

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	\$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	\$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

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TAKE OUT MENU

Open for Lunch & Dinner
Monday-Friday 12pm-9pm
Saturday 2pm-9pm

24 S. George Street
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www.hamirs.com

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Monday-Friday 12pm-8pm · Saturday 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]</i> Vegetarian <i>[vg]</i> Vegan <i>[gf]</i> Gluten Free <i>[o]</i> Vegetarian/Vegan by Request	

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, ardamom, 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, 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>	
<i>[v]</i> Vegetarian <i>[vg]</i> Vegan <i>[gf]</i> Gluten Free <i>[o]</i> Vegetarian/Vegan by Request	

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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