

Appetizers		
Masala Paneer Cubes	\$8
Sautéed paneer (Indian cheese) with peppers and onions in a mango coconut sauce. [v] [gf]		
Samosas	\$10
Crispy fried pillow of potatoes, peas and carrots with sweet chutney and mint yogurt sauce. [v] [o]		
Brussels Sprouts	\$10
Flash fried sprouts tossed in chat masala. Drizzled with lemon juice and mango soy reduction. [gf] [v] [vg]		
Papdi Chat (Chickpea Salad)	\$10
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). [v] [o]		
Pineapple Coconut Shrimp	\$10
Sautéed shrimp with pineapples on bed of pineapple coconut sauce. Garnished with cilantro. [gf]		
Crab Puri	\$12
A twist on a traditional Indian street food made with house crab mix. Garnished with chutneys, noodles (sev), scallions and cilantro.		
House Fries	\$12
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]		
Crab or Chicken Tikka Tacos (2)	\$12
Rice, shredded cheese, crab or chicken tikka, onions, cucumbers, cilantro and peri peri aioli.		
Appetizer Sampler	\$12
A half order of Brussels sprouts, two crab puri and one samosas.		
Tandoori Chicken	\$14
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]		
Chef's Special Fried Rice		
Vegetable\$14	
Chicken\$20	
Shrimp\$22	
Fresh garlic sautéed with vegetables and your choice of protein in house sauce. Garnished with cilantro. [gf] [o]		
[v] Vegetarian [vg] Vegan [gf] Gluten Free [o] Vegetarian/Vegan by Request		

Dessert	
Chai\$5
Traditional Indian tea brewed with fresh mint, ginger, milk and sugar.	
Kulfi\$6
A must have delicious creamy traditional Indian ice cream.	
House Sorbet (please ask server)\$8
Seasonal fruits on a bed of mango pulp, drizzled with rose syrup. [vg]	
Soan Cake\$10
Traditional Indian flaky cake with almonds and pistachio. Garnished with syrup and seasonal fruits.	
Mango Custard\$12
Light delicious custard made from mango pulp with a hint of cardamom. Garnished with house ice cream and fruits. [gf]	
Gulab Jamun with Ice Cream\$12
Fried dough balls infused with saffron simple syrup. Topped with ice cream and rose drizzle.	
Limoncello Mascarpone Cake (shareable)\$14
Delicious light cake served with house sorbet, gulab jamun and other garnishes.	
Chocolate Trilogy (shareable)\$14
Chocolate geniose layered with dark chocolate, milk chocolate and white chocolate mousse. Includes ice cream, gulab jamun and garnishes.	
Drinks	
Craft Sodas\$4
Cola, Diet Cola, Orange Creme, Ginger Beer or Root Beer.	
Tea\$4
Sweet Tea or Unsweetened Tea.	
Coffee (Regular)\$5
Chai\$5
Traditional Indian chai with fresh ginger, mint and cloves.	
Espresso\$7
Signature Drink: Mango Lassi\$9
[v] Vegetarian [vg] Vegan [gf] Gluten Free [o] Vegetarian/Vegan by Request	



Hamir's

Indian Fusion

TAKE OUT MENU

Open for Lunch & Dinner

Monday, Thursday & Friday 12pm-9pm

Tuesday & Wednesday 4pm-9pm

Saturday 2pm-9pm

24 S. George Street

York PA 17401

717.430.4173

contact@hamirs.com

www.hamirs.com

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for Pickup or Delivery:

Mon, Thu & Fri 12pm-8pm | Tue & Wed 4pm-8pm | Sat 2pm-8pm

Lunch	
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>	
Tandoori Wrap – Paneer or Chicken	\$12
Yogurt and spice marinated paneer or chicken wrapped in garlic naan with fresh vegetables. Drizzled with house mint yogurt sauce.	
Samosa Chat	\$12
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>	
Chole Masala	\$12
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	\$12
Indian cheese paneer in a curry of spinach and ginger. Served with rice and naan. <i>[v]</i>	
Indo-Thai Curry	
Paneer	\$14
Chicken	\$14
Shrimp	\$16
Lamb	\$20
A light coconut milk sauce of ginger, garlic and Hamir’s fresh garam masala with medley of vegetables. Garnished with cilantro. With your choice of protein. <i>[gf] [vg]</i>	
Coconut Curry	
Paneer	\$14
Chicken	\$14
Shrimp	\$16
Lamb	\$20
Hamir’s very first recipe. Coconut curry with caramelized onion, tomato purée, fresh herbs and spices. Pick your protein and enjoy. <i>[gf] [vg]</i>	
Tikka Masala	
Paneer	\$14
Chicken	\$14
Shrimp	\$16
Lamb	\$20
Creamy tomato base curry with smoked paprika, fresh ginger, garlic and house aromatics. With your choice of protein. <i>[gf] [vg]</i>	
Lamb Curry	\$20
Lamb incorporated in a creamy tomato sauce with herbs and seasonings. <i>[gf]</i>	
Thali (Lunch)	
Chef’s Thali	\$20
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	\$25
A way to explore the menu. Stainless steel platter sampling a variety of Chef’s daily selections with chicken, lamb and shrimp. Includes a samosa to start and dessert to finish.	
<i>[v] Vegetarian [vg] Vegan [gf] Gluten Free [o] Vegetarian/Vegan by Request</i>	

Salads	
Tandoori Chicken Salad (Inspired by Mr. Rehmeier)	\$16
hicken marinated overnight with yogurt and spices on a bed of mixed greens and vegetables. Garnished with house Brussels sprouts, mint yogurt, and Peri peri sauce. <i>[gf]</i>	
Curried Shrimp Salad (Lunch Only)	\$16
Sautéed curried shrimp on a bed of greens and vegetables and tossed in mint yogurt sauce. Garnished with cilantro and fruits. <i>[gf]</i>	
Burrata Salad	\$16
Indian twist with a soft Italian cheese with a mozzarella shell and a creamy center, mixed greens, chat masala, vegetables, fruits, mint yogurt, and cilantro sauce. <i>[gf]</i>	
Chef’s Choice (Dinner)	
Served with Rice and Half Naan plus Your Choice of Protein and Curry.	
Paneer	\$20
Chicken	\$22
Shrimp	\$25
Crab	\$25
Lamb	\$27
Crab & Shrimp	\$32
Coconut Curry	
Hamir’s very first recipe. Coconut curry with caramelized onion, tomato purée, fresh herbs and spices. <i>[gf] [vg]</i>	
Korma Curry	
A special curry with toasted coconut, cashew and golden raisins. Hint of sweetness combined with fresh ginger, garlic and aromatics. <i>[gf] [vg]</i>	
Vindaloo Curry	
Spicy Portuguese Indian curry prepared with fresh ginger, garlic, cardamom, all spice berries, spices and red wine (Cabernet Sauvignon). Finished with vinegar. <i>[gf] [vg]</i>	
Mango Curry	
Fresh ginger, garlic, house fresh spices and hint of sweetness from mangoes. <i>[gf] [vg]</i>	
Peanut Curry	
A rich, flavorful curry with a savory onion base, fresh ginger and garlic, house-made curry powder, and warm spices. Finished with creamy coconut milk and a touch of peanut for a nutty depth. <i>[gf] [vg]</i>	
Red Curry Ginger	
Medley of vegetables in a creamy Indo-Thai red curry ginger sauce. Garnished with cilantro and basil. <i>[gf] [vg]</i>	
Indo-Thai Sauce	
Light coconut milk sauce of ginger, pineapple, garlic and Hamir’s fresh garam masala with medley of vegetables. Garnished with cilantro. <i>[gf] [vg]</i>	
Tikka Masala	
Creamy tomato base curry with smoked paprika, fresh ginger, garlic and house aromatics. <i>[gf] [vg]</i>	
Indo-Chinese Sauce	
Peppers and onions with fresh ginger and garlic in a slightly sweet, slightly fiery sauce with scallions and cilantro. (Does not include naan.) <i>[gf] [vg]</i>	
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. <i>[gf] [v]</i>	
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Dinner	
Served with Rice and Half Naan.	
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] [gf]</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>	
Chole Masala	\$18
A northern Indian dish. Chickpeas in a tomato sauce of onions, ginger and aromatics. Tangy yet balanced. <i>[v] [vg] [gf]</i>	
Lamb Curry	\$25
Lamb incorporated in a creamy tomato sauce with herbs and seasonings. <i>[gf]</i>	
Thali (Dinner)	
Chef’s Thali	\$35
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.	
Sides (Dinner)	
Papadum	\$1.50
Puri <i>[v]</i>	\$2
Rice	\$3
Buttered Naan or Garlic Naan	\$3
Sautéed Vegetables	\$6
Medley of vegetables pan sautéed in garlic butter. Drizzled with lemon juice and garnished with cilantro. <i>[v]</i>	
Catering Available Rent the Restaurant on Sundays for Events Ask Your Server for More Information	
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