



LINCOLN

**HAYMARKET** 201 North 8th Street  
402.475.6118

**EAST** 4101 Pioneer Woods Drive  
402.488.0650

www.theoven-lincoln.com

**DINNER MENU**

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

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

**LUNCH SERVED**

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

\*denotes items served with mint chutney.

**SAMOSAS \***

Mildly spiced and deep fried turnovers. Vegetable 3.5 Meat 4.5

**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. 5.5

**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

**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

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. 14/16

**CHICKEN BHUNA or LAMB BHUNA**

Shredded lamb or chicken sautéed with garlic, jalapeño and cream sauce. 14/16

**SHRIMP MASALA or SALMON MASALA**

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

**SHRIMP MADRAS or SALMON MADRAS**

Jumbo shrimp or fresh salmon cooked in our spicy coconut milk based sauce. 16/19

**BHUTANESE SPECIALTY**

Seasonal vegetables cooked with fresh garlic, tomatoes, jalapenos, onion and American and Swiss cheeses: Vegetable 12 • Chicken 13 • Shrimp 16 • Salmon 19

**KHEEMA MATAR**

Ground beef cooked in masala sauce with onion, ginger, peas, jalapeños and tomatoes 14

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. 12

**CHICKEN TIKKA**

Boneless chicken 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.*

**FISH TIKKA**

Tuna fillet marinated in yogurt and fresh ground spices then cooked in the tandoor and served on rice. 15

**MALAI SEEKH KEBAB**

Tender, minced meat with ginger, green chilies, garlic, coriander and onions, rolled onto a skewer and cooked in the tandoor. 13

**TANDOORI SHRIMP**

Jumbo shrimp marinated in yogurt and fresh spices then cooked in the tandoor and served on rice. 16

**MIXED TANDOORI GRILL**

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

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. 16

**JHINGA BIRYANI**

Jumbo shrimp cooked with rice, raisins and cashews garnished with sliced egg. 16

**MUMTAZ BIRYANI**

Spiced lamb, chicken and shrimp cooked with rice, raisins and cashews garnished with sliced egg. 16

**NAVRATAN BIRYANI**

Spiced mixed vegetables cooked with rice, raisins and cashews. 10

**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. 14/16

SOUP

**MULLIGATAWNY**

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

INDIAN BREADS

All breads served with mint chutney.

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

**SPINACH BREAD**

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

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. *Discounts do not apply. 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

**VEGETARIAN**

Matar paneer, saag, aloo gobi, mixed vegetable curry, maah dal, raita, papadum, rice, naan, kheer and mango chutney. 20



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.

## LAMB ENTRÉES

Served with rice and choice of soup or salad. 16

### 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 12

### 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. 16

*Discounts do not apply on any sea food.*

### 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. 13

### 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. 3.5

### MANGO or MINT CHUTNEY 2

### SIDE SALAD 2

EXTRA RICE Large 3.5 Small 2.5

### RAW ONION & CHILI PLATE 2

### SIDE SAUCES 4

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

### ADDITIONALS

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 & chocolate). 4

### SELECTION FROM OUR DESSERT TRAY. 6

## 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

Perrier 3

### COFFEE 2

Regular • Decaf

### JUICE 2

Cranberry • Orange • Pineapple

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