

<b>Butter Chicken</b> Roasted chicken thigh simmered in a rich, creamy spiced sauce	\$16
<b>Chicken Changegi</b> Bone-in chicken leg cooked in a luxurious cashew cream gravy	\$17
<b>Chicken Chili</b> Spicy stir-fried chicken with bell peppers and onions in tangy sauce	\$16
<b>Paneer Chili</b> Crispy paneer tossed in spicy Indo-Chinese sauce with peppers and onions	\$16
<b>Lamb Shank</b> Slow-braised lamb shank in a rich, spiced gravy until tender	\$21

## South Indian Delights

<b>Dosa (Gluten Free)</b> 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
<b>Idly Sambar</b> Soft, steamed rice cakes served with sambar & chutneys	\$11

## Clay Oven Breads

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

## Rice & Biryani

<b>Steamed Basmati Rice</b>	\$4
<b>Jeera Rice</b> (Basmati rice infused with cumin seeds)	\$5
<b>Coconut Rice</b> (Aromatic rice cooked with creamy coconut milk)	\$8
<b>Fried Rice</b>	
Vegetable \$8   Egg \$9   Chicken \$11	
<b>Classic Biryani - Punjabi Style</b>	
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	\$3
<b>Sweet Mango Chutney</b> Ripe mangoes sweetened with spices	\$3
<b>Mixed Pickle</b> Assorted pickled vegetables in a fragrant, spicy oil	\$3

## Desserts

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

## Beverages

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

## Beers

<b>House Beer</b>	
Taj Mahal (22oz) \$11   Taj Mahal (12oz) \$7   Flying Horse (22oz) \$11   Non-Alcoholic Beer \$6   Nepal Ice (12oz) \$7	
<b>Tap Beer</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

**Papadum** (Crisp lentil wafers, lightly toasted)

\$3

**Tandoori Chicken Wings**

\$12

Succulent chicken wings marinated in traditional Indian spices, slow roasted in a clay oven

**Tandoori Assorted**

\$12

Tender chicken breast cubes & succulent lamb leg cubes, expertly spiced and oven-roasted

**Samosa**

\$7

Golden, flaky pastries stuffed with spiced potatoes and garden peas

**Pakora Assortment**

\$7

A medley of vegetables dipped in seasoned chickpea batter and fried to perfection (Variants: Vegetable, Spinach, Paneer (+2), Eggplant, Chicken (+3), Calamari (+3))

**Indian Manchurian**

\$10

Stir-fried bell peppers, onions & scallions infused with Indian spices (Variants: Cauliflower, Chicken (+1))

**Black Tiger Shrimp Chopstick**

\$11

Crispy fried tiger shrimp served with a tangy house-made mayonnaise

**Timur Special Chaat**

\$11

Kale dipped in Chickpea batter topped with yogurt, mint, tamarind, chutney, tomato and onion.

**Samosa Chaat**

\$11

Chopped samosas, garbanzo beans, yogurt, mint, tamarind, onions, tomato, cilantro and spices.

**Spring Roll**

\$8

Golden rolls filled with seasoned vegetables  
Variants: Vegetable, Chicken (+1)

## Soup & Salad

**Lentil Soup (V)**

\$9

Hearty green lentils and potatoes simmered with fragrant Indian spices

**Classic Chicken Soup**

\$10

Delicate chicken broth enriched with diced chicken and subtle house spices

**Cucumber & Tomato Salad** (Fresh cucumber and tomato slices tossed with chat masala)

\$6

**Mixed Seasonal Vegetable Salad** (Crisp Garden vegetables, dressed in olive oil and lemon)

\$11

## Kathmandu-Style Momo & Chowmein

**Vegetable Momo** (Steamed dumplings with vegetables and Himalayan spices)

\$11

**Vegetable Chili Momo** (Golden fried vegetable momos simmered in tangy tomato-ketchup sauce)

\$14

**Vegetable Jhol Momo** (Steamed vegetable momos in fragrant vegetable broth with Timur pepper)

\$16

**Chicken Momo** (Steamed dumplings with spiced chicken and aromatic onions)

\$12

**Chicken Chili Momo** (Crispy fried chicken momos in signature ketchup-based sauce)

\$15

**Chicken Jhol Momo** (Steamed chicken momos in chicken broth with Timur peppercorns)

\$17

**Chowmein**

\$13

Wok-tossed noodles with fresh vegetables and choice of protein (Variants: Vegetable, Paneer (+1), Chicken (+1))

## Thali Dinner for Two

**Vegetarian Thali**

\$43

Samosa, Paneer Tikka Masala, Tadka Dal, Steamed Basmati Rice, Butter Naan, Raita, Choice of your Desert from menu

**Non - Vegetarian Thali**

\$49

Samosa, Chicken Tikka Masala, Tadka Dal, Steamed Basmati Rice, Butter Naan, Raita, Choice of your Desert from menu

## 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

**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

**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

## 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

Baigan Tarkari (Roasted Eggplant)

\$15

Mushroom Matar (Mushroom & Peas)

\$14

Aloo-Kauli (Cauliflower & Spiced Potatoes)

\$14

Chana Masala (Spiced Chickpeas & Tomatoes)

\$14

Chana Saag (Chickpeas & Spinach)

\$14

Aloo-Saag (Potatoes & Spinach)

\$14

Tofu Saag (Tofu & Spinach)

\$14

Bhaktapur Bhindi (Crispy Okra)

\$15

Aloo-Matar (Potatoes & Green Peas)

\$14

Aloo Jeera (Potatoes with Cumin & Bell Peppers)

\$14

Punjabi Tadka Daal (Yellow Lentils with Tomato & Onion)

\$14

Daman Bhindi (Okra in Coconut Milk & Spices)

\$15

Coconut Tofu (Tofu with Coconut Milk & Vegetables)

\$15

## Chef's Specials

### Dal Makhani

Slow-cooked black lentils enriched with cream and butter

\$15

### Mushroom Makhani

Creamy tomato and garlic curry with tender white mushrooms

\$15

### Malai Kofta

Golden vegetable dumplings in a creamy tomato, cashew, and raisin sauce

\$15