

Appetizers

- Tandoori Chicken**\$8
Chicken marinated overnight with yogurt and spices baked w/ peppers and onions.
Topped w/ house made mint yogurt sauce. [gf]
- Samosas**\$6
Crispy fried pillow of potatoes, peas and carrots w/ sweet chutney and mint yogurt sauce. [v] [vg]
- Sev Puri or Crab Puri**\$8
A twist on a traditional Indian street food. Crisp puri (Indian bread) topped w/ choice of potato and chickpea mix or crab. Garnished w/ diced onion, house chutneys, noodles (Sev) and cilantro. [v] [vg]
- Masala Paneer Cubes**\$8
Sautéed paneer (Indian cheese) w/ peppers and onions in a mango coconut sauce. [v]
- Tandoori Chicken Salad**\$10
Tandoori chicken (yogurt and spice marinated) on a bed of mixed greens and vegetables.
Drizzled w/ cilantro mint yogurt dressing. [gf]
- Potato Flats**\$10
Thin cut potato wedges deep fried and drizzled w/ house salsa and peri peri sauce.
Garnished w/ scallions and cilantro. [gf] [v] [vg]
- Pineapple Coconut Shrimp**\$8
Sautéed shrimp w/ pineapples on bed of pineapple coconut sauce. Garnished w/ cilantro. [gf]
- Brussels Sprouts**\$6
Sautéed sprouts in house seasoning. Garnished w/ mango soy and slight hint of chilli reduction. [gf] [v] [vg]

Indian Szechuan Fried Rice

- Vegetable**\$12 **Chicken**\$16 **Shrimp**\$18
Fresh ginger and garlic sautéed w/ vegetables and your choice of protein in Szechuan seasoning.
Garnished w/ scallions and cilantro. [gf] [v] [vg]

- Fish, Crab or Pulled Pork Tacos (2)**\$8
- Crab Soup or Indian Creole Seafood Gumbo**\$8
- Thali**\$28
A way to explore the menu. Stainless steel platter sampling a variety of Chef's daily selections.
Includes a samosa to start and dessert to finish.

[v] Vegetarian | [vg] Vegan | [gf] Gluten Free | [o] Vegetarian/Vegan by Request | All Sauces Except Tikka Are Vegan.

Dessert

- Gulab Jamun with Ice Cream**\$6
Fried dough balls infused w/ saffron simple syrup. Topped w/ ice cream and rose drizzle.
- Kulfi**\$6
A must have delicious creamy traditional Indian ice cream.
- Mango Custard**\$6
Light and delicious custard made from mango pulp w/ a hint of cardamom.
- Lemon Shrikhand Bars**\$7
Indian yogurt infused w/ saffron and cardamom on a soft lemon bar w/ mixed nuts and seasonal fruit.
Creamy, exotic and decadent.
- Cannoli**\$7
Indian-Italian dessert filled w/ Indian yogurt infused w/ saffron and cardamom.
Drizzled w/ chocolate syrup. Garnished w/ seasonal fruits and nuts.
- Chai Crème Brulée**\$8
Delicious vegan dessert w/ chai masala. [vg]
- Chai**\$2
Traditional Indian tea brewed w/ fresh mint, ginger, milk and sugar.
- Coffee**\$2.50

Drinks

- Fountain Soda**\$1.25
Coke, Diet Coke, Sprite, Cherry Coke, Minute Maid Lemonade or Root Beer
- Indian Blackberry Soda**\$5
- Khus Sweet Woodsy Soda**\$5
- Tea**\$1.25
Sweet Tea, Unsweetened Tea, Sweet Green Tea or Raspberry Tea
- Coffee**\$2.50
- Signature Drink – Mango Lassi**Small \$3 ... Large \$5
- Rose, Coconut or Mango Mojito**\$6
Recommended Alcohol: Coconut Rum, Tequila or Vodka.

[v] Vegetarian | [vg] Vegan | [gf] Gluten Free | [o] Vegetarian/Vegan by Request | All Sauces Except Tikka Are Vegan.



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 w/ house chutneys, fine noodles, red onions and cilantro. [v] [vg]

Tandoori Wrap

Paneer\$8 **Chicken**\$8

Yogurt and spice marinated paneer or chicken wrapped in garlic naan w/ fresh vegetables.
Drizzled w/ house yogurt mint sauce. [v]

Curried Shrimp Salad\$12

Sautéed curried shrimp on a bed of greens and vegetables and tossed in mint yogurt sauce.
Garnished w/ cilantro.

Tandoori Chicken Salad\$10

Tandoori chicken (yogurt and spice marinated) on a bed of mixed greens and vegetables.
Drizzled w/ cilantro mint yogurt dressing. [gf]

Coconut Curry

Paneer\$10 **Chicken**\$10 **Shrimp**\$12

Coconut chicken w/ caramelized onions and tomato puree. Garnished w/ cilantro.
Served w/ rice and naan. [gf] [o]

Tikka Masala

Paneer\$10 **Chicken**\$10 **Shrimp**\$12

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

Palak Paneer\$10

Indian cheese paneer in a curry of spinach and ginger. Served w/ 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 w/ rice and naan. [v] [vg] [gf]

Dal\$10

Split yellow lentils in a hint of tomato sauce w/ curry leaves, ginger, garlic, cinnamon, clove and Hamir's fresh garam masala. Garnished w/ cilantro. [v] [vg]

[v] Vegetarian | [vg] Vegan | [gf] Gluten Free | [o] Vegetarian/Vegan by Request | All Sauces Except Tikka Are Vegan.

Lunch

Indo-Thai Shrimp\$12

Shrimp in light coconut milk sauce of ginger, garlic and Hamir's fresh garam masala
w/ medley of vegetables. Garnished w/ cilantro. [gf]

Crab Soup or Indian Creole Seafood Gumbo\$8

Fish, Crab or Pulled Pork Tacos (2)\$12

With your choice of crab soup or India creole seafood gumbo.

Chef's Thali\$15

A way to explore the menu. Stainless steel platter sampling a variety of Chef's daily selections.
Includes a samosa to start and dessert to finish.

All Meat Chef's Thali\$20

A way to explore the menu. Stainless steel platter sampling a variety of Chef's daily selections w/ chicken,
lamb and shrimp. Includes a samosa to start and dessert to finish.

Chef's Choice

Served with Rice and Naan.

Coconut Curry

Paneer ...\$16 **Chicken** ...\$16 **Shrimp** ...\$18 **Lamb** ...\$20

Coconut curry w/ caramelized onions and tomato puree. Garnished w/ cilantro. [gf] [o]

Tikka Masala

Paneer ...\$16 **Chicken** ...\$16 **Shrimp** ...\$18 **Lamb** ...\$20

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

Red Curry Ginger

Paneer ...\$16 **Chicken** ...\$16 **Shrimp** ...\$18 **Lamb** ...\$20

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

Lamb Curry\$20

Lamb incorporated in a creamy tomato sauce w/ herbs and seasonings. [gf]

[v] Vegetarian | [vg] Vegan | [gf] Gluten Free | [o] Vegetarian/Vegan by Request | All Sauces Except Tikka Are Vegan.

Dinner

Served with Rice and Naan.

Chole Masala\$13

A northern Indian dish. Chickpeas in a tomato sauce of onions, ginger and aromatics.
Tangy yet balanced. [v] [vg] [gf]

Indo-Thai Shrimp\$18

Shrimp in light coconut milk sauce of ginger, garlic and Hamir's fresh garam masala
w/ medley of vegetables. Garnished w/ cilantro. [gf]

Dal\$13

Split yellow lentils in a hint of tomato sauce w/ curry leaves, ginger, garlic, cinnamon, clove and
Hamir's fresh garam masala. Garnished w/ cilantro. [v] [vg]

Indo-Chinese Chicken\$15

Peppers, onions and chicken sautéed in fresh ginger and garlic in a slightly sweet, slightly fiery sauce
w/ scallions and cilantro. (Does not include naan.) [gf] [o]

Palak Paneer\$15

Indian cheese paneer in a curry of spinach w/ cilantro, ginger, garlic and house aromatics
w/ Hamir's fresh garam masala. [v] [gf]

Sides

Rice, Puri, Naan or Garlic Naan\$2

Papadum\$1

Sauteed Vegetables\$4

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

[v] Vegetarian | [vg] Vegan | [gf] Gluten Free | [o] Vegetarian/Vegan by Request | All Sauces Except Tikka Are Vegan.