

<b>Butter Chicken</b> Roasted chicken thigh simmered in a rich, creamy spiced sauce	<b>\$16</b>
<b>Chicken Changeji</b> Bone-in chicken leg cooked in a luxurious cashew cream gravy	<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 tender	<b>\$21</b>

## South Indian Delights

<b><u>Dosa (Gluten Free)</u></b> Crispy South Indian rice crêpe served with sambar and chutneys	
• Plain Dosa	<b>\$13</b>
• Masala Dosa Stuffed with Spice Potatoes	<b>\$14</b>
• Paneer Dosa Stuffed with Cottage Cheese	<b>\$14</b>
• Cheese Dosa Stuffed with melted Cheese	<b>\$15</b>
• Onion Dosa Stuffed with melted Cheese	<b>\$15</b>
<b>Idly Sambar</b> Soft, steamed rice cakes served with sambar & chutneys	<b>\$11</b>

## Clay Oven Breads

<b>Timur Signature Naan</b> Buttery, soft traditional naan	<b>\$5</b>
<b>Whole Wheat Roti</b> Vegan, with optional butter	<b>\$3</b>
<b>Flavored Naan</b> Plain / Butter / Garlic (+1) / Chili & Garlic (+1) / Coconut & Cherry (+2) / Lamb (+3) / Chicken (+2)	<b>\$3</b>
<b>Laccha Paratha</b> Layered whole wheat flatbread, vegan or with butter or fresh mint (pudina)	<b>\$5</b>
<b>Pudina Paratha</b> Crispy, flaky, layered, mint flavored whole wheat flatbreads	<b>\$5</b>
<b>Kulcha</b> Stuffed flatbread: Aloo / Onion / Paneer	<b>\$5</b>
<b>Gluten-Free Naan</b> Plain / Butter / Garlic / Garlic & Pesto	<b>\$7</b>

## Rice & Biryani

<b>Steamed Basmati Rice</b>	<b>\$4</b>
<b>Jeera Rice</b> (Basmati rice infused with cumin seeds)	<b>\$5</b>
<b>Coconut Rice</b> (Aromatic rice cooked with creamy coconut milk)	<b>\$8</b>
<b><u>Fried Rice</u></b> 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

<b>Cucumber Raita</b> Refreshing yogurt blended with cucumber, cumin, and fresh herbs	<b>\$3</b>
<b>Sweet Mango Chutney</b> Ripe mangoes sweetened with spices	<b>\$3</b>
<b>Mixed Pickle</b> Assorted pickled vegetables in a fragrant, spicy oil	<b>\$3</b>

## Desserts

<b>Gajar Ki Halwa</b> Traditional warm carrot pudding with milk, ghee, and nuts	<b>\$7</b>
<b>Pistachio Kulfi</b> Creamy Indian ice cream infused with pistachios and cardamom	<b>\$5</b>
<b>Mango Kulfi</b> Rich mango-flavored traditional Indian ice cream	<b>\$5</b>
<b>Kheer</b> Creamy rice pudding delicately spiced with cardamom	<b>\$5</b>
<b>Gulab Jamun</b> Golden milk dumplings soaked in warm cardamom-scented sugar syrup	<b>\$6</b>

## Beverages

<b>Sodas</b> (Coke, Sprite, Diet Coke, Coke Zero)	<b>\$3</b>
<b>Lassi</b> (Mango, Salt, Sweet)	<b>\$5</b>
<b>Masala Chai</b> (Spiced Indian tea with milk)	<b>\$4</b>
<b>Watermelon Punch</b> (Fresh watermelon juice with lemon and vanilla syrup)	<b>\$6</b>
<b>Fresh Squeezed Orange Juice</b>	<b>\$6</b>
<b>Shirley Temple</b> (Ginger ale with grenadine and lime)	<b>\$5</b>
<b>Indian Summer</b> (Sparkling lemonade with mint and lime)	<b>\$5</b>

## Beers

<b><u>House Beer</u></b> Taj Mahal (22oz) \$11   Taj Mahal (12oz) \$7   Flying Horse (22oz) \$11   Non-Alcoholic Beer \$6   Nepal Ice (12oz) \$7
<b><u>Tap Beer</u></b> Fort KSA Kolch \$7   IPA Space Dust \$7   Fort Point Animal \$7   Stella \$7

[www.timursf.com](http://www.timursf.com)

Address: 1386 9th Ave, San Francisco, CA, 94122  
+415 571 8293



# 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>

## Tandoori Delights

<b>Tandoori Chicken</b> Bone-in chicken leg marinated in spiced yogurt and roasted with onions	<b>\$15</b>
<b>Chicken Tikka Kebab</b> Juicy chicken breast cubes marinated in spiced yogurt and grilled	<b>\$16</b>
<b>Chicken Malai Kebab</b> Tender chicken in a creamy marinade of cheese and mild spices	<b>\$16</b>
<b>Chicken Hariyali Kebab</b> Fresh green herb and mint marinated chicken, grilled and tender	<b>\$16</b>
<b>Chicken Sheekh Kebab</b> Minced chicken blended with herbs and spices, grilled on	<b>\$17</b>
<b>Afghani Chicken</b> Creamy, mildly spiced grilled chicken.	<b>\$16</b>
<b>Lamb Sheekh Kebab</b> Minced lamb mixed with traditional Indian herbs and spices	<b>\$19</b>
<b>Lamb Kebab</b> Succulent cubes of lamb leg infused with garlic and coriander	<b>\$18</b>
<b>Rack of Lamb</b> Grilled lamb chops seasoned with aromatic herbs and traditional	<b>\$25</b>
<b>Salmon</b> Zesty salmon fillet, expertly spiced and grilled	<b>\$23</b>
<b>Black Tiger Shrimp</b> Grilled black tiger shrimp marinated with fragrant herbs and spices	<b>\$21</b>
<b>Tandoori Paneer</b> Grilled cubes of cottage cheese infused with smoky spices	<b>\$18</b>

## Timur Curry Delights

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

<b>Ginger-Garlic Curry</b> 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	
<b>Kerala Coconut Curry</b> 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	

<b>Cashew Raisin Korma</b> 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	
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<b>Tikka Masala Curry</b> 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	
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<b>Hot &amp; Sour Vindaloo</b> Spicy Goan curry with a tangy punch Free-Range Chicken \$16   Lamb \$17   Black Tiger Shrimp \$19   Salmon \$19	
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<b>Saag Curry</b> Creamy spinach curry with house spices Paneer \$15   Chicken (Boneless thigh) \$16   Lamb \$17   Black Tiger Shrimp \$19   Salmon \$19	
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<b>Kashmiri Style Curries</b> 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	
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<b>Karahi Curries</b> Prepared in traditional black iron wok with bold spices Paneer \$15   Free-Range Chicken \$16   Lamb \$17   Black Tiger Shrimp \$18   Salmon \$19	
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<b>Vegan Curry Selection</b> 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>

## Chef's Specials

<b>Dal Makhani</b> Slow-cooked black lentils enriched with cream and butter	<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>