

Appetizers

G Samosa Chaat

Classic Indian street fare! Samosas topped with onions, garbanzo beans, raita, chutneys. An adventure for the taste buds! 5.5

G Samosa

V Vegetable 4.5 Chicken 5.5 Duo 5.5

Clay Pit Pakoras

Chick pea & cumin battered pakoras

V Vegetable 5 Chicken 5.5 Fish MARKET PRICE

G Curry Crab Cakes

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

V 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 9

G 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 6 Chicken 7 Shrimp 8

Spicy Kebob

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

Soups & Salads

V 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

G Pan-Seared Salmon Caesar 11.5

G Breads

Fresh bread baked in the Tandoor

Naan 2

Garlic & Basil Naan 3

Onion & Cilantro Naan 3

Aloo Naan *

Stuffed with seasoned potatoes & peas 3

N Palak Paneer Naan *

Fresh chopped spinach & paneer cheese 3

N Peshwari Naan *

Stuffed with nuts, raisins & cherries 3.5

Jalapeño & Cream

Cheese Naan 4

Three Cheese Naan* 3.5

V Tandoori Roti

Unleavened wheat bread 2

Tandoori Parantha

Layered wheat bread with fennel 2.5

Chicken Naan*

Minced chicken & herbs 3.5

*Selections available with whole wheat flour

V Vegan items

N Contains nuts

G Contains Gluten

18% service charge for all parties of 5 or more.

Specialties of the House

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

N 9 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

N Kabuli Chicken

Boneless chicken cooked in our Korma sauce from the Curry House & infused with a paste made with puréed nuts, raisins & cherries 14

Recommended Wine: La Crema Pinot Noir, Monterey

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

Goat Saag (Halal Meat)

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

Recommended Wine: St M Pfalz, Germany (off-dry)

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

9 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: La Noble Chardonnay, France (un-oaked)

Lamb Roganjosh

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

Recommended Wine: Montgras "Quatro" Chile. Malbec, Cab, Carmenerre, Syrah blend

Curry House

Signature Sauces

Tikka Masala

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

Jeera Saag

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

N 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 11 **Paneer** 12 **Chicken** 13.5 **Lamb** 15 **Beef** 14.5 **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

Bone-in grilled chicken marinated in yogurt, garlic, ginger & fresh ground spices 13

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 17

N *Biryanis*

Savory Rice Creations

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

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

V *Veggies* 11 *Paneer* 12 *Chicken* 13.5
Lamb 15 *Beef* 14.5 *Shrimp* 15 *Goat* 17

Sides

Raita 2 *Achar* (Mixed pickle) .75 *Curried Mussel Sauce* 3
Tikka Masala Sauce 3 *Jeera Saag* 3 *Korma* 3
Vindaloo 3 *Coconut Curry* 3 *Mirch Masala* 3

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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
Add potatoes for .50

N **G** *Malai Kofta*

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

N **G** *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 *Vegetable Ayam*

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

V *Aloo Ghobi*

Braised cauliflower and potato curry 10

Paneer Bahuna

Cubes of homemade cheese, stir-fried with bell peppers & red onions, braised in a tomato-onion sauce 12

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

V *Bhindi Masala*

Okra cooked with onions & peppers and spiced with herbs, and ginger-garlic 11

V *Vegetable Jalfrezi*

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

<i>Mango Lassi</i>	3.5	<i>Fiji</i>	1 litre 3
<i>Sweet Lassi</i>	2.5	<i>Hot Tea</i>	2.5
<i>Soft Drinks</i>	2	<i>Coffee</i>	2.5
<i>Iced Tea</i>	2	<i>Masala Chai</i>	2.5
<i>Hibiscus Iced Tea</i>	2.5	<i>Mango Lemonade</i>	2.5
<i>San Pellegrino</i>	3.5	<i>Iced Masala Chai</i>	2.5

Dear Guest,

Since 1998, we at the Clay Pit have been passionately committed to a singular goal: bringing the intriguing aromas and exotic flavours of India to our fellow Austinites.

By combining centuries-old recipes and a traditional clay tandoor oven, with the freshest ingredients and an innovative vision we offer, what we call, Contemporary Indian cuisine.

From traditional Tikka Masala and Saag Paneer, along side unique menu items like Curried Mussels to savory entreés such as Khuroos-E-Tursh and Vegetable Ayam, we strive to push culinary boundaries.

However, we do understand that many of our guests may be unfamiliar with Indian food. Rest assured that our friendly and knowledgeable staff looks forward to helping guide you through the extensive menu. For the Clay Pit family, great food isn't a job, it's a passion.

Our promise to you: A dining experience you won't soon forget! No passport required, just love of good food, an adventurous palate and a hearty appetite.

So sit back, RELAX, and enjoy our hospitality as you embark on the culinary adventure we call Contemporary INDIA.

Shukria,

Clay Pit Family

To go Gift Certificates

Please ask your server for details - available in all denominations.

5% charge for orders to go



Hours of Operation

Lunch: Monday - Friday 11 a.m. - 2:30 p.m. / Saturday & Sunday 12 p.m. - 3 p.m.

Dinner: Sunday - Thursday 5 p.m. - 10 p.m. / Friday & Saturday 5 p.m. - 11 p.m.

Happy Hour: Monday - Friday 4 p.m. - 7 p.m. (@ bar only)

1601 Guadalupe Street, Austin, Texas 78701

Website: www.claypit.com



Catering & Banquet Information

Catering & Banquet services available for parties of all sizes.

Second floor banquet hall seats up to 250 people.

For more information, please call: 512-322-5131 or visit us @ www.claypit.com



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