

CLAY OVEN

Takeout / Curbside / Pantry

STARTERS

TANDOOR-ROASTED AVOCADO Tilden Ranch Reed avocado, Dukkah spice, with Sourdough Naan	12
GOAT CHEESE SAMOSAS Humboldt Fog, roasted peppers. 4 pieces	16
ALU TIKKI Potato patty, farm spinach, seasonal vegetables, 4 pieces	9
FETA NAAN Fresh naan filled with soft Feta cheese	9
PEI MUSSELS Fresh PEI Mussels in a saffron broth with a punch of South Indian spices	14
MERGUEZ NAAN Naan stuffed with spiced Merguez lamb	10
TANDOORI BONE MARROW House-pickled vegetables, with sourdough naan	18

ENTREES

FROM THE TANDOOR

TURMERIC TANDOORI CHICKEN Jidori chicken grilled on the bone, all-natural marinade, spices	16
CHICKEN TIKKA Jidori chicken breast marinated with yogurt and fresh herbs	21
BLACK COBRA TANDOORI CHICKEN Jidori chicken grilled on the bone, Black Cobra chili marinade	18
TANDOORI LAMB CHOPS Succulent double chops.	38
SWORDFISH TANDOORI Our famous swordfish brochettes, line-caught locally	28
TANDOORI PRAWNS Grilled, South-Indian-spiced Black Tiger prawns	28
TANDOOR SMOKED BABY BACK RIBS Mango-ginger glaze, finished to perfection in the Tandoor	30
WAGYU HANGER STEAK Marinated with yogurt and spices for 2 days, 16ish oz, mesquite grilled.	65
ANTELOPE CHOP Dry-aged Indian Nilgai double chop, yogurt and fenugreek marinade, mesquite grilled	65
TANDOORI KUROBUTA PORKCHOP Tamarind glaze, mesquite grilled. 32oz-ish, medium rare.	45

CURRIES

CHICKEN TIKKA MASALA	Jidori chicken breast simmered in our famous yogurt and tomato sauce	21
KASHMIRI CHICKEN	Praveen's favorite curry, with hints of fennel and cardamom	21
CHICKEN VINDALOO	Stewed chicken breast and potatoes in a spicy habanero sauce	22
COASTAL CHICKEN CURRY	A southern-inspired curry with fresh coconut and a low-key spice	23
CHICKEN TAGINE	A Moroccan-style dish with homegrown preserved Meyer lemons and olives	28
LAMB ROGANJOSH	Lean lamb cooked in a hearty sauce	24
LAMB VINDALOO	Lean lamb and potatoes in a spicy habanero sauce	25
LAMB SAAG	Lean lamb, hearty spinach sauce	26
FIGGED UP LAMB	Lean lamb in a homemade yogurt curry with fresh-picked Mission and Calimyrna figs	26
HANDI LAMB	New Zealand lamb shank, slow-braised for 9 hours, finished in a curry with bell peppers and onions	36
FAVOURITE GOAT CURRY	Stewed goat curry, family recipe	26
BISON TAGINE	Stewed in a yogurt-based curry with Barhi dates and figs	28
HABANERO PORK VINDALOO	Pork tenderloin and potatoes in a spicy habanero sauce	24
RABBIT CURRY	Rabbit, Vadouvan-spiced, red wine curry	26
DUCK VINDALOO	Mary's duck breast stewed in a curry with homegrown Scotch Bonnet and Aji Limon peppers	28
KERALA SHRIMP	Black Tiger shrimp in a delectable mango-coconut sauce	26
PONDICHERRY FISH CURRY	Wild-caught Chilean Sea Bass in a tomato, coconut, and herb curry	28

VEGETABLES

PANEER ANARDANA	Our homemade cheese simmered in a pomegranate-spiced masala	18
PANEER TIKKA MASALA	Our homemade cheese simmered in a sauce of tomatoes, yogurt, and spices	18
SAAG PANEER	Spinach with Indian cheese	18
SAAG ALU	Spinach, potatoes	15
SQUASH MASALA	Neighborhood butternut squash, Chef's secret spice mix (we truly don't know, it's a secret)	16
CHOTI GOBHI	Brussels sprouts, tomato masala	16
ALU GOBHI	Cauliflower and potatoes with Indian spices.	16
JEERA ALU	Potatoes stir-fried with cumin	12
BAIGAN BHARTHA	Minced roasted eggplant, onions, tomatoes	16
MARTABAAN CHOLE	Piquant chili-spiced chickpeas, potatoes	15
GOBHI MATAR	Cauliflower and farm green peas, Indian spices	16
NOT BLACK DAAL	Lentils of the day, slow cooked, mild spices	12
BHINDI MASALA	Fresh okra sautéed with onions, tomatoes and spices	18

RICE

CUMIN RICE 	Aromatic basmati rice	3
VEGETABLE PULAO 	Basmati rice tossed with vegetables	18
QUINOA 	Fluffy quinoa	5
BROWN RICE 	Brown basmati rice, cumin	5

BREADS

NAAN 	Freshly baked in our Tandoor oven	3
GARLIC NAAN 	With fresh garlic	4
ROSEMARY NAAN 	With fresh rosemary	4
BASIL GARLIC NAAN 	With fresh basil and garlic	5
SOURDOUGH NAAN 	Leavened bread brushed with Ghee, sea salt	4
CHEESE NAAN 	Stuffed with mozzarella cheese	8
ROTI 	Unleavened multigrain bread	3
MISSI ROTI (Gluten Free) 	Gram flour bread brushed with Ghee	5

SIDES

PAPADUM 	Crisp lentil wafers	3
RAITA 	Homemade spiced yogurt	4
TIKKA MASALA SAUCE 	Clay Oven's Tikka Masala sauce	10
INFAMOUS HOT SAUCE 1.5oz 	Trinidad Moruga Scorpion, Carolina Reaper, Ghost Pepper, etc., etc.	3
INFAMOUS HOT SAUCE 5oz Bottle 	Trinidad Moruga Scorpion, Carolina Reaper, Ghost Pepper, etc., etc.	10
KACHUMBER SALAD 	Onions, tomatoes, Figaro cucumbers, cilantro, lemon juice, Serrano chili, spices	5
LARGE MINT CHUTNEY 	8oz. Made fresh every day. It goes on everything. There's no wrong way to use it	10

DESSERT

GULAB JAMUN 	Cheese dumplings, cardamom-honey syrup	7
KHEER 	Indian rice pudding	5

Gratuity not included in bill. We can easily accommodate most allergies. Please ask us!
We reserve the right to refuse service to anyone.

FAMILY MEALS

FAMILY MEAL #1 (SERVES AT LEAST 4)

\$68.00

CHICKEN TIKKA MASALA | Jidori chicken breast simmered in our famous yogurt and tomato sauce

TANDOORI CHICKEN | Jidori chicken grilled on the bone, all-natural marinade, spices

SAAG ALU | Spinach, potatoes

GOBHI MATAR | Cauliflower and farm green peas, Indian spices

MEAL INCLUDES CUMIN RICE AND CHOICE OF 2 NAAN OR 2 GARLIC NAAN

FAMILY MEAL #2 (SERVES AT LEAST 4)

\$110.00

CHOOSE 2 CURRIES

CHICKEN TIKKA MASALA | Jidori chicken breast simmered in our famous yogurt and tomato sauce

KASHMIRI CHICKEN | Praveen's favorite curry, with hints of fennel and cardamom

CHICKEN VINDALOO | Stewed chicken breast and potatoes in a spicy habanero sauce

LAMB ROGANJOSH | Lean lamb cooked in a hearty sauce

LAMB VINDALOO | Lean lamb and potatoes in a spicy habanero sauce

CHOOSE 1 TANDOORI ITEM

TANDOORI CHICKEN | Jidori chicken grilled on the bone, all-natural marinade, spices

BLACK COBRA TANDOORI CHICKEN | Jidori chicken grilled on the bone, Black Cobra chili marinade

CHICKEN TIKKA | Jidori chicken breast marinated with yogurt and fresh herbs

SWORDFISH TANDOORI | Our famous swordfish brochettes, line-caught locally

CHOOSE 3 VEGETABLES

SAAG ALU | Spinach, potatoes

GOBHI MATAR | Cauliflower and farm green peas, Indian spices

SQUASH MASALA | Neighborhood butternut squash, Chef's secret spice mix (we truly don't know, it's a secret)

ALU GOBHI | Cauliflower and potatoes with Indian spices

NOT BLACK DAAL | Lentils of the day, slow cooked, mild spices

MEAL INCLUDES CUMIN RICE AND CHOICE OF 2 NAAN OR 2 GARLIC NAAN

FAMILY MEAL #3 (SERVES AT LEAST 6)

\$150.00

CHOOSE 2 CURRIES

CHICKEN TIKKA MASALA | Jidori chicken breast simmered in our famous yogurt and tomato sauce

KASHMIRI CHICKEN | Praveen's favorite curry, with hints of fennel and cardamom

CHICKEN VINDALOO | Stewed chicken breast and potatoes in a spicy habanero sauce

LAMB ROGANJOSH | Lean lamb cooked in a hearty sauce

LAMB VINDALOO | Lean lamb and potatoes in a spicy habanero sauce

FAVOURITE GOAT CURRY | Stewed goat curry, family recipe

HABANERO PORK VINDALOO | Pork tenderloin and potatoes in a spicy habanero sauce

KERALA SHRIMP | Black Tiger shrimp in a delectable mango-coconut sauce

CHOOSE 2 TANDOORI ITEMS

TANDOORI CHICKEN | Jidori chicken grilled on the bone, all-natural marinade, spices

BLACK COBRA TANDOORI CHICKEN | Jidori chicken grilled on the bone, Black Cobra chili marinade

CHICKEN TIKKA | Jidori chicken breast marinated with yogurt and fresh herbs

SWORDFISH TANDOORI | Our famous swordfish brochettes, line-caught locally

TANDOORI LAMB CHOPS | Succulent double chops

TANDOORI PRAWNS | Grilled, South-Indian-spiced Black Tiger prawns

TANDOOR SMOKED BABY BACK RIBS | Mango-ginger glaze, finished to perfection in the Tandoor

CHOOSE 3 VEGETABLES

SAAG PANEER | Spinach with Indian cheese

CHOTI GOBHI | Brussels sprouts, tomato masala

BAIGAN BHARTHA | Minced roasted eggplant, onions, tomatoes

GOBHI MATAR | Cauliflower and farm green peas, Indian spices

SQUASH MASALA | Neighborhood butternut squash, Chef's secret spice mix (we truly don't know, it's a secret)

ALU GOBHI | Cauliflower and potatoes with Indian spices

NOT BLACK DAAL | Lentils of the day, slow cooked, mild spices

MEAL INCLUDES CUMIN RICE AND CHOICE OF 3 PLAIN, GARLIC, OR ROSEMARY NAAN

VEGAN FAMILY MEAL (SERVES AT LEAST 4)

\$60.00

SAAG ALU | Spinach, potatoes

GOBHI MATAR | Cauliflower and farm green peas, Indian spices

PUMPKIN MASALA | Neighborhood farm pumpkin, Winter spice mix

NOT BLACK DAAL | Lentils of the day, slow cooked, mild spices

CUMIN RICE | Aromatic basmati rice

CHOICE OF 2 NAAN OR 2 GARLIC NAAN

DRINKS

MANGO LASSI 5

MASALA CHAI 5

CLAY OVEN PANTRY

1LB ORGANIC AP FLOUR UNBLEACHED 3

1LB LONG GRAIN BASMATI RICE 3

1LB YEAST 8