

Clay Oven street conner

Inspired by the bustling city of Mumbai
(Rolls refer to wrapped bread)

Chicken Tikka Roll (Add Chips for £1 extra) **4.95**
(cubes of chicken tikka with coriander, lettuce, red onion & sauce)

Chicken Tikka Cheese Roll (Add Chips for £1 extra) **5.40**
(cubes of chicken tikka with cheese, coriander, lettuce, red onion & sauce)

Kebab Roll (Add Chips for £1 extra) **4.95**
(lamb mince, skewers with tikka mayo & onion salad)

Large Chicken Tikka Kebab (Add Chips for £1 extra) **10.50**
served on a large nan with salad & sauce

Mix Kebab (Add Chips for £1 extra) **9.30**
chicken & lamb

Chicken Tikka Burger (Add Chips for £1 extra) **4.40**
(marinated then grilled chicken filler with lettuce and mayo)

Desi Omelette **5.95**
(traditional style omelette cooked with onions and hint of chillies and coriander served with chips)

Chicken Tikka Hoggie **7.70**
a large chapatti wrap filled with chips, layers of cheese & salad

Spicy Chicken Hoggie **7.20**
a large chapatti wrap filled with chips, layers of cheese & salad

Chips, Cheese & Spicy Chicken **7.20**

ALL IN ONE

Chicken Curry with Rice **7.10**
Chicken Korma with Rice **7.10**

served in one container - For Lamb 50p extra

Masala Chips **2.95**

Spicy Chicken & Chips **6.00**

Samosa Salad **veg 3.25 mince 3.75**
(crumbled samosas mixed with salad and topped with chilli sauce)

Chicken Tikka Kebab (Add Chips for £1 extra) **6.95**
(served on fresh Nan bread with Salad & Sauce)

Seekh Kebab (Add Chips for £1 extra) **6.95**
(lamb mince) served on fresh Nan with salad & sauce)

*Tub of Sauce 40p
Salad & Sauce Separate 75p*

PARTY BUFFET SELECTION

(24 hour notice required)

70 pieces of Pakora £13.50

50 pieces of Chicken Pakora £25.00

25 pieces of Chicken Chat £19.00

DRINKS & SHAKES

Mango Milkshake 3.20

Mint Aero Milkshake 3.20

Oreo Milkshake 3.75

Ferrero Rocher Milkshake 3.75

Mango Lassi *(an indian version smoothie)* 3.75

SOFT DRINKS ALSO AVAILABLE

MEAL FOR 1 - 12.50

1 regular appetiser . any 1 curry
with rice or Nan bread

MEAL FOR 2 - 21.95

1 regular appetiser . any 2 curries
with 1 rice and 1 Nan bread

Add a pre Starter to the above meals of
Poppadoms & Spices Onions for 1.50

GRILL BOX - 11.50

chicken tikka, lamb tikka,
seekh kebab and chicken chaat
with masala chips & salad

COMBO BOX - 10.95

veg pakora, chicken pakora, chicken
spring rolls, onion rings, chicken
chaat, veg samosa, chicken tikka,
masala chips, salad & sauce

Please ask your server if your favourite dish is not listed

All our curries and rice are gluten free

Please state any allergies when ordering

clayovenonline.com

Clay Oven

TANDOORI TAKEAWAY

17 FENWICK ROAD, GIFFNOCK

0141 633 2323

Home Delivery Service Available to:
G41, G42, G43, G44, G46, G53, G76, G77

Open 7 Days

4pm - 11pm

Scottish
Curry Awards 2019

WINNERS OF TAKEAWAY OF THE YEAR

حلال



APPETISER

Veg Pakora	Reg 3.25	Large 4.95
Chicken Pakora	Reg 5.45	Large 7.90
Mix Pakora	Reg 5.45	Large 7.90
Chef's Mix <i>(chicken & vegetable)</i>	Reg 5.45	Large 7.90
Mushroom Pakora		3.95
Onion Bhaji Rings		3.25
Chicken & Sweetcorn, Spring Rolls <i>(4 per portion)</i>		3.25
Veg Spring Rolls <i>(4 per portion)</i>		2.95
Veg Samosa		3.25
Mince Samosa		3.90
Chicken Chaat <i>(on the Bone)</i>		3.90
Channa Poori <i>(fried bread which puffs up when cooked served with tangy thick peas)</i>		3.50

TANDOORI DISHES

Meat is marinated and cooked in the clay oven

Mixed Tikka	12.25
Chicken Tikka	10.75
Lamb Tikka	11.50
Clay Oven Mix <i>(with nan bread)</i>	15.75
Tandoori Chicken	10.95

Above dishes are served with rice, gravy and salad

EUROPEAN

Cheese Burger	3.20
Omelette & Chips	5.45
Chips & Cheese	3.95
Chicken Nuggets & Chips	6.50

CLAY OVEN SPECIALS

Tikka Masala

britains most popular dish has many variations, our is marinated meats skewered in the clay oven then cooked in a masala sauce with fresh cream

Masalader

cooked traditional Kenyan style giving the dish a hot and tangy flavour

Jalfrezi

stir fried onions with red green pepper, this one is fast becoming as popular as the tikka masala

Saag

spinach simmered in curry, gravy making each mouthful of spinach bursting with spices

Chasni

silky smooth mild dish with a tangy flavour

Jaipuri

a generous mix of peppers, onions & mushrooms with a hint of masala sauce

Garlic Chilli

a perfect blend of garlic & chillies gives this curry a tidal wave of flavours

Desi Masala

this dish is slow cooked retaining all the juices with added factor of Punjabi spices

Achari

pickly sauce topped with fresh chillies for a extra kick

Punjabi Korma

as creamy as the popular kormas with added blast of Punjabi spices

Balti

a spicy yet medium strength curry packed full of flavours without the heat

Coriander Chilli Bhoona

same process as the traditional Bhoona with the chillies and coriander making a dynamic combination

Karahi

stir fried spices in a wok style pan with added green peppers and tomato

Tindaloo

a spin off from the vindaloo but equal in strength and flavour cooked with green chillies instead of the fiery red chilli

Rogan Josh

prepared with tomatoes and onion slices, with a spicy base

Butter Masala

Cooked in a creamy buttery sauce- medium

Tandoori Masala

Cooked with tandoori spices including mint, coriander, garlic and green chillies, finished off with green peppers & onions. medium to hot

Lajawab

(recommended with chicken) cooked with prawns, fresh herbs & spices. medium strength

Dishes available with the following:

Veg	7.95
Chicken	9.30
Prawn	9.30
Lamb	9.80

ALL TIME FAVOURITES

Traditional Curry

most likely one of the first curries to be served in a british establishment, in our opinion it is the legend how it all started

Madras

hot curry simply because some like it hot

Vindaloo

one step up from the madras because some like it hotter

Dopiaza

a double serving of sliced onions cooked in a medium strength sauce

Dhansac

cooked in a lentil sauce

Patia

sweet & tangy with plenty of sauce

Desi Style

lamb or chicken cooked in rich punjabi home style spices. medium to hot

Bhoona

this dish is named after its cooking process, spices are gently fried to bring out the rich deep flavour, then meat is added and cooked in its own juice, resulting in a curry with lesser sauce but plenty of flavour

Original Korma

the creamiest and mildest dish on the menu

Kashmiri Korma

a Fruitier version of the Original Korma

Dishes available with the following:

Veg	7.60	Prawns	8.70
Chicken	8.70	Lamb	9.30

Dishes can be made milder or hotter according to your preference

VEGETARIAN

Tarka Daal

lentil dish seasoned with stir fried onion & garlic

Aloo Gobi

(potato & cauliflower)

Baby Aubergine

with Potato (medium)

Vegetable Bhoona

Aloo Mater

(potato & peas)

Bhindi Bhaji (medium)

Okra Sautéed with onions

Aloo Channa

Potato & Chickpeas (medium)

Saag Paneer

Spinach & Cheese

Paneer Makni

Cooked in rich tomato and creamy lightly

Paneer Achari

Pickly sauce cooked with cottage cheese

Methi Aloo

Potato with fenugreek leaves

Mains 7.60 Side Order 5.95

BIRYANI

rice cooked together with boneless meat of your choice and seasoned with herbs (served with a side portion of gravy)

Veg	8.70	Prawns	9.80
Chicken	9.80	Lamb	9.95

SIDES

Poppadom (2)	1.70
Chips	2.20
Cucumber Raita	1.70
Mango Chutney	1.30
Spiced Onion	1.30
Salad Tub	1.30
Pre-Starter Mix <i>spiced onions, mixed pickle, mango chutney & 4 poppadoms (great for sharing)</i>	5.50

BASMATI RICE

Pilau Rice	2.40
Boiled Rice	2.15
Peas & Onion Rice	3.20
Mushroom Pilau	3.20
Mater Rice <i>(pilau rice with garden peas)</i>	3.20

BREADS

Nan Bread	2.45
Cheese Nan	2.95
Garlic Nan	2.95
Garlic & Coriander Nan	3.50
Peshwari Nan <i>(contain nuts)</i>	3.20
Fresh Chilli Nan <i>(hot)</i>	3.20
Fresh Coriander Nan	2.95
Chilli Coriander Nan	3.50
Kalonji Nan <i>(encrusted with nigela seeds)</i>	3.00
Dill Nan <i>(excrusted with sesame seeds)</i>	3.00
Chapatti	1.00
Butter Chapati	1.20
Tandoori Roti	1.50
Paratha	2.50
Lachedar Paratha <i>(wholewheat, buttery flaky multi layered bread)</i>	2.75