



**HAYMARKET**  
201 North 8th Street  
**402.475.6118**

**EAST**  
4101 Pioneer Woods Drive  
**402.488.0650**

[www.theoven-lincoln.com](http://www.theoven-lincoln.com)

**DINNER**  
5:00 - 9:00 pm, Tues-Thurs & Sun  
5:00 - 10:00 pm, Friday - Saturday

**LUNCH**  
11:30 am - 2:00 pm, Tuesday - Saturday

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 and deep fried turnovers.  
Vegetable 5.95 / Meat 6.95

**PAPADUM \***  
Crisp, spicy lentil wafers. 4.95

**VEGETABLE PAKORAS \***  
Eggplant, cauliflower, and potatoes dipped in spiced lentil batter and deep fried. 6.95

**CHICKEN PAKORAS \***  
Marinated chicken dipped in spiced lentil batter and deep fried. 7.95

**MIXED APPETIZER \***  
Vegetable pakoras, chicken pakoras, papadum and samosas.  
Full (serves 4) 14.95  
Half (serves 2) 9.95

**SHRIMP PAKORAS \***  
Four jumbo shrimp dipped in spiced lentil batter and deep fried. 9.95

**CHANA MASALA**  
Fried chickpeas with fresh jalapenos, tomatoes, onions, cilantro and spices served with batura bread. 9.95

**SPINACH DIP**  
Fresh spinach baked with paneer, cream cheese, and Indian seasonings, served with naan. 9.95

**HUMMUS**  
Mashed chickpeas, tahini, olive oil, and spices served with naan. 7.95

**MULLIGATAWNY SOUP**  
A traditional Indian soup of pureed lentils flavored with spices and garnished with rice and fresh cilantro.  
Regular 4.95 / Large 9.95

## INDIAN BREADS

All breads served with mint chutney.

**NAAN**  
Leavened bread freshly baked in the tandoor. 4.50

**ROTI**  
Unleavened whole wheat bread baked in the tandoor. 4.50

**POORI OR BATURA**  
Choice of deep fried roti or naan bread. 4.50

**PARATHA**  
Roti buttered bread baked in the tandoor. 4.50

**STUFFED PARATHA**  
Roti stuffed with spiced peas and potatoes. 6.95

**ONION KULCHA**  
Naan stuffed with spiced onion and coriander. 6.95

**KABULI NAAN**  
Naan stuffed with cashews and raisins. 6.95

**SHRIMP PARATHA**  
Roti stuffed with spiced diced shrimp, onion and cilantro. 7.95

**PANEER KULCHA**  
Naan stuffed with our own fresh cheese, onions and coriander. 6.95

**GARLIC NAAN**  
Naan seasoned with garlic. 4.95

**CHICKEN TIKKA BREAD**  
Naan stuffed with spiced up diced chicken tikka and cheese. 7.95

**SPINACH BREAD**  
Naan stuffed with spinach, paneer, cream cheese, & Indian seasoning. 7.95

## SIDE DISHES

**RAITA**  
Chilled yogurt salad, prepared with cucumber, tomato and, onion. 6.00  
**MANGO OR MINT CHUTNEY** 2.95  
**MIXED PICKLE** 2.95  
**SIDE SALAD** 3.95  
**EXTRA RICE** Large 3.95 Small 2.95

**RAW ONION & CHILI PLATE** 3.95  
**SIDE SAUCES** 6.95  
Vindaloo, Korma, Tikka Korma, Saag, Palek, Madras, Makhani, Masala or Goa  
**ADDITIONALS:**  
Lamb 7 / Chicken 6  
Vegetables 5 / Paneer 5

## BEVERAGES

**LASSI** Fresh yogurt drink. 5.95  
Rose, Mango or Strawberry  
**SOFT DRINKS** 2.95  
Coke, Diet Coke, Sprite, Iced Tea  
**JUICE** 2.95  
Cranberry, Orange

**TEA** 3  
Spiced tea or Darjeeling  
**CHAI** 4.95  
**COFFEE** 3

## HOUSE FAVORITES

Served with rice and your choice of soup or salad.

**SAAG PANEER**  
Handmade paneer cheese, simmered in pureed spinach and mustard greens and flavored with fresh ginger & spices. 13.95

**SAAG MEAT**  
Tender chunks of lamb cooked in pureed spinach and mustard greens, then flavored with fresh ginger and spices. 16.95

**CHICKEN TIKKA OR LAMB MADRAS**  
Chicken or lamb cooked in a spiced coconut milk based sauce.  
Chicken 15.95 / Lamb 18.95

**CHICKEN TIKKA KORMA**  
Boneless pieces of chicken tikka simmered in a creamy tomato sauce. 15.95

**CHICKEN TIKKA MADRAS BIRYANI or LAMB MADRAS BIRYANI**  
Chicken tikka or lamb cooked in a spiced coconut milk based sauce with rice, raisins, and cashews.  
Chicken 15.95 / Lamb 18.95

**GOA SHRIMP**  
Jumbo shrimp cooked in a mild coconut milk and cashew based sauce. 18.95

## TANDOORI CUISINE

Served with rice and your choice of soup or salad.

**RESHMI KABAB**  
Boneless pieces of chicken marinated in a ginger garlic paste, cooked in the tandoor and served on rice. 14.95

**CHICKEN TIKKA NAAN**  
Boneless chicken marinated in yogurt and fresh ground spices and served with naan. 15.95

**TANDOORI CHICKEN**  
Tender chicken marinated in yogurt and fresh ground spices then cooked in the tandoor. Full 24.95 / Half 16.95

**TANDOORI SHRIMP**  
Jumbo shrimp marinated in yogurt and fresh spices then cooked in the tandoor. 19.95

**FISH TIKKA**  
Tuna fillet marinated in yogurt and fresh ground spices then cooked in the tandoor and served on rice. 15.95

**ROTI SEEKH KABAB**  
Spiced minced meat kabab cooked on a skewer. Served rolled in roti bread. 14.95

**CHICKEN TIKKA WRAP**  
Chopped chicken tikka, tomato, cucumber, cilantro and onion drizzled with mango chutney and wrapped in naan. 14.95

**MIXED TANDOORI GRILL**  
Chicken Tikka, Tandoori Shrimp and Malai Seekh Kebab served on rice. 19.95

## LUNCH ENTREES

Served with your choice of rice, soup or salad.

**CHICKEN CURRY WITH RICE**  
Chicken cooked with pureed onions and traditional Indian spices. 14.95

**LAMB CURRY WITH RICE**  
Lamb cooked with pureed onions and traditional Indian spices. 16.95

**KHEEMA MATAR**  
Ground meat cooked in masala sauce with onion, ginger, peas, jalapenos and tomato. 14.95

**GOA FISH CURRY**  
Tuna fillet cooked in a cashew and coconut milk based sauce. 15.95

**CHICKEN OR LAMB VINDALOO**  
Highly spiced chicken cooked in a lightly tart and spicy sauce.  
Chicken 14.95 / Lamb 15.95

**CHICKEN OR LAMB BIRYANI**  
Spiced chicken or lamb cooked with rice, raisins and cashews.  
Chicken 14.95 / Lamb 15.95

## VEGETARIAN ENTREES

Served with your choice of rice, soup or salad. 14.95

**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.

\*CONSUMER ADVISORY: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.