



TIMUR

# Indian & Nepalese *Cuisine*



*Exquisite Flavors from the Heart of the  
Himalayas & India*





## Starters

<b>Papadum (Crisp lentil wafers, lightly toasted)</b>	<b>\$3</b>
<b>Tandoori Chicken Wings</b> Succulent chicken wings marinated in traditional Indian spices, slow roasted in a clay oven	<b>\$12</b>
<b>Tandoori Assorted</b> Tender chicken breast cubes & succulent lamb leg cubes, expertly spiced and oven-roasted	<b>\$12</b>
<b>Samosa</b> Golden, flaky pastries stuffed with spiced potatoes and garden peas	<b>\$7</b>
<b>Pakora Assortment</b> A medley of vegetables dipped in seasoned chickpea batter and fried to perfection (Variants: Vegetable, Spinach, Paneer (+2), Eggplant, Chicken (+3), Calamari (+3))	<b>\$7</b>
<b>Indian Manchurian</b> Stir-fried bell peppers, onions & scallions infused with Indian spices (Variants: Cauliflower, Chicken (+1))	<b>\$10</b>
<b>Black Tiger Shrimp Chopstick</b> Crispy fried tiger shrimp served with a tangy house-made mayonnaise	<b>\$11</b>
<b>Timur Special Chaat</b> Kale dipped in Chickpea batter topped with yogurt, mint, tamarind chutney, tomato and onion.	<b>\$11</b>
<b>Samosa Chaat</b> Chopped samosas, garbanzo beans, yogurt, mint, tamarind, onions, tomato, cilantro and spices.	<b>\$11</b>
<b>Spring Roll</b> Golden rolls filled with seasoned vegetables Variants: Vegetable, Chicken (+1)	<b>\$8</b>

## Soup & Salad

<b>Lentil Soup (V)</b> Hearty green lentils and potatoes simmered with fragrant Indian spices	<b>\$9</b>
<b>Classic Chicken Soup</b> Delicate chicken broth enriched with diced chicken and subtle house spices	<b>\$10</b>
<b>Cucumber &amp; Tomato Salad</b> (Fresh cucumber and tomato slices tossed with chat masala)	<b>\$6</b>
<b>Mixed Seasonal Vegetable Salad</b> (Crisp Garden vegetables, dressed in olive oil and lemon)	<b>\$11</b>

## Kathmandu-Style Momo & Chowmein

<b>Vegetable Momo</b> (Steamed dumplings with vegetables and Himalayan spices)	<b>\$11</b>
<b>Vegetable Chili Momo</b> (Golden fried vegetable momos simmered in tangy tomato-ketchup sauce)	<b>\$14</b>
<b>Vegetable Jhol Momo</b> (Steamed vegetable momos in fragrant vegetable broth with Timur pepper)	<b>\$16</b>
<b>Chicken Momo</b> (Steamed dumplings with spiced chicken and aromatic onions)	<b>\$12</b>
<b>Chicken Chili Momo</b> (Crispy fried chicken momos in signature ketchup-based sauce)	<b>\$15</b>
<b>Chicken Jhol Momo</b> (Steamed chicken momos in chicken broth with Timur peppercorns)	<b>\$17</b>
<b>Chowmein</b> Wok-tossed noodles with fresh vegetables and choice of protein (Variants: Vegetable, Paneer (+1), Chicken (+1))	<b>\$13</b>



## Thali Dinner for Two

<b>Vegetarian Thali</b> Samosa, Paneer Tikka Masala, Tadka Dal, Steamed Basmati Rice, Butter Naan, Raita, Choice of your Desert from menu	<b>\$43</b>
<b>Non - Vegetarian Thali</b> Samosa, Chicken Tikka Masala, Tadka Dal, Steamed Basmati Rice, Butter Naan, Raita, Choice of your Desert from menu	<b>\$49</b>

## Chef's Specials

<b>Dal Makhani</b> Slow-cooked black lentils enriched with cream and	<b>\$15</b>
<b>Mushroom Makhani</b> Creamy tomato and garlic curry with tender white mushrooms	<b>\$15</b>
<b>Malai Kofta</b> Golden vegetable dumplings in a creamy tomato, cashew, and raisin sauce	<b>\$15</b>
<b>Butter Chicken</b> Roasted chicken thigh simmered in a rich, creamy spiced	<b>\$16</b>
<b>Chicken Changezi</b> Bone-in chicken leg cooked in a luxurious cashew cream	<b>\$17</b>
<b>Chicken Chili</b> Spicy stir-fried chicken with bell peppers and onions in tangy sauce	<b>\$16</b>
<b>Paneer Chili</b> Crispy paneer tossed in spicy Indo-Chinese sauce with peppers and onions	<b>\$16</b>
<b>Lamb Shank</b> Slow-braised lamb shank in a rich, spiced gravy until	<b>\$21</b>







## Timur Curry Delights

All curries are gluten-free. Served without rice or naan – please order separately. Heat Levels: Mild | Medium | Hot |

### Ginger-Garlic Curry

Bold and aromatic with fresh ginger, garlic, and a blend of spices

Seasonal Vegetables (V) \$13 | Free-Range Chicken \$15 | Lamb \$17 | Black Tiger Shrimp \$18 | Salmon \$18 | Mixed Seafood \$19 | Bone-In Goat \$19

### Kerala Coconut Curry

Creamy coconut milk base with exotic spices and tropical flavors

Seasonal Vegetables (V) \$15 | Free-Range Chicken \$16 | Lamb \$17 | Black Tiger Shrimp \$19 | Salmon \$19

### Cashew Raisin Korma

Luxuriously creamy curry with cashews and golden raisins

Seasonal Vegetables (V) \$14 | Free-Range Chicken \$16 | Lamb \$17 | Black Tiger Shrimp \$19 | Salmon \$19 | Paneer \$15

### Tikka Masala Curry

Classic rich tomato and cream base, bursting with traditional spices

Seasonal Vegetables (V) \$14 | Chicken (Clay oven roasted breast) \$16 | Lamb \$17 | Black Tiger Shrimp \$19 | Salmon \$19 | Paneer \$15

### Hot & Sour Vindaloo

Spicy Goan curry with a tangy punch

Free-Range Chicken \$16 | Lamb \$17 | Black Tiger Shrimp \$19 | Salmon \$19

### Saag Curry

Creamy spinach curry with house spices

Paneer \$15 | Chicken (Boneless thigh) \$16 | Lamb \$17 | Black Tiger Shrimp \$19 | Salmon \$19

### Kashmiri Style Curries

Curries with creamy spinach, tikka sauce, house spices and choice of protein

Paneer \$15 | Free-Range Chicken \$16 | Lamb \$17 | Black Tiger Shrimp \$19 | Salmon \$19

### Karahi Curries

Prepared in traditional black iron wok with bold spices

Paneer \$15 | Free-Range Chicken \$16 | Lamb \$17 | Black Tiger Shrimp \$18 | Salmon \$19

### Vegan Curry Selection

Spice-infused, plant-based delights

<b>Baigan Tarkari</b> (Roasted Eggplant)	<b>\$15</b>
<b>Mushroom Matar</b> (Mushroom & Peas)	<b>\$14</b>
<b>Aloo-Kauli</b> (Cauliflower & Spiced Potatoes)	<b>\$14</b>
<b>Chana Masala</b> (Spiced Chickpeas & Tomatoes)	<b>\$14</b>
<b>Chana Saag</b> (Chickpeas & Spinach)	<b>\$14</b>
<b>Aloo-Saag</b> (Potatoes & Spinach)	<b>\$14</b>

<b>Tofu Saag</b> (Tofu & Spinach)	<b>\$14</b>
<b>Bhaktapur Bhindi</b> (Crispy Okra)	<b>\$15</b>
<b>Aloo-Matar</b> (Potatoes & Green Peas)	<b>\$14</b>
<b>Aloo Jeera</b> (Potatoes with Cumin & Bell Peppers)	<b>\$14</b>
<b>Punjabi Tadka Daal</b> (Yellow Lentils with Tomato & Onion)	<b>\$14</b>
<b>Daman Bhindi</b> (Okra in Coconut Milk & Spices)	<b>\$15</b>
<b>Coconut Tofu</b> (Tofu with Coconut Milk & Vegetables)	<b>\$15</b>

## Tandoori Delights

### **Tandoori Chicken** **\$15**

Bone-in chicken leg marinated in spiced yogurt and roasted with onions

### **Chicken Tikka Kebab** **\$16**

Juicy chicken breast cubes marinated in spiced yogurt and grilled

### **Chicken Malai Kebab** **\$16**

Tender chicken in a creamy marinade of cheese and mild spices

### **Chicken Hariyali Kebab** **\$16**

Fresh green herb and mint marinated chicken, grilled and tender

### **Chicken Sheekh Kebab** **\$17**

Minced chicken blended with herbs and spices, grilled on skewers

### **Afghani Chicken** **\$16**

Creamy, mildly spiced grilled chicken.

### **Lamb Sheekh Kebab** **\$19**

Minced lamb mixed with traditional Indian herbs and spices

### **Lamb Kebab** **\$18**

Succulent cubes of lamb leg infused with garlic and coriander

### **Rack of Lamb** **\$25**

Grilled lamb chops seasoned with aromatic herbs and traditional spices

### **Salmon** **\$23**

Zesty salmon fillet, expertly spiced and grilled

### **Black Tiger Shrimp** **\$21**

Grilled black tiger shrimp marinated with fragrant herbs and spices

### **Tandoori Paneer** **\$18**

Grilled cubes of cottage cheese infused with smoky spices







## South Indian Delights

### Dosa (Gluten free)

Crispy South Indian rice crêpe served with sambar and chutneys

- Plain Dosa \$13
- Masala Dosa Stuffed with Spice Potatoes \$14
- Paneer Dosa Stuffed with Cottage Cheese \$14
- Cheese Dosa Stuffed with melted Cheese \$15
- Onion Dosa Stuffed with melted Cheese \$15

### **Idly Sambar**

Soft, steamed rice cakes served with sambar & chutneys \$11

## Clay Oven Breads

### **Timur Signature Naan**

Buttery, soft traditional naan \$5

### **Whole Wheat Roti**

Vegan, with optional butter \$3

### **Flavored Naan**

Plain / Butter / Garlic (+1) / Chili & Garlic (+1) / Coconut & Cherry (+2) / Lamb (+3) / Chicken (+2) \$3

### **Laccha Paratha**

Layered whole wheat flatbread, vegan or with butter \$5

### **Pudina Paratha**

Crispy, flaky, layered, mint flavored whole wheat flatbreads \$5

### **Kulcha**

Stuffed flatbread: Aloo / Onion / Paneer \$5

### **Gluten-Free Naan**

Plain / Butter / Garlic / Garlic & Pesto \$7

## Rice & Biryani

### **Steamed Basmati Rice**

\$4

**Jeera Rice** (Basmati rice infused with cumin seeds) \$5

**Coconut Rice** (Aromatic rice cooked with creamy coconut milk) \$8

### Fried Rice

Vegetable \$8 | Egg \$9 | Chicken \$11

### Classic Biryani - Punjabi Style

Saffron-scented rice layered with spices

Vegetable \$14 | Chicken \$16 | Lamb \$17 | Black Tiger Shrimp \$18 | Bone-in Goat \$18 | Mixed Seafood (Shrimp, Salmon, Calamari) \$19

## Pickles & Chutneys

### **Cucumber Raita**

Refreshing yogurt blended with cucumber, cumin, and fresh herbs \$3

### **Sweet Mango Chutney**

Ripe mangoes sweetened with spices \$3

### **Mixed Pickle**

Assorted pickled vegetables in a fragrant, spicy oil \$3

## Desserts

### **Gajar Ki Halwa**

Traditional warm carrot pudding with milk, ghee, and nuts \$7

### **Pistachio Kulfi**

Creamy Indian ice cream infused with pistachios and cardamom \$5

### **Mango Kulfi**

Rich mango-flavored traditional Indian ice cream \$5

### **Kheer**

Creamy rice pudding delicately spiced with cardamom \$5

### **Gulab Jamun**

Golden milk dumplings soaked in warm cardamom-scented sugar syrup \$6



## Beverages

**Sodas** (Coke, Sprite, Diet Coke, Coke Zero) \$3

**Lassi** (Mango, Salt, Sweet) \$5

**Masala Chai** (Spiced Indian tea with milk) \$4

**Watermelon Punch** (Fresh watermelon juice with lemon and vanilla syrup) \$6

**Fresh Squeezed Orange Juice** \$6

**Shirley Temple** (Ginger ale with grenadine and lime) \$5

**Indian Summer** (Sparkling lemonade with mint and lime) \$5

## Beers

### House Beer

**Taj Mahal** (22oz) \$11 | **Taj Mahal** (12oz) \$7 |

**Flying Horse** (22oz) \$11 | **Non-Alcoholic Beer** \$6 |

**Nepal Ice** (12oz) \$7

### Tap Beer

**Fort KSA Kolch** \$7

**IPA Space Dust** \$7

**Fort Point Animal** \$7

**Stella** \$7



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