

CLAY OVEN

CREATIVE INDIAN CUISINE

Summer

Indian Spices, Traditional Techniques, Seasonal Ingredients

STARTERS

ALU TIKKI Potato patty, farm spinach, roasted corn	9
FETA NAAN Fresh naan filled with soft Feta cheese	9
SEASONAL SOUP Please ask us	9
MERGUEZ NAAN Naan stuffed with spiced Merguez lamb	10
LAMB KOFTAS Tomato masala, with rosemary naan	14
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 **35**
From our James Beard Foundation Menu

SWORDFISH TANDOORI | Our famous swordfish brochettes **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 **25**

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-spice, 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 | 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 **16**

From our James Beard Foundation Menu

BHINDI MASALA | Fresh sautéed okra, onions, tomatoes, spices **18**

JEERA ALU | Seasonal fingerling potatoes, cumin **12**

From our James Beard Foundation Menu

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 **14**

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
HALDI ROTI Unleavened multigrain bread, turmeric	4
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	7
GULAB JAMUN Cheese dumplings, cardamom-honey syrup	7
MANGO CRÈME BRULÉE	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.