



LINCOLN

HAYMARKET

201 North 8th Street
402.475.6118

EAST

4101 Pioneer Woods Drive
402.488.0650

www.theoven-lincoln.com

DINNER

5:00 - 9:00 pm, Tues-Thurs & Sun
5:00 - 10:00 pm, Friday - Saturday

LUNCH

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

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 5.95 / Meat 6.95

PAPADUM *

Crisp, spicy lentil wafers. 4.95

VEGETABLE PAKORAS *

Eggplant, cauliflower, and potatoes
dipped in spiced lentil batter
and deep fried. 6.95

CHICKEN PAKORAS *

Marinated chicken dipped in spiced
lentil batter and deep fried. 7.95

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. 9.95

KHEEMA CHOLE

Ground beef and chickpeas cooked
and served with batura bread. 9.95

CHANA MASALA

Fried chickpeas with fresh jalapenos,
tomatoes, onions, cilantro and spices
served with batura bread. 9.95

SPINACH DIP

Fresh spinach baked with paneer,
cream cheese, and Indian seasonings,
served with naan. 9.95

HUMMUS

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

HOUSE FAVORITES

Served with rice and your choice of soup or salad.

CHICKEN TIKKA OR LAMB MADRAS

Chicken or lamb cooked in a spiced coconut milk based sauce.
Chicken 17.95 / Lamb 20.95

CHICKEN OR LAMB BHUNA

Shredded lamb or chicken sautéed with garlic, jalapeno and cream sauce.
Chicken 18.95 / Lamb 20.95

SHRIMP OR SALMON MASALA

Jumbo shrimp or fresh Atlantic salmon cooked in our traditional sauce.
Shrimp 19.95 / Salmon 22.95

SHRIMP OR SALMON MADRAS

Jumbo shrimp or fresh salmon cooked in our spiced coconut milk based sauce.
Shrimp 19.95 / Salmon 22.95

BHUTANESE SPECIALTY

Seasonal vegetables cooked with fresh garlic, tomatoes, jalapenos, onion
and American and Swiss cheeses.
Vegetable 16.95 / Chicken 18.95 / Shrimp 19.95 / Salmon 22.95

KHEEMA MATAR

Ground beef cooked in masala sauce with onion, ginger, peas,
jalapenos and tomatoes 16.95

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. 16.95

CHICKEN TIKKA

Boneless chicken marinated in yogurt and fresh ground spices
then cooked in the tandoor and served on rice. 16.95

TANDOORI CHICKEN

Tender chicken marinated in yogurt and fresh ground spices
then cooked in the tandoor. Full 24.95 / Half 16.95

FISH TIKKA

Tuna fillet marinated in yogurt and fresh ground spices
then cooked in the tandoor and served on rice. 17.95

MALAI SEEKH KEBAB

Tender, minced meat with ginger, green chilies, garlic, coriander and onions,
rolled onto a skewer and cooked in the tandoor. 16.95

TANDOORI SHRIMP

Jumbo shrimp marinated in yogurt and fresh spices
then cooked in the tandoor and served on rice. 19.95

MIXED TANDOORI GRILL

Chicken Tikka, Tandoori Shrimp and Malai Seekh Kebab served on rice. 19.95

TREASURE OF RICE

Served with your choice of soup or salad.

HYDERABADI BIRYANI

Spiced lamb cooked with rice, raisins, and cashews. 19.95

JHINGA BIRYANI

Jumbo shrimp cooked with rice, raisins, and cashews. 19.95

MUMTAZ BIRYANI

Spiced lamb, chicken and shrimp cooked with rice, raisins and cashews. 19.95

NAVRATAN BIRYANI

Spiced mixed vegetables cooked with rice, raisins and cashews. 14.95

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 17.95 / Lamb 20.95

INDIAN BREADS

All breads served with mint chutney.

NAAN

Leavened bread freshly baked
in the tandoor. 4.50

ROTI

Unleavened whole wheat bread
baked in the tandoor. 4.50

POORI OR BATURA

Choice of deep fried roti
or naan bread. 4.50

PARATHA

Roti buttered bread baked
in the tandoor. 4.50

STUFFED PARATHA

Roti stuffed with spiced peas
and potatoes. 6.95

ONION KULCHA

Naan stuffed with spiced onion
and coriander. 6.95

KABULI NAAN

Naan stuffed with cashews
and raisins. 6.95

SHRIMP PARATHA

Roti stuffed with spiced diced shrimp,
onion and cilantro. 7.95

PANEER KULCHA

Naan stuffed with our own fresh
cheese, onions and coriander. 6.95

GARLIC NAAN

Naan seasoned with garlic. 4.95

CHICKEN TIKKA BREAD

Naan stuffed with spiced up diced
chicken tikka and cheese. 7.95

SPINACH BREAD

Naan stuffed with spinach, paneer,
cream cheese, & Indian seasoning. 7.95

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.

NON-VEGETARIAN

Rogan Josh, Chicken Curry,
Chicken Tikka, Vegetable Curry, Maah
Dal, Raita, Papadum,
Rice, Naan, Kheer, and
Mango Chutney. 30.95

VEGETARIAN

Matar Paneer, Saag, Aloo Gobi,
Mixed Vegetable Curry, Maah Dal,
Raita, Papadum, Rice, Naan,
Kheer and Mango Chutney. 27.95

*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.

LAMB ENTREES

Served with rice and choice of soup or salad. 19.95

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, jalapenos, 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 ENTREES

Served with rice and choice of soup or salad. 15.95

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.

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 spiced 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.

CHICKEN ENTREES

Served with rice and your choice of soup or salad. 17.95

CHICKEN TIKKA MAHKANI

Boneless chicken cooked in a spiced 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 tart 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 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 greens then flavored with ginger and fresh spices.

GOA CHICKEN

Boneless pieces of chicken cooked in a mild coconut milk and cashew based sauce.

CHICKEN TIKKI KADAI

Boneless chicken cooked with onions, tomatoes, garlic and jalapenos.

SIDES & CONDIMENTS

MAAH DAL

Indian black beans and red kidney beans cooked with cream, tomato and butter and spiced with fresh ginger root. 6.95

RAITA

Chilled yogurt salad, prepared with cucumber, tomato and, onion. 6.00

MANGO OR MINT CHUTNEY 2.95

MIXED PICKLE 3.95

SIDE SALAD 3.95

EXTRA RICE Large 4 Small 3

RAW ONION & CHILI PLATE 3.95

SIDE SAUCES 6.95

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

ADDITIONALS:

Lamb 7 / Chicken 6 / Shrimp 6 / Vegetables 5 / Paneer 5

DESSERTS

KHEER

Traditional Indian rice pudding. 6

KULFI

Special Indian ice cream made of thickened milk (mango or pistachio). 5

SELECTION FROM OUR DESSERT TRAY 7

Chocolate Cake & Ube Cheesecake

BEVERAGES

LASSI Fresh yogurt drink. 5.95

Rose, Mango or Strawberry

SOFT DRINKS 2.95

Coke, Diet Coke, Sprite, Iced Tea

JUICE 2.95

Cranberry, Orange

TEA 3

Spiced tea or Darjeeling

CHAI 4.95

COFFEE 3

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