

## LAMB SPECIALTIES

### All Entrees Served With Basmati Rice

61. Lamb Rogan Josh	15.95
Aromatic lamb chunks cooked with yogurt, onion, tomato and mild spices	
62. Lamb Tikka Masala	16.95
Clay oven grilled lamb cubes in creamy tomato sauce	
63. Lamb Saag	15.95
Lamb cooked with mild spinach sauce	
64. Keema Mutter	16.95
Ground lamb with green peas seasoned with spices	
65. Lamb Korma	16.95
Lamb soaked in special almond and saffron sauce	
66. Lamb Vindaloo	16.95
Lamb and potatoes in Goan style, hot and tangy sauce	
67. Lamb Karahi	15.95
Lamb sauteed with onion, bell peppers, tomatoes and special spices	
68. Dal Meat	15.95
Lamb cooked in aromatic lentils and herbs	

## SEAFOOD SPECIALTIES

### All Entrees Served With Basmati Rice

69. Shrimp Kabab Masala	17.95
Clay Oven grilled shrimp in a creamy tomato sauce	
70. Balti Shrimp Curry	16.95
Shrimp cooked in Indian spices, tomato and yogurt	
71. Shrimp Korma	17.95
Shrimp soaked in a special almond and saffron sauce	
72. Shrimp Karahi	16.95
Shrimp sauteed with onion, bell peppers, tomatoes and special spices	
73. Shrimp Vindaloo	16.95
Shrimp and potatoes in Goan style, hot and tangy sauce	
74. Shrimp Saag	16.95
Shrimp cooked in a mild spinach sauce	
75. Clay Oven Fish Curry	16.95
Fish sauteed with mustard seeds, curry leaves, coconut and tomato sauce	
76. Goan Fish Curry	18.95
Goan style fish cooked in tangy tomato gravy, flavored with a touch of coconut milk	
77. Fish Tikka Masala	17.95
Clay Oven grilled fish in a creamy tomato sauce	

## BASMATI KHAZANA

78. Pulao	6.95
Basmati rice cooked with green peas, nuts and herbs	

79. Jeera Rice	2.95
Roasted cumin seeds with basmati rice	

**Biryani** Luscious recipes made with basmati rice, meat/vegetable and an array of spices served with Raita.

80. Vegetable Biryani	13.95
81. Chicken Biryani	14.95
82. Lamb Biryani	15.95
83. Shrimp Biryani	16.95

## BEVERAGES

84. Clay Oven Masala Tea (No Refills)	2.95
Homemade Indian tea with cardamom, ginger and milk boiled with tea leaves	
85. Coffee (Regular or Decaffeinated)	2.50
86. Clay Oven Indian Coffee	3.95
87. Lasi (Salty, Sweet or Mango)	3.95
88. Soft Drinks (Free Refills)	1.95
Coke, Diet Coke, Ice Tea, Sprite, Lemonade, Fanta, Pepsi	
89. Bottled Mineral Water	2.50 4.00
90. Sparkling Water	2.50 4.00

## HOUSE SPECIAL DESSERTS

91. Rasmalai	3.95
Sweet spongy, cottage cheese dumplings	
92. Gulab Jamun	3.95
Dry milk balls soaked in honey syrup	
93. Kheer	2.95
Rice pudding flavored with cardamom	
94. Kulfi	3.95
Traditional Indian ice cream (Pista, Malai, Mango)	

**18% Gratuity will be added for parties of more than 5 people**



**INDIA**  
**CLAY OVEN**  
Fine Indian Cuisine

Open 7 Days a Week  
Lunch Buffet: 11:00 - 3:00 pm  
Dinner: 5:00 - 11:00 pm

**Catering For All Occasions**  
**Beer and Wine**

Vista Plaza  
2005 W. Hwy 76, Ste. 209  
Branson, MO 65616  
Phone: 417-973-0044  
Fax: 417-973-0041

**Please Note:** You can place orders as Mild, Medium or Hot spices. Please also mention any allergies to food. We shall not be responsible for any allergy to any person of any food served.

## APPETIZERS

- |   |       |
|---|-------|
| 01. Vegetable Samosa  | 3.95  |
| Crispy turnover with seasoned potatoes and green peas   |       |
| 02. Vegetable Pakora  | 3.95  |
| Crispy vegetable fritters fried in a gram flour batter  |       |
| 03. Aloo Tikki  | 3.95  |
| Spicy deep fried potato patties served with green and tamarind sauce  |       |
| 04. Paneer Pakora   | 4.95  |
| Deep fried blend of Indian cheese and traditional spices  |       |
| 05. Samosa Chat   | 6.95  |
| Deep fried crispy samosa with robust flavor of ginger. Served on a bed of curried chickpeas and chutneys  |       |
| 06. Clay Oven Special Vegetable Platter   | 8.95  |
| Vegetable fritters, fried in a gram batter with samosa  |       |
| 07. Lasoni Gobi   | 9.95  |
| Batter fried cauliflower, garlic, onion sauteed in a tangy sauce  |       |
| 08. Chicken Tikka   | 12.95 |
| Tender pieces of chicken marinated in spices and yogurt, cooked on skewers in our Clay Oven and served with salad tray with green pepper, onion and pieces of lemon |       |

## SOUPS, SALADS AND SIDES

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|---|------|
| 09. Mulligatawny Soup   | 3.95 |
| Supreme blend of lentil and chicken cubes cooked to perfection and seasoned with cilantro |      |
| 10. Dal Soup  | 3.95 |
| Seasoned lentil soup, served hot with cilantro  |      |
| 11. Tomato Soup   | 3.95 |
| Soup made from tomatoes with a touch of Indian spices                                     |      |
| 12. Clay Oven Green Salad   | 3.95 |
| Healthy lettuce, tomato, onion - Your choice Ranch or Italian                             |      |
| 13. Raita   | 2.50 |
| Yogurt with cucumber, cumin seeds and fresh coriander                                     |      |
| 14. Sweet Mango Chutney   | 2.50 |
| 15. Spicy Pickle  | 2.50 |
| 16. Pappadam  | 1.95 |
| Thin, crispy papadam cooked in our Clay Oven  |      |

## BREAD SPECIALTIES

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|---|------|
| 17. Naan                                    | 2.95 |
| White flour bread cooked in our Clay Oven   |      |
| 18. Garlic Naan                             | 3.95 |
| Bread topped with garlic                    |      |
| 19. Onion Kulcha                            | 3.95 |
| Onion stuffed bread cooked in our Clay Oven |      |
| 20. Cheese Naan                             | 4.95 |
| Bread stuffed with cheese                   |      |
| 21. Chicken Tikka Naan                      | 4.95 |
| Bread stuffed with chicken tikka            |      |

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|---|------|
| 22. Lamb Keema Naan                                       | 4.95 |
| Bread stuffed with ground lamb baked in our Clay Oven     |      |
| 23. Kabuli Naan   | 3.95 |
| Bread stuffed with cashews, pistachios, raisins and dates |      |
| 24. Roti  | 2.95 |
| Whole wheat bread baked in our Clay Oven                  |      |
| 25. Paratha   | 3.95 |
| Multi layered whole wheat bread baked in our Clay Oven    |      |
| 26. Aloo Paratha  | 3.95 |
| Potatoes stuffed inside baked whole wheat bread           |      |
| 27. Spinach Paratha                                       | 4.95 |
| Bread stuffed with spinach and herbs                      |      |

## VEGETABLE SPECIALTIES

### All Entrees Served With Basmati Rice

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|---|-------|
| 28. Palak Paneer  | 13.95 |
| Homemade cheese cubes in mild spinach   |       |
| 29. Paneer Tikka Masala   | 14.95 |
| Homemade cheese in a creamy tomato sauce  |       |
| 30. Dal Tadka   | 12.95 |
| Yellow lentils cooked with cumin seeds, tomato and garlic                           |       |
| 31. Dal Makhani   | 13.95 |
| Black lentils slow cooked with aromatic herbs and spices                            |       |
| 32. Channa Masala   | 12.95 |
| Chickpeas and tomato in freshly ground spices                                       |       |
| 33. Aloo Mutter   | 12.95 |
| Potatoes, green peas and spices in a creamy sauce                                   |       |
| 34. Aloo Gobi   | 13.95 |
| Potatoes, cauliflower, tomatoes and ginger  |       |
| 35. Jeera Aloo  | 13.95 |
| Potatoes, sauteed cumin seeds, with garlic and ginger                               |       |
| 36. Malai Kofta   | 14.95 |
| Minced vegetable dumpling in creamy tomato, onion sauce                             |       |
| 37. Mix Vegetable Curry   | 13.95 |
| Seasonal vegetables cooked with onion and tomato sauce                              |       |
| 38. Mutter Paneer   | 14.95 |
| Homemade cheese cubes and green peas in creamy sauce                                |       |
| 39. Paneer Karahi   | 14.95 |
| Fresh homemade cheese sauteed with onion, bell pepper, tomatoes and special spices. |       |
| 40. Baingan Bharta  | 13.95 |
| Smoked eggplant puree, green peas and ginger  |       |
| 41. Navaratan Korma   | 14.95 |
| Fresh vegetables cooked with a creamy cashew sauce                                  |       |
| 42. Paneer Bhurji   | 14.95 |
| Indian cheese grated with mild spices   |       |
| 43. Aloo Saag   | 12.95 |
| Fresh potato cubes in mild spinach puree  |       |

## TANDOORI

### All items served with Butter Naan

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|---|-------|
| 44. Chicken Tandoori  | 15.95 |
| Chicken marinated with yogurt and spices                          |       |
| 45. Chicken Tikka   | 14.95 |
| Chicken marinated with yogurt and mild spices                     |       |
| 46. Seekh Kabab   | 17.95 |
| Minced lamb with aromatic herbs                                   |       |
| 47. Shrimp Tandoori   | 17.95 |
| Jumbo shrimp marinated in yogurt and mild spices                  |       |
| 48. Clay Oven Mix Grill   | 20.95 |
| Tandoori chicken, chicken tikka, sheekh kabab and shrimp tandoori |       |
| 49. Fish Tikka  | 18.95 |
| See bass marinated in a mixture of aromatic herbs                 |       |
| 50. Ginger Chicken  | 15.95 |
| Boneless chicken cubes marinated in fresh chopped ginger          |       |

## CHICKEN SPECIALTIES

### All Entrees Served With Basmati Rice

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|---|-------|
| 51. Chicken Curry   | 14.95 |
| Boneless chicken cooked with onion and tomato sauce                               |       |
| 52. Chilli Chicken  | 16.95 |
| Boneless chicken cooked with flavorful chilli                                     |       |
| 53. Chicken Tikka Masala  | 15.95 |
| Chicken tikka chunks in thick tomato, onion and butter sauce                      |       |
| 54. Chicken Karahi  | 16.95 |
| Boneless chicken sauteed with onion, bell peppers, tomatoes and special spices    |       |
| 55. Butter Chicken  | 15.95 |
| Red meat of Tandoori chicken in fenugreek leaves cooked with creamy tomato sauce  |       |
| 56. Chicken Vindaloo  | 15.95 |
| Chicken and potatoes in Goan style, hot and tangy sauce                           |       |
| 57. Chicken Saag  | 15.95 |
| Chicken cooked in a mild spinach puree  |       |
| 58. Chicken Jalfrezi  | 16.95 |
| Stir fried chicken sauteed with onion, bell peppers and tomatoes in a tangy sauce |       |
| 59. Chicken Korma   | 16.95 |
| Chicken cooked with a creamy cashew sauce   |       |
| 60. Chicken Delhi Special Masala  | 16.95 |
| Garlic, chicken with tomatoes and green pepper spices and cooked in karahi sauce  |       |

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