



CLAY HANDI

Restaurant Week

20.17 Menu Options

Appetizer + Entree + 1 Naan + Dessert

Appetizer	Entrée	Bread	Dessert
Samosa Chana Chaat	Alo Goby Butter Chicken	Plain Naan or Rice	Keer Halwa



30.17 Menu Options

Appetizer + Entree + 2 Naan + Sizzler + Dessert

Appetizer	Entrée	Bread	Sizzler	Dessert
Samosa	Chicken Handi	Plain Naan	4 Piece Kabab	Kheer
Chana Chaat	Beef Handi	Garlic Naan	Chicken Tikka	Rasmalai
Pani Puri	Mixed Vegi	Plain Rice	Lamb Kabab	Gulab jamon
	Palak Paneer			
	Mali Kofta			

Matar Paneer

(Peas with Indian/ Pakistani Cheese in Onion, Tomato Puree with rich creamy sauce)

Alu Gobhi

(Cauliflower and Potato's In authentic Pakistani/ Indian Spices)

Butter chicken

(savory boneless thigh in rich with tomato and onion puray in rich creamy sauce)

Lamb Handi

(Tender boneless lamb in Onion, Tomato Puree with authentic Pakistani/ Indian spices)

Beef Handi

(Savory Boneless beef in Onion, Tomato Puree with authentic Pakistani/ Indian spices)

Mix Vegetable Curry

(Colorful Vegetable such as Peas, Beas, Cauliflower, broccoli etc. in authentic Pakistani/ Indian Spices)

Palak Paneer

(Spinich with Pakistani/ Indian Cheese)

Malai Kofta

(Mix Vegetable shaped into round balls with rich creamy sauce)

Matar Paneer

(Peas with Indian/
Pakistani Cheese in On-
ion, Tomato Puree with
rich creamy sauce)

Alu Gobhi

(Cauliflower and Potato's
In authentic Pakistani/
Indian Spices)

Butter chicken

(savory boneless thigh in
rich with tomato and on-
ion puray in rich creamy
sauce)

Lamb Handi

(Tender boneless lamb in
Onion, Tomato Puree
with authentic Pakistani/
Indian spices)

Beef Handi

(Savory Boneless beef in
Onion, Tomato Puree with
authentic Pakistani/
Indian spices)

Mix Vegetable Curry

(Colorful Vegetable such
as Peas, Beans, Cauli-
flower, broccoli etc. in
authentic Pakistani/
Indian Spices)

Palak Paneer

(Spinich with Pakistani/
Indian Cheese)

Malai Kofta

(Mix Vegetable shaped
into round balls with rich
creamy sauce)