

Printable Menu

India Oven Printble Menu

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Vegetable Samosa 4.25

Two deep fried crisp patties stuffed with spiced potatoes and green peas.

Sabji Pakora 4.25

Mixed vegetable fritters dipped in a batter of spiced garbanzo bean flower and fried.

Chili Pakora 4.25

Hot Chili dipped in a batter of spiced garbanzo bean flower and fried.

Paneer Pokora 6.50

Home made farmer cheese dipped in a batter of spiced garbanzo bean flower and fried.

Onion Bhaji 4.95

Chopped onion fritters dipped in a batter of spiced garbanzo bean flower and fried.

Bengan Aftab 6.50

Sliced eggplant served with special sauce on the top.

Samosa Chat 5.50

Samosa topped with tangy tamarind sauce and touch of yogurt.

Aloo Tikki 4.50

Crispy potato cake served with an intriguing mint and coriander sauce.

Chicken Pakora 6.50

Boneless chicken pieces dipped in a batter of spiced garbanzo bean flower and fried.

Chicken Samosa 6.50

Two deep-fried crisp turnover stuffed with spicy ground chicken.

Meat Samosa 6.95

Two deep fried crisp patties filled with spiced minced lamb.

Chicken Wings 8.50

Chicken wings lightly seasoned and cooked over charcoal in tandoor.

Papadum 2.00

Crispy cracker made from lentil flour.

Assorted Indian Hors’d’oeuvres 11.95

Samosa, Pakoras, Sheekh Kebab, Chicken Tikka and Papadum.

SOUPS & SALADS

Mulligatawny Soup 4.50

Delicious lentil soup with chicken broth, herbs and spices.

Daal Soup 3.95

Delicious tingling spicy lentil soup.

Tomato Soup 3.95

Special India Oven tomato soup.

Kachumber Salad 3.50

Chopped vegetable salad, mixed in mild herbs with lemon dressing.

Fresh Green Salad 3.95

Freshly tossed green salad.

TANDOORI SPECIALTIES

From the charcoal clay oven (Tandoor)

Tandoori Chicken Half 11.95, Whole 19.95

Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal in tandoor.

Chicken Tikka 17.95

Tender boneless pieces of chicken marinated in tikka sauce and barbecued on a skewer in tandoor.

Chicken Kabab 17.95

Spiced ground chicken seasoned with onions and minced herbs and broiled in the tandoor.

Sheekh Kabab 18.95

Spiced ground lamb, seasoned with onions and minced herbs and broiled in the tandoor.

Boti Kabab 18.95

Tender morsels of lamb marinated in our special recipe and broiled in tandoor.

Fish Tikka 22.95

Fish pieces, lightly dusted in herbs and spices, cooked over charcoal in the tandoor.

Tandoori Shrimps 21.95

Fresh shrimps lightly seasoned and slowly broiled over charcoal in tandoor.

Barra Kabab 24.95

Rack of lamb marinated in yogurt and spices and cooked in the tandoor.

Tandooti Mixed grill 24.95

Tandoori Chicken, Chicken Tikka, Sheekh Dabab, Boti Kabab, Tandoori Shrimp.

All our Tandoori Specialties are served sizzling.

VEGETARIAN DELIGHTS

Vegetarian Dinner 17.95

Served with choice of any one of the following Entrée with one Naan and half order of rice.

Yellow Tadka Daal* 13.95

Slow simmered split moong beans, flavored with herbs and spices.

Daal Makhni* 13.95

Creamed lentils delicately tempered and seasoned with exotic spices.

Aloo Mutter 13.95

Potatoes and peas cooked with onions, tomatoes and spices.

Paneer Tikka Masala* 13.95

Pieces of fresh farmers cheese cooked in tomatoes, onion and butter sauce.

Paneer Jalfrazie 13.95

A delicious combination of homemade farmers cheese, tomatoes, green peppers and onions, enhanced with fresh spices.

Jeera Aloo 13.95

Baby potatoes dry sautéed with cumin seeds, onions and cayenne pepper.

Aloo Gobi Masala 13.95

Cauliflower and potatoes cooked with onions, tomatoes and spices.

Palak Paneer 13.95

Spinach and farmers cheese cooked with onions, tomatoes and a variety of herbs and spices.

Channa Masala 13.95

Chickpeas, onions and tomatoes cooked in a thick sauce.

Mutter Paneer 13.95

Garden peas gently cooked with farmer's cheese and spices.

Mushroom Mutter 13.95

Mushroom and peas cooked with onion, tomatoes and spices.

Began Bharta 13.95

Whole eggplants partially cooked on skewers in the tandoor, then chopped and mixed with tomatoes and onions.

Malai Kofta 13.95

Mixed vegetable balls cooked with onion and tomatoes in a creamy sauce.

Navaratan Korma 13.95

Varieties of fresh vegetables, farmer's cheese, herbs and nuts in a creamy sauce.

Mixed Vegetable Curry 13.95

Combination of selected vegetables in a curry sauce.

Bhindi Bhaji 13.95

Okra cooked with onion, tomatoes and spices.

* Items marked with a * can be prepared as Jain food when available

SEAFOOD WONDERS

Prawn Dinner 22.95

Served with choice of any one of the following Prawn Entrée with one Naan and half order of rice.

Prawn Karahi 18.95

Prawns stir-fried with bell peppers, onions, tomatoes and spices.

Prawn Curry 18.95

Prawns smothered with Indian condiments and onion gravy.

Prawn Vindaloo 18.95

A specialty of Goa. Prawns and potatoes cooked in a thick and hot curry sauce.

Prawn Korma 18.95

Prawns in a cream sauce with cashews, coconut, almonds and raisins.

Prawn Tikka Masala 18.95

Prawns cooked in a thick tomato, onion and butter sauce.

Prawn Saag 18.95

Prawns cooked with spiced spinach and cream.

Fish Curry 19.95

Fish cooked in onions and tomato sauce with exotic spices.

Goa Fish Curry 20.95

Fish cubes lightly cooked in coconut sauce and spices.

Fish Tikka Masala 21.95

Fish cubes cooked with thick tomato, onion and butter sauce.

(Fixed portions and no substitutions please)

Vegetarian Thali 19.50

A taste adventure of Palak Paneer and Channa Masala dishes served with Daal Makhni, Rice, one Naan, Pakoras, Raita and Kheer.

Non-Vegetarian Thali 22.50

Sample scintillating curries of chicken, shrimp and lamb with rice, one Naan, raita and kheer.

EXOTIC LAMB

Lamb Dinner 22.95

Served with choice of any one of the following Entrée (except Lamb Chop Masala) with one Naan and half order of rice.

Rogan Josh 18.95

Lamb cubes cooked in freshly ground spices and tomato gravy.

Lamb Vindaloo 18.95

A specialty of Goa. Lamb pieces and potatoes cooked in a thick and hot curry sauce.

Lamb Tikka Masala 18.95

Marinated lamb pieces broiled in tandoor and cooked in a thick tomato, onion and butter sauce.

Lamb Saag 18.95

Tender lamb cooked in freshly spiced spinach.

Lamb Korma 18.95

Mildly spiced lamb cubes in a cream sauce with coconut, cashews, almonds and raisins.

Lamb Karahi 18.95

Cubes of lamb stir-fried with bell peppers, onions, tomatoes and spices.

Lamb Keema 18.95

Ground lamb and green peas cooked in curry sauce.

Lamb Chop Masala 24.95

Prepared as requested.

Goat (Mutton) 18.95

Tender lean flavorful lamb chops cooked in a blend of traditional Indian herbs and spices.

DELICIOUS CHICKEN

Chicken Dinner 10.95

Served with choice of any one of the following Entrée with one Naan and half order of rice.

Chicken Makhani 16.95

Boneless Tandoori chicken cooked with chopped tomato and butter.

Chicken Vindaloo 16.95

A specialty of Goa. Chicken cubes and potatoes cooked in a thick hot curry sauce.

Chicken Tikka Masala 16.95

Tender boneless chicken pieces broiled in tandoor and cooked in a thick tomato, onion and butter sauce.

Chicken Saag 16.95

Chicken cubes cooked in freshly spiced spinach.

Chicken Jalfrazie 16.95

Tender boneless chicken cooked with bell peppers, tomatoes and onion.

Chicken Curry 16.95

Boneless white meat chicken cooked in light gravy.

Chicken Korma 16.95

Boneless chicken cooked in cream sauce with coconut, cashews, almonds and raisins.

Chicken Karahi 16.95

Tender cubes of chicken stir-fried with bell pepper, onions, tomatoes and spices.

Tamarind Chicken 16.95

Sautéed boneless chicken served with spicy tamarind sauce. Please ask for the availability of Halal meat for goat, boneless chicken and lamb dishes.

ACCOMPANIMENTS

Raita 3.95

A tangy mixture of cucumber and carrots in fresh home made yogurt.

Onion Salad 2.95

Onions with mild herbs, green chili and lemon

Mango Chutney 2.95

Mixed Pickles 2.95

INDIAN BREADS

Naan 2.95

Teardrop shaped white bread baked by slapping it quickly on the sides of the tandoor.

Tandori Roti * 3.25

Round shaped whole-wheat soft bread pan grilled.

Poori 3.95

Whole-wheat deep fried puffy bread.

Paratha* 4.25

Multi-layered whole wheat bread baked in the tandoor.

Aloo Paratha 5.50

Multi-layered whole wheat bread filled with potatoes and baked in the tandoor.

Veggie Paratha 5.50

Multi-layered whole wheat bread filled with chopped vegetables and baked in the tandoor.

Garlic Naan 4.50

White bread baked in tandoor and topped with garlic.

Cheese Naan 5.50

White bread stuffed with boneless chicken and mild spices and baked in the tandoor.

Kabuli Naan 5.50

White bread filled with nuts, raisin and cherries and baked in tandoor.

Chicken Naan 5.50

White bread filled with nuts, raisin and cherries and baked in tandoor.

Onion Kulcha 4.50

White bread stuffed with onions and baked in tandoor.

Keeman Naan 5.50

White bread filled with minced lamb meat with mild spices and baked in tandoor.

Items marked with a * are acceptable as Jain food.

DELICIOUS RICE DISHES

Vegetable Biryani 15.95

Basmati rice cooked with vegetables and garnished with nuts.

Chicken Biryani 18.95

Basmati rice cooked with boneless chicken and garnished with nuts.

Lamb Biryani 20.95

Basmati rice cooked with cubed lamb and garnished with nuts.

Shrimp Biryani 21.95

Basmati rice dish prepared with shrimps and garnished with nuts.

Pullao Rice Full 4.95 Half 2.95

Basmati rice with touch of peas.

DESSERT DELIGHTS

Kulfi 4.95

Home made ice cream with pistachios.

Ras Malai 4.95

A delightful pudding made from homemade cheese. Served cold with sweetened milk.

Kheer 4.95

Cardamon-flavored rice pudding garnished with nuts.

Gulab Jamun 4.95

Made with dry milk and cottage cheese balls, deep-fried and dipped in sugar syrup.

BEVERAGES

Lassi (Sweet or Salted) 3.95

Home made yogurt drink served sweet or salted.

Mango Lassi 4.25

Homemade yogurt drink with mango pulp.

Soft drinks 2.50

Indian Masala Tea (no refills) 3.50

Tea leaves boiled with cardamom, cinnamon and herbs.

Coffee 2.50

Perrier Water (Sparkling water) 5.50

Bottle Water 1 Litre 4.50, Half Litre 2.50

All our specialties are spiced according to your taste of mild, medium, hot or very hot.

* Menu and Menu pricing are subject to change without prior notice.