

CLAY OVEN

CREATIVE INDIAN CUISINE

Spring 2019

Indian Spices, Traditional Techniques, Seasonal Ingredients

STARTERS

- ALU TIKKI** | Potato patty, farm spinach **9**
- FETA NAAN** | Fresh naan filled with soft Feta cheese **9**
- MERGUEZ NAAN** | Naan stuffed with spiced Merguez lamb **10**
- TANDOORI BONE MARROW** | House-pickled vegetables, with sourdough naan **14**

ENTREES

FROM THE TANDOOR

- TURMERIC TANDOORI CHICKEN** | Grilled on the bone, all-natural marinade, spices **16**
- CHICKEN TIKKA** | Chicken breast marinated with yogurt and fresh herbs **21**
- BLACK COBRA TANDOORI CHICKEN** | Grilled on the bone, Black Cobra chili marinade **18**

TANDOORI LAMB CHOPS | Succulent double chops **36**
From our James Beard Foundation Menu

SWORDFISH TANDOORI | Our famous swordfish brochettes, line-caught **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 **28**

CURRIES

LAMB ROGANJOSH | Lean lamb cooked in a hearty sauce **24**

FAVOURITE GOAT CURRY | Stewed goat curry, family recipe **26**

HABANERO PORK VINDALOO | Pork tenderloin in a spicy habanero sauce **24**

RABBIT CURRY | Rabbit, Vadouvan-spiced, red wine curry **26**
From our James Beard Foundation Menu

CHICKEN TIKKA MASALA | Chicken simmered in our famous yogurt and tomato sauce **21**
Our signature ready-to-use Tikka Masala Sauce is available for purchase

KASHMIRI CHICKEN | Praveen's favorite curry, with hints of fennel and cardamom **21**

KERALA SHRIMP | Black Tiger shrimp in a delectable mango, coconut sauce **26**
From our James Beard Foundation Menu

PONDICHERRY FISH CURRY | Wild-caught Chilean Sea Bass in a tomato, coconut, and herb curry **28**

VEGETABLES

SAAG ALU Spinach, potatoes	15
CHOTI GOBHI Brussels sprouts, tomato masala <i>From our James Beard Foundation Menu</i>	16
PANEER ANARDANA Our homemade cheese simmered in a pomegranate-spiced masala	18
JEERA ALU Seasonal fingerling potatoes, cumin <i>From our James Beard Foundation Menu</i>	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

RICE

CUMIN RICE Aromatic basmati rice	3
VEGETABLE PULAO Basmati rice tossed with vegetables	16
QUINOA Fluffy quinoa	5
BROWN RICE Brown basmati rice, cumin	5

BREADS

NAAN Leavened bread freshly baked in our Tandoor oven	3
GARLIC NAAN Leavened bread, with fresh garlic	4
ROSEMARY NAAN Leavened bread, with fresh rosemary	4
BASIL GARLIC NAAN Leavened bread, with fresh basil and garlic	5
SOURDOUGH NAAN 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 yogurt, seasonal flavors	4
TIKKA MASALA SAUCE Clay Oven's Tikka Masala sauce	10
SEASONAL FRUIT CHUTNEY	4
CLAY OVEN'S INFAMOUS HOT SAUCE Trinidad moruga scorpion, Carolina Reaper, ghost pepper, etc., etc.	3

DESSERT

KULFI Ice cream with cardamom, pistachios, saffron	8
GULAB JAMUN Cheese dumplings, cardamom-honey syrup	7
MANGO CRÈME BRULEE	8
CHOCOLATE POT DE CRÈME Fleur de sel, ginger	9

Gratuity not included in bill.
20% gratuity added for parties of 5 or more.
We can easily accommodate most allergies. Please ask us!
We reserve the right to refuse service to anyone.