

# Hema's Kitchen

2439 W Devon Ave 60659-1914 · +17733381627 · Updated: Jan 14, 2026

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## APPETIZERS 9

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### Vegetable Samosa \$2.99

a flaky homemade pastry shell stuffed with a delicate combination of potatoes, green peas and coriander leaves.

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### Vegetable Pakaros \$3.99

onions, bell peppers, potatoes and cauliflower dipped in chick pea flour and deep fried.

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### Spinach Pakoras \$3.99

onion, bell peppers, spinach and green pepper dipped in a chick pea flour and deep fried.

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### Potato Bhajia \$3.99

potato cut into thin chips, dipped in spiced chick pea flour and deep fried.

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### Potato Cutlets \$3.99

deep fried patties made from potatoes, green peas, green peppers, onions, cilantro and spices.

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### Kheema Samosa \$3.99

pastry shell stuffed with minces lamb, onions, green peas and cilantro leaves.

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### Shami Khebob \$3.99

this dish is from my home town. it is made of minced lamb and groundlentils cooked with freshly roasted spices.

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### Tandoori Chicken \$3.99

tender baked chicken marinated in yogurt, lemon juice, chilli pepper, ginger, garlic and other spices.

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### Chicken Pakora \$5.99

tender pieces of chicken dipped in a special batter and deep fried.

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## SOUPS 3

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### Chicken Mulaghatani \$4.99

lentils soup tempered with curry leaves mustard seed, chillies, shreaded chicken and garnished with shredded cheese and cilantro.

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### Vegtarian Mulaghatani Soup \$4.99

lentils soup cooked with curry leave mustard seed, chillies, garnished with shredded cheese.

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### Tomato Soup \$3.99

savor our special tomato soup with vegetables with touch of indian spices.

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## HEMAS SIZZLERS 5

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<b>Paneer Tikka</b>	<b>\$7.99</b>
assorted pieces of homemade cheese, bell peppers and onions marinated in spices and cooked in the tandoor	
<b>Lamb Boti Khebob</b>	<b>\$10.99</b>
tender pieces of lamb marinated in a blend of ginger/garlic and spices and skewer roasted on the tandoor	
<b>Sheek Khebob</b>	<b>\$10.99</b>
minced lamb marinated in herbs and spices and skewered in the tandoor	
<b>Murg Malai Tikka</b>	<b>\$9.99</b>
tender chicken cubes marinated in yogurt , cream , lemon juice , white pepper and garlic and roasted in the tandoor.	
<b>Shrimp Lajawab</b>	<b>\$15.99</b>
marinated shrimp cooked in the tandoor and served on a sizzler	

## LIGHT FARE <sup>4</sup>

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<b>Shami Roll</b>	<b>\$4.99</b>
appetizer shami khebob is rolled in paratha with onions, chillies, tomatoes and green chutney.	
<b>Chicken Roll</b>	<b>\$4.99</b>
chicken khebob role in paratha with onions, tomato, and green chutney.	
<b>Sheek Khebob Roll</b>	<b>\$4.99</b>
sheek khebob is rolled in paratha with onions, chillies, tomatoes and green chutney.	
<b>Veggie Roll</b>	<b>\$4.99</b>
vegetable pattie rolled in paratha or phulka with onions, chillies, tomatoes and green chutney.	

## SEAFOOD ENTREES <sup>7</sup>

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<b>Indian Fish Fry</b>	<b>\$10.99</b>
delicious deep fried fish marinated in yogurt, lemon, garlic, chilli and spices.	
<b>Green Curry Fish</b>	<b>\$11.99</b>
catfish cooked in yogurt, coconut and crushed green peppers.	
<b>Curried Fish</b>	<b>\$11.99</b>
south indian style with curry leaves, tamarind and tomatoes.	
<b>Fish Vindaloo</b>	<b>\$12.99</b>
seasoned catfish cooked in a rick gravy with potatoes, coconut and curry leaves. very spicy.	
<b>Shrimp Shah Jahani</b>	<b>\$12.99</b>
shrimp and onions cooked in a delicious tomato and onion based-gravy.	
<b>Sag Shrimp</b>	<b>\$12.99</b>
shrimp with fresh spinach simmered in spices and gravey.	
<b>Shrimp Vindaloo</b>	<b>\$13.99</b>
seasoned shrimp cooked in a rich gravy with potatoes, coconut and curry leaves. very spicy	

<b>Aloo Jeera</b>	<b>\$9.99</b>
potatoes pan roasted with onions, green peppers, cumin and other spices.	
<b>Aloo Jeera Matar</b>	<b>\$9.99</b>
potatoes pan roasted with onions, green peppers, green peas, cumin and other spices.	
<b>Matar Paneer</b>	<b>\$9.99</b>
green peas and fresh cheese in a rich tomato and onion based gravy.	
<b>Aloo Matar</b>	<b>\$9.99</b>
potatoes blended with green peas and onions in a savory tomato gravy.	
<b>Aloo Matar Panner</b>	<b>\$9.99</b>
potatoes, green peas and fresh cheese cooked in a delicious gravy.	
<b>Matar Mushroom</b>	<b>\$9.99</b>
mushrooms with green peas and onions in savory tomato gravy	
<b>Aloo Baigan</b>	<b>\$9.99</b>
potatoes and eggplant cooked with minced onions, tomatoes and curry leaves blended with coconut powder.	
<b>Aloo Baigan Matar</b>	<b>\$9.99</b>
potatoes, eggplant and greenpeas cooked with minced onions, tomatoes, curry leaves and coconut powder.	
<b>Aloo Palak</b>	<b>\$9.99</b>
fresh spinach and potatoes cooked in a delicious gravy.	
<b>Sag Panner</b>	<b>\$9.99</b>
fresh spinach and homemade cheese simmered in spices and gravy.	
<b>Sag Chana</b>	<b>\$9.99</b>
spinach with garbanzo cooked with light spices.	
<b>Jal Frezi</b>	<b>\$9.99</b>
assorted vegetables sauteed with homemade cheese and pan tossed.	
<b>Shahi Panner</b>	<b>\$9.99</b>
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.	
<b>Aloo Panner</b>	<b>\$9.99</b>
potatoes with homemade cheese simmered in spices and gravy.	
<b>Kofta Lajwab</b>	<b>\$9.99</b>
kofta made with vegetables, cheese and cashew nuts cooked in a delicious gravy.	
<b>Dal Dahkni</b>	<b>\$9.99</b>
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.	
<b>Dal Palak</b>	<b>\$9.99</b>
roasted lentils cooked with spinach and lemon juice, seasoned with curry leaves, cumin mustard seed and garlic.	

<b>Dal With Baigan</b>	<b>\$9.99</b>
south indian style roasted yellow lentils cooked with egg plant and seasoned with light spices, mustard and garlic.	
<b>Navratan Curry</b>	<b>\$9.99</b>
assorted vegetables cooked in fresh creamp sauce with a hint of light spices.	
<b>Vegetable Vindaloo</b>	<b>\$9.99</b>
bell peppers, cauliflowers, potatoes cooked with coconut curry leaves in a rick gravy. very spicy.	
<b>Dum Ki Gobi</b>	<b>\$9.99</b>
cauliflower, potatoes pan roasted with spices.	
<b>Dum Ki Gobi Matar</b>	<b>\$9.99</b>
cauliflower, potatoes and green peas pan roasted with spices.	
<b>Bhendi Masala</b>	<b>\$9.99</b>
fresh cut okra cooked with onions, diced tomatoes and stirfried in exotic spices.	
<b>Chana Masala</b>	<b>\$9.99</b>
chick peas cooked with potatoes, sliced onions and green pepper in light spices and special sauce.	

## **BIRYANI** 4

<b>Lamb Biryani</b>	<b>\$11.99</b>
basmati rice cooked with lamb and freshly roasted spices.	
<b>Chicken Biryani</b>	<b>\$11.99</b>
basmati rice cooked with chicken and freshly roasted spices.	
<b>Shrimp Biryani</b>	<b>\$13.99</b>
basmati rice cooked with shrimp and freshly roasted spices.	
<b>Vegetacble Biryani</b>	<b>\$10.99</b>
basmati rice cooked with mixed vegetables and freshly roasted spices.	

## **LAMB ENTREES** 13

<b>Lamb With Okra</b>	<b>\$11.99</b>
lamb cubes pan fried with onions, tomatoes and spices, cooked with okra	
<b>Lamb With Baigan &amp; Curry Leaves</b>	<b>\$11.99</b>
braised leg of lamb, eggplant and curry leaves cooked in spicy masala and brown sauce.	
<b>Lamb Curry</b>	<b>\$11.99</b>
tender lamb cubes pan fried with onions and spices.	
<b>Aloo Gosht</b>	<b>\$11.99</b>
seasoned lamb cooked with potatoes in a rich gravy.	
<b>Sag Gosht</b>	<b>\$11.99</b>
seasoned lamb cooked with spinach and spices.	

<b>Buna Gosht</b>	<b>\$13.99</b>
lamb sauteed with fresh peppers, onions, curry leaves and black pepper.	
<b>Gobi Gosht</b>	<b>\$11.99</b>
lamb cooked with cauliflower and fresh roasted spices.	
<b>Chana Gosht</b>	<b>\$11.99</b>
tende lamb cubes cooked with garbanzo and spices, simmered in a curry sauce.	
<b>Lamb Vindaloo</b>	<b>\$12.99</b>
seasoned lamb cooked with in a rich gravy with potatoes, coconut and curry leaves. very spicy.	
<b>Ghosh Rogan Josh</b>	<b>\$12.99</b>
tender pieces of lamb with cardamom cloves and spices with a blend of onions, fresh ginger, garlic cream, almond and seasoned oil.	
<b>Kheema Mater</b>	<b>\$11.99</b>
minced lamb cooked with chopped onions and light spices with a dash of green peas.	
<b>Kheema Aloo Mater</b>	<b>\$11.99</b>
minced lamb cooked with chopped onions and light spices with a dash potato and green peas.	
<b>Lamb Korma</b>	<b>\$11.99</b>
tender pieces of lamb cooked in cashew curry sauce.	

## CHICKEN ENTREES 9

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<b>Chicken Vindaloo</b>	<b>\$12.99</b>
boneless seasoned chicken cooked in a rich gravy with potatoes, coconut and curry leaves. a dish from goa. very spicy.	
<b>Choosa Tikka Masala</b>	<b>\$11.99</b>
marinated boneless chicken cooked in a rich creamy sauce.	
<b>Murg Makhani</b>	<b>\$11.99</b>
boneless tandoori chicken cooked in a rick onion and tomato gravy.	
<b>Sag Murg</b>	<b>\$11.99</b>
oven baked chicken deboned and cooked with spinach and spices.	
<b>Haryali Chicken</b>	<b>\$11.99</b>
chicken cooked in a ground cliantro, green pepper, yogurt, ginger, garlic, curry leaves and coconut.	
<b>Chana Murg</b>	<b>\$11.99</b>
marinated boneless chicken cooked with garbanzo in a rich creamy sauce.	
<b>Chicken Jalfrazie</b>	<b>\$11.99</b>
tender pieces of baked chicken sauteed with pepper , onion and pan tossed	
<b>Chicken Korma</b>	<b>\$11.99</b>
tender pieces of chicken cooked in cashew curry sauce	
<b>Egg Curry</b>	<b>\$9.99</b>
boiled eggs cooked in light gravy	

## RICE 6

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<b>Rice Plate</b>	<b>\$2.99</b>
frugant basmati rice cooked with dry spices.	
<b>Peas Pilaf</b>	<b>\$6.99</b>
saffron basmati rice with green peas, mint, cummion, curry leaves and dash of butter.	
<b>Zeera Rice</b>	<b>\$6.99</b>
saffron busmati rice with cummion, curry leaves mint and dash of butter.	
<b>Raita</b>	<b>\$2.99</b>
yogurt mixed with onion, tomato, cilantro and light spices.	
<b>Aloo Pilaf</b>	<b>\$6.99</b>
saffron basmati rice with potatoes, peas, curry leaves, mild spices and dash of butter	
<b>Kheema Rice</b>	<b>\$8.99</b>
a tasty blend of minced lamb, exotic spices, peas and affron basmati rice with cummin, curry leaves mint and dash of butter	

## BREADS 10

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<b>Naan</b>	<b>\$1.99</b>
a leavened bread baked in the tandoor plain or butter.	
<b>Onion Kulcha</b>	<b>\$2.99</b>
naan bread stuffed with grilled onions, green peppers, cilantro and chat masala.	
<b>Garlic Naan</b>	<b>\$2.99</b>
naan bread with crushed garlic with a hint of garlic oil.	
<b>Keema Naan</b>	<b>\$3.49</b>
leavened bread stuffed with mildly spiced ground lamb	
<b>Paratha</b>	<b>\$1.25</b>
hand rolled homemade wheat bread grilled with butter.	
<b>Pulka</b>	<b>\$1.25</b>
hand rolled homemade wheat bread grilled without butter.	
<b>Poori</b>	<b>\$1.25</b>
hand rolled homemade bread deep fried.	
<b>Aloo Paratha</b>	<b>\$2.49</b>
whole wheat bread stuffed with spiced potatoes and peas.	
<b>Papadam</b>	<b>\$1.50</b>
crispy lentils crackers (fried or roasted)	
<b>Masala Papadam</b>	<b>\$2.99</b>
pepper crushed crispy lentil crackers topped with spicy salad (fried or roasted).	

## DESSERTS 4

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<b>Pistachio (or) Mango Kulfi</b>	<b>\$3.99</b>
a delicious frozen dessert made from milk, sugar, cardamom, ground cashews and pistachios or mango.	
<b>Gajar Halva</b>	<b>\$3.99</b>
rich and delicious mixture of grated carrots slow cooked with milk, sugar, butter cardamom, cashews and raisins.	
<b>Gulab Jamun</b>	<b>\$3.99</b>
rich indian dessert made from milk, ricotta, butter and sugar, glazed with a sugar syrup.	
<b>Kheer</b>	<b>\$3.49</b>
indian rice pudding sprinkled with nuts.	

## BEVERAGES 7

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<b>Mango Lassi</b>	<b>\$3.25</b>
a delicate and refreshing blended drink of mango, milk, sugar and roost roater.	
<b>Flavored Lassi</b>	<b>\$3.25</b>
refreshing flavored yogurt drink. (sweet or salt)	
<b>Coffee (or) Tea</b>	<b>\$1.50</b>
<b>Masala Tea</b>	<b>\$1.50</b>
indian tea with cardamon, cinnamon, cloves and milk.	
<b>Ginger Tea</b>	<b>\$1.50</b>
indian tea with ginger, cinnamon, cloves, milk optional.	
<b>Cans Of Regular And Diet Soda</b>	<b>\$0.99</b>
<b>Iced Tea</b>	<b>\$1.99</b>