

Chef's Choice

Served with Rice and Naan. Additional Puri, Naan or Garlic Naan for \$2.

Coconut Curry Paneer or Chicken \$16 Shrimp \$18
Coconut curry with caramelized onions and tomato puree. Garnished with cilantro. [gf] [o]

Tikka Masala Paneer or Chicken \$16 Shrimp \$18
Creamy, lightly spiced tomato sauce of smoked paprika and curry. [o]

Red Curry Ginger Paneer or Chicken \$16 Shrimp \$18
Peppers, sweet onions, baby corn, mushrooms, carrots and water chestnuts in a creamy Indo-Thai red curry ginger sauce and basil. Garnished with cilantro. [gf] [o]

Dessert

Gulab Jamun with Ice Cream \$6
Fried dough balls infused with saffron simple syrup topped with ice cream and rose drizzle.

Mango Custard \$6
Light and delicious custard made from mango pulp with a hint of cardamom. Garnished with Mandarin oranges and chocolate.

Lemon Shrikhand Bars. \$7
Indian yogurt infused with saffron and cardamom on a soft lemon bar with crushed pistachios and seasonal fruit. Creamy, exotic and decadent.

Chai \$5
Traditional Indian tea brewed with fresh mint, ginger, milk and sugar accompanied by ginger biscottis by Biscotti Boys.

[v] Vegetarian | [gf] Gluten Free | [o] Vegetarian Option by Request



TAKE OUT MENU

**Open for Lunch & Dinner
Monday-Saturday
11am-9pm**

24 S. George Street
York PA 17401
717.430.4173
contact@hamirs.com
www.hamirs.com

Lunch

- Samosa Chat**\$8
Classic samosas (crispy fried pillow of vegetables) topped with chole masala (chickpea curry) and garnished with a trio of chutneys, fine noodles, red onion and cilantro. *[v]*
- Tandoori Chicken or Paneer Wrap**\$8
Tandoori chicken (yogurt and spice marinated) or Paneer (Indian cheese cubes) wrapped in garlic naan with fresh vegetables. Drizzled with house yogurt mint sauce. *[v]*
- Curried Shrimp Salad**\$9
Sautéed curried shrimp on a bed of greens and vegetables.
Drizzled with cilantro and mint yogurt dressing.
- Tandoori Chicken Salad**\$10
Tandoori chicken (yogurt and spice marinated) on a bed of mixed greens and vegetables.
Drizzled with cilantro mint yogurt dressing. *[gf]*
- Coconut Curry Chicken**\$10
Coconut chicken curry with caramelized onions and tomato puree.
Garnished with cilantro. Served with rice and naan. *[gf] [o]*
- Palak Paneer**\$10
Indian cheese paneer in a curry of spinach and ginger. Served with rice and naan. *[v]*
- Chole Masala**\$10
A northern Indian dish. Chickpeas in a tomato sauce of onions, ginger and aromatics.
Tangy yet balanced. Served with rice and naan. *[v] [gf]*
- Appetizers**
- Tandoori Chicken**\$8
Chicken marinated overnight with yogurt and spices baked with peppers and onions and topped with a house made mint yogurt sauce.
- Samosas**\$6
Crispy fried pillow of potatoes, peas and carrots with sweet chutney and mint yogurt sauce. *[v]*

Appetizers

- Sev Pur.**\$8
A traditional Indian street food. Tangy crisp puri (Indian bread) topped with potatoes, chickpeas and layers of three chutneys. *[v]*
- Masala Paneer Cubes**\$8
Sautéed paneer (Indian cheese) with peppers and onions in a mango coconut sauce. *[v]*
- Tandoori Chicken Sala**\$10
Tandoori chicken (yogurt and spice marinated) on a bed of mixed greens and vegetables.
Drizzled with cilantro mint yogurt dressing. *[gf]*

Dinner

Served with Rice and Naan. Additional Puri, Naan or Garlic Naan for \$2.

- Chole Masala**\$13
A northern Indian dish. Chickpeas in a tomato sauce of onions, ginger and aromatics.
Tangy yet balanced. *[v] [gf]*
- Indo-Thai Shrimp**\$17
Shrimp in light coconut milk sauce of ginger, garlic and garam masala.
Garnished with cilantro. *[gf]*
- Dal**\$13
Split yellow lentils in a creamy tomato sauce of curry leaves, ginger, cinnamon and clove.
Garnished with cilantro. *[v]*
- Indo-Chinese Chicken**\$15
Chicken, peppers and onions in a slightly sweet, slightly fiery sauce with scallions and cilantro. (Does not include naan). *[gf] [o]*
- Palak Paneer**\$15
Indian cheese paneer in a curry of spinach and ginger. *[v]*

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