

CLAY OVEN

CREATIVE INDIAN CUISINE

SUMMER 2017

Indian Spices, Traditional Techniques, Seasonal Ingredients

STARTERS

SHAKAHARI Hummus, with olive roti	10
SEASONAL PAKORAS Vegetable fritters, chickpea batter	9
FETA NAAN Fresh naan filled with soft Feta cheese	9
ROASTED TOMATO SOUP Heirloom tomatoes, cumin	9
MERGUEZ NAAN Naan stuffed with spiced Merguez lamb	10
KATH KATHA CHICKEN Sweet, spicy marinated chicken brochettes	12
TANDOORI BONE MARROW House-pickled vegetables, with Naan	12

ENTREES

FROM THE TANDOOR

TANDOORI CHICKEN Grilled on the bone, all-natural marinade, yogurt, and fresh spices	16
CHICKEN TIKKA Chicken brochettes in an all-natural marinade with yogurt and fresh herbs	21

TANDOORI LAMB CHOPS | Succulent double chops, marinated and cooked in Tandoor **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 marinade, finished to perfection in the Tandoor **25**

CURRIES

ROGANJOSH | Lean lamb cooked in a sauce of onions, ginger, garlic, and fresh spices **24**

BALTI LAMB | With fresh peppers and herbs **24**

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

HABANERO PORK VINDALOO | Pork tenderloin with potatoes and tomatoes in a hot & spicy habanero sauce **24**

RABBIT CURRY | Vadouvan-spiced rabbit in a red wine curry **26**
From our James Beard Foundation Menu

CHICKEN TIKKA MASALA | Succulent pieces of chicken simmered in a sauce of tomatoes, yogurt, and spices **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**

HABANERO CHICKEN VINDALOO | Boneless chicken, potatoes, and tomatoes in a hot & spicy habanero sauce **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 tangy tomato, coconut, and herb curry **28**

VEGETABLES

PANEER ANARDANA | Our homemade cheese simmered in a pomegranate-spiced masala **18**

SAAG ALU | Spinach with potatoes **15**

CHOTI GOBHI | Brussels sprouts in our own masala **16**

From our James Beard Foundation Menu

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

JEERA ALU | Potatoes stir-fried with cumin **12**

From our James Beard Foundation Menu

BAIGAN BHARTHA | Minced roasted eggplant with onions and tomatoes **16**

GOBHI MATAR | Winter cauliflower with Indian spices and farm green peas **16**

NOT BLACK DAAL | Lentils of the day, slow cooked with mild spices **12**

RICE

CUMIN PULAO | Aromatic basmati rice **3**

VEGETABLE PULAO | Basmati rice tossed with vegetables **14**

QUINOA PULAO | Fluffy quinoa **5**

BROWN RICE PULAO | Brown basmati rice with cumin **5**

BREADS

NAAN Leavened bread freshly baked in our Tandoor oven	3
GARLIC NAAN Leavened bread topped with fresh garlic	4
ROSEMARY NAAN Leavened bread topped with fresh rosemary	4
BASIL GARLIC NAAN Leavened bread topped with fresh basil and garlic	5
SOURDOUGH NAAN Brushed with Ghee and 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 with 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, ghost pepper, black cobra, etc., etc.	3

DESSERT

KULFI Ice cream with cardamom, pistachios*, and saffron	7
GULAB JAMUN Cheese dumplings in a 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.

*These dishes may contain nuts or nut derivatives. Please ask us!

We reserve the right to refuse service to anyone.