



Old Market
1010 Howard Street
Omaha, NE 68102
402.884.5977

OVEN EAST
4101 Pioneer Woods Drive
Lincoln, NE 68506
402.488.0650

LUNCH MENU

THE OVEN Haymarket
201 North 8th Street
Lincoln, NE 68508
402.475.6118

THE OVEN CELLAR Haymarket
201 North 8th Street
Lincoln, NE 68508
402.475.6118

All discount cards are required to be presented before placing your order.

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

No personal checks accepted.

APPETIZERS & SOUP

* Denotes items served with mint chutney.

SAMOSAS *
Mildly spiced deep fried turnover.
Vegetable 4 Meat 5

PAPADUM *
Crisp, spicy lentil wafers. 2

PAKORAS *
Eggplant, cauliflower, and potatoes dipped in spiced lentil batter and deep fried. 4.5

CHICKEN PAKORAS *
Marinated chicken dipped in spiced lentil batter and deep fried. 6.95

MIXED APPETIZER *
Selection of above appetizers along with malai seekh kebab.
Serve 4. 13 Half order serves 2. 9

SHRIMP PAKORAS *
Four jumbo shrimp dipped in spiced lentil batter and deep fried. 8.95

SPINACH DIP *
Fresh spinach baked with paneer, cream cheese, and Indian seasonings, served with naan crisp. 8

KHEEMA CHOLE
Ground meat and chickpeas cooked and served with batura bread. 7

CHANA MASALA
Fried chickpeas with fresh jalapenos, tomatoes, onions, cilantro, and spices, served with batura bread. 7

HUMMUS
Mashed chickpeas, tahini, olive oil, and spices served with naan crisps. 6.95

MULLIGATAWNY SOUP
A traditional Indian soup of pureed lentils, flavored with spices and garnished with rice and fresh cilantro. Regular 4 • Large 7

INDIAN BREADS

NAAN
Leavened bread freshly baked in the tandoor. 2.5

ROTI
Unleavened whole wheat bread baked in the tandoor. 2.5

POORI OR BATURA
Choice of deep fried roti or naan bread. 2.5

PARATHA
Roti buttered bread baked in the tandoor. 2.5

STUFFED PARATHA
Roti stuffed with peas and potatoes 3.5

ONION KULCHA
Naan stuffed with spiced onion and coriander. 3.5

SPINACH BREAD
Naan stuffed with fresh spinach, paneer, cream cheese and Indian seasoning. 5

KABULI NAAN
Naan stuffed with cashews and raisins. 4

KHEEMA PARATHA
Roti stuffed with spiced ground meat and peas. 4.5

SHRIMP PARATHA
Roti stuffed with spiced diced shrimp. 5

PANEER KULCHA
Naan stuffed with our own fresh cheese, onions and coriander. 3.5

GARLIC NAAN
Naan seasoned with garlic. 2.5

CHICKEN TIKKA BREAD
Naan stuffed with spices, diced chicken tikka and cheese. 4.5

SIDE DISHES

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

SIDE SALAD 2.5

MANGO or MINT CHUTNEY 2

EXTRA RICE Large 4 Small 3

MIXED PICKLE 2

RAW ONION & CHILI PLATE 2

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

ADDITIONS
Salmon. 6 • Shrimp. 5 • Lamb. 5
Chicken. 4 • Vegetables. 3 • Paneer. 2

BEVERAGES

LASSI Fresh yogurt drink. (Rose) (3) (Mango or Strawberry) (4)

TEA Individual pot of tea. 3
Spiced • Chai • Darjeeling

SOFT DRINKS (2)
Coke • Diet Coke • Sprite • Ice Tea

MINERAL WATER (3)
Perrier

COFFEE (2)
Regular or Decaf

JUICE (2)
Cranberry • Orange • Pineapple

SAAG PANEER
Pieces of paneer cheese, simmered in pureed mustard greens, spinach and spices. 11

SAAG MEAT
Tender chunks of lamb cooked in pureed spinach and mustard greens, then flavored with fresh ginger and spices. 12

CHICKEN TIKKA MADRAS or LAMB MADRAS
Chicken or lamb cooked in a spicy coconut milk based sauce. 14/16

CHICKEN TIKKA KORMA
Boneless pieces of chicken tikka simmered in creamy curry and spicy tomato sauce. 13

CHICKEN TIKKA MADRAS BIRYANI or LAMB MADRAS BIRYANI
Chicken tikka or lamb cooked in a spicy coconut milk based sauce with rice, raisins and cashews. 14/16

GOA SHRIMP
Succulent shrimp cooked in a cashew and coconut sauce. 16

TANDOORI CUISINE

Served with rice, soup or salad.

TANDOORI CHICKEN
Tender chicken marinated in yogurt and fresh ground spices then cooked in the tandoor. Full order 18.95
Half portion 12.95

CHICKEN TIKKA WRAP
Chopped chicken tikka, tomato, cucumber, cilantro and onion drizzled with mango chutney and wrapped in a naan. 10

ROTI SEEKH KABAB
Spiced minced meat kebab 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. 11

CHICKEN TIKKA NAAN
Boneless chicken marinated in yogurt and fresh ground spices and served with naan bread. 11

MIXED TANDOORI GRILL
Chicken tikka, tandoori shrimp, and malai seekh kebab served on rice. 17

LUNCH ENTRÉES

Served with rice, soup, or salad.

CHICKEN CURRY WITH RICE
Chicken cooked with pureed onions and traditional Indian spices. 12

LAMB CURRY WITH RICE
Lamb cooked with pureed onions and traditional Indian spices. 12

KHEEMA MATAR
Ground meat cooked in masala sauce with onion, ginger, peas, jalapeños and tomato. 10.95

GOA FISH CURRY
Tuna fillet cooked in a cashew and coconut milk based sauce. 12

CHICKEN or LAMB VINDALOO
Highly spiced chicken or lamb cooked in a lightly sour and spicy sauce. 12/14

CHICKEN or LAMB BIRYANI
Spiced chicken or lamb cooked with rice, raisins and cashews. 12/14

VEGETARIAN

All entrees served with rice, soup, or salad. 9.95

GOBI MASALA
A curry of cauliflower and potatoes cooked with garlic, ginger and traditional spices.

VEGETABLE KATI KABAB
Mixed vegetable curry rolled in a whole wheat bread.

VEGETABLE CURRY WITH RICE
Eggplant, cauliflower, onion, peas, potatoes, green peppers, beans, and tomatoes prepared in the curry sauce with Indian spices.

PINDI CHOLE
Whole chick peas cooked in a spicy sauce and served with deep fried roti bread.

SARSON KA SAAG
Mustard greens and spinach puree deliciously flavored with ginger and tomato.

MAAH DAL WITH RICE
Indian black and red kidney beans cooked in cream with tomato, butter and spiced with fresh ginger.

BOMBAY DAL WITH RICE
Lentils simmered in onions, tomato and cumin seeds.

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

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb pork, poultry or shellfish reduces the risk of food-born 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.

