

201 North 8th Street **HAYMARKET**

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4101 Pioneer Woods Drive **EAST**

402.488.0650

www.theoven-lincoln.com



LINCOLN

LUNCH MENU

11:30 am - 2:00 pm, Monday - Saturday

DINNER SERVED

5:30 pm - 9:30 pm, Sunday - Thursday

5:30 pm - 10:30 pm, Friday - Saturday

A 20% gratuity will be added to parties of 6 or more and to separate checks.

APPETIZERS & SOUP

* denotes items served with mint chutney

SAMOSAS *

Mildly spiced deep fried turnover. Vegetable 3 Meat 3.5

PAPADUM *

Crisp, spicy lentil wafers. 2

PAKORAS *

Eggplant, cauliflower and potatoes dipped in spiced lentil batter and deep fried. 3.5

CHICKEN PAKORAS *

Pieces of tandoori chicken dipped in spiced lentil batter and deep fried. 5.5

MIXED APPETIZER *

Selection of above appetizers along with Malai Seekh Kabob.

Serves 4. 12 Half order, serves 2. 9

SHRIMP PAKORAS

Four jumbo shrimp dipped in spiced lentil batter and deep fried. 8

KHEEMA CHOLE

Ground meat and chick peas cooked and served with batura bread. 6

CHANA MASALA

Fried chick peas with fresh jalapenos, tomatoes, onion, cilantro and spices, served with batura bread. 6

SPINACH DIP

Fresh spinach baked with paneer, cream cheese and Indian seasonings, served with naan crisps. 7.5

PAPADUM SHRIMP

4 jumbo shrimp served with spicy tomato garlic chutney. 8

MULLIGATAWNY

A traditional Indian soup of pureed lentils, flavored with spices and garnished with rice and fresh cilantro. 3 Large 5

INDIAN BREADS

All breads served with mint chutney.

NAAN

Leavened bread freshly baked in the Tandoor. 2

ROTI

Unleavened whole wheat bread baked in the Tandoor. 2

POORI

Deep fried Roti bread. 2

PARATHA

Roti buttered bread baked in the Tandoor. 2

STUFFED PARATHA

Roti stuffed with peas and potatoes. 3

ONION KULCHA

Naan stuffed with spiced onion and coriander. 3

KHEEMA PARATHA

(KHEEMA NAAN also available)

Naan or Roti stuffed with spiced ground meat. 4

SHRIMP PARATHA

Roti stuffed with spiced diced shrimp. 5

KABULI NAAN

Naan stuffed with cashews and raisins. 3

PANEER KULCHA

Naan stuffed with our own fresh cheese, onions and coriander. 3

GARLIC NAAN

Naan seasoned with garlic. 2

CHICKEN TIKKA BREAD

Naan or Roti stuffed with spices, diced chicken tikka and cheese. 4

SPINACH BREAD

Naan or Roti stuffed with fresh spinach, paneer, cream cheese and Indian seasoning. 4

SIDE DISHES

RAITA

Chilled yogurt salad, prepared with cucumber, tomato and onion. 3

SIDE SALAD 1.75

MANGO or MINT CHUTNEY 1.5

EXTRA RICE 3.5 Small 2.5

MIXED PICKLE 1.5

RAW ONION & CHILI PLATE 1.5

SIDE SAUCES 4 (Vindaloo, Korma, Tikka Korma, Saag, Palek, Madras, Makhani, Masala or Goa)

ADDITIONS:

Shrimp. 5 Chicken. 4 Lamb. 4 Vegetables. 3 Paneer. 2

BEVERAGES

LASSI

Fresh yogurt drink. (Rose) (2.5) (Mango or Strawberry) (3)

TEA (3 per pot)

Spiced Tea, Chai or Darjeeling.

SOFT DRINKS (2)

Coke, Diet Coke, Sprite, Dr. Pepper or Ice Tea

MINERAL WATER (3)

COFFEE

Americano (2) Cappuccino or Latte (3.5) Espresso (3)

JUICE (2)

Cranberry, Grapefruit, Orange or Pineapple

HOUSE FAVORITES

Served with rice and your choice of soup or salad.

SAAG PANEER

Pieces of paneer cheese, simmered in creamed spinach and spices. 10

MATAR PANEER

Paneer cheese cooked with green peas in a creamed curry sauce. 10

CHICKEN or LAMB VINDALOO

Highly spiced chicken or lamb cooked in a sharp, pungent sauce. 11

CHICKEN or LAMB BIRYANI

Spiced chicken or lamb cooked with rice, raisins, cashews and garnished with sliced eggs. 11

SAAG MEAT

Tender chunks of lamb simmered in creamed spinach, fresh ginger and spices. 11

LAMB or CHICKEN TIKKA MADRAS

Chicken or lamb cooked in a spicy tomato, coconut milk based sauce. 13

CHICKEN TIKKA KORMA

Boneless pieces of chicken simmered in a creamy curry and tomato sauce. 13

LAMB or CHICKEN TIKKA/MADRAS BIRYANI

Lamb or chicken tikka cooked in a madras curry with rice, raisins, cashews and garnished with sliced eggs. 14

GOA SHRIMP

Succulent shrimp cooked in a cashew and coconut sauce. 15

CHICKEN SHREDDED TIKKA WRAP

Chopped Chicken Tikka, tomato, cucumber, cilantro and onion drizzled with a mango sauce and wrapped in naan. 10

TANDOORI CUISINE

All entrees served with rice, soup and salad.

FISH TIKKA

Boneless Albacore tuna fillet marinated in our Tandoori marinade and cooked in the Tandoor. 11

TANDOORI CHICKEN

Tender chicken marinated in yogurt and fresh ground spices then cooked in the Tandoor. 16 Half portion 10

ROTI SEEKH KABAB

Spiced minced meat kabab cooked on a skewer. Served rolled in roti bread. 10

RESHMI KABAB

Boneless pieces of chicken marinated in a ginger garlic paste, cooked in the Tandoor and served on rice. 9

CHICKEN TIKKA NAAN

Tandoori boneless chicken served with Naan bread. 10

MIXED TANDOOR GRILL

Chicken Tikka, Tandoori Shrimp and Malai Seekh Kabab. 15

CHICKEN • LAMB • SEAFOOD

All entrees served with rice, soup and salad. 10

CHICKEN or LAMB CURRY WITH RICE

Traditional Indian curry chicken or lamb curry.

STIR FRY CHICKEN

Tender chicken pieces stir fried with a mixture of bell peppers and onion.

KATI KABAB

Curried meat or chicken rolled in roti bread.

KHEEMA MATAR

Ground meat cooked in masala sauce with onion, ginger, peas, jalapenos and tomato.

GOA FISH CURRY

Albacore tuna cooked in a cashew and coconut sauce.

VEGETARIAN

All entrees served with rice, soup and salad. 8

GOBI MASALA

A curry of cauliflower and potatoes.

VEGETABLE KATI KABAB

Mixed vegetable curry rolled in roti bread.

VEGETABLE CURRY WITH RICE

Flavorful vegetable curry.

PINDI CHOLE

Whole chick peas in a spicy sauce, served with poori bread.

SARSON KA SAAG

A puree of mustard green and creamed spinach, flavored with ginger and tomato.

MAAH DAL WITH RICE

Indian black beans and red kidney beans cooked in cream with tomato, butter and spiced with fresh ginger root.

BOMBAY DAL WITH RICE

Lentils simmered in onions, tomato and cumin seed.

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.