

## TANDOORI BREAD

67. Roti	\$3.00
Wholemeal Bread	
68. Plain Naan	\$3.20
Plain Flour Bread Cooked in Tandoor	
69. Butter Naan	\$3.50
Foiled Naan With Extra Butter	
70. Garlic Naan	\$3.60
Naan Brushed With Garlic	
71. Kashmiri Naan	\$4.99
Naan Stuffed With Cashew Nuts, Sultanas, Pistachio and Coconut and Sugar	
72. Cheese Naan	\$4.99
Stuffed Bread with Cheese	
73. Lachha Prantha	\$4.99
Stuffed Bread with Cheese	
74. Cheese and Garlic Naan	\$5.49
Stuffed Bread with Cheese	
75. Chicken & Cheese Naan	\$6.99
Naan Stuffed with Chicken & Cheese	

## RICE AND BIRYANI

76. Boiled Rice	(GF)	\$3.49
77. Saffron Rice	(GF)	\$4.00
Rice Cooked With Saffron		
78. Shahi Saffron Palau	(GF)	\$6.99
Rice Cooked With Nuts, Pistachios and Sultanas and Saffron		
79. Veg Fried Rice	(GF)	\$10.99
Rice Cooked with Chopped Mix Vegetables, Soya Sauce, Chilly Sauce, Vinager, Salt and Pepper.		
80. Chicken Fried Rice	(GF)	\$12.99
Rice Cooked With Chopped Mix Vegetables, Chicken, Soya Sauce, Chilly Sauce, Vinager, Salt and Pepper		
81. Vegetable Biryani	(GF)	\$14.99
Rice Cooked With Saffron and Vegetables served with raita		
92. Chicken/Goat/Lamb Dum Biryani	(GF)	\$16.99
Rice Cooked with Yogurt, Spices, Meat topped with Sultanas, Nuts, Fried Onion Served with Raita		

## TASTY DOSA (G.F.)

All Dosa Served With Samber Red Tomato Chatni & Coconut Chatni

83. Plain Dosa	\$10.99
84. Paper Masala Dosa	\$12.99
85. Masala Dosa	\$12.99
86. Mix Veg Uttapam	\$12.99
South Indian Pancake made with rice flour/irad Flour topped with mi vegetables served with samber and chutney	
87. Onion Uttapam	\$12.99
88. Special Butter Masala Dosa	\$13.99
89. Rava Dosa	\$13.99
90. Cheese Dosa	\$14.99
91. Chicken Dosa	\$14.99
92. Cheese Salad Dosa	\$14.99

93. Rava Masala Dosa	\$15.99
94. Onion Rava Dosa	\$15.99
95. Onion Rava Masala Dosa	\$16.99

## BEVERAGE

96. Cold Drink	\$2.50
97. Bottle of Water (600 ml)	\$2.50
98. Mango Lassi	\$3.50
99. Rose Lassi	\$3.50
100. Sweet Lassi	\$3.50
101. Salted Lassi	\$3.50
102. Masala Chai	\$3.50
103. Tasty Lemon Juice	\$3.50
104. Juice	\$4.50
Flavour Option : Apple, Orange, Tropical Juice	
105. Lipton Ice Tea	\$4.50
Flavour Options- Mango, Peach, Lemon	
106. Bottle of Coca Cola 1.25 Lt.	\$5.50

## SALADS AND DIPS

107. Mint Sauce	\$2.20
108. Mango Chatni	\$2.20
109. Mix Pickle	\$2.20
110. Pampadam	\$3.00
111. Raita	\$3.50
Yoghurt With Cucumber and Tomato	
112. Katchumber Salad	\$5.50
Chopped Tomato, Onions, Cucumber Mixed With Spices and Lemon Juice	

## LUNCH SPECIAL

Deal 1	\$8.99
Curry of the with rice 1 Plain Naan	
Deal 2	
1 Curry of the day on Rice	Medium \$6.99 - Large \$8.99

## DESERT

113. Gulab Jamun 1.pc.	\$1.99
Gulab Jamun Made With Milk, Indian Cheese and Sugar	
114. Rasgula 1.pc	\$1.99
Very Famouse Indian Rasgula Made With Milk, Indian Cheese and Sugar	
115. Pista Kulfi	\$3.99
Ice Cream Made With Milk and Pistachio	
116. Mango Kulfi	\$3.99
Ice Cream With Mango Flavor	
117. Rasmalai (1Pc.)	\$3.99
Ice Cream With Mango Flavor	

Price can be changed any time without prior notice

(GF) Glutin Free

**BYO**

*TastyPlatform*  
best place for Indian cuisines



**INDIAN**  
**RESTAURANT**



Tap the app



Ask for Guten Free and Vegan Food  
**Delivery - Eatin - Pick up**

Shop 1, 3 Shaw Street, Bexley North, 2207 NSW

Phone: 02 80406742

Email: [tastyplatform.com.au@gmail.com](mailto:tastyplatform.com.au@gmail.com)

web: [tastyplatform.com.au](http://tastyplatform.com.au)

## TASTY INDIAN STREET FOOD

1. Vada Pav	\$5.99
2. Idli Sambar	\$9.99
3. Pav Bhaji	\$9.99
4. Aloo Kulcha	\$11.99
5. Tawa Parantha	\$12.99
6. Channa Bhatura	\$13.99

## INDIAN - CHINESE

7. Veg. Chowmin	\$11.99
8. Gobi Manchourian	\$11.99
9. Veg. Manchourian	\$13.99
10. Chicken Chowmin	\$13.99
11. Chilly Chicken	\$16.99

## ENTREE

12. Spring Roll (6pc)	\$6.99
13. Tasty's Vegetable Samosa (2 pcs)	\$7.99
Home Made Pastry Shaped as Pyramids Stuffed With Cooked Potatoes, Green Peas and Spices	
14. Pani Puri	\$7.99
15. Papdi Chaat	\$7.99
16. Tandoori Mushrooms (GF)	\$10.99
Mushrooms Cooked in Tandoori Oven With Onion and Capsicum, Layered With Delicate Sauce	
17. Samosa Chaat	\$11.99
18. Paneer Pakoda (4 Pc.) (GF)	\$11.99
19. Paneer Sizzler Tikka (GF)	\$11.99
Cottage Cheese Pieces Lightly Marinated in a Delicate Sauce With Herbs and Spices and Cooked in the Tandoori Oven	
20. Onion Bhaji (GF)	\$7.99
Sliced Onion Mixed with chickpea flour and deep fry	
21. Tandoori Aloo 4 pcs. (GF)	\$7.99
Medium Size Potato merinated in yougart and spices Cooked in Tandoor	
22. Veg Plater For Two (GF)	\$14.99
2pc Samosa, 2pc Onion Bhaji, 2pc Spring Roll	

## NON-VEG ENTREE

23. Tandoori Chicken Drum Sticks (GF)	\$7.99
24. Chicken Tikka (4 Pcs) (GF)	\$11.99
Boneless Pieces of Chicken Marinated in Yoghurt and Spices, Cooked in the Tandoori Oven	
25. Herbs Chicken Tikka (4 Pcs) (GF)	\$11.99
Boneless Pieces of Chicken Marinated in Yoghurt, Herbs and Spices Cooked in the Tandoori Oven	
26. Express Seekh Kabab (GF)	\$11.99
Lamb Seekh Kabab is the Special Delight of Minced Lamb, Poppy Seeds and Spices. The Mixture of Minced Lamb is Simply Molded Onto the Skewers and Cooked in the Tandoor	
27. Chicken Malai Tikka (4 Pc.)	\$13.99
28. Green Mint Fish (GF)	\$16.99
Fish Marinated in Yoghurt, Fresh Mint and Coriander Leaf and Spices Grilled in Tandoor	
29. Prawn Tandoori (GF)	\$16.99
Fresh Prawns Marinated in Yoghurt Sauce and Grilled in Tandoor	

30. Crazy Prawn (GF)	\$17.99
Fresh Prawns Marinated in Yoghurt, Hot Sauce, Herbs & Grilled in Tandoor	
31. Lamb Cutlets (GF)	\$17.99
Fresh Lamb Cutlets Marinated With Yoghurt Spice and Grilled in Tandoor	
32. Tandoori Chicken (GF) (half \$12.00) (full \$22.00)	
Tender Chicken Marinated in Yoghurt, Herbs and Authentic Indian Spices and cooked in the Tandoori	
33. Tandoori Platter (8pcs)	\$27.99
2pc Lamb Cutlet, 2pc Chicken Tikka, 2pc Seekh Kebab (2Pc. Chicken Drum Sticks)	

## CHICKEN CURRIES

34. Punjabi Chicken (GF)	\$16.99
Sluted Cooked in Onion Tomato and Chef Special Masala	
35. Butter Chicken (GF)	\$16.99
Boneless Pieces of Tandoori Chicken Cooked With Tomato Spices and Finished With a Cashew Nut Cream Sauce	
36. Chicken Kadai (GF)	\$16.99
Boneless Pieces of Chicken Cooked With Onion and Tomato Gravy, Ginger, Capcicum and Spices.	
37. Chicken Tikka Masala (GF)	\$16.99
Marinated Chicken Fillets, Half Cooked in Tandoor Then Prepared in Special Sauce, Spices, Onion, Capsicum and Coriander.	
38. Palak Chicken (GF)	\$16.99
Boneless Pieces of Chicken Cooked in Fresh Spinach Puree and Herbs	
39. Chicken Vindaloo (GF)	\$16.99
Boneless Pieces of Chicken Fillets Cooked With Hot Chilli, Spices and Herbs	
40. Chicken Madras (GF)	\$16.99
Tender Chicken with Garam Masala, Red Chillies and Curry Leave Finished With a Rich Coconut Milk in Typical Southern Style (Medium-Hot)	
41. Mango Chicken (GF)	\$16.99
Boneless Chicken Fillets Cooked in Creamy Mango Sauce, With Chopped Onions & Mustard Seeds	
42. Balti Chicken (GF)	\$16.99
A Traditional Chicken Curry Cooked With Rich Kashmiri Spices & fresh coriander	
43. Chicken Butter Masala (Chef Special) (GF)	\$17.99
Chicken Pieces Cooked in Chef Special Onion Tomato CREAM and Herbs Gravy	
44. Royal Chicken Korma (GF)	\$17.99
Chicken Pieces Cooked in Cashew, Butter & Mild Sauce Garnished With Nuts	

## LAMB / BEEF CURRIES PRICE

Lamb Kadai (GF)	\$17.99	Beef Kadai (GF)	\$16.99
Boneless Pieces of Lamb Cooked With Onion and Tomato Gravy Capcicum and Spices		Boneless Pieces of Beef Cooked With Onion and Tomato Gravy Capcicum and Spices	
Lamb Rogan Josh (GF)	\$17.99	Beef Rogan Josh (GF)	\$16.99
Lamb Pieces Cooked With Tomato, Onion Ginger, Green Chilli and Herbs		Beef Pieces Cooked With Tomato, Onion Ginger, Green Chilli and Herbs	
Lamb Korma (GF)	\$17.99	Beef Korma (GF)	\$16.99
Lamb Pieces Cooked With Paste of Onion, Cream Cashew Nuts and Coconuts Cream		Beef Pieces Cooked With Paste of Onion, Cream Cashew Nuts and Coconuts Cream	
Lamb Vindaloo (GF)	\$17.99	Beef Vindaloo (GF)	\$16.99
Lamb Cooked With Hot Chilli, Vinegar and Special Paste		Beef Cooked With Hot Chilli, Vinegar and Special Paste	
Lamb Palak (GF)	\$17.99	Beef Palak (GF)	\$16.99
Lamb Cooked With Fresh Spinach Puree and Spices		Beef Cooked With Fresh Spinach Puree and Spices	
Lamb Do Piazza (GF)	\$17.99	Beef Do Piazza (GF)	\$16.99
(Succulent Chunks of Lamb With Onions & a Touch of Vinegar to Produce a Medium Curry)		(Succulent Chunks of Lamb With Onions & a Touch of Vinegar to Produce a Medium Curry)	
Lamb Madras (GF)	\$17.99	Beef Madras (GF)	\$16.99
Lamb With Garam Masala, Red Chillies and Curry Leave Finished With a Rich Coconut Milk in Typical Southern Style (Medium-Hot)		Beef With Garam Masala, Red Chillies and Curry Leave Finished With a Rich Coconut Milk in Typical Southern Style (Medium-Hot)	

## GOAT CURRY

45. Goat Curry (GF)	\$16.99
Goat on boan cooked with onion Tomato and spices	
46. Goat Saag (GF)	\$16.99
47. Goat Kadai (GF)	\$16.99

## SEAFOOD CURRIES

48. Malai Fish Curry (GF)	\$19.99
Pieces of Fish Fillet Cooked in a Mild Sauce Finished With Coconut Milk and Cream	
49. Fish Masala (GF)	\$19.99
Pieces of Fish Fillet Cooked With Tomato Onion, Capsicum and Spices	
50. Madras Fish Curry (GF)	\$19.99
Pieces of Fish Cooked in Freshly Made Masala, Hot Chilli, Tamarind and Tempered With Mustard Seeds and Curry Leaves	
51. Fish Butter Masala (GF)	\$19.99
Fish Pieces Cooked in Chef's Special Butter Sauce	
52. Chilli Garlic Prawn (GF)	\$20.99
Prawn Cooked in Garlic, Fresh Chilli and Chef's Special Sauce	
53. Prawn Malai (GF)	\$20.99
Prawns Cooked in Mild Sauce, Finished With Coconut Milk	
54. Capsicum Prawn Masala (GF)	\$20.99
Prawns Cooked With Onion, Tomato, Capsicum, Red Chilli and Vinegar	
55. Prawn Madras (GF)	\$20.99
Prawns Cooked With Coconut, Mild Spices and Tempered With Mustard Seeds and Curry Leaves	

## VEGETARIAN CURRIES

56. Tasty's Eggplant Masala (GF)	\$13.99
Eggplant Cooked With Onion, Tomato, Chilli and Special Masalas	
57. Seasonal Mix Veg (GF)	\$13.99
Mixed Vegetable Cooked in Onion and Tomato Gravy.	
58. Aloo Matar (GF)	\$13.99
Mixed Vegetable Cooked in Onion and Tomato Gravy.	
59. Dal Makhani (GF)	\$13.99
Black Lentils Cooked With Sliced Onions, Tomatoes, Ginger, Garlic, Fresh Coriander and Light Spices	
60. Channa Masala (GF)	\$13.99
Cottage Cheese Cooked With, Cashew & Onion Based Gravy, Finished With Cream Tomato and Spice	
61. Palak Paneer (GF)	\$16.99
Cottage Cheese Cooked in Fresh Spinach and Spices	
62. Malai Kofta (GF)	\$14.99
Grated Cottage Cheese Stuffed With Sultanas, Cashews, Pistachios and Coconut Dipped in a Special Creamy Sauce	
63. Vegetable Korma (GF)	\$14.99
Mixed Vegetable Cooked in Onion, Coconut Cream and Nuts Gravy	
64. Mushroom Malai (GF)	\$14.99
Mushroom Cooked in Onion, Tomato and Creamy Gravy	
65. Shahi (Royal) Paneer (GF)	\$16.99
Cottage Cheese Cooked With, Cashew & Onion Based Gravy, Finished With Cream Tomato and Spices	
66. Paneer Tikka Masala (GF)	\$16.99
Cottage Cheese Cooked With, Cashew & Onion Based Gravy, Finished With Cream Tomato and Spice.	