

# HEMAS ON DEVON - MENU

## APPETIZERS

- 1. Vegetable Samosa** **2.99**  
*A flaky homemade pastry shell stuffed with a delicate combination of potatoes, green peas and coriander leaves.*
- 2. Vegetable Pakoros** **3.99**  
*Onions, bell peppers, potatoes and cauliflower dipped in chick pea flour and deep fried.*
- 3. Spinach Pakoras** **3.99**  
*Onion, bell peppers, spinach and green pepper dipped in a chickpea flour and deep fried.*
- 4. Potato Bhajia** **3.99**  
*Potato cut into thin chips, dipped in spiced chick pea flour and deep fried.*
- 5. Potato Cutlets** **3.99**  
*Deep fried patties made from potatoes, green peas, green peppers, onions, cilantro and spices.*
- 6. Kheema Samosa** **3.99**  
*Pastry shell stuffed with minced lamb, onions, green peas and cilantro leaves.*
- 7. Shami Khebob** **3.99**  
*This dish is from my home town. It is made of minced lamb and ground lentils cooked with freshly roasted spices.*
- 8. Tandoori Chicken** **3.99**  
*Tender baked chicken marinated in yogurt, lemon, juice, chilli pepper, ginger, garlic and other spices.*
- 9. Chicken Pakora** **5.99**  
*Tender pieces of chicken dipped in a special batter and deep fried.*

## LIGHT FARE

10. **Shami Roll** 4.99  
*Appetizer shami kebob is rolled in paratha or phulka with onions, chillies, tomatoes and green chutney.*
11. **Chicken Roll** 4.99  
*Chicken Khebob is rolled in paratha or phulka with onions, tomato and green chutney.*
12. **Sheek Khebob Roll** 4.99  
*Sheek Khebob rolled in paratha or phulka with onions, chillies, tomatoes and green chutney.*
13. **Veggie Roll** 4.99  
*Vegetable pattie rolled in paratha or phulka with onions, chillies, tomatoes and green chutney.*

## SOUPS

14. **Chicken Mulaghatani Soup** 4.99  
*Lentils soup cooked with mint leaves mustard seed, chillies, shredded chicken and garnished with shredded cheese and cilantro.*
15. **Vegetarian Mulaghatani Soup** 4.99  
*Lentils soup cooked with curry leaves mustard seed, chillies, garnished with shredded cheese.*
16. **Tomato Soup** 3.99  
*Savor our special tomato soup with vegetables and a touch of indian spices.*

## VEGETARIAN ENTREES

17. **Aloo Jeera** 9.99  
*Potatoes pan roasted with onions, green peppers, curry leaves, cumin and other spices.*
18. **Aloo Jeera Matar** 9.99  
*Potatoes pan roasted with onions, green peppers, green peas, curry leaves, cumin and other spices.*
19. **Matar Paneer** 9.99  
*Green peas and fresh cheese in a rich tomato and onion based gravy.*

- 20. Aloo Matar** **9.99**  
*Potatoes blended with green peas and onions in a savory tomato gravy.*
- 21. Aloo Matar Paneer** **9.99**  
*Potatoes, green peas and fresh cheese cooked in a delicious gravy.*
- 22. Matar Mushroom** **9.99**  
*Mushrooms with green peas and onions in savory tomato onion gravy.*
- 23. Aloo Baigan** **9.99**  
*Potatoes and eggplant cooked with minced onions, tomatoes and curry leaves blended with coconut powder.*
- 24. Aloo Baigan Matar** **9.99**  
*Potatoes, eggplant and green peas cooked with minced onions, tomatoes, curry leaves and coconut powder.*
- 25. Aloo Palak** **9.99**  
*Fresh spinach and potatoes cooked in a delicious gravy.*
- 26. Sag Paneer** **9.99**  
*Fresh spinach and homemade cheese simmered in spices and gravy.*
- 27. Sag Chana** **9.99**  
*Spinach with garbanzo cooked with light spices.*
- 28. Jal Frezi** **9.99**  
*Assorted vegetables sauteed with homemade cheese and pan toasted.*
- 29. Shahi Paneer** **9.99**  
*Shahi means fit for royal table. This dish is made with homemade cheese in a rich onion and tomato gravy with a dash of almond paste.*
- 30. Aloo Paneer** **9.99**  
*Potatoes with homemade cheese simmered in spices and gravy.*

- 31. Kofta Lajawab** **9.99**  
*Kofta made with vegetables, cheese and cashew nuts cooked in a delicious gravy.*
- 32. Dal Dahkni** **9.99**  
*This dish is from Hyderabad in southern India. Roasted yellow lentils are cooked with tomatoes and lemon juice, seasoned with curry leaves, cumin, mustard seed and garlic.*
- 33. Dal Palak** **9.99**  
*Roasted lentils cooked with spinach and lemon juice, seasoned with curry leaves, cumin, mustard seed and garlic.*
- 34. Dal with Baigan** **9.99**  
*South Indian style roasted yellow lentils cooked with egg plant and seasoned with light spices, mustard seeds and garlic.*
- 35. Navratan Curry** **9.99**  
*Assorted vegetables cooked in a fresh creamy sauce with a hint of light spices.*
- 36. Vegetable Vindaloo** **9.99**  
*Bell peppers, cauliflowers, potatoes cooked with coconut curry leaves in a rich gravy, very spicy.*
- 37. Dum ki Gobi** **9.99**  
*Cauliflower, potatoes pan roasted with spices.*
- 38. Dum ki Gobi Matar** **9.99**  
*Cauliflower, potatoes and green peas pan roasted with spices.*
- 39. Bhendi Masala** **9.99**  
*Fresh cut okra cooked with onions, diced tomatoes and stir fried in exotic spices.*
- 40. Chana Masala** **9.99**  
*Chick peas cooked with potatoes, sliced onions and green pepper in light spices and special sauce.*

## LAMB ENTREES

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|------------|---|--------------|
| <b>41.</b> | <b>Lamb with Okra</b>   | <b>11.99</b> |
|            | <i>Lamb cubes pan fried with onions, tomatoes, spices and cooked with okra.</i>   |              |
| <b>42.</b> | <b>Lamb with Baigan &amp; Curry Leaves</b>  | <b>11.99</b> |
|            | <i>Braised leg of lamb, eggplant and curry leaves cooked in spicy masala and brown sauce.</i>   |              |
| <b>43.</b> | <b>Lamb Curry</b>   | <b>11.99</b> |
|            | <i>Tender lamb cubes pan cooked with onions, tomato gravy and spices.</i>   |              |
| <b>44.</b> | <b>Aloo Gosht</b>   | <b>11.99</b> |
|            | <i>Seasoned lamb cooked with potatoes in a rich gravy.</i>  |              |
| <b>45.</b> | <b>Sag Gosht</b>  | <b>11.99</b> |
|            | <i>Seasoned lamb cooked with spinach and spices.</i>  |              |
| <b>46.</b> | <b>Buna Gosht</b>   | <b>13.99</b> |
|            | <i>Lamb sauteed with fresh peppers, onions, curry leaves and black pepper.</i>  |              |
| <b>47.</b> | <b>Gobi Gosht</b>   | <b>11.99</b> |
|            | <i>Lamb cooked with cauliflower and fresh roasted spices.</i>   |              |
| <b>48.</b> | <b>Chana Gosht</b>  | <b>11.99</b> |
|            | <i>Tender lamb cubes cooked with garbanzo and spices simmered in a curry sauce.</i>   |              |
| <b>49.</b> | <b>Lamb Vindaloo</b>  | <b>12.99</b> |
|            | <i>Seasoned lamb cooked in a rich gravy with potatoes, coconut and curry leaves.<br/>Very spicy.</i>                                      |              |
| <b>50.</b> | <b>Ghosh Rogan Josh</b>   | <b>11.99</b> |
|            | <i>Tender pieces of lamb with cardamom cloves and spices with a blend of onions, fresh ginger, garlic cream, almond and seasoned oil.</i> |              |
| <b>51.</b> | <b>Kheema Mater</b>   | <b>11.99</b> |
|            | <i>Minced lamb cooked with chopped onions and light spices with a dash of green peas.</i>   |              |

- 52. Kheema Aloo Mater** **11.99**  
*Minced lamb cooked with chopped onions and light spices with a dash potato and green peas.*
- 53. Lamb Korma** **11.99**  
*Tender pieces of lamb cooked in cashew curry sauce.*
- CHICKEN ENTREES**
- 54. Chicken Vindaloo** **12.99**  
*Boneless seasoned chicken cooked in a rich gravy with potatoes, coconut and curry leaves. A dish from Goa. Very spicy.*
- 55. Choosa Tikka Masala** **11.99**  
*Marinated boneless chicken cooked in a rich creamy sauce.*
- 56. Murg Makhani** **11.99**  
*Boneless tandoori chicken cooked in a rich onion and tomato gravy.*
- 57. Sag Murg** **11.99**  
*Oven baked chicken deboned and cooked with spinach and spices.*
- 58. Haryali Chicken** **11.99**  
*Chicken cooked in a ground cilantro, green pepper, yogurt, ginger, garlic, curry leaves and coconut.*
- 59. Chana Murg** **11.99**  
*Marinated boneless chicken cooked with garbanzo in a rich creamy sauce.*
- 60. Chicken Jalfrazie** **11.99**  
*Tender pieces of baked chicken sauteed with pepper, onion and pan tossed.*
- 61. Chicken Korma** **11.99**  
*Tender pieces of chicken cooked in cashew curry sauce.*
- 62. Egg Curry** **9.99**  
*Boiled eggs cooked in light gravy.*

## SEAFOOD ENTREES

63. **Indian Fish Fry** 10.99  
*Delicious deep fried fish marinated in yogurt, lemon, garlic, chilli and spices.*
64. **Green Curry Fish** 11.99  
*Seasoned fish cooked in yogurt, coconut, crushed green peppers and cilantro.*
65. **Curried Fish** 11.99  
*South Indian style with curry leaves tamarind and tomatoes.*
66. **Fish Vindaloo** 12.99  
*Seasoned fish cooked in a rich gravy with potatoes, coconut and curry leaves.  
Very spicy.*
67. **Shrimp Shah Jahani** 12.99  
*Shrimp and onions cooked in a delicious tomato and onion based-gravy.*
68. **Sag Shrimp** 12.99  
*Shrimp with fresh spinach simmered in spices and gravy.*
69. **Shrimp Vindaloo** 13.99  
*Seasoned shrimp cooked in a rich gravy with potatoes, coconut and curry leaves.  
Very spicy.*

## HEMAS SIZZLERS

70. **Paneer Tikka** 7.99  
*Assorted pieces of homemade cheese, bell peppers and onions marinated in  
spices and cooked in the tandoor.*
71. **Lamb Boti Khebob** 10.99  
*Tender pieces of lamb marinated in a blend of ginger/garlic and spices and  
skewer roasted on the tandoor.*
72. **Sheek Khebob** 10.99  
*Minced lamb marinated in herbs and spices and skewered in the tandoor.*

**73. Murg Malai Tikka** **9.99**  
*Tender chicken cubes marinated in yogurt , cream ,lemon juice ,white pepper  
and garlic and roasted in the tandoor.*

**74. Shrimp Lajawab** **15.99**  
*Marinated shrimp cooked in the tandoor and served on a sizzler.*

## **BIRYANI**

**75. Lamb Biryani** **11.99**  
*Basmati rice cooked with lamb and freshly roasted spices.*

**76. Chicken Biryani** **11.99**  
*Basmati rice cooked with chicken and freshly roasted spices.*

**77. Shrimp Biryani** **13.99**  
*Basmati rice cooked with shrimp and freshly roasted spices.*

**78. Vegetable Biryani** **10.99**  
*Basmati rice cooked with mixed vegetables and freshly roasted spices.*

## **RICE**

**79. Rice Plate** **2.99**  
*Fragrant basmati rice cooked with dry spices.*

**80. Peas Pilaf** **6.99**  
*Saffron basmati rice with green peas, mint, cummion, curry leaves and dash of  
butter.*

**81. Zeera Rice** **6.99**  
*Saffron basmati rice with cumin, curry leaves mint and dash of butter*

**82. Aloo Pilaf** **6.99**  
*Saffron basmati rice with potatoes, peas, curry leaves, mild spices and dash of butter*

**83. Kheema Rice** **8.99**  
*A tasty blend of minced lamb, exotic spices, peas and affron basmati rice with cummin, curry leaves mint and dash of butter*

**84. Raita** **2.99**  
*Yogurt mixed with onion, tomato, cilantro and light spices.*

## **BREADS**

**85. Naan** **1.99**  
*A leavened bread baked in the tandoor plain or butter.*

**86. Onion Kulcha** **2.99**  
*Naan bread stuffed with grilled onions, green peppers, cilantro and chat masala.*

**87. Garlic Naan** **2.99**  
*Naan bread with crushed garlic with a hint of garlic oil.*

**88. Keema Naan** **3.49**  
*Leavened bread stuffed with mildly spiced ground lamb.*

**89. Paratha** **1.25**  
*Hand rolled homemade wheat bread grilled with butter.*

**90. Pulka** **1.25**  
*Hand rolled homemade wheat bread grilled without butter.*

**91. Poori** **1.25**  
*Hand rolled homemade wheat bread deep fried.*

**92. Aloo Paratha** **2.49**  
*Whole wheat bread stuffed with spiced potatoes and peas.*

**93. Papadam** **1.50**  
*Crispy lentils crackers (fried or roasted).*

94. **Masala Papadam** 2.99  
*Pepper crushed crispy lentil crackers topped with spicy salad (fried or roasted).*

## DESSERTS

95. **Pistachio or Mango Kulfi** 3.99  
*A delicious frozen dessert made from milk, sugar, cardamom and pistachios or mango.*

96. **Gajar Halwa** 3.99  
*Rich and delicious mixture of grated carrots slow cooked with milk, sugar, butter, cardamom, cashews and raisins.*

97. **Gulab Jamun** 3.99  
*Rich Indian dessert made from milk, ricotta, butter and glazed with a sugar syrup.*

98. **Kheer** 3.49  
*Indian rice pudding sprinkled with nuts.*

## BEVERAGES

99. **Mango Lassi** 3.25  
*A delicate and refreshing blended drink of mango, milk, sugar and rose water.*

100. **Flavored Lassi** 3.25  
*Refreshing flavored yogurt drink. sweet or salted.*

101. **Coffee** 1.50  
*Refreshing hot indian coffee (Milk Optional)*

102. **Masala Tea** 1.75  
*Indian chai tea with cardamon, cinnamon, cloves and milk.*

103. **Ginger Tea** 1.75  
*Indian tea with ginger, cinnamon and Cloves (Milk optional).*

104. **Cans of Regular and Diet soda** 0.99  
*Cans of regular soda*

**105. Iced Tea**

**1.50**

*Cold and refreshing tea with a slice of lemon*

***NOTE : If you prefer your food made mild, medium or spicy, Please let your server know.***

**THANK YOU**