

Appetizers

Brussels Sprouts	\$6
Sautéed sprouts in house seasonings. Drizzled with lemon juice and mango soy reduction. [gf] [v] [vg]	
Samosas	\$6
Crispy fried pillow of potatoes, peas and carrots with sweet chutney and mint yogurt sauce. [v] [vg]	
Masala Paneer Cubes	\$8
Sautéed paneer (Indian cheese) with peppers and onions in a mango coconut sauce. [v]	
Crab Puri	\$8
A twist on a traditional Indian street food made with house crab mix. Garnished with chutneys, noodles (sev), scallions and cilantro. [v] [vg]	
Papdi Chat (Chickpea Salad)	\$8
A twist on a traditional Indian street food made with chickpeas. Flavor packed with onions, chat masala and fresh house sauces: mint yogurt, salsa, sweet chutney and peri peri. Garnished with cilantro and papdi (Indian crackers).	
Pineapple Coconut Shrimp	\$8
Sautéed shrimp with pineapples on bed of pineapple coconut sauce. Garnished with cilantro. [gf]	
Fish or Crab Tacos (2)	\$8
Crab Soup	\$8
Tandoori Chicken	\$10
Chicken marinated overnight with yogurt and spices baked in the oven on a bed of sautéed peppers, onions and pineapple in peri peri sauce. [gf]	
Potato Flats	\$10
Thin cut potato wedges deep fried and drizzled with house salsa and peri peri sauce. Garnished with scallions and cilantro. [gf] [v] [vg]	

Salads

Tandoori Chicken Salad	\$12
Tandoori chicken marinated overnight with yogurt and spices on a bed of mixed greens and vegetables. Drizzled with cilantro mint yogurt dressing. [gf]	
Tandoori Cod Salad	\$12
Tandoori marinated cod with mixed greens and tossed in mint yogurt sauce, pineapples, red onions and bell peppers. Garnished with lemon juice, mint yogurt, cilantro and seasonal fruits.	
Curried Shrimp Salad	\$12
Sautéed curried shrimp on a bed of greens and vegetables and tossed in mint yogurt sauce. Garnished with cilantro.	

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Dessert

Chai	\$2.50
Traditional Indian tea brewed with fresh mint, ginger, milk and sugar.	
Kulfi	\$6
A must have delicious creamy traditional Indian ice cream.	
Vegan	\$6
Seasonal fruits on a bed of mango pulp, drizzled with rose syrup.	
Cannoli	\$7
Indian-Italian dessert filled with Indian yogurt, infused with saffron and cardamom. Drizzled with chocolate syrup. Garnished with seasonal fruits and nuts.	
Mango Custard	\$8
Light and delicious custard made from mango pulp with a hint of cardamom.	
Soan Cake	\$8
Traditional Indian flaky cake with almonds and pistachio. Garnished with syrup and seasonal fruits.	
Lemon Shrikhand Bars	\$8
Indian yogurt infused with saffron and cardamom on a soft lemon bar with mixed nuts and seasonal fruit. Creamy, exotic and decadent.	
Gulab Jamun with Ice Cream	\$10
Fried dough balls infused with saffron simple syrup. Topped with ice cream and rose drizzle.	

Drinks

Craft Sodas	\$2.50
Cola, Diet Cola, Orange Creme, Ginger Beer or Birch Beer.	
Tea	\$2.50
Sweet Tea or Unsweetened Tea.	
Coffee	\$2.50
Regular or Decaffeinated.	
Chai	\$2.50
Traditional Indian chai with fresh ginger, mint and cloves.	
Signature Drink: Mango Lassi	Small \$3 Large \$5

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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) on bed of chole masala (chickpea curry). Garnished with house chutneys, fine noodles, red onions and cilantro. <i>[v] [vg]</i>	
Tandoori Wrap – Paneer or Chicken	\$8
Yogurt and spice marinated paneer or chicken wrapped in garlic naan with fresh vegetables. Drizzled with house yogurt mint sauce. <i>[v]</i>	
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. <i>[v] [vg] [gf]</i>	
Palak Paneer	\$10
Indian cheese paneer in a curry of spinach and ginger. Served with rice and naan. <i>[v]</i>	
Dal	\$10
Split yellow lentils in a hint of tomato sauce with curry leaves, ginger, garlic, cinnamon, clove and Hamir's fresh garam masala. Garnished with cilantro. <i>[v] [vg]</i>	
Fish or Crab Tacos (2)	\$12
With your choice of crab soup or Indian creole seafood gumbo.	
Indo-Thai Shrimp	\$12
Shrimp in light coconut milk sauce of ginger, garlic and Hamir's fresh garam masala with medley of vegetables. Garnished with cilantro. <i>[gf]</i>	
Lamb Curry	\$15
Lamb incorporated in a creamy tomato sauce with herbs and seasonings. <i>[gf]</i>	
Coconut Curry	
Paneer	10
Chicken	\$10
Shrimp	\$12
Lamb	\$15
Coconut paneer, chicken, shrimp or lamb with caramelized onions and tomato puree. Garnished with cilantro. Served with rice and naan. <i>[gf] [o]</i>	
Tikka Masala	
Paneer	10
Chicken	\$10
Shrimp	\$12
Lamb	\$15
Creamy, lightly spiced tomato sauce of smoked paprika and curry. <i>[o]</i>	

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Chef's Special Fried Rice

Vegetable	\$12
Chicken	\$17
Shrimp	\$18
Fresh garlic sautéed with vegetables and your choice of protein in house sauce. Garnished with scallions and cilantro. <i>[gf] [v] [vg]</i>	

Chef's Choice

Served with Rice and Naan plus Your Choice of Protein.

Paneer	\$16
Chicken	\$17
Shrimp	\$20
Crab	\$22
Lamb	\$22

Coconut Curry

Coconut curry with caramelized onions and tomato puree. Garnished with cilantro. *[gf] [o]*

Korma Curry

A special curry with toasted coconut, cashew and golden raisins. Hint of sweetness combined with fresh ginger, garlic and aromatics.

Red Curry Ginger

Medley of vegetables in a creamy Indo-Thai red curry ginger sauce. Garnished with cilantro and basil. *[gf] [o]*

Tikka Masala

Creamy, lightly spiced tomato sauce of smoked paprika and curry. *[o]*

Creamy Butter Sauce

Delicious curry prepared with butter, cream, fresh ginger and garlic along with all fresh house aromatics including Hamir's fresh curry powder. *[v]*

Catering Available

Rent the Restaurant on Sundays for Events
Ask Your Server for More Information

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Dinner

Served with Rice and Naan.

Chole Masala	\$16
A northern Indian dish. Chickpeas in a tomato sauce of onions, ginger and aromatics. Tangy yet balanced. <i>[v] [vg] [gf]</i>	
Dal	\$16
Split yellow lentils in a hint of tomato sauce with curry leaves, ginger, garlic, cinnamon, clove and Hamir's fresh garam masala. Garnished with cilantro. <i>[v] [vg]</i>	
Indo-Chinese Chicken	\$16
Peppers, onions and chicken sautéed in fresh ginger and garlic in a slightly sweet, slightly fiery sauce with scallions and cilantro. (Does not include naan.) <i>[gf] [o]</i>	
Palak Paneer	\$16
Indian cheese paneer in a curry of spinach with cilantro, ginger, garlic and house aromatics with Hamir's fresh garam masala. <i>[v] [gf]</i>	
Indo-Thai Shrimp	\$20
Shrimp in light coconut milk sauce of ginger, garlic and Hamir's fresh garam masala with medley of vegetables. Garnished with cilantro. <i>[gf]</i>	
Fish Curry	\$20
Tandoori cod gently simmered in coconut curry. Garnished with cilantro.	
Lamb Curry	\$22
Lamb incorporated in a creamy tomato sauce with herbs and seasonings. <i>[gf]</i>	
Crab Curry	\$22
Generous amount of lump and claw meat delicately simmered in red curry ginger sauce. Garnished with basil and cilantro. <i>[gf]</i>	
Sides	
Papadum	\$1
Rice	\$2
Puri <i>[v]</i>	\$2
Buttered Naan or Garlic Naan	\$2.50
Sautéed Vegetables	\$6
Medley of vegetables pan sautéed with garlic and our peri peri sauce. Drizzled with lemon juice. Garnished with cilantro. <i>[v]</i>	

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