

Vegetarian Delight

Please specify: Mild, Mild Medium, Medium, Hot or Extra Hot. All of our dishes are served with Basmati Rice Fresh Naan is recommended to scoop up the sauce!

SHAHI VEGETABLE KORMA □	11.95
<i>Vegetable finished with rich nutty - curry cream sauce with paneer</i>	
TADKA DAAL OR DAAL SAAG □	10.95
<i>Gently simmered lentils spiced perfectly or try it with Spinach leaves</i>	
MALAI KOFTA □	11.95
<i>Vegetable and paneer stuffed chickpea rounds in a saffron curry, finished with a nut puree'</i>	
ALOO GHOBHI □	10.95
<i>Braised cauliflower and potato curry</i>	
THORAN □	11.95
<i>Veggies Braised with Coconut, crackled mustard seeds, herbs and curry leaves</i>	
BHENGAN BHARTA □	10.95
<i>Clay pit roasted eggplant puree' crackled with cumin, tomatoes, onion, and fresh herbs</i>	
PINDI CHOLE OR SAAG CHOLE □	10.95
<i>Potato and garbanzo bean curry or try it in a spinach curry</i>	
AVIAL □	11.95
<i>A delicacy from Kerala - Garden fresh vegetables in a yogurt and coconut sauce</i>	
STUFFED VEGETABLES □	12.95
<i>Masala stuffed vegetables topped with a curried tomato-cream sauce</i>	
MATTAR PANEER OR ALOO MATTAR □	10.95
<i>Our own freshly made Indian cheese or potatoes cooked with green peas, onions and tomatoes</i>	
BHINDI DO PIAZZA □	10.95
<i>Fresh okra tossed with an overdose of onions, finished with tomato and a hint of lemon juice.</i>	
VEGETABLE VINDALOO □	10.95
<i>A Portuguese influence on Indian cooking brought life to vindaloo, a tangy onion and vinegar sauce</i>	

Savory Rice Creations (Biryanis)

Please specify: Mild, Mild Medium, Medium, Hot or Extra Hot.

Long-grain basmati rice slow cooked together with herbs, saffron, nuts, almonds, pistachio, and raisins to make this dish a delicious accompaniment to your meal. Served with Raita – a side of traditional Indian yogurt

Veggies	Chicken	Lamb	Prawns □
11.95	12.95	13.95	14.95

Freshly Baked Breads

PLAIN NAAN □	2.25
<i>Traditional Indian leavened bread baked in the clay pit</i>	
GARLIC BASIL NAAN □	2.95
<i>Topped with fresh garlic and basil</i>	
ONION CILANTRO KULCHA □	3.25
<i>Stuffed with fresh onions garnished with cilantro</i>	
SPINACH PANEER NAAN □	3.50
<i>Stuffed with spinach- homemade cheese</i>	
SPINACH NAAN □	3.50
<i>Stuffed with sautéed seasoned spinach</i>	
POTATO NAAN □	3.50
<i>Stuffed with a seasoned potato and pea creation</i>	
KABULI NAAN □	3.50
<i>Stuffed with nuts, raisins, and cherries</i>	
THREE CHEESE NAAN □	3.50
<i>Stuffed with mozzarella, cheddar, and homemade cheese</i>	
CHICKEN NAAN □	3.50
<i>Stuffed with shredded chicken baked in the Clay pit</i>	
ROSEMARY NAAN □	2.95
<i>Sprinkled with rosemary</i>	
ROTI □	2.00
<i>Unleavened whole wheat bread prepared without butter</i>	
PARATHA/ MINT/ METHI PARATHA □	2.95
<i>Unleavened whole wheat bread in multiple layers</i>	
PURI □	2.25
<i>Unleavened deep fried whole wheat bread</i>	

Side Orders

RICE □	2.95
RAITA □	1.95
<i>Home made yogurt sauce</i>	
MANGO PICKLE/ MANGO CHUTNEY □	1.95
PAPADUM □	1.95
<i>Sun dried lentil crackers</i>	

Desserts & Sweet Things

Kheer	3.95
<i>Our mouthwatering rice pudding made fresh daily with crushed basmati rice drenched in thick sweet milk and laced with grated pistachios chips</i>	
Gulab Jamun	3.95
<i>An Indian delicacy made from a special dough golden brown and served with our homemade cardamon syrup</i>	
Mango Ice Cream	3.95
<i>Freshly made ice cream with the exotic blend of mango and topped with crushed pistachios</i>	
Rasmalai	3.95
<i>Home made cheese patties immersed in milk & flavored with cardamon pistachio</i>	
Coconut surprise ice cream	3.95
<i>Home made coconut almond ice cream just right for your taste buds</i>	

2008
SNOHOMISH HEALTH DISTRICT
FOOD PROGRAM
ANNUAL
EXCELLENCE AWARD
Presented to
CLAY PIT CUISINE OF INDIA
for
BEST
FULL MENU
ESTABLISHMENT



Best Indian Restaurant

in Western Washington
Evening Magazine 09
King 5 News

15418 Main St. #M107
Mill Creek, WA 98012

Tel: (425) 337-9600 Fax: (425) 338-4600
www.claypit.net

Hours:

11:00 am - 2:30pm Buffet or Menu
5:00pm - 10:00pm Dinner (Sun- Thurs)
5:00pm - 10:30pm Dinner (Fri-Sat)

We are open 7 days a week. Catering Available.

Lunch Buffet - \$8.95

Speciality of the House

MEDITERRANEAN LAMB	14.95
<i>A fillet of lamb stuffed with spinach and goat cheese baked to tenderness and finished in a mint curry wine sauce served with basmati rice</i>	
TOMATO BUTTER CHICKEN	13.95
<i>Chicken breast stuffed and baked with a delectable blend of spinach, mushroom, and cheese finished with a tomato-butter sauce served with basmati rice</i>	
CITRUS TRIO	17.95
<i>Grilled in the Clay Pit, Alaskan Halibut, King Salmon, and Prawn, marinated in mustard and lemon oil finished with creamy citrus sauce served with basmati rice</i>	
SEAFOOD PLATTER	17.95
<i>A sampling of Clay pit baked Halibut, Scallops, and Prawns finished with ginger cream sauce served with basmati rice</i>	
STUFFED ALASKAN HALIBUT	16.95
<i>Fresh Alaskan halibut fillet stuffed with spinach and mushrooms; covered with a mouth watering saffron-cracked mustard sauce, served with basmati rice</i>	
CLAY PIT SPECIAL	18.95
<i>A mix of Chicken Breast Tikedar, and Rack of Lamb slowly grilled in a clay pit served with basmati rice</i>	
KOTHMIR SALMON	16.95
<i>Pan seared & baked fresh Salmon rubbed with garlic & ginger finished with tamarind coconut sauce. Served with basmati rice</i>	
SCALLOP MAKHANI	14.95
<i>Fresh juicy plump scallops marinated in our makhani sauce served with basmati rice</i>	

Pasta-e-Clay Pit

Ginger curry fettuccine tossed in your choice of Clay Pit makhani sauce or Alfredo sauce, topped with parmesan cheese

Veggies	Tandoori Chicken	Prawns
11.95	12.95	14.95

Appetizers

SAMOSAS: Golden fried flaky pastry stuffed with your choice of filling.
Served with Assorted chutnyes:

Vegetable Samosas 4.95
Seasonal potatoes and peas

Meat Samosas 5.95
Marinated ground Beef with 3 cheese just right for your taste buds

CLAY PIT PAKORAS 6.25
Chickpea and cumin battered fried fritters served with Assorted Chutnyes.

Vegetables	Paneer	Chicken
4.95	5.95	6.95

HUMMUS BI-TAHINI 6.25
The original Middle Eastern dip of Garbanzo beans, fresh cilantro, and Tahini sauce and a special dressing. Served with plain Naan.

BABA GHANNOJ 6.25
Egg Plant smoked in the Clay Pit, pureed, mixed with Tahini and Clay Pit dressing. Served with Plain Naan.

BATTATA TIKKI 4.95
Delicately spiced potato patties, fried crisp on the outside

CRAB CAKE 5.95
Alaskan king crab meat and potatoes spiced and fried to perfection served with Cilantro aioli.

CURRIED MUSSELS 7.95
Fresh mussels simmered in a garlic and red wine curry sauce.

CORIANDER CALAMARI 6.95
Crushed coriander crumbed calamari-chickpea battered and deep fried

COMBO CLAY PIT BITES 8.95
A trio of marinated Clay Pit baked boneless breast of chicken, lamb, and prawns

Soups & Salads

Home made Lentil soup prepared in the Indian traditional way.

Daal 3.95

Chicken Daal 4.95

CILANTRO GARDEN SOUP 3.95
Garden fresh medley of vegetables in tomato based cilantro

INDIAN SALAD 3.95
Onion, tomato, cucumber, and bell pepper mixed in a tangy sauce.

GREEN SALAD 3.95
Crisp lettuce, tomatoes, cucumber served with choice of Mediterranean or ranch dressing

PANEER SALAD 4.95
Garden green tossed with a vinaigrette dressing topped with home made cheese slices and sesame seeds

CUCUMBER MINT SALAD 3.95
Cucumber mixed with home made yogurt mint olive oil and delicate touch of garlic

CLAY PIT CAESAR: 3.95
Fresh romaine tossed in our house Caesar with herbed croutons.

	Side	Dinner
Plain	3.95	5.95
Tandoori Chicken	4.95	7.95
Baby Shrimp	5.95	8.95

Poultry Selection

Please specify : Mild, Mild medium, medium, Hot or Extra hot

MURG BAHAR 13.95
A tender breast of chicken stuffed with spinach, mushroom, and paneer served with curried merlot sauce

KABULI CHICKEN 12.95
Chunks of chicken simmered in a sweet curry sauce finished in an assorted nut puree

CHICKEN DAAL 12.95
Tender pieces of chicken curried with tomatoes, fresh herbs and lentils

CHANA CHICKEN 12.95
Boneless chunks of chicken curried with garbanzo beans then finished in a cashew-almond sauce

KASTURI CHICKEN 13.95
Boneless chicken curried and finished in a creamy saffron and kasturi sauce. Kasturi is a rare spice found in Himalayas

METHI BHUNA CHICKEN 12.95
Pieces of boneless chicken cooked with dry fenugreek (methi), onion, tomato, bell pepper cooked fresh garlic-ginger sauce

Lamb Selection

LAMB CASHEWALA 13.95
Tender lamb simmered in a cashew cream sauce

KASHMIRI CURRY 14.95
Pieces of lamb in a red curry sauce finished with an assortment of nut puree and raisins

MALABAR CURRY 13.95
Tender pieces of lamb simmered in a coconut and fresh herb curry finished with curry leaves

KASTURI CURRY 13.95
Tender piece of lamb curried and finished in a creamy saffron and kasturi sauce. Kasturi is a rare spice found in Himalayas.

METHI BHUNA GOSHT 13.95
Pieces of boneless lamb cooked with dry fenugreek (methi), onion, tomato, bell pepper cooked freshed garlic-ginger sauce

Seafood Selection

HALIBUT MASALA 14.95
Halibut cooked with onions, peppers, and fresh tomatoes and seasoned with mustard onion seeds

SALAMON TIKKA MASALA 14.95
A Clay Pit signature tomato-based butter cream sauce seasoned with herbs and spices

TAMARIND COCONUT PRAWNS 14.95
Marinated jumbo prawns sautéed with fresh garlic, ginger, and cooked in a tangy tamarind-coconut curry

CILANTRO SALMON 14.95
Fresh Olympic salmon rubbed with crushed cilantro seeds, cooked with fresh tomatoes, onions, bell peppers, and cilantro

Clay Pit

Signature Sauces Selection

Choose from one of our ... Six Signature Sauces
Please specify : Mild, Mild medium, medium, Hot or Extra Hot.

TIKKA MASALA Everyone's favorite!
Our signature tomato-based butter cream sauce seasoned with herbs and spices

NAWABI KORMA:
A traditional dish prepared with exotic spices, herbs, and nutty creamy sauce

JEERA SAAG:
Pureed spinach cooked with garlic, roasted cumin, onions and spices, finished off with a touch of cream

GOA COCONUT CURRY:
A traditional Indian curry sauce made with coconut milk and roasted spices

VINDALOO:
A Portuguese influence on Indian cooking brought life to vindaloo, a tangy onion and vinegar sauce

JAIPURI MANGO CURRY:
Tender pieces of meat or vegetables sautéed with Major grey Mango Chutney and touch of cream

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

Potato	10.95	Lamb	13.95
Paneer	11.95	Shrimp	14.95
Chicken	12.95		

Spiced to taste & served with basmati rice. Fresh Naan is recommended to scoop up the sauce!

Clay Pit Grill

CLAY PIT: A traditional Indian TANDOOR used for cooking marinated vegetables, meats & seafood Grill entrée served sizzling on a bed of onions & bell peppers with basmati rice pilaf and a side of sauce

TANDOORI CHICKEN TIKEDAR 13.95
Chunks of boneless breast of chicken marinated in our own yogurt and spice paste

TANGDI CHICKEN 12.95
Savory yogurt marinated bone chicken with a special blend of spices

RACK OF LAMB 17.95
Frenched Rack of lamb marinated mustard oil, fresh garlic and ginger, cooked to perfection

TANDOORI HALIBUT 16.95
Clay pit baked halibut marinated with spices and herbs

GINGA SHOLAY 15.95
Delicately spiced jumbo prawns flamed in the clay pit

TANDOORI SCALLOPS 16.95
Fresh juicy plump scallops marinated in kashmiri chili and jaugree paste

TANDOORI VEGETABLES 12.95
Clay pit baked marinated seasonal vegetables, tomatoes, paneer, pineapple, and more

CLAY PIT MIXED GRILL 18.95
Can't decide...try a sampler platter...lamb boti, rack of lamb, chicken, halibut and prawns

BOTI KEBOB 14.95
Tender pieces of lamb marinated in our special blend of Indian spices