

201 North 8th Street **HAYMARKET**

402.475.6118

4101 Pioneer Woods Drive **EAST**

402.488.0650

www.theoven-lincoln.com



DINNER MENU

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

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

LUNCH SERVED

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

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

APPETIZERS

* denotes items served with mint chutney

SAMOSAS *

Mildly spiced deep fried turnover. Vegetable 3 Meat 3.5

PAPADUM *

Crisp, spicy lentil wafers. 2

VEGETABLE PAKORAS *

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

CHICKEN PAKORAS *

Pieces of Tandoori Chicken or Chicken Tikka 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

Chic 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

Four jumbo shrimp served with spicy tomato garlic chutney. 8

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 OR BATURA

Choice of deep fried roti or naan 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 OR KHEEMA NAAN

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 spiced, diced chicken tikka and cheese. 4

SPINACH BREAD

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

THALI

Thali = Plate; A thali is a selection of different dishes, served in small bowls on a round tray. Great for sharing and trying more than one dish. (Discounts do not apply. Not available for take-out).

NON-VEGETARIAN

Tandoori Chicken, Rogan Josh, Chicken Curry, Vegetable Curry, Maah Dal, Raita, Papadum, Rice, Naan, Kheer, and Mango Chutney. 26

VEGETARIAN

Matar Paneer, Saag, Aloo Gobi, Mixed Vegetable Curry, Maah Dal, Raita, Papadum, Rice, Naan, Kheer and Mango Chutney. 20

SOUP

MULLIGATAWNY

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

HOUSE FAVORITES

Served with rice and your choice of soup or salad.

LAMB OR CHICKEN TIKKA MADRAS

Lamb or chicken cooked in a spicy tomato, coconut milk based sauce. 13/14

LAMB OR CHICKEN BHUNA

Shredded lamb or chicken sauteed with garlic, jalapenos and cream sauce. 13/14

SHRIMP OR SALMON MASALA

Jumbo shrimp or fresh Atlantic salmon cooked in our traditional sauce. 15/19

SHRIMP OR SALMON MADRAS

Jumbo shrimp or fresh Atlantic salmon cooked in our spicy coconut based madras sauce. 15/19

BHUTANESE SPECIALTY

Seasonal vegetables cooked with fresh garlic, tomatoes, jalapenos, onion and American and Swiss cheeses. 12 Chicken/13 Shrimp/15 Salmon/19

KHEEMA MATAR

Ground beef, cooked in masala sauce with onion, ginger, peas, jalapenos and tomatoes. 14

TANDOORI CUISINE

Served with rice and your choice of soup or salad unless otherwise noted.

RESHMI KEBAB

Boneless pieces of chicken marinated in a ginger garlic paste, cooked in the Tandoor and served over rice. 12

CHICKEN TIKKA

Boneless chicken marinated in Tandoori marinade, then cooked in the tandoor. 12

FISH TIKKA

Boneless Albacore tuna fillet marinated in our Tandoori marinade and cooked in the tandoor. 15

TANDOORI CHICKEN

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

MALAI KEBAB

Colorado lamb sirloin marinated in ginger and garlic and cooked in the tandoor. Served with rice and seasonal grilled vegetables. 19

MALAI SEEKH KEBAB

Tender, minced meat with ginger, green chilies, garlic, coriander and onions, rolled onto a skewer and cooked in the tandoor. 13

TANDOORI SHRIMP

Jumbo shrimp marinated in yogurt and fresh spices and cooked in the tandoor 15

MIXED TANDOORI GRILL

Chicken Tikka, Tandoori Shrimp and Malai Seekh Kabab. 15

TANDOORI SEARED TOP SIRLOIN

Seared top sirloin with cilantro peppercorn compound butter. Served with cumin mashed potatoes and grill vegetables. 19

TREASURE OF RICE

Served with your choice of soup or salad.

HYDERABADI BIRYANI

Spiced lamb cooked with rice, raisins, cashews and garnished with sliced eggs. 14

SHAHJAHNI

Spiced chicken cooked with rice, raisins, cashews and garnished with sliced eggs. 13

JHINGA BIRYANI

Jumbo shrimp cooked with rice, raisins, cashews and garnished with sliced eggs. 15

MUMTAZ BIRYANI

Spiced lamb, chicken and shrimp cooked with rice, raisins, cashews and garnished with sliced eggs. 15

NAVRATAN BIRYANI

Spiced mixed vegetables cooked with rice, raisins, cashews and garnished with sliced eggs. 10

SALMON BIRYANI

Salmon cooked with rice, raisins, cashews and garnished with sliced eggs. 19

MADRAS BIRYANI

Chicken tikka cooked with coconut milk, rice, raisins, cashews and garnished with sliced egg. 15

LAMB ENTREES

Served with rice and choice of soup or salad. 14

GOSHT DO PIAZZA

Tender pieces of lamb cooked with onions and black cardamom.

LAMB MADRAS

Tender chunks of lamb simmered in a hot sauce with tomatoes and a hint of coconut.

GOSHT AKBARI

Chunks of tender lamb cooked with dates, apricots, prunes and spiced with cinnamon and green chilies.

SAFED MAAS

An ancient Rajastani delicacy. Chunks of lamb cooked in a fragrant white sauce of almond, yogurt, ginger and cardamom.

ROGAN JOSH

Traditional North Indian lamb curry in sauce.

LAMB KORMA

Tender pieces of lamb simmered in creamy curried gravy.

LAMB VINDALOO

Highly spiced lamb cooked in a sharp vindaloo curry sauce.

SAAG MEAT

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

KADAI GOSHT

Pieces of lamb, flash cooked with chopped onions, tomatoes, garlic, jalapenos, ginger and spices

VEGETARIAN ENTREES

Served with rice and choice of soup or salad. 12

ALOO GOBI

A curry of cauliflower and potatoes.

BENGAN BEARTA

Roasted eggplant sauteed with ginger, garlic, spices and potatoes.

BHINDI MASALA OR SEMI MASALA

Whole okra or green beans cooked in a traditional spicy onion sauce.

PALEK OR PALEK PANEER

Handmade paneer cheese, mixed with cooked spinach onions, jalapenos and tomatoes.

ALLO CHOLE

Chic peas and potatoes cooked in onions and garlic.

VEGETABLE JALFRAZIE

Pieces of our own fresh paneer cheese, sauteed with bell peppers, tomato, corn, carrots, peas, onions and sprinkled with mild spices.

SAAG PANEER

Handmade paneer cheese, simmered in creamed spinach and spices.

MATAR PANEER

Handmade paneer cheese, cooked with green peas in a spicy curry sauce.

SARSON KA SAAG

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

MALAI KOFTA

Dumplings of handmade paneer cheese, stuffed with green herbs and simmered in a curry sauce.

VEGETABLE KORMA

Mixed vegetables cooked in a creamy sauce with fresh spices.

MIXED VEGETABLE CURRY

Potatoes, eggplant, cauliflower and peas in a mild curry.

VEGETABLE MADRAS

Seasonal vegetables and paneer cheese cooked in our spicy coconut based sauce.

PANEER MAKHANI

Homemade paneer cheese, cooked in a spicy butter and tomato sauce.

PALEK CHOLE

Spinach and chic peas cooked in a ginger garlic sauce.

SEAFOOD ENTREES

Served with rice and your choice of soup or salad. 15

ALBACORE TUNA OR SHRIMP VINDALOO

Boneless tuna or jumbo shrimp cooked in our spicy vindaloo sauce.

KADAI FISH OR SHRIMP

Boneless tuna or jumbo shrimp sauteed with onions, garlic and jalapenos.

GOA SHRIMP

Jumbo shrimp cooked in a spicy coconut and cashew based sauce.

SHRIMP JALFRAZIE

Jumbo shrimp sprinkled with mild spices and sauteed with fresh tomatoes, onions and bell peppers.

TUNA MADRAS/MASALA

Whole tuna fillet simmered in a traditional Indian sauce with coconut milk.

CHICKEN ENTREES

Served with rice and your choice of soup or salad. 13

CHICKEN KADAI OR CHICKEN TIKKA KADAI

Boneless chicken cooked with onions, tomatoes, garlic and jalapenos.

CHICKEN TIKKA MAHKANI

Boneless chicken cooked in a spicy butter and tomato sauce.

CHICKEN DHANSAK

Boneless chicken simmered in a tangy lentil sauce with onions and jalapenos.

CHICKEN MOGHLAI

Our chef's special chicken curry, garnished with yogurt, chashew and raisins.

CHICKEN JALFRAZIE

Tender pieces of boneless chicken, sprinkled with mild spices and sauteed with fresh tomatoes, onions and bell peppers.

CHICKEN VINDALOO

Highly spiced chicken cooked in a sharp vindaloo curry sauce.

CHICKEN TIKKA MASALA

Pieces of chicken tikka simmered in a traditional curry.

CHICKEN KORMA OR CHICKEN TIKKA KORMA

Boneless pieces of chicken tikka simmered in a creamy curry and tomatoe sauce.

CHICKEN TIKKA KORMA

Boneless pieces of chicken simmered in a creamy curry sauce.

THIMPHU CHICKEN

A great specialty from the royal kingdom of Bhutan. Boneless chicken cooked with cauliflower in a light and spicy sauce.

SAAG CHICKEN OR CHICKEN TIKKA SAAG

Boneless chicken cooked in pureed spinach and mustard greens, flavored with ginger and fresh spices.

CHICKEN TIKKA MADRAS

Boneless chicken cooked in a spicy tomato, coconut milk based sauce.

SIDES & CONDIMENTS

BOMBAY DAL

Lentils simmered with onions, tomatoes and cumin seed. 4

MONDAL

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

RAITA

Chilled yogurt salad, prepared with cucumber, tomato and onion. 4

MANGO OR MINT CHUTNEY 1.5

SIDE SALAD 1.75

EXTRA RICE 3.5 Small 2.5

RAW ONION & CHILI PLATE 1.5

SIDE SAUCES 4

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

ADDITIONALS:

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

DESSERTS

KHEER

Traditional Indian rice pudding. 3.5

KULFI

Special Indian ice cream made of thickened milk (mango, pistachio & chocolate). 3.5

SELECTION FROM OUR DESSERT TRAY. 5

BEVERAGES

LASSI

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

TEA

Spiced tea, Chai or Darjeeling. 3 per pot

COKE PRODUCTS

Coke, Diet Coke, Sprite, Dr. Pepper or Ice Tea. 2

MINERAL WATER

3

COFFEE

American. 2

Cappuccino or Latte. 3.5

Espresso. 3

JUICE

Cranberry, Grapefruit, Orange or Pineapple. 2