

# Appetizers

**Curried Mussels:** Fresh mussels simmered in a garlic & red wine curry sauce with a touch of rosewater - 9.95

**Clay Pit Mix Hors De Houvres:** Combination platter of chili chicken, lamb or chicken samosa & crab cakes - 13.95

**Chili Chicken:** Chicken breast spiced with green chilly sauce & curry leaves - 7.95

**Shrimp & Crab Cakes:** Fresh crab, shrimp & potatoes sauteed with garlic, ginger, celery & bell peppers. Garnished with cilantro & fresh herbs on a bed of mango-cream sauce - 8.95

**Coriander Calamari:** Crushed coriander-crumbed calamari served with a creamy garlic-cilantro sauce - 8.95

**Coriander Scallops:** Spiced scallops seared & served on a bed of coriander coconut chutney - 9.95

**Chili Shrimp in White Wine Sauce:** Shrimp sautéed in ginger, garlic & green chillies with a touch of chardonnay - 8.95

**Amritsari Fish:** Tilapia flavored with ajwain, malt vinegar & fresh spices - 8.95

**Cochin Soft Shell Crab:** Marinated in coastal spices & served on a bed of cumin scented pico de gallo in mango white wine sauce-9.95

**Clay Pit Mix Vegetarian Hors De Houvres:** Combination platter of paneer manchurian, samosa & aloo tikki - 9.95

**Gobi Manchurian:** Cauliflower florets battered in spiced corn flour, deep fried and glazed with sweet & sour sauce - 9.95

**Aloo Tikki Chaat:** Indian spiced potato patties topped with garbanzo, tamarind chutney, raita & roti crisps - 5.95

**Samosas:** Traditional Indian pastry puff stuffed with:

**Vegetable:** Seasoned potatoes & peas - 5.50

**Chicken:** Marinated chicken, cheese & spices - 6.50

**Lamb Samosa:** Seasoned ground lamb - 6.95

**Samosa Trio:** Combination samosa platter of vegetable, chicken & lamb samosas - 7.50

**Paneer Manchurian:** Paneer sautéed with Indo-Chinese spices - 6.95

# Soups & Salads

**Mulligatawny Soup:** Delicately seasoned vegetables & apples with chicken and a hint of lemon - 5.95/2.95

**Cream of Bell Pepper:** Pureed bell peppers, garlic & cream - 5.95/2.95

**Madras Soup:** Home made tomato basil soup flavored with saffron - 5.95/2.95

**House Green Salad:** Romaine lettuce, tomatoes, cucumbers & red onions with choice of dressings - 3.95

**Cucumber Salad:** Cucumber, red onion & tomatoes tossed with tamarind & Clay Pit spices - 4.95

# Naan & Roti (Fresh Breads)

**Plain Naan:** Leavened Indian bread served fresh from our clay oven to your table - 1.95

**Tandoori Roti:** Whole wheat bread- 1.95

**Aloo Naan:** Stuffed with delicately spiced potatoes & peas - 2.95

**Onion & Cilantro Naan** - 2.95

**Cream Cheese Naan:** Cream cheese & a touch of seasoning - 2.95

**Three Cheese Naan:** Mozzarella, cheddar & paneer cheese - 2.95

**Kabuli Naan:** Cherries, nuts & raisin -2.95

**Garlic & Basil Naan:** Flavored with garlic & basil - 2.95

**Lamb Kheema Naan:** Stuffed with minced lamb - 3.95

**Assorted Breads:** Garlic, Aloo & Three cheese. Served with Raita. Great for parties of 4-6 people! - 7.95

# Naan Pizzas

**Minced Lamb Pizza:** Fresh baked naan topped with spiced minced lamb & onions on our zesty house tomato sauce with mozzarella & cheddar cheese - 9.95

**Tandoori Vegetable Pizza:** Zucchini, squash, broccoli, pineapple, bell peppers & onions, on our home-made pizza sauce,

topped with mozzarella & cheddar cheese - 7.95

**Clay Oven Grilled Chicken Pizza:** Fresh baked naan topped with tender grilled chicken, bell peppers, onions on our zesty house tomato sauce with mozzarella & cheddar cheese - 8.95

# Specialties of the House

Served with Basmati Rice

**Khuroos-E -Tursh:** Medallions of chicken breast stuffed with spinach, onions, mushrooms, cheese, paneer & spices simmered in a rich cashew-almond-pistachio cream sauce with a hint of sweetness. A HOUSE FAVORITE - 15.95

*Suggested Wine:* S okol "E volution" Oregon - gls - 11

**Rack of Lamb:** G rilled rack of lamb cooked to order & served over a cream of garlic sauce. S erved with cumin roasted potatoes or sauteed fresh vegetables - 21.95

*Suggested Wine:* Norton Malbec Reserve, Argentina - gls - 10

**Mango Chicken Curry:** B oneless pieces of chicken cooked in mango coconut sauce spiced with curry leaves & mustard seeds. - 15.95

*Suggested Wine:* Nobilo S auvignon Blanc, New Zealand - gls - 9

**Goat Curry:** T ender goat meat (halal) cooked in onion & tomato gravy flavored with spices - 16.95

*Suggested Wine:* Ravenswood Zinfandel, Lodi - gls - 9

**Mint Chicken Curry:** C hicken cooked in a mint & cilantro sauce flavored with curry leaves - 15.95

*Suggested Wine:* Masi "Masianco" Pinto Grigio, Veneto - gls - 10

**Pathar Kebab:** G rilled tender chunks of lamb (halal) marinated in papaya, ginger, garlic & mint with freshly ground spices - 16.95

*Suggested Wine:* Rodney S trong cabernet, S onoma - gls - 11

**Kothmir S almon:** Pan seared & baked fresh salmon rubbed with garlic & ginger. S erved with sauteed fresh vegetables-18.95

*Suggested Wine:* Jekel Riesling, Monterey - gls - 9

## T in B ar S amplers

Your choice of grilled chicken or lamb marinated in Indian spices and served on a trio of our favorite sauces:

T ikka Masala, C ream of G arlic & C ream of S pinach! Your choice of sauteed vegetables or red roasted cumin potatoes - 16.95

## Curry House

Choose from One of our S even S ignature S auces

### Korma

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

### Tikka Masala

EVERYONE'S FAVORITE!

Tomato-based butter cream sauce seasoned with herbs & spices

### Vindaloo

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

### Goan Coconut Curry

A traditional south Indian curry made with onions, coconut milk and whole roasted spices

### Jeera Saag

Pureed Spinach spiced with garlic, roasted cumin, onions & mixed spices, finished off with a touch of cream

### South Indian Curry

From India's southern coast. Whole spices, curry leaves & red chilis in a tangy tomato based sauce

### Mirch Masala

A spicy curry stir-fried with jalapenos, garlic, ginger, cumin, mushrooms & onions

Vegetables-11.95 Chicken-13.95 Lamb-15.95 Beef-14.95 Paneer-11.95 Fish-16.95 S hrimp-15.95

S piced to order & served with basmati rice. Fresh naan recommended to scoop up the sauce!




Clay Pit Recommended Items

A service charge will be added to all parties of 6 or more. A 20% gratuity will be added to all split checks.

# From the Clay Pit

**The Tandoor:** A traditional Indian clay pit oven used for cooking marinated vegetables, meats & seafood

 **Malai Kebab:** Clay oven grilled boneless chicken breast, marinated in our chef's secret creamy garlic sauce, a rewarding departure from the traditional. - 14.95

*Chateau Ste. Michelle Chardonnay, - gls - 8*

**Tandoori Chicken:** Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices - 14.95

*Nobilo Sauvignon Blanc, New Zealand - gls - 9*

**Boti Kebab:** Boneless lamb grilled in our clay oven until crisp on the outside, tender inside - 15.95

*Rosemount Diamond Pinot Noir - gls - 10*

**Grilled Jumbo Shrimp:** Gently spiced jumbo shrimp grilled to perfection in our clay oven - 16.95


**Tandoori Vegetables:** Broccoli, cauliflower, zucchini, squash, bell peppers, paneer, onions & pineapple, grilled in our clay oven - 12.95

**Chicken Tikedar:** Chicken breast marinated with spices & yogurt and grilled in our clay oven - 16.95

 **Grilled Chilean Sea Bass:** Spiced with ginger, garlic, chilies & ground spices - 17.95

*Masi "Masianco" Pinot Grigio, Veneto gls - 10*

**Sheek Kebab:** Succulent ground lamb marinated with cumin, ginger, chilies & cilantro, skewered & grilled in our clay oven - 16.95

 **Masala Rib Eye:** Marinated in garam masala, grilled and served with sauteed onions & red roasted potatoes - 21.95

**Tandoori Salmon:** Grilled fresh salmon seasoned & rubbed with garlic, ginger, coriander & cilantro - 17.95

**Beef Kebab:** Boneless beef grilled in our clay oven until crisp on the outside, tender inside - 15.95

**Tandoori Mix Grill:** Combination platter of Tandoori Chicken, Malai Kebab, Boti Kebab, Grilled Shrimp & Salmon - 21.95

**Grilled entrees served sizzling on a bed of onions with basmati rice & a side of tikka masala sauce**

## Seafood

Served with Basmati Rice

**Tamarind-Coconut Shrimp:** Marinated shrimp sautéed with garlic, ginger, cumin & cooked in a tangy tamarind coconut curry sauce - 16.95

**Cochin Fish Curry:** Mahi mahi cooked in coconut milk and tempered with mustard seeds & curry leaves - 17.95

 **Clay Pit Ginger Shrimp:** - Fresh shrimp cooked in a pickle flavored sauce - 16.95

# Vegetarian Selections

Served with Basmati Rice Pilaf

**Channa Masala:** Garbanzo beans cooked with fresh garlic, ginger, coriander & tomatoes. - 10.95

 **Malai Kofta:** Vegetable dumplings stuffed with potato, paneer & nuts simmered in onion coconut sauce - 11.95

**Dhingri Mattar Paneer:** Fresh mushrooms, green peas & paneer cheese simmered in onion masala sauce - 11.95

**Daal Makhni:** Gently simmered black lentils cooked with tomatoes, cilantro & a touch of cream - 9.95

**Aloo G hobi:** White potatoes & cauliflower florets cooked in a tomato based masala sauce - 10.95

**Yellow Dal Tadka:** Gram lentils cooked & tempered with curry leaves, mustard seeds & asafetida spice - 10.95

**B haigan B hartha:** Baked eggplant mashed and cooked with peas and spices - 12.95

**Meloni T arkari:** Mixed vegetable curry cooked in a tomato based masala sauce - 10.95

**Dum Aloo Kashmiri:** Potato barrels stuffed with paneer & dry nuts and cooked in a creamy saffron scented sauce - 12.95

 **Kashmiri Kofta Korma:** Vegetable dumplings stuffed with potato, paneer & nuts and cooked in a rich cashew-almond cream sauce - 11.95

**Okra Masala:** Sliced okra stir-fried with sauteed onions tomatoes & spices - 11.95

Additional vegetarian selections available in the Curry House section

## Biryanis (Savory Rice Creations)

Biryani is a classic Nawabi (Indian royalty) dish that is popular all over India. It is derived from the Persian word 'Birian', which means 'roasted before cooking'. Biryani is a mixture of basmati rice, meat or vegetables, yogurt & spices.

**Vegetable Biryani:** Mixed vegetables with saffron flavored basmati rice & spices cooked over a slow fire - 12.95

**Chicken Biryani:** Marinated chicken with saffron flavored basmati rice & spices cooked over a slow fire - 14.95

**Lamb Biryani:** Marinated lamb with saffron flavored basmati rice & spices cooked over a slow fire - 15.95

## Sides

**Basmati Rice** - 3.95

**Channa Masala** - 4.95

**Yellow Dal** - 4.95

**Black Dal** - 4.95

**Tikka Masala Sauce** - 4.95

**Saag Paneer** - 6.50

**Raitha** - 2.75

**Chips & Chutney** - 2.95

**Saag Sauce** - 4.95

**Korma Sauce** - 4.95

**Yogurt** - 2.00

**Veggies** - 1.50

## Featured Beverages

Mango Lemonade ♦ Ginger Peach Mango Iced Tea

### Cold Beverages

Soft Drinks ♦ Iced Tea ♦ Mango Juice

San Pellegrino Sparkling Water ♦ Fiji Natural Artesian Water

**Mango Lassi:** Home-made yogurt whipped with mango pulp

### Hot Beverages

Coffee ♦ Hot Tea

**Chai:** Spiced Indian black tea brewed with milk

Welcome to Clay Pit, a Contemporary Indian Restaurant. It's hard to believe that we have been in Dallas since December of 2002. We feel privileged to be able to meet so many great people every day and have made many friends along the way.

Clay Pit is known for knowledgeable and personable wait-staff, who understands that many of our guests may not be familiar with Indian cuisine, and we look forward to helping guide you through the many intriguing choices.

We encourage you to visit our website at [www.claypittdallas.com](http://www.claypittdallas.com) and sign up for our monthly e-newsletter. You'll receive announcements about our wine dinners, outdoor and private dining events and get the latest health news about Indian Cuisine.

Once again, we thank you for visiting Clay Pit. Now, sit back, relax and enjoy our hospitality and personable service, the warm and inviting ambiance, and music from around the world - the perfect stage for sampling the intriguing aromas and complex flavors of INDIA.

Thank you for allowing us to provide you with good food, drinks and company.

Bon Appetit!

## GIFT CARDS

Give the gift of award winning Indian cuisine ♦ Valid in Dallas and Austin ♦ Ask your server for details

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## CATERING

Catering services available for parties of all sizes. For more information please ask for **Navin**

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## Hours of Operation

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### Lunch

Monday thru Friday 11:00 am to 2:30 pm  
Saturday thru Sunday 12:00 pm to 3:00 pm

### Dinner

Sunday thru Thursday 5:00 pm to 10:00 pm  
Friday thru Saturday 5:00 pm to 11:00 pm

### Happy Hour (Bar & Patio Only)

Sunday thru Thursday 5:00 pm to 8:00 pm

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# Lunch Menu

## Clay Pit Buffet

Celebrating India's diverse culinary heritage with selections from the grill & curry house. Includes fresh tossed salads, soups, lentils, dessert & naan bread served fresh from our clay oven to your table - 8.95

Expanded Weekend Buffet - \$12.95

## Curry House

Choose from one of our Seven Signature Sauces

### Korma

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

### Tikka Masala

**EVERYONE'S FAVORITE!**  
Tomato-based butter cream sauce seasoned with herbs & spices

### Vindaloo

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

### Jeera Saag

Pureed Spinach spiced with garlic, roasted cumin, onions & mixed spices, finished off with a touch of cream

### Goan Coconut Curry

A traditional south Indian curry made with onions, coconut milk and whole roasted spices

### Mirch Masala

A spicy curry stir-fried with jalapenos, garlic, ginger, cumin, mushrooms & onions

### South Indian Curry

From India's southern coast. Whole spices, curry leaves & red chilis in a tangy tomato based sauce

Vegetables - 6.95 Chicken - 7.95 Lamb - 8.50 Beef - 8.50 Paneer - 6.95 Fish - 8.95 Shrimp - 8.95

Sourced to order & served with basmati rice. Fresh naan recommended to scoop up the sauce

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## Grill

Clay oven grilled entrees, marinated in yogurt, garlic, ginger, spices & herbs, served with basmati rice, green salad & a side of our tikka masala sauce.

Vegetable - 6.95 Chicken Breast - 7.95 Lamb - 8.50

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## Naan Wraps

Fresh naan filled with lettuce, onions, tomatoes, rice & cilantro. Served with soup of the day or a house salad.

Grilled Vegetable - 5.95 Chicken Breast - 6.95 Lamb - 7.50 Shrimp Wrap - 8.50

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## Select Lunch Entrees

Served with basmati rice, fresh naan & house green salad

**Khuroos-E-Tursh:** Medallions of chicken breast stuffed with seasoned spinach, mushrooms, onions & cheese, simmered in a rich cashew-almond-pistachio cream sauce. - 7.95

**Channa Masala:** Garbanzo beans cooked with fresh garlic, ginger, coriander & tomatoes. - 6.95

**Aloo Gobi:** White potatoes & cauliflower florets cooked in a tomato based masala sauce - 6.95

**Kothmir Salmon:** Pan seared salmon rubbed with garlic & ginger. Served with sauteed veggies - 8.95

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