



clay pit

## Appetizers

### Samosas

Golden-fried, flaky pastry puffs filled with your choice of ingredients

🍷 Vegetable 4.5 Chicken 5.5  
Beef & Corn 5.5 Duo 5.5 Trio 7.5

### 🍷 Clay Pit Pakoras

Chick pea & cumin battered pakoras  
Vegetable 4 Chicken 5

### Curry Crab Cakes

Gulf-coast crab mixed with potatoes, scallions, cilantro & fresh ground spices 6

### 🍷 Batata Cham

Delicately spiced potato patty, pan-seared until crisp on the outside 3.5

### Curried Mussels

A Clay Pit signature of fresh mussels, simmered in an aromatic garlic red wine curry sauce 8.5

### Coriander Calamari

Crushed coriander-breaded calamari, flash-fried & served with a creamy garlic-cilantro sauce 7

### Tandoori Bites

Roasted in our clay oven & served with a side of our Tikka Masala Sauce  
Vegetable 5.5 Chicken 6.5 Shrimp 7.5

### Spicy Kebab

Desi-spiced & roasted in our clay oven  
Chicken 7 Lamb 8

## Soups & Salads

### 🍷 Taj Mahal Soup

Blend of roasted lentils & vegetables with a quick tempering of cumin 3.5

### Mulligatawny Soup

Delicately spiced vegetables, apples & chicken breast with a hint of lemon 4

### Desi Cucumber Salad

Sliced cucumbers, red onions & tomatoes served in a zesty house dressing, garnished with cilantro & a dash of masala seasoning 4

### Green Garden Salad

Crisp, seasonal greens & vegetables served with your choice of dressing 4.5

### Caesar Salad

Fresh cut romaine tossed in a creamy caesar dressing with parmesan cheese & a sprinkle of fresh herbs Side 4.5 Dinner 6

Tandoori Chicken Caesar 9 Tandoori Shrimp Caesar 11

Pan-Seared Salmon Caesar 11.5

## Breads

Fresh bread baked in the Tandoor

Naan 1.5

Garlic & Basil Naan 2.5

Onion & Cilantro Naan 2

Aloo Naan \*

Stuffed with seasoned potatoes & peas 2.5

Palak Paneer Naan \*

Fresh chopped spinach & paneer cheese 3

Peshwari Naan \*

Stuffed with nuts, raisins & cherries 3

Jalapeño & Cream

Cheese Naan 4

Three Cheese Naan\* 3.5

🍷 Tandoori Roti

Unleavened wheat bread 1.5

Lachcha Parantha

Layered wheat bread with fennel 2.5

Chicken Naan\*

Minced chicken & herbs 3.5

\*Selections available with whole wheat flour

🍷 Vegan items

17% service charge for all parties of 5 or more. No split checks allowed.

# Specialties of the House

**\*\*Entrees served with basmati rice\*\***

## Khuroos-E-Tursh

Medallions of chicken-breast stuffed with seasoned spinach, mushrooms, onions & cheese, simmered in a rich cashew-almond cream sauce 15

*Recommended Wine:* Sonoma Cutrer Chardonnay, Russian River, CA '05 12 gls 47 btl

## Kabuli Chicken

Boneless chicken cooked in our Korma sauce from the Curry House & infused with a paste made with pureéd nuts, raisins & cherries 13

*Recommended Wine:* La Crema Pinot Noir, Sonoma '06 12 gls 47 btl

## Goat Curry (Halal Meat)

Our wonderful bone-in goat curry, slow cooked with ginger, garlic, cumin & coriander, in a tangy tomato & onion gravy with a touch of nutmeg 16

*Recommended Wine:* Liberty School Cabernet Sauvignon, CA '05 9 gls 35 btl

## Goat Saag (Halal Meat)

Perfectly spiced bone-in goat curry, slow cooked with ginger, garlic, cumin & coriander combined with puréed spinach 17

*Recommended Wine:* Dr. F Weins Reisling, Mosel, Germany '05 8.5 gls 33 btl

## Rack of Lamb

Tender lamb, delicately spiced & marinated in yogurt-masala, prepared to order & served on a cast iron skillet over onions with mango chutney 19.5

*Recommended Wine:* Spellbound Petite Syrah, CA '05 8 gls 31 btl

## Kothmir Salmon

Fresh salmon rubbed with garlic & ginger, pan-seared in a flavorful marinade and topped with korma sauce, tikka masala sauce or yellow curry sauce 16

*Recommended Wine:* Chateau St. Roch, Cotes-du-Rhone, France '04 7.5 gls 30 btl

## Lamb Roganjosh

Tender morsels of lamb cooked in true Kashmiri style creamy onion sauce with a unique blend of spices 16

*Recommended Wine:* Montes, Malbec, Colchagua Valley, Chile '07 8 gls 31 btl

# Curry House

## Signature Sauces

### Tikka Masala

Everyone's favorite! A tomato-based butter cream sauce seasoned with herbs & spices

### Jeera Saag

Pureéd spinach cooked with roasted cumin & spices. An Indian classic!

### Korma

Sinfully rich almond-cashew-pistachio cream sauce with garlic, shredded coconut & a touch of lemon

### Vindaloo

A zesty curry sauce cooked with onions, bell peppers & potatoes, infused with paprika & tamarind chutney

### Coconut Curry

An onion curry with coconut milk, roasted whole spices & bay leaves

### Mirch Masala

A spicy stir fry of jalapeños, garlic, ginger, mushrooms & onions, with a touch of tomato & onion sauce

Order one of these great curries with your choice of the following:

**Veggies** 10 **Paneer** 11 **Chicken** 13 **Lamb** 14 **Beef** 14 **Shrimp** 15

Spiced to order: mild, medium, hot or desi hot

Fresh naan recommended to scoop up the savory sauce

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## Grill

The Tandoor: A traditional Indian clay pit used for cooking marinated vegetables, meats & seafood. Served sizzling on a bed of onions with a side of Tikka Masala sauce.

\*\*Entrees served with basmati rice\*\*

### Tandoori Chicken

Grilled chicken marinated in homemade yogurt, garlic, ginger & fresh ground spices 12

### Chicken Tikedar

Boneless chicken breast marinated in our yogurt-masala paste 14

### Malai Kebob

Boneless chicken breast marinated overnight in our chef's special creamy garlic sauce 14

### Boti Kebob

Tender morsels of lamb marinated in fresh herbs & yogurt, roasted in our clay oven 15

### Jhinga Sholay

Delicately spiced jumbo prawns 16

### Sirloin Kebob

Boneless sirloin marinated in garlic, ginger & fresh ground spices 15

### Seafood Grill

Fresh seasonal fish, salmon & prawns dusted in fresh herbs, marinated in Indian spices & baked in our clay oven 18

### Tandoori Ribeye

Prime aged 12-ounce rib-eye, seasoned in a zesty marinade, cooked to order medium or above 16

### Tandoori Vegetables

Broccoli, zucchini, bell pepper, paneer, pineapple & red onion gently seasoned & baked in the tandoor 11

### Mixed Grill

For those who can't decide, have it all with a combination of: Tandoori Chicken, Malai Kebob, Boti Kebob & Sirloin Kebob 16

## Biryanis

### Savory Rice Creations

Served with Raita - a traditional Indian side of yogurt whipped with carrots, cucumbers, potatoes & seasoning

Long-grain basmati rice sautéed with fresh garlic, ginger, cumin, onions & turmeric, with your choice of:

**V** Veggies 11   Paneer 11   Chicken 13  
Lamb 14   Beef 14   Shrimp 15   Goat 17

### Sides

Raita 2   Achar (Mixed pickle) 1.5   Curried Mussel Sauce 3  
Tikka Masala Sauce 3   Jeera Saag 3   Korma 3  
Vindaloo 3   Coconut Curry 3   Mirch Masala 3

**V** Vegan items

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# Vegetarian Delight

**\*\*Entrees served with basmati rice\*\***

## *Channa Saag*

Punjabi flare, our delicious spinach sauce cooked with garbanzo beans & herbs 11

## **V** *Channa Masala*

Garbanzo beans, cooked with fresh ginger, coriander & tomatoes 9.5

## *Malai Kofta*

Paneer-stuffed vegetable rounds simmered in an onion curry with shredded coconut 11

## *Kashmiri Kofta Korma*

Potato & paneer rounds cooked in a rich cashew-almond cream sauce 11

## *Dhingri Mattar Paneer*

Fresh mushrooms, cooked with mild spices, baby green peas, spring onions & paneer 10

## **V** *Aloo Ghobi*

Braised cauliflower & potato curry 9

## **V** *Vegetable Ayam*

Garden fresh vegetables prepared with fresh garlic & herbs in delicious yellow goan curry 11

## **V** *Kadhu Curry*

Fresh zucchini, yellow squash & potatoes sautéed with garlic, ginger, roasted cumin, onions & chopped tomatoes 10

## *Clay Pit Vegetable Stir Fry*

Fresh garden vegetables stir-fried in a tangy masala gravy 10

## *Paneer Bahuna*

Cubes of homemade cheese, stir-fried with bell peppers & red onions, braised in a tomato-onion sauce 11

## *Daal Makhni*

Gently simmered mixed lentils cooked with tomatoes, cilantro & a touch of cream 9.5

## **V** *Bombay Aloo*

Red potatoes sautéed in a classic south Indian curry sauce with mustard seeds, curry leaves, garlic & ginger 9.5

## *Bengan Bartha*

Indian classic! Roasted eggplant, cooked with onion, tomatoes, ginger & spices 11

# Seafood

**\*\*Entrees served with basmati rice\*\***

## *Goan Yellow Curry*

Marinated shrimp sautéed in fresh garlic & herbs cooked in spiced goan curry 15

## *Tamarind Coconut Shrimp*

Jumbo shrimp sautéed with garlic, ginger & cumin, simmered in a sweet & tangy coconut milk & tamarind chutney sauce 15

## *Seafood in Garlic & Red Wine*

Fresh seasonal fish, shrimp, mussels & calamari cooked in an aromatic garlic & red wine curry sauce 16

## *Mheen Curry*

Fresh seasonal fish simmered in a yellow curry with whole coriander, curry leaves & coconut milk 16

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