DELIVERING A TRUE TASTE OF INDIA

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It's a name that's become synonymous with authentic Indian food in north Halton, serving up flavourful classics in downtown Acton.

From creamy butter chicken to fiery lamb vindaloo, the Clay Oven has been filling a niche for local residents since opening its doors on Mill Street in 2016.

"We always start from scratch. Everything is cooked by order," said Syed Sadeque, who runs the restaurant alongside his wife, Joba. "We add all the spices, so we can add more or less. We customize based on the customer's taste."

The couple was attracted to the culinary world while living in England, where they first started working in the industry, dreaming of one day opening their own restaurant.

After immigrating to Canada in 2011, they began looking for the perfect spot to set up shop in the GTA.

"When I visited Acton, I felt like this is what I'm looking for," said Sadeque. "It's similar to a small town where I lived in England, and I loved that place."

Following years of hard work and renovations, the Clay Oven opened for business and quickly developed a fan following in town and beyond, with many who said they had never tried Indian food before now serving as the restaurant's regulars. So what's everyone's favourite dish?

"Acton loves butter chicken. That's our top seller for sure," said Sadeque. "People say our butter chicken is different. We try to bring the true, authentic way that we would see back

THE CLAY OVEN

Address: 32 Mill St. E., Acton Contact: 519-929-9393 Hours: Monday, closed Tuesday to Thursday, 11 a.m. to 2 p.m., and 4 to 8:30 p.m. Friday, 11 a.m. to 2 p.m., 4 to 9 p.m. Saturday, 12 to 2 p.m., 4 to 9 p.m. Sunday, 4 to 8:30 p.m. For further details, visit clayovenacton.com.

home."

Sadeque credits the Clay Oven's success to his wife, who he said continued to encourage him to open a restaurant all those years ago.

The couple has persevered with their business through the pandemic, making curbside takeout with contactless payment available for customers who prefer this new method of service.



Clay Oven owners Syed and Joba Sadeque with some of their signature dishes.

