

## 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] [gf]
- Crab Puri** .....\$8  
A twist on a traditional Indian street food made with house crab mix.  
Garnished with chutneys, noodles (sev), scallions and cilantro.
- 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). [v]
- 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. [gf]
- 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 Root 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

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

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

## Lunch

<b>Samosa Chat</b> .....	\$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>	
<b>Tandoori Wrap – Paneer or Chicken</b> .....	\$8
Yogurt and spice marinated paneer or chicken wrapped in garlic naan with fresh vegetables. Drizzled with house yogurt mint sauce.	
<b>Chole Masala</b> .....	\$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>	
<b>Palak Paneer</b> .....	\$10
Indian cheese paneer in a curry of spinach and ginger. Served with rice and naan. <i>[v]</i>	
<b>Dal</b> .....	\$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>	
<b>Indo-Thai Shrimp</b> .....	\$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>	
<b>Lamb Curry</b> .....	\$15
Lamb incorporated in a creamy tomato sauce with herbs and seasonings. <i>[gf]</i>	
<b>Coconut Curry</b>	
<b>Paneer</b> .....	10
<b>Chicken</b> .....	\$10
<b>Shrimp</b> .....	\$12
<b>Lamb</b> .....	\$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>	
<b>Tikka Masala</b>	
<b>Paneer</b> .....	10
<b>Chicken</b> .....	\$10
<b>Shrimp</b> .....	\$12
<b>Lamb</b> .....	\$15
Creamy tomato base curry with smoked paprika, fresh ginger, garlic and house aromatics. <i>[o]</i>	

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

## Chef's Special Fried Rice

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

## Chef's Choice

Served with Rice and Naan plus Your Choice of Protein.

<b>Paneer</b> .....	\$18
<b>Chicken</b> .....	\$18
<b>Shrimp</b> .....	\$20
<b>Crab</b> .....	\$22
<b>Lamb</b> .....	\$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]*

### Korma Curry

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

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

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

## Dinner

Served with Rice and Naan.

<b>Chole Masala</b> .....	\$17
A northern Indian dish. Chickpeas in a tomato sauce of onions, ginger and aromatics. Tangy yet balanced. <i>[v] [vg] [gf]</i>	
<b>Dal</b> .....	\$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>	
<b>Indo-Chinese Chicken</b> .....	\$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>	
<b>Palak Paneer</b> .....	\$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>	
<b>Indo-Thai Shrimp</b> .....	\$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>	
<b>Fish Curry</b> .....	\$20
Tandoori salmon gently simmered in coconut curry. Garnished with cilantro.	
<b>Lamb Curry</b> .....	\$22
Lamb incorporated in a creamy tomato sauce with herbs and seasonings. <i>[gf]</i>	
<b>Crab Curry</b> .....	\$22
Generous amount of lump and claw meat delicately simmered in red curry ginger sauce. Garnished with basil and cilantro. <i>[gf]</i>	

## Sides

<b>Papadum</b> .....	\$1
<b>Rice</b> .....	\$2
<b>Puri</b> <i>[v]</i> .....	\$2
<b>Buttered Naan or Garlic Naan</b> .....	\$2.50
<b>Sautéed Vegetables</b> .....	\$6
Medley of vegetables pan sautéed in garlic butter. Drizzled with lemon juice and garnished with cilantro. <i>[v]</i>	

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