

Appetizers

Samosas	\$8
Crispy fried pillow of potatoes, peas and carrots with sweet chutney and mint yogurt sauce. [v] [vg]	
Brussels Sprouts	\$8
Flash fried sprouts tossed in chat masala. Drizzled with lemon juice and mango soy reduction. [gf] [v] [vg]	
Masala Paneer Cubes	\$8
Sautéed paneer (Indian cheese) with peppers and onions in a mango coconut sauce. [v] [gf]	
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]	
Crab Puri	\$10
A twist on a traditional Indian street food made with house crab mix. Garnished with chutneys, noodles (sev), scallions and cilantro.	
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]	
Fish or Crab Tacos (2)	\$10
Fish Tacos are the fish of the day.	
Chicken Tikka Tacos	\$12
Rice, shredded cheese, chicken tikka, onions, cucumbers, cilantro and peri peri aioli.	
Tandoori Chicken	\$12
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]	
Appetizer Sampler	\$12
A half order of Brussels sprouts, two crab puri and one samosas.	

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	\$4
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	\$8
Traditional Indian flaky cake with almonds and pistachio. Garnished with syrup and seasonal fruits.	
Mango Custard	\$10
Light and delicious custard made from mango pulp with hint of cardamom. [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	\$3.50
Cola, Diet Cola, Orange Creme, Ginger Beer or Root Beer.	
Tea	\$3.50
Sweet Tea or Unsweetened Tea.	
Coffee (Regular)	\$4
Espresso	\$4
Chai	\$4
Traditional Indian chai with fresh ginger, mint and cloves.	
Signature Drink: Mango Lassi	\$7

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TAKE OUT MENU

Open for Lunch & Dinner
Monday-Friday 11am-9pm
Saturday 2pm-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-Friday 11am-8pm · Saturday 2pm-8pm

Lunch

- Tandoori Wrap – Paneer or Chicken**\$10
Yogurt and spice marinated paneer or chicken wrapped in garlic naan with fresh vegetables. Drizzled with house mint yogurt sauce.
- Samosa Chat**\$10
Classic samosas (crispy fried pillow of vegetables) on bed of chole masala (chickpea curry). Garnished with house chutneys, fine noodles, red onions and cilantro. [v] [vg]
- 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. [v] [vg] [gf]
- 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. [v] [vg] [gf]
- Palak Paneer**\$12
Indian cheese paneer in a curry of spinach and ginger. Served with rice and naan. [v]
- Indo-Thai Shrimp**\$14
Shrimp in light coconut milk sauce of ginger, garlic and Hamir's fresh garam masala with medley of vegetables. Garnished with cilantro. [gf]
- Lamb Curry**\$17
Lamb incorporated in a creamy tomato sauce with herbs and seasonings. [gf]

Coconut Curry

- Paneer**\$12 **Chicken**\$12 **Shrimp**\$14 **Lamb**\$17
Hamir's very first recipe. Coconut curry with caramelized onion, tomato purée, fresh herbs and spices. Pick your protein and enjoy. [gf] [o]

Tikka Masala

- Paneer**\$12 **Chicken**\$12 **Shrimp**\$14 **Lamb**\$17
Creamy tomato base curry with smoked paprika, fresh ginger, garlic and house aromatics. With your choice of protein. [o]

Thali (Lunch)

- Thali**\$17
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**\$22
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.

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Salads (Lunch)

- 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 Fish 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 and fruits.

Chef's Choice (Dinner)

Served with Rice and Half Naan plus Your Choice of Protein.

- Paneer**\$20 **Chicken**\$20 **Fish**\$23
Shrimp\$23 **Crab**\$25 **Lamb**\$25
Crab & Shrimp with Your Choice of Curry\$30

Coconut Curry

Hamir's very first recipe. Coconut curry with caramelized onion, tomato purée, fresh herbs and spices. [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]

Vindaloo Curry

Spicy Portuguese Indian curry prepared with fresh ginger, garlic, ardamom, all spice berries, spices and red wine (Cabernet Sauvignon). Finished with vinegar. [gf] [o]

Mango Curry

Fresh ginger, garlic, house fresh spices and hint of sweetness from mangoes.

Red Curry Ginger

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

Indo-Thai Sauce

Light coconut milk sauce of ginger, garlic and Hamir's fresh garam masala with medley of vegetables. Garnished with cilantro. [gf]

Tikka Masala

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

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.) [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. [gf] [v]

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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. [v] [vg] [gf]
- Palak Paneer**\$18
Indian cheese paneer in a curry of spinach with cilantro, ginger, garlic and house aromatics with Hamir's fresh garam masala. [v] [gf]
- Chole Masala**\$18
A northern Indian dish. Chickpeas in a tomato sauce of onions, ginger and aromatics. Tangy yet balanced. [v] [vg] [gf]
- Lamb Curry**\$25
Lamb incorporated in a creamy tomato sauce with herbs and seasonings. [gf]

Thali (Dinner)

- 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
- Rice**\$2
- Puri [v]**\$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. [v]

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

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