

Appetizers

- Brussels Sprouts**\$8
Flash fried sprouts tossed in chat masala. 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
- 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]
- House Fries**\$10
A generous portion of our Special seasoned chat masala fries 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 Salmon Salad**\$12
Tandoori marinated salmon 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.

[v] Vegetarian | [vg] Vegan | [gf] Gluten Free | [o] Vegetarian/Vegan by Request

Dessert

- Chai**\$4
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**\$4
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

Order Online with  DOORDASH
for Pickup or Delivery:
Monday-Saturday 11am-8pm

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.	
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] [gf]</i>	
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
Hamir's very first recipe. Coconut curry with caramelized onion, tomato purée, fresh herbs and spices. Pick your protein and enjoy. <i>[gf] [o]</i>	
Tikka Masala	
Paneer	10
Chicken	\$10
Shrimp	\$12
Lamb	\$15
Creamy tomato base curry with smoked paprika, fresh ginger, garlic and house aromatics. <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	\$18
Chicken	\$18
Shrimp	\$20
Crab	\$22
Lamb	\$22

Coconut Curry

Hamir's very first recipe. Coconut curry with caramelized onion, tomato purée, fresh herbs and spices.
Pick your protein and enjoy. *[gf] [o] [v]*

Korma Curry

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

Red Curry Ginger

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

Tikka Masala

Creamy tomato base curry with smoked paprika, fresh ginger, garlic and house aromatics. *[gf] [o] [vg]*

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	\$17
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	\$18
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	\$18
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 salmon 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 in garlic butter. Drizzled with lemon juice and garnished with cilantro. <i>[v]</i>	

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