

indian oven

Carry Out Lunch 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: indianovent.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

Garden Salad (No Dressing)

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

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

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

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

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

Lunch Specialties

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

Salmon Bengali Style

4-5 oz. Fresh salmon filet marinated in our house seasonings, pan-sautéed & topped with special mixed vegetable curry.
\$13.95

Tandoori Chicken Tikki Masala

Chicken cubes marinated in herbs, seasonings & yogurt, roasted in our clay oven and then cooked with peppers, onions, tomatoes & potatoes.
\$10.25

Chicken, Lamb or Beef Spinach

Tender cubes of meat cooked with fresh spinach in curry sauce.
\$10.25

Chicken, Lamb or Beef Korma

Tender chunks of meat cooked with seasonings, cream, nuts & eggs.
\$10.25

Chicken, Lamb or Beef Masala

Cubes of meat cooked with seasonings, eggs, onions, tomatoes, peppers & potatoes.
\$10.25

Chicken Roll-Up

Grilled chicken marinated with seasonings & rolled in Naan bread with lettuce, tomato, onion, mayonnaise and homemade sweet & sour sauce. Served with a cup of Dal Soup.
\$9.95

Vegetable Curry

Mixed vegetables cooked in curry sauce & seasonings.
\$9.95

Dal Makhni

Three different beans cooked with creamy curry sauce & tomatoes.
\$9.95

Misti Muk Desserts

Homemade Sweets

Fruit Custard

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

Rasmalai

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

Chicken, Lamb or Beef Curry

Tender cubes of meat cooked with a special blend of seasonings.
\$9.95

Baigan Bhartha

Eggplant baked in our Tandoori oven cooked with peas, onions, tomatoes & seasonings.
\$9.95

Palak Paneer

Homemade cubes of cheese cooked with spinach & seasonings.
\$9.95

Alu Matar

Fresh potatoes cooked with peas & tomatoes in a special sauce.
\$9.95

Kheer

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

Mango Ice Cream

Homemade ice cream blended with mango.
\$3.50

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