

Vegetarian Specialties

Served with Basmati rice. All dishes made mild, medium or hot on request.

Vegetable Curry

Mixed fresh vegetables cooked in curry sauce & seasonings.
\$13.95

Matar Paneer

Cubes of cheese with peas & nuts cooked in our own blend of seasonings and herbs in a curry sauce.
\$13.95

Malai Kefta

Homemade balls of cheese, nuts & raisins cooked in a special creamy sauce.
\$13.95

Palak Paneer

Homemade cubes of cheese cooked with spinach & seasonings.
\$13.95

Mushroom Curry

Delicate mushrooms cooked with tomatoes & peas in curry sauce.
\$13.95

Alu Gobbi

Cauliflower cooked with potatoes & seasonings in a light sauce.
\$13.95

Bhindi (Okra) Masala

Tender okra sautéed with onions, tomatoes, red & green peppers, seasonings and finished with a touch of curry sauce.
\$13.95

Baighan Bhartha

Eggplant baked in our Tandoori oven and cooked with peas, onions, tomatoes & seasonings.
\$13.95

Alu Matar

Fresh potatoes cooked with peas & tomatoes in a special sauce.
\$13.25

Chana Masala

Chickpeas cooked with potatoes & tomatoes in special curry sauce.
\$13.25

Dal Makhni

Three different beans cooked with creamy curry sauce & tomatoes.
\$13.25

Biryani Specialties

Basmati Rice Specialties. All dishes made mild, medium or hot on request.

Mixed Biryani

Saffron Basmati rice mixed with lamb, beef, chicken & vegetables, flavored with exotic seasonings.
\$15.95

Mughal Biryani

Basmati rice with saffron cooked with chicken, eggs, nuts & vegetables.
\$13.95

Lamb or Beef Biryani

Delicately cooked meat with eggs, nuts, vegetables & saffron Basmati rice.
\$13.95

Vegetable Biryani

Mixed vegetables cooked in seasonings with nuts & saffron Basmati rice.
\$12.95

Misti Muk Desserts

Homemade Sweets

Fruit Custard

Hand-cut fresh fruits with homemade sweet yogurt and a touch of cream.
\$5.75

Kulfi

Homemade ice cream with almonds, pistachios & cardamom.
\$3.95

Gulab Jamon

Made with dry milk & homemade cheese balls fried and soaked in a warm sugar syrup.
\$3.95

Kheer

Rice pudding with cardamom, pistachios & almonds.
\$3.75

Mango Ice Cream

Homemade ice cream blended with mango.
\$3.50

Rasmalai

Homemade cheese balls soaked in a sweet cream sauce.
\$5.75

Beverages

Coffee, Masala Hot Tea, Iced Tea and Soft Drink refills are free.

Mango Milk Shake

Sweet mango pulp blended with milk and vanilla ice cream.
\$5.00

Mango Lassi

Refreshing cold drink made from yogurt & sweet mango pulp.
\$4.25

Lassi (sweet)

Yogurt drink.
\$2.95

Lassi (salty)

Yogurt drink.
\$2.95

Perrier

\$2.95

Pepsi, Diet Pepsi, Sierra Mist, Diet Dr. Pepper, Club Soda, Tonic Water

\$2.25

Guava/Mango Juice

\$2.25

Coffee

\$1.95

Masala Hot Tea

Indian black tea with special seasonings.
\$1.95

Iced Tea

\$1.95

Bottled Water

\$1.95

indian oven

Carry Out Dinner Menu



Our goal is to provide each of our guests a total quality dining experience. Only the finest ingredients from the Far East to North America are used to create each exciting dish. Providing you with outstanding service, quality food and good value is our objective. We welcome you to Indian Oven.

You are invited to visit our website: indianoven.com

A 20% gratuity will be added to parties of six or more.

Indian Oven

427 East Main Street, 614.220.9390

Lunch

Monday through Friday 11:30 am – 2:00 pm

Dinner

Monday through Thursday 5:00 pm – 10:00 pm

Friday 5:00 pm – 11:00 pm

Saturday 1:00 pm – 11:00 pm

Sunday 5:00 pm – 9:00 pm

Appetizers

Chicken or Lamb Shish Kabob

Ground meat with ginger, garlic, onion, seasonings & herbs, roasted to perfection in our clay oven served with a salad of cucumber, tomato and onion.
\$9.95

Alu Chop (Potato Patty)

Crushed potatoes and sautéed onion coated with seasoned bread crumbs and baked to a golden brown. Served with tamarind chutney.
\$8.25

Makhni Bread

Naan dough stuffed with onion, paneer, chopped chicken tikka & seasonings, baked and served with mango chutney.
\$7.95

Fresh Vegetable Pakoras

Made of mixed vegetables battered in graham flour and ground beans fried and served with coriander chutney.
\$6.25

Mughli Paratha

Paratha stuffed with mildly-seasoned chopped lamb, peas, eggs, chopped onions & green peppers, then baked.
\$5.95

Samosa

Homemade triangular pastries made of white flour stuffed with seasoned potatoes and peas, served with coriander chutney.
\$4.95

Soup and Salad

Onion Salad

Fresh cut onion, tomatoes, cilantro & cucumbers with seasonings.
\$5.95

Dal Soup

Made of lentils with mild seasonings.
\$4.95

Tomato Soup

Made of fresh tomatoes cooked with seasonings & cream.
\$4.95

Garden Salad (No Dressing)

Fresh lettuce with onions, tomatoes & cucumbers with seasonings & lemon wedge.
\$3.95

Breads and Condiments

All of our breads are baked fresh in a clay oven when you order.

Peshwari Naan

Naan stuffed with coconut, raisins & ground cashews.
\$5.95

Paratha (crispy and soft)

Made of whole-wheat flour and butter then baked.
\$4.25

Roti

Made of whole-wheat flour (thick).
\$2.95

Tandoori Naan

White flour Tandoori-style Indian bread.
\$2.75

Plain Rice

Plain Basmati rice with cumin & bay leaf.
\$2.50

Chapatti

Made of whole-wheat flour (thin).
\$2.50

Raita

Plain yogurt mixed with seasonings & vegetables.
\$2.25

Mango Chutney (sweet & mild)

\$1.50

Tamarind Chutney (sweet & spicy)

\$1.50

Coriander Chutney

Fresh sauce made with coriander.
\$1.50

Lemon Pickle, Mango Pickle or Mixed Pickle

\$1.50

Papadom

\$.75

Alu Paratha

Made of whole-wheat flour stuffed v with seasoned potatoes & baked.
\$4.75

Tandoori Keema Naan

Tandoori-style Indian bread stuffed with cooked minced lamb & chopped onions.
\$4.75

Tandoori Onion or Garlic Naan

White flour naan stuffed with your choice of minced onion or garlic.
\$4.50

House Specialties

House specials served with Basmati rice. All dishes made mild, medium or hot on request.

Roasted Lamb Shank

Two big pieces of lamb shank, marinated then slow roasted in a thick curry sauce, topped with red and green peppers.
\$22.95

Goat Rezala

Spring goat meat (with bone) marinated & sautéed with ginger garlic with special seasonings & curry sauce.
\$19.99

Lamb, Beef or Chicken Kori

Your choice of one of the above meats sautéed with butter, special seasoning, roasted tomatoes, onions & peppers.
\$16.95

Lamb, Beef or Chicken Dansak

Your choice of one of the above meats cooked with blended special seasonings, tomatoes, onions, peppers & dal (lentils).
\$16.95

Vegetable Navratan Korma

Fresh mixed vegetables cooked with raisins, coconut, nuts & finished with a creamy curry sauce.
\$14.95

Shahi Paneer

Homemade cheese cubes cooked in a special creamy sauce with nuts and finely cut roasted onions, tomatoes & seasonings.
\$14.95

Tandoori Specialties

Served with Basmati rice. All dishes made mild, medium or hot on request.

Tandoori Shrimp (no sauce)

Juicy fresh water shrimp marinated in seasonings, herbs & special Tandoori masala, then roasted to perfection in our clay oven. Served on top of House Salad.
\$17.95

Tandoori Chicken Makhni (butter chicken)

Finely cut Tandoori Chicken Tikka sautéed in butter and cooked with blended tomatoes in cream sauce and finely grated cashews.
\$15.95

Meat Specialties

Served with Basmati rice. All dishes made mild, medium or hot on request.

Beef or Lamb Masala

Cubes of meat cooked with exotic seasonings, chopped hard-boiled eggs, onions, tomatoes, peppers & potatoes.
\$15.95

Beef or Lamb Korma

Tender meat cubes cooked with seasonings, cream, nuts & chopped hard-boiled eggs.
\$15.95

Beef or Lamb Vindaloo

Tender cubes of meat with tomatoes, potatoes & vinegar cooked in our special spicy curry sauce.
\$15.95

Platters

Oven Sizzling Tandoori Platter

Tandoori Chicken, Tandoori Shrimp and Chicken Tikka, all roasted to perfection in our clay oven. Served on top of roasted peppers and onions. Includes Naan.
\$22.95

Seafood Specialties

Served with Basmati rice. All dishes made mild, medium or hot on request.

Salmon Bengali Style

7-8 oz Fresh salmon filet marinated in our special house seasonings & then pan-sautéed & topped with special mixed vegetable curry.
\$20.95

Shrimp Masala (sweet fresh water)

Shrimp cooked with potatoes, ginger, garlic, onions, tomatoes, peppers and seasonings finished with a curry sauce.
\$19.95

Tandoori Chicken Tikki Masala

Chicken cubes marinated in herbs, seasonings & yogurt and then roasted in our clay oven and cooked with peppers, onions, tomatoes & potatoes.
\$15.95

Tandoori Chicken Tikka (no sauce)

Chicken cubes marinated in herbs, seasonings & yogurt and then roasted to perfection in our clay oven.
\$13.95

Beef or Lamb Spinach

Tender cubes of meat cooked with fresh spinach in curry sauce.
\$15.95

Chicken Vindaloo

Chicken, potatoes & tomatoes, cooked with our special spicy vinegar sauce.
\$15.50

Chicken Masala

Tender chunks of chicken cooked with chopped hard-boiled eggs, green peppers, tomatoes and potatoes cooked in our special curry sauce.
\$15.50

Chicken Spinach

Chicken cubes cooked with fresh spinach in curry sauce.
\$14.95

Non-Vegetarian Platter

Consists of Tandoori Chicken, Basmati Rice, Naan, Raita and your choice of Lamb, Beef, Chicken or Vegetable Curry.
\$21.95

Tropical Shrimp (sweet fresh water)

Shrimp cooked with seasonings, coconut milk, cashew nuts & egg in a curry sauce.
\$19.95

Tuna Spinach (subject to availability)

Yellowfin tuna pan-sautéed in ginger & garlic, topped with spinach curry.
\$19.95

Shrimp Spinach (sweet fresh water)

Fresh water shrimp cooked with ginger, garlic & spinach with curry sauce.
\$19.95

Chicken Tandoori, half (no sauce)

Chicken marinated in herbs, seasonings & yogurt and then roasted to perfection in our clay oven.
\$8.95

Chicken Korma

Tender chunks of chicken cooked with nuts, chopped hard-boiled eggs and a special blend of seasonings and cream.
\$14.95

Chicken Shahbagh

Chicken with mushrooms, nuts & chopped hard-boiled eggs cooked in our special creamy sauce.
\$14.95

Chicken Curry

Chicken cubes cooked in a special blend of seasonings and curry sauce.
\$13.95

Beef or Lamb Curry

Tender cubes of meat cooked with a special blend of seasonings.
\$13.95

Vegetarian Platter

Consists of Dal Makhni and your choice of two vegetable curries, Basmati rice, Naan & Raita
\$21.95

Tropical Talapia (subject to availability)

Talapia filet pan-sautéed and topped with vegetable curry & coconut milk.
\$18.95

Shrimp Curry (sweet fresh water)

Shrimp cooked in a special curry sauce with ginger & garlic.
\$17.95