

Midnight Temple

WELCOME FAMILY AND FRIENDS TO THE TEMPLE. COME RELAX, EAT, DRINK AND BE YOURSELF. MEET NEW PEOPLE AND BE OPEN TO TRY SOMETHING DIFFERENT. GROWING UP DOWNRIVER WITH INDIAN IMMIGRANT PARENTS, I'VE ALWAYS WANTED TO SHARE MY MAMA'S AUTHENTIC INDIAN DISHES WITH FRIENDS. I NOW HAVE THAT OPPORTUNITY WITH YOU ALL. FOR THE CULTURE. ENJOY!

STREET EATS

MANCHURIAN – मचूरयिन – \$14 | VGN

PICK: SHRIMP, CHICKEN, OR CAULIFLOWER | PAN-FRIED UNTIL CRISP, THEN MIXED IN AN INDO-CHINESE SECRET SAUCE.

SAMOSA – समोसा | VGN

LAMB - \$10, CHAT - \$10, VEG - \$8 | SAVORY PASTRY FILLED WITH YOUR CHOICE OF PROTEIN. SERVED WITH MINT AND TAMARIND CHUTNEY.

PAKORA – पकोड़ा | VGN

CHICKEN - \$12, OR VEG - \$8 | FRIED TEMPURA VEGETABLES BATTERED WITH INDIAN SPICES.

PALAK CHAAT – पालक चाट – \$10

FRIED SPINACH FRITTERS LAYERED WITH DHAI, CRISPY NOODLES, MINT AND TAMARIND CHUTNEY.

PANI PURI – पानी पुरी – \$10 | VGN

CRISPY-FRIED PUFFED BALL FILLED WITH POTATO, CHICKPEAS, ONIONS, SPICES, AND TANGY MINT WATER.

TIKKA ROLL-UP – तिकिका रोल-अप – \$12

PICK: CHICKEN, PANEER, OR LAMB

TORTILLAS FILLED WITH YOUR CHOICE OF PROTEIN. TOPPED WITH CHEESE ONION AND CREME.

CHOLE BHATURE – छोले भटूरे – \$15

CHICKPEAS COOKED IN A TOMATO AND ONION GRAVY SERVED WITH FRIED CRISPY PUFFED BREAD.

AMMA'S SIGNATURE DISHES

NOSTALGIC HOMEMADE DISHES MY MOM WOULD MAKE FOR MY BROTHER AND I. HEALTH IS WEALTH SHE SAID. ENJOY.



OKRA PULYA – ओकरा पुलया – \$18 | VGN | GF

FRIED OKRA GRILLED WITH ONIONS IN A SOUTH INDIAN DRY MASALA.

CHICKEN CURRY – चकिन करी – \$18

TENDER CHICKEN PIECES SIMMERED IN A RICH, SPICED TOMATO-ONION GRAVY, ENHANCED WITH GINGER, GARLIC, GREEN CHILIES, AND AROMATIC WHOLE SPICES.

LARGE PLATES

MYSORE DOSA – डोसा – \$16 | VGN | GF

SAVORY THIN AND CRISPY CREPE FILLED WITH GARAM MASALA POTATOES SERVED WITH 3 CHUTNEYS AND SAMBAR.

BIRYANI – बरियानी – \$18 | GF

PICK: GOAT, CHICKEN, OR VEG | SLOW COOKED RICE LAYERED WITH ONIONS AND AROMATIC SPICES FOR 3 HOURS.

HAKKA NOODLES – हक्का नूडल्स – \$15 | VGN

PICK: SHRIMP, CHICKEN, OR VEG | CHOWMEIN NOODLES STIR FRIED WITH VEGETABLES AND TOSSED WITH A INDO-CHINESE SECRET SAUCE.

PAV BHAJI – पाव भाजी – \$14

SPICY MIXED VEGETABLES, SERVED ALONGSIDE SOFT BUTTER TOASTED DINNER ROLLS, CRUNCHY ONIONS AND LIME WEDGES.

TANDOORI – तदूरी – \$25

CHICKEN, PANEER, FISH | MARINATED IN YOGURT, KASHMIRI RED CHILI POWDER, FRESH GINGER-GARLIC, GARAM MASALA, THEN PLACED IN A TANDOOR UNTIL TENDER.

LAMB SHANK – मेमने की टाग – \$30

5HR BROILED LAMB THEN STEAMED WITH INDIAN SPICES. SERVED WITH RICE AND NAAN.

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CURRIES

ALL CURRIES COME WITH BASMATI RICE

TIKKA MASALA – टकिका मसाला – \$18 | GF

PICK: CHICKEN, FISH, OR PANEER | COOKED IN A RICH CREAMY SAUCE FROM ROASTED PEPPERS ONIONS, AND TOMATOS.

MALABAR FISH CURRY – मालाबार मछली करी – \$22 | GF

SEA BASS ON A BED OF COCONUT CURRY THAT HAS A BALANCE OF SPICE AND CREAMINESS.

GOAT CURRY – बकरी करी – \$22 | GF

SAUTÉED ONIONS, TOMATOES, GARLIC, AND ONION IS PURÉED TO MAKE A FLAVORFUL SAUCE WITH A BALANCE OF SAVORY, AROMATIC SPICES.

CHANA MASALA – चना मसाला – \$16 | VGN | GF

CHICKPEAS SIMMERED IN A TANGY TOMATO BASED SAUCE, INFUSED WITH CUMIN, CORIANDER, AND GARAM MASALA.

SAAG – साग – \$18 | GF

PICK: GOAT, CHICKEN, OR PANEER | SPINACH AND MUSTARD GREENS BLENDED INTO A CREAMY SAUCE. PERFECT BALANCE OF EARTHINESS AND WARMTH.

DAL TADKA – दाल तड़का – \$16 | VGN | GF

COOKED SPLIT YELLOW LENTILS, TEMPERED WITH AROMATIC SPICES AND GHEE.

VINDALOO – वदालू – \$17 | VGN | GF

PICK: GOAT, CHICKEN, OR VEG | PORTUGUESE-INFLUENCED GOAN CURRY DISH THAT BRINGS THE HEAT WITH A TANGY VINEGAR BASED SAUCE.

DAL MAKHANI – दाल मखनी – \$16 | VGN | GF

WHOLE BLACK LENTILS COOKED WITH BUTTER AND CREAM AND SIMMERED ON LOW HEAT FOR A UNIQUE FLAVOR.

MUTTER PANEER – मटर पनीर – \$18 | GF

RICH AND FLAVORFUL CURRY MADE WITH SOFT PANEER AND GREEN PEAS, COOKED IN A SPICED TOMATO GRAVY.

ALLO GOBI – आलू गोभी – \$18 | VGN | GF

DRY STIR-FRY DISH MADE WITH TENDER POTATOES (ALOO) AND CAULIFLOWER (GOBI) COOKED WITH A BLEND OF AROMATIC SPICES A COMFORTING AND FLAVORFUL CLASSIC.

EGGPLANT PEANUT CURRY – बैंगन मूँगफली करी – \$15 | VGN | GF

FRIED EGGPLANT, BLENDED WITH GROUND PEANUTS AND CASHEWS TO MAKE CREAMY CURRY.

BREADS – ब्रेड – \$5

NAAN – नान

TANDOOR BAKED BREAD
CHOICE: BUTTER OR GARLIC

PARATHA – पराठा

UNLEAVENED LAYERED
FLATBREAD

PURI – पुरी

PUFFED DEEP FRIED BREAD

CHAPATI – चपाती

THIN WHEAT BREAD

DESSERTS

GULAB JAMUN – गुलाब जामुन – \$5

SOFT, FRIED DOUGH BALLS SOAKED IN A FRAGRANT SUGAR SYRUP.

RICE KHEER – चावल की खीर – \$5

CUSTARD THAT COMBINES BASMATI RICE AND AROMATIC SPICES. (CARDAMOM, SAFFRON)

CARROT HALWA – गाजर का हलवा – \$5

SLOW-COOKED GRATED CARROTS IN MILK AND GHEE SWEETENED WITH SUGAR.

KULFI – कुल्फी – \$5

FROZEN DESSERT SIMILAR TO ICE CREAM BUT DENSER AND CREAMIER.