

CLAY OVEN

CREATIVE INDIAN CUISINE

Spring

Indian Spices, Traditional Techniques, Seasonal Ingredients

STARTERS

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	14
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 marinade	18
TANDOORI LAMB CHOPS Succulent double chops <i>From our James Beard Foundation Menu</i>	35
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
<u>CURRIES</u>	
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 <i>From our James Beard Foundation Menu</i>	26
CHICKEN TIKKA MASALA Chicken simmered in our famous yogurt and tomato sauce Our signature ready-to-use Tikka Masala Sauce is available for purchase	21
KASHMIRI CHICKEN Praveen's favorite curry, with hints of fennel and cardamom	21
KERALA SHRIMP Shrimp in a delectable mango, coconut sauce <i>From our James Beard Foundation Menu</i>	26
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.