



LINCOLN

**HAYMARKET** 201 North 8th Street  
402.475.6118

**EAST** 4101 Pioneer Woods Drive  
402.488.0650

www.theoven-lincoln.com

## LUNCH MENU

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

## DINNER SERVED

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

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

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 3.5 Meat 4.5

### 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. 5.5

### 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

### 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

### SPINACH DIP

Fresh spinach baked with paneer, cream cheese, and Indian seasonings, served with naan crisps. 7.5

### HUMMUS

Mashed chickpeas, tahini, olive oil, and spices served with naan crisps. 6

### MULLIGATAWNY SOUP

A traditional Indian soup of pureed lentils, flavored with spices and garnished with rice and fresh cilantro. Regular 3.5 • Large 7

## INDIAN BREADS

### 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. 4

### ONION KULCHA

Naan stuffed with spiced onion and coriander. 4

### KABULI NAAN

Naan stuffed with cashews and raisins. 4.5

### 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. 4

### GARLIC NAAN

Naan seasoned with garlic. 2

### CHICKEN TIKKA BREAD

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

### SPINACH BREAD

Naan stuffed with fresh spinach, paneer, cream cheese and Indian seasoning. 4.5

## SIDE DISHES

### RAITA

Chilled yogurt salad, prepared with cucumber, tomato, and onion. 3.5

### SIDE SALAD 2

MANGO or MINT CHUTNEY 2

EXTRA RICE Large 3.5 Small 2.5

MIXED PICKLE 1.5

### RAW ONION & CHILI PLATE 2

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

### ADDITIONS

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 Tea • Chai • Darjeeling.

### SOFT DRINKS (2)

Coke • Diet Coke • Sprite • Ice Tea

### MINERAL WATER (3)

Perrier

### COFFEE (2)

Regular or Decaf

### JUICE (2)

Cranberry • Pineapple • Orange

## HOUSE FAVORITES

Served with rice and your choice of soup or salad.

### SAAG PANEER

Pieces of paneer cheese, simmered in pureed mustard greens, spinach and spices. 10

### 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.

### FISH TIKKA

Tuna fillet marinated in yogurt and fresh ground spices then cooked in the tandoor and served on rice. 12

### TANDOORI CHICKEN

Tender chicken marinated in yogurt and fresh ground spices then cooked in the tandoor. Full order 18 • Half portion 12  
*Discounts do not apply for full order.*

### 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. 12

### MIXED TANDOOR GRILL

Chicken tikka, tandoori shrimp, and malai seekh kebab served on rice. 16

## LUNCH ENTRÉES

Served with rice, soup or salad.

### CHICKEN CURRY WITH RICE

Chicken cooked with pureed onions and traditional Indian spices. 10

### 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

### GOA FISH CURRY

Tuna fillet cooked in a cashew and coconut milk based sauce. 11

### CHICKEN or LAMB VINDALOO

Highly spiced chicken or lamb cooked in a lightly sour and spicy sauce. 11/13

### CHICKEN or LAMB BIRYANI

Spiced chicken or lamb cooked with rice, raisins and cashews. 11/13

## VEGETARIAN

All entrees served with rice, soup or salad. 9

### 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-borne 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.