbs and spices.) -----	\$13.95
<b>LAMB KADAI</b> (Lamb cooked with special sauce, spices & Ginger Flakes.) -----	\$14.95
<b>SAAG GOSHT</b> (Boneless pieces of lamb cooked in cream, spinach, herbs and spices.) -----	\$13.95

## **GOAT SPECIALITIES**

<b>GOAT CURRY</b> (Goat with bone simmered in specially spiced gravy.) -----	\$13.95
<b>GOAT KORMA</b> (Goat with bone curried with nuts and raisins in a mild creamy sauce.) -----	\$14.95
<b>GOAT VANDALOO</b> (Hot spiced goat with bone, cooked in tangy sauce.) -----	\$13.95
<b>GOAT KADAI</b> (Goat cooked with special sauce, spices & Ginger Flakes.) -----	\$14.95

## **BEEF SPECIALITIES**

<b>BEEF CURRY</b> (Beef simmered in specially spiced gravy.) -----	\$12.95
<b>BEEF KORMA</b> (Beef curried with nuts and raisins in a mild creamy sauce.) -----	\$13.95
<b>BEEF VANDALOO</b> (Beef cooked in spicy sauce.) -----	\$12.95
<b>BEEF DO-PIAZA</b> (Tender pieces of Beef stir fried with onion herbs and spices) -----	\$12.95
<b>BEEF KADAI</b> (Beef cooked with special sauce, spices & Ginger Flakes.) -----	\$13.95

## **SEAFOOD SPECIALITIES**

<b>SHRIMP CURRY</b> (Shrimp simmered in Indian spices and gravy.) -----	\$14.95
<b>SHRIMP KORMA</b> (Shrimp flavored with mild spices and simmered in yogurt with a selection of exotic nuts.) -----	\$15.95
<b>SHRIMP DO PIAZA</b> (Jumbo shrimp stir fried with onions, herbs and spices.) -----	\$14.95
<b>SHRIMP SAAGWALA</b> (Jumbo shrimp cooked in creamed spinach, herbs and spices) -----	\$14.95
<b>FISH CURRY</b> (Fish simmered in Indian spices and gravy.) -----	\$14.95
<b>FISH KORMA</b> (Fish flavored with mild spices and simmered in yogurt with a selection of exotic nuts.) -----	\$15.95
<b>FISH DO PIAZA</b> (Fish stir fried with onions, herbs and spices.) -----	\$14.95
<b>VANDALOO</b> (Choice of Spicy hot Fish or Shrimp cooked in tangy sauce) -----	\$14.95
<b>SEAFOOD MASALA</b> (Combination of shrimp, salmon, and scallops cooked in Indian gravy) -----	\$16.95

<b>KADAI SPECIAL</b> (Choice of Shrimp or Fish cooked with special sauce, spices & Ginger Flakes.) -----	\$16.95
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## **CHILLI SPECIALTIES**

### *Hot and Spicy*

<b>CHICKEN CHILLI</b> -----	\$13.95
<b>SHRIMP CHILLI</b> -----	\$15.95
<b>PANEER CHILLI</b> -----	\$13.95