

# CLAYOVEN

CREATIVE INDIAN CUISINE

## Winter

Indian Spices, Traditional Techniques, Seasonal Ingredients

### STARTERS

**SHAKAHARI** | Beet hummus, papdri chips 12

**SEASONAL PAKORAS** | Vegetable fritters, chickpea batter 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 12

**TANDOORI BONE MARROW** | House-pickled vegetables, with sourdough naan 12

### 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 spice **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**

<b>SAAG ALU</b>   Spinach, potatoes	<b>15</b>
<b>CHOTI GOBHI</b>   Brussels sprouts, tomato masala <i>From our James Beard Foundation Menu</i>	<b>16</b>
<b>BHINDI MASALA</b>   Fresh sautéed okra, onions, tomatoes, spices	<b>18</b>
<b>JEERA ALU</b>   Seasonal fingerling potatoes, cumin <i>From our James Beard Foundation Menu</i>	<b>12</b>
<b>BAIGAN BHARTHA</b>   Minced roasted eggplant, onions, tomatoes	<b>16</b>
<b>MARTABAAN CHOLE</b>   Piquant chili-spiced chickpeas, potatoes	<b>15</b>
<b>GOBHI MATAR</b>   Cauliflower and farm green peas, Indian spices	<b>16</b>
<b>NOT BLACK DAAL</b>   Lentils of the day, slow cooked, mild spices	<b>12</b>
<b>RICE</b>	
<b>CUMIN RICE</b>   Aromatic basmati rice	<b>3</b>
<b>VEGETABLE PULAO</b>   Basmati rice tossed with vegetables	<b>14</b>
<b>QUINOA</b>   Fluffy quinoa	<b>5</b>
<b>BROWN RICE</b>   Brown basmati rice, cumin	<b>5</b>

## BREADS

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

## SIDES

<b>PAPADUM</b>   Crisp lentil wafers	<b>3</b>
<b>RAITA</b>   Homemade yogurt, seasonal flavors	<b>4</b>
<b>TIKKA MASALA SAUCE</b>   Clay Oven's Tikka Masala sauce	<b>10</b>
<b>SEASONAL FRUIT CHUTNEY</b>	<b>4</b>
<b>CLAY OVEN'S INFAMOUS HOT SAUCE</b>   Trinidad moruga scorpion, Carolina Reaper, ghost pepper, etc., etc.	<b>3</b>

## DESSERT

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

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.