



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.