

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

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