



LINCOLN

HAYMARKET

201 North 8th Street
402.475.6118

EAST

4101 Pioneer Woods Drive
402.488.0650

www.theoven-lincoln.com

DINNER

5:00 - 9:00 pm, Sunday - Thursday
5:00 - 10:00 pm, Friday - Saturday

LUNCH

11:30 am - 2:00 pm, Monday - 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 4.95 / Meat 5.95

PAPADUM *

Crisp, spicy lentil wafers. 3.95

VEGETABLE PAKORAS *

Eggplant, cauliflower, and potatoes
dipped in spiced lentil batter
and deep fried. 5.95

CHICKEN PAKORAS *

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

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. 8.95

CHANA MASALA

Fried chickpeas with fresh jalapenos,
tomatoes, onions, cilantro and spices
served with batura bread. 8.95

SPINACH DIP

Fresh spinach baked with paneer,
cream cheese, and Indian seasonings,
served with naan. 8.95

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 3.95 / Large 8.95

INDIAN BREADS

All breads served with mint chutney.

NAAN

Leavened bread freshly baked
in the tandoor. 3.50

ROTI

Unleavened whole wheat bread
baked in the tandoor. 3.50

POORI OR BATURA

Choice of deep fried roti
or naan bread. 3.50

PARATHA

Roti buttered bread baked
in the tandoor. 3.50

STUFFED PARATHA

Roti stuffed with spiced peas
and potatoes. 5.95

ONION KULCHA

Naan stuffed with spiced onion
and coriander. 5.95

KABULI NAAN

Naan stuffed with cashews
and raisins. 5.95

SHRIMP PARATHA

Roti stuffed with spiced diced shrimp,
onion and cilantro. 5.95

PANEER KULCHA

Naan stuffed with our own fresh cheese,
onions and coriander. 5.95

GARLIC NAAN

Naan seasoned with garlic. 3.95

CHICKEN TIKKA BREAD

Naan stuffed with spiced up diced chicken
tikka and cheese. 5.95

SPINACH BREAD

Naan stuffed with spinach, paneer,
cream cheese, & Indian seasoning. 5.95

SIDE DISHES

RAITA

Chilled yogurt salad, prepared with
cucumber, tomato and, onion. 5.00

MANGO OR MINT CHUTNEY 2.95

MIXED PICKLE 2.95

SIDE SALAD 2.95

EXTRA RICE Large 3.5 Small 2.5

RAW ONION & CHILI PLATE 2.95

SIDE SAUCES 5.95

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

ADDITIONALS:

Lamb 6 / Chicken 5

Vegetables 4 / Paneer 4

BEVERAGES

LASSI Fresh yogurt drink. 5

Rose, Mango or Strawberry

SOFT DRINKS 2.95

Coke, Diet Coke, Sprite, Iced Tea

JUICE 2.95

Cranberry, Orange or Pineapple

TEA 3

Spiced tea or Darjeeling

CHAI 3.95

COFFEE 3

Regular or Decaf

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. 12.95

SAAG MEAT

Tender chunks of lamb cooked in
pureed spinach and mustard greens,
then flavored with fresh ginger and
spices. 13.95

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. 14.95

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 17.95

GOA SHRIMP

Jumbo shrimp cooked in a mild coconut
milk and cashew based sauce. 17.95

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. 13.95

CHICKEN TIKKA NAAN

Boneless chicken marinated in yogurt
and fresh ground spices and served
with naan. 14.95

TANDOORI CHICKEN

Tender chicken marinated in yogurt and
fresh ground spices then cooked in the
tandoor. Full 23.95 / Half 14.95

FISH TIKKA

Tuna fillet marinated in yogurt and fresh
ground spices then cooked in the tandoor
and served on rice. 14.95

ROTI SEEKH KABAB

Spiced minced meat kabab cooked on a
skewer. Served rolled in roti bread. 13.95

CHICKEN TIKKA WRAP

Chopped chicken tikka, tomato,
cucumber, cilantro and onion drizzled
with mango chutney and wrapped in
naan. 13.95

MIXED TANDOORI GRILL

Chicken Tikka, Tandoori Shrimp and
Malai Seekh Kebab served on rice. 18.95

LUNCH ENTREES

Served with your choice of rice, soup or salad.

CHICKEN CURRY WITH RICE

Chicken cooked with pureed onions and
traditional Indian spices. 12.95

LAMB CURRY WITH RICE

Lamb cooked with pureed onions and
traditional Indian spices. 14.95

KHEEMA MATAR

Ground meat cooked in masala sauce
with onion, ginger, peas, jalapenos and
tomato. 12.95

GOA FISH CURRY

Tuna fillet cooked in a cashew and
coconut milk based sauce. 14.95

CHICKEN OR LAMB VINDALOO

Highly spiced chicken cooked in a
lightly tart and spicy sauce.
Chicken 12.95 / Lamb 14.95

CHICKEN OR LAMB BIRYANI

Spiced chicken or lamb cooked with rice,
raisins and cashews.
Chicken 12.95 / Lamb 14.95

VEGETARIAN ENTREES

Served with your choice of rice, soup or salad. 12.95

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.