

South Indian

Traditional South Indian cuisine featuring rice-based dishes made with rice, lentils, coconut & aromatic spices

IDLI <i>Traditional Steamed Rice Cakes (3pcs) Served With Sambar & Chutney</i>	\$11.90
MEDU VADA <i>Crispy Golden Lentil Doughnuts(3pcs) Served With Sambar & Coconut Chutney</i>	\$11.90
ALOO BONDA <i>Spiced Potato Fritters (3pcs) in Crisp Golden Chickpea Batter Served with Mint Chutney</i>	\$9.90
PLAIN DOSA <i>Thin, Crisp South Indian Rice & Lentil Crêpe</i>	\$9.90
MASALA DOSA <i>Crisp Rice & Lentil Crêpe Filled with Spiced Potatoes</i>	\$15.90
ONION MASALA DOSA <i>Crisp Rice & Lentil Crêpe Filled with Spiced Onions</i>	\$15.90
PANEER MASALA DOSA <i>Crisp Rice & Lentil Crêpe Filled with Spiced Cottage Cheese</i>	\$17.90

Drinks

MASALA CHHAAS{Salted Lassi}	\$7.00
MITHI PUNJABI LASSI	\$7.00
LAHORI JEERA	\$7.00
BADAM THANDA! {Sweetened Almond Milk}	\$9.00
MASALA TEA {Chai}	\$6.00
MANGO LASSI	\$7.00
SOFT DRINKS <i>(COKE, SPRITE, FANTA, COKE ZERO, GINGER BEER {+\$1}, LEMON LIME BITTERS{+\$1})</i>	\$3.50

Add-Ons

-  **SAMBAR** \$5.00
Lentil Stew with
Vegetables, Tamarind
& Traditional South
Indian Spices
-  **COCONUT** \$3.50
CHUTNEY
-  **TOMATO &** \$3.50
PEANUT
CHUTNEY

Disclaimer:

Please note that nuts are heavily used in our kitchen and traces may be present in all dishes. All our curries are gluten-free and contain no added MSG.

tadka street

menu

7/8 Fairfax St, Sippy Downs,
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(07) 5477 6127

tadkastreet.com.au

North Indian Snacks

GOL GAPPE {PANI PURI} (8pcs) <i>Crispy Wheat Shells Filled with Potato, Sweet Tamrind & Mint Water</i>	\$11.90
DAHI PURI(8pcs) <i>Crispy Wheat Shells Layered with Spiced Potatoes, Yogurt Tamrind Chutney & Fresh Coriander</i>	\$13.90
DAHI BHALLA <i>Soft Lentil Dumplings Soaked in Chilled Yogurt, Topped with Tamrind Chutney</i>	\$13.90
PAPADI CHAAT <i>Crisp Crackers Layered with Spiced Potatoes, Chickpeas, Yogurt, Chutneys & Fresh Herbs</i>	\$11.90
SAMOSA CHAAT <i>Crushed Crispy Pastry Filled with Potatoes, Chickpeas, Peas & Indian Spices Topped with Yogurt & Chutneys</i>	\$13.90
CHHOLE BHATURE <i>Spiced Chickpea Curry Served with Deep Fried Bread</i>	\$15.90
VEG SAMOSA (2PCS) <i>Served with Tamarind Chutney</i>	\$9.90

Tikkas & Kebabs

Flame Grilled Marinated Firm, Home-Made Cottage Cheese or Soya with Indian Aromatic Spices. Served with Mint Chutney

TANDOORI PANEER TIKKA(4 pcs)	\$14.90
MALAI PANEER TIKKA (4 pcs)	\$14.90
TANDOORI SOYA CHAAP	\$14.90
MALAI SOYA CHAAP	\$14.90
HARA BHARA KABAB(3 pcs)	\$11.90

Herbed Packed Vegetable Patties with Delicate Indian Spices

Sides

PAPADUMS	\$3.50
MINT CHUTNEY	\$3.50
MIXED PICKLE	\$3.50
CHILLIE PICKLE	\$3.50
RICE (S R)	\$2 \$3

North Indian Curries

	Small	Regular
<i>Slow Cooked Vegetable, Lentil or Cottage Cheese Curries in Creamy, Aromatic North Indian Spices</i>		
CHANA MASALA <i>Chickpeas Simmered in a Rich, Spiced Tomato Based Curry</i>	\$14.90	\$21.90
SHAHI PANEER <i>Cottage Cheese in Rich, Creamy Cashew Tomato Curry</i>	\$14.90	\$21.90
BUTTER PANEER <i>Cottage Cheese in Rich, Buttery Tomato Cream Curry</i>	\$14.90	\$21.90
DAL MAKHNI <i>Slow-Cooked Black Lentils in a Rich Buttery Curry</i>	\$14.90	\$21.90
KADAI PANEER <i>Cottage Cheese, Bell Peppers & Onions in Spicy Tomato Curry</i>	\$14.90	\$21.90
MALAI KOFTA <i>Cottage Cheese Dumplings in Creamy Aromatic Curry</i>	\$14.90	\$21.90
METHI MALAI MUSHROOM <i>Mushrooms Simmered in a Creamy Fenugreek-Infused Curry</i>	\$14.90	\$21.90
NAVRATAN KORMA <i>Cottage Cheese in Cashew Creamy Curry</i>	\$14.90	\$21.90
MIX VEG <i>Seasonal Vegetables Cooked in a Lightly Spiced Curry</i>	\$11.90	\$19.90
DAL TADKA <i>Yellow Lentils Tempered with Garlic, Cumin & Indian Spices</i>	\$11.90	\$19.90

Indo-Chinese

VEG NOODLES \$14.90

Naan

Soft pillowy Indian Flatbread Baked in a Tandoor

PLAIN	\$4.50
GARLIC	\$5.00
CHEESE & GARLIC	\$6.00
BULLET NAAN	\$6.00
<i>Topped with Green Chillies</i>	

Desserts

SHAHI TUKDA	\$8.00
<i>Golden Fried Bread Soaked in Saffron Syrup, Topped with Sweetened Cream & Nuts</i>	
SEMIYA KHEER	\$6.00
<i>Silky Vermicellii Pudding Simmered in sweetened Milk with Cardamom & Nuts</i>	