



OMAHA

Old Market
1010 Howard Street
Omaha, NE 68102
402.884.5977

OVEN EAST
4101 Pioneer Woods Drive
Lincoln, NE 68506
402.488.0650

DINNER 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

*denotes items served with mint chutney.

SAMOSAS *
Mildly spiced and deep fried turnovers.
Vegetable 4 Meat 5

PAPADUM *
Crisp, spicy lentil wafers. 2

VEGETABLE 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. Serves 4. 13
Half order serves 2. 9

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

HOUSE FAVORITES

Served with rice and your choice of soup or salad.

CHICKEN TIKKA MADRAS or LAMB MADRAS
Chicken or lamb cooked in a spicy coconut milk based sauce. 15/17

CHICKEN BHUNA or LAMB BHUNA
Shredded lamb or chicken sautéed with garlic, jalapeño and cream sauce. 15/17

SHRIMP MASALA or SALMON MASALA
Jumbo shrimp or fresh Atlantic salmon cooked in our traditional sauce. 16/19

SHRIMP MADRAS, SALMON MADRAS, or SEAFOOD COMBO MADRAS
Choice of Shrimp, Salmon, or Seafood Combo which includes (calamari, octopus, cuttlefish, clam meat, and shrimp) cooked in our spicy coconut milk based sauce. 17/19.5/19.5

BHUTANESE SPECIALTY
Seasonal vegetables cooked with fresh garlic, tomatoes, jalapenos, onion and American and Swiss cheeses: Vegetable 13 • Chicken 15 • Shrimp 18 • Salmon or Seafood Combo (calamari, octopus, cuttlefish, clam meat, and shrimp) 19.95

KHEEMA MATAR
Ground beef cooked in masala sauce with onion, ginger, peas, jalapeños and tomatoes 15.95

SOUP

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

INDIAN BREADS

All breads served with mint chutney.

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 spiced peas and potatoes.
3.5

ONION KULCHA
Naan stuffed with spiced onion and
coriander. 3.5

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,
onion and cilantro. 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 spiced up diced chicken
tikka and cheese. 4.5

TANDOORI CUISINE

Served with rice and your choice of soup or salad.

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

CHICKEN TIKKA
Boneless chicken marinated in yogurt and fresh ground spices then cooked in the tandoor and served on rice. 13.95

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

MALAI SEEKH KEBAB
Tender, minced meat with ginger, green chilies, garlic, coriander and onions, rolled onto a skewer and cooked in the tandoor. 16.95

TANDOORI SHRIMP
Jumbo shrimp marinated in yogurt and fresh spices then cooked in the tandoor and served on rice. 16.95

MIXED TANDOORI GRILL
Chicken tikka, tandoori shrimp and malai seekh kebab served on rice. 18.95

TREASURE OF RICE

Served with rice and your choice of soup or salad.

HYDERABADI BIRYANI
Spiced lamb cooked with rice, raisins, and cashews garnished with sliced egg. 17

JHINGA BIRYANI
Jumbo shrimp cooked with rice, raisins and cashews garnished with sliced egg. 16.95

MUMTAZ BIRYANI
Spiced lamb, chicken and shrimp cooked with rice, raisins and cashews garnished with sliced egg. 17.95

NAVRATAN BIRYANI
Spiced mixed vegetables cooked with rice, raisins and cashews. 13

CHICKEN TIKKA MADRAS BIRYANI or LAMB MADRAS BIRYANI
Chicken tikka or lamb cooked in a spicy coconut milk based sauce with rice, raisins, cashews and garnished with sliced egg. 15/17

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.
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. 26.95

VEGETARIAN
Matar paneer, saag, aloo gobi, mixed
vegetable curry, maah dal, raita, papadum,
rice, naan, kheer and mango chutney.
22.95

LAMB ENTRÉES

Served with rice and choice of soup or salad. 17.95

LAMB MADRAS

Tender chunks of lamb simmered in a spicy coconut milk based sauce.

GOSHT AKBARI

Tender chunks of lamb cooked with dates, apricots, prunes and spiced with cinnamon and green chilies.

ROGAN JOSH

Tender chunks of lamb cooked with pureed onions and traditional Indian spices.

LAMB KORMA

Tender chunks of lamb simmered in a creamy curry sauce.

LAMB VINDALOO

Highly spiced tender chunks of lamb cooked in a lightly sour and spicy sauce.

SAAG MEAT

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

KADAI GOSHT

Tender chunks of lamb cooked with sautéed onions, tomatoes, garlic, jalapeños, ginger and spices.

SAFED MAAS

An ancient Rajastani delicacy. Boneless lamb cooked in a fragrant white sauce of almonds, coconut milk, ginger and cardamom.

VEGETARIAN ENTRÉES

Served with rice and choice of soup or salad 13.95

ALOO GOBI

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

ALOO MATAR

A curry of green peas and potatoes cooked with garlic, ginger and traditional spices.

BENGAN BEARTA

Mildly roasted and mashed eggplant sautéed with ginger, garlic, spices and potatoes.

BHINDI MASALA

Pieces of okra cooked in a traditional spicy onion sauce.

PALEK OR PALEK PANEER

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

ALOO CHOLE

Chickpeas and potatoes cooked in onions and garlic.

VEGETABLE JALFRAZIE

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

SAAG PANEER

Handmade paneer cheese, simmered in pureed spinach and mustard greens and flavored with fresh ginger and spices.

MATAR PANEER

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

SARSON KA SAAG

Mustard greens and spinach puree deliciously flavored with ginger and tomato.

MALAI KOFTA

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

VEGETABLE CURRY

Potatoes, eggplant, cauliflower and peas cooked in a mild sauce.

VEGETABLE MADRAS

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

PANEER MAKHANI

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

PALEK CHOLE

Spinach and chickpeas cooked in a ginger garlic sauce.

SEAFOOD ENTRÉES

Served with rice and your choice of soup or salad. 17.95

TUNA VINDALOO OR SHRIMP VINDALOO

Boneless tuna or jumbo shrimp cooked in a lightly sour and spicy sauce.

GOA SHRIMP

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

SHRIMP JALFRAZIE

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

TUNA MADRAS

Tuna fillet cooked in a spicy tomato and coconut milk based sauce.

CHICKEN ENTRÉES

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

CHICKEN TIKKA MAHKANI

Boneless chicken cooked in a spicy butter and tomato sauce.

CHICKEN MOGHLAI

Tender chunks of chicken cooked with pureed onions, traditional spices and garnished with yogurt, cashews and raisins.

CHICKEN JALFRAZIE

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

CHICKEN VINDALOO

Highly spiced chicken cooked in a lightly sour and spicy sauce.

CHICKEN TIKKA MASALA

Pieces of chicken tikka simmered in a traditional curry.

CHICKEN KORMA

Boneless pieces of chicken simmered in a creamy curry sauce.

CHICKEN TIKKA KORMA

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

THIMPHU CHICKEN

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

CHICKEN TIKKA SAAG

Boneless pieces of chicken cooked in pureed spinach and mustard green then flavored with ginger and fresh spices.

GOA CHICKEN

Boneless pieces of chicken cooked in a spicy coconut milk and cashew based sauce.

CHICKEN TIKKI KADAI

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

SIDES & CONDIMENTS

BOMBAY DAL

Lentils simmered with onions, tomatoes and cumin seed. 4

MAAH DAL

Indian black beans and red kidney beans cooked with cream tomato and butter and spiced with fresh ginger root. 4

RAITA

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

MANGO or MINT CHUTNEY 2

SIDE SALAD 2.5

EXTRA RICE Large 4 Small 3

RAW ONION & CHILI PLATE 2

SIDE SAUCES 4

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

ADDITIONALS

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

DESSERTS

KHEER

Traditional Indian rice pudding. 4

KULFI

Special Indian ice cream made of thickened milk (mango, pistachio). 4

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

Perrier 3

COFFEE 2

Regular • Decaf

JUICE 2

Cranberry • Orange • Pineapple