



LINCOLN

**HAYMARKET**  
201 North 8th Street  
402.475.6118

**EAST**  
4101 Pioneer Woods Drive  
402.488.0650

[www.theoven-lincoln.com](http://www.theoven-lincoln.com)

**DINNER**  
5:00 - 9:00 pm, Sunday - Thursday  
5:00 - 10:00 pm, Friday - Saturday

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

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 and deep fried turnovers. Vegetable 4.95 / Meat 5.95

### PAPADUM \*

Crisp, spicy lentil wafers. 3.95

### VEGETABLE PAKORAS \*

Eggplant, cauliflower, and potatoes dipped in spiced lentil batter and deep fried. 5.95

### CHICKEN PAKORAS \*

Marinated chicken dipped in spiced lentil batter and deep fried. 6.95

### MIXED APPETIZER \*

Vegetable pakoras, chicken pakoras, papadum and samosas. Full (serves 4) 14.95 Half (serves 2) 9.95

### SHRIMP PAKORAS \*

Four jumbo shrimp dipped in spiced lentil batter and deep fried. 8.95

### KHEEMA CHOLE

Ground beef and chickpeas cooked and served with batura bread. 8.95

### CHANA MASALA

Fried chickpeas with fresh jalapenos, tomatoes, onions, cilantro and spices served with batura bread. 8.95

### SPINACH DIP

Fresh spinach baked with paneer, cream cheese, and Indian seasonings, served with naan. 8.95

### HUMMUS

Mashed chickpeas, tahini, olive oil, and spices served with naan. 7.95

### MULLIGATAWNY SOUP

A traditional Indian soup of pureed lentils flavored with spices and garnished with rice and fresh cilantro. Regular 3.95 / Large 8.95

## HOUSE FAVORITES

Served with rice and your choice of soup or salad.

### SAAG PANEER

Handmade paneer cheese, simmered in pureed spinach and mustard greens and flavored with fresh ginger & spices. 11.95

### SAAG MEAT

Tender chunks of lamb cooked in pureed spinach and mustard greens, then flavored with fresh ginger and spices. 12.95

### CHICKEN TIKKA OR LAMB MADRAS

Chicken or lamb cooked in a spiced coconut milk based sauce. Chicken 14.95 / Lamb 16.95

### CHICKEN TIKKA KORMA

Boneless pieces of chicken tikka simmered in a creamy tomato sauce. 13.95

### CHICKEN TIKKA MADRAS BIRYANI or LAMB MADRAS BIRYANI

Chicken tikka or lamb cooked in a spiced coconut milk based sauce with rice, raisins, and cashews. Chicken 14.95 / Lamb 16.95

### GOA SHRIMP

Jumbo shrimp cooked in a mild coconut milk and cashew based sauce. 16.95

## TANDOORI CUISINE

Served with rice and your choice of soup or salad.

### RESHMI KABAB

Boneless pieces of chicken marinated in a ginger garlic paste, cooked in the tandoor and served on rice. 12.95

### CHICKEN TIKKA NAAN

Boneless chicken marinated in yogurt and fresh ground spices and served with naan. 13.95

### TANDOORI CHICKEN

Tender chicken marinated in yogurt and fresh ground spices then cooked in the tandoor. Full 20.95 / Half 13.95

### FISH TIKKA

Tuna fillet marinated in yogurt and fresh ground spices then cooked in the tandoor and served on rice. 13.95

### ROTI SEEKH KABAB

Spiced minced meat kabab cooked on a skewer. Served rolled in roti bread. 12.95

### CHICKEN TIKKA WRAP

Chopped chicken tikka, tomato, cucumber, cilantro and onion drizzled with mango chutney and wrapped in naan. 12.95

### MIXED TANDOORI GRILL

Chicken Tikka, Tandoori Shrimp and Malai Seekh Kebab served on rice. 16.95

## INDIAN BREADS

All breads served with mint chutney.

### NAAN

Leavened bread freshly baked in the tandoor. 3.50

### ROTI

Unleavened whole wheat bread baked in the tandoor. 3.50

### POORI OR BATURA

Choice of deep fried roti or naan bread. 3.50

### PARATHA

Roti buttered bread baked in the tandoor. 3.50

### STUFFED PARATHA

Roti stuffed with spiced peas and potatoes. 5.95

### ONION KULCHA

Naan stuffed with spiced onion and coriander. 5.95

### KABULI NAAN

Naan stuffed with cashews and raisins. 5.95

### SHRIMP PARATHA

Roti stuffed with spiced diced shrimp, onion and cilantro. 5.95

### PANEER KULCHA

Naan stuffed with our own fresh cheese, onions and coriander. 5.95

### GARLIC NAAN

Naan seasoned with garlic. 3.95

### CHICKEN TIKKA BREAD

Naan stuffed with spiced up diced chicken tikka and cheese. 5.95

### SPINACH BREAD

Naan stuffed with spinach, paneer, cream cheese, & Indian seasoning. 5.95

## LUNCH ENTREES

Served with your choice of rice, soup or salad.

### CHICKEN CURRY WITH RICE

Chicken cooked with pureed onions and traditional Indian spices. 11.95

### LAMB CURRY WITH RICE

Lamb cooked with pureed onions and traditional Indian spices. 12.95

### KHEEMA MATAR

Ground meat cooked in masala sauce with onion, ginger, peas, jalapenos and tomato. 11.95

### GOA FISH CURRY

Tuna fillet cooked in a cashew and coconut milk based sauce. 12.95

### CHICKEN OR LAMB VINDALOO

Highly spiced chicken cooked in a lightly tart and spicy sauce. Chicken 11.95 / Lamb 13.95

### CHICKEN OR LAMB BIRYANI

Spiced chicken or lamb cooked with rice, raisins and cashews. Chicken 11.95 / Lamb 13.95

## SIDE DISHES

### RAITA

Chilled yogurt salad, prepared with cucumber, tomato and, onion. 5.00

### MANGO OR MINT CHUTNEY 2.95

### MIXED PICKLE 2.95

### SIDE SALAD 2.95

### EXTRA RICE Large 3.5 Small 2.5

### RAW ONION & CHILI PLATE 2.95

### SIDE SAUCES 5.95

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

### ADDITIONALS:

Lamb 6 / Chicken 5

Vegetables 4 / Paneer 4

## BEVERAGES

### LASSI Fresh yogurt drink. 5

Rose, Mango or Strawberry

### SOFT DRINKS 2.95

Coke, Diet Coke, Sprite, Iced Tea

### JUICE 2.95

Cranberry, Orange or Pineapple

### TEA 3

Spiced tea or Darjeeling

### CHAI 3.95

### COFFEE 3

Regular or Decaf

## VEGETARIAN ENTREES

Served with your choice of rice, soup or salad. 11.95

### 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.

\*CONSUMER ADVISORY: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.