



OMAHA

**Old Market**  
1010 Howard Street  
Omaha, NE 68102  
402.884.5977

**OVEN EAST**  
4101 Pioneer Woods Drive  
Lincoln, NE 68506  
402.488.0650

## APPETIZERS & SOUP

\* Denotes items served with mint chutney.

### SAMOSAS \*

Mildly spiced deep fried turnover.  
Vegetable 4 Meat 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. 6.95

### 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. 8.95

### 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. 6.95

### MULLIGATAWNY SOUP

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

## INDIAN BREADS

### 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 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. 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 spices, diced chicken  
tikka and cheese. 4.5

## SIDE DISHES

### RAITA

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

### SIDE SALAD 2.5

### MANGO or MINT CHUTNEY 2

### EXTRA RICE Large 4 Small 3

### MIXED PICKLE 2

### RAW ONION & CHILI PLATE 2

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

### ADDITIONS

Salmon. 6 • Shrimp. 5 • 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 or Darjeeling.

### SOFT DRINKS (2)

Coke, Diet Coke, Sprite, Dr. Pepper  
or Ice Tea

### MINERAL WATER (3)

Perrier

### COFFEE (2)

Regular or Decaf

### JUICE (2)

Cranberry, Grapefruit,  
Orange or Pineapple.

## LUNCH 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.

## 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. 11

### 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.

### TANDOORI CHICKEN

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

### 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. 11

### MIXED TANDOORI GRILL

Chicken tikka, tandoori shrimp, and malai  
seekh kebab served on rice. 17

## LUNCH ENTRÉES

Served with rice, soup, or salad.

### CHICKEN CURRY WITH RICE

Chicken cooked with pureed onions and  
traditional Indian spices. 12

### 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. 10.95

### GOA FISH CURRY

Tuna fillet cooked in a cashew and coconut  
milk based sauce. 12

### CHICKEN or LAMB VINDALOO

Highly spiced chicken or lamb cooked in a  
lightly sour and spicy sauce. 12/14

### CHICKEN or LAMB BIRYANI

Spiced chicken or lamb cooked with rice,  
raisins and cashews. 12/14

## VEGETARIAN

All entrees served with rice, soup, or salad. 9.95

### 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.

### 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.