

HOUSE SPECIAL

Duck \$ 17.99

- D-1 Duck Curry**
Crispy roast half duck in red curry sauce topped with pineapple chunks, cherry tomatoes, red & green peppers and sprinkle fresh basil leaves served with steamed broccoli.
- D-2 Tasty Thai Duck**
Crispy roast half duck topped with sauce served with steamed vegetables
- D-3 Holy Basil Duck**
Crispy roast half duck topped with red & green peppers, onions and sweet basil leaves in our tasty chili garlic sauce served with steamed vegetables.
- D-4 Duck Saled**
Slice of crispy roast half duck topped with homemade spicy sauce served with green salad.

Beef \$ 12.99

- B-1 Yam Nua**
Slice of charcoal-broiled tender beef marinated with cucumber, celery, cherry tomatoes, red onions, mushroom, scallions flavored with sweet chili paste and lime juice served on a bed of lettuce.
- B-2 Num Tok Nua**
Slice of charcoal broiled tender beef marinated with red onions, scallions, cilantro and ground toasted rice flavored with chili and lime juice served on a bed of green salad.

Pork \$ 12.99

- P-1 Yam Moo**
Marinate pork loin with "Thai seasoning grilled to perfection served with "Thai country spicy sauce" and fresh green salad.
- P-2 Num Tok Moo**
Slice of charcoal broiled tender pork marinated with red onions, scallions, cilantro and ground toasted rice flavored with chili and lime juice served on a bed of green salad.

Shrimp \$ 14.99

- SR-1 Shrimp In The Pot**
Casserole of shrimp, bean-thread, onions, ginger and celery in "Tasty Thai" special sauce and white peppers served with steamed broccoli.
- SR-2 Shrimp Choo Chee**
Grilled jumbo shrimp in choco chee curry

sauce on a bed of asparagus and topped with kaffir lime leaves served with steamed vegetables

SR-3 Shrimp Saled

Grilled prawns shrimp with red onions, scallions, cilantro, cucumber, cherry tomatoes, lemon grass flavored with sweet chili paste and lime juice served over fresh green salad.

Mussel \$ 14.99

- M-1 Mussel Mantis**
"New Zealand" mussel sautéed on the half shell with chili-garlic oil, pickled soybean sauce, onions red & green peppers and flavored with basil leaves.
- M-2 Mussel with basil leaves**
"New Zealand" mussel sautéed on the half shell with chili garlic oil, onions, red & green pepper, bamboo in tasty brown sauce flavored with basil leaves.
- M-3 Mussel Curry**
"New Zealand" mussel served on the half shell in red curry sauce with pineapple chunks, red & green pepper, cherry tomatoes and basil leaves.

Seafood \$ 16.99

- Se-1 Seafood Clay Pot**
Casserole of shrimp scallops, squids, mussel and imitation crab meat with bean thread, onions, ginger and celery flavored with "Tasty Thai" special sauce and white pepper served with steamed broccoli.
- Se-2 Seafood Orgy**
Medley of shrimp, scallops, squids, mussel and imitation crab meat sautéed with onions, red & green peppers and scallions in plum sauce and a touch of "Indian" curry powder served with steamed vegetables.
- Se-3 Volcanic Eruption**
Combination of shrimp, scallops, squids, mussel and imitation crab meat sautéed with red & green peppers onions and basil leaves in chili garlic sauce served with steamed vegetables.
- Se-4 Lava Trio**
Golden fried shrimp, scallops, calamari along with onions, scallion, red & green peppers, mushrooms, carrots, baby-corns and pineapple chunks in our homemade sweet chili sauce.

NATION PLATES

- 1 Mongolian Lunch Dinner**
\$ 7.99 \$ 12.99
Sliced tender beef or chicken sautéed with onions and scallion in plum sauce served on a top of crispy noodles.
- 2 General Teo Chicken \$ 7.99 \$ 9.99**
Tender chunks of chicken deep fried to golden crispy in homemade hot brown sauce served with steamed broccol and carrot.
- 3 Pineapple Chicken (ABC Chicken)**
Tender chunks of chicken deep fried to golden crispy with pineapple chunks, onions, bell pepper and carrots with sweet & sour sauce.
- 4 Sesame Chicken \$ 8.99 \$ 10.99**
Butter deep-fried boneless chicken breast with great sesame tasty sauce served on a top of lettuce.
- 5 Chicken Teriyaki \$ 8.99 \$ 12.99**
Grilled chicken breast topped with homemade teriyaki sauce and sesame seed served with steamed vegetables.

VEGETARIAN SPECIAL

- Serve with rice or fried rice.
- V-1 Eggplant Delight \$ 10.99**
Sautéed with sweet Thai eggplant, onions, red & green peppers, basil leaves and black bean in well blend mushroom flavor sauce.
- V-2 Mushroom Delight \$ 10.99**
Sautéed with shitake mushroom, straw mushroom, zucchini, celery, carrots, potatoes and cashew nuts of almonds in flavored ginger sauce.
- V-3 Veggie Delight \$ 10.99**
Array fresh green of broccol, green bean, snow-peas, celery, zucchini, carrots, baby-corns, and shitake mushroom.
- V-4 Royal Tofu \$ 9.99**
Pan fried tofu topped with shitake mushroom, peas, carrots and scallion in gravy mushroom flavor.
- V-5 Spicy Tofu \$ 9.99**
Slightly fried tofu sautéed in chili sauce with onions carrots, scallions, red & green peppers.
- V-6 Tofu with Bean Sprout \$ 9.99**
Sautéed fried tofu with bean sprout, red & green peppers scallions in vegetarian house sauce.

Tasty Thai

Authentic Thai Cuisine
Full Service & Carry Out

1515 S. Byrne Rd.
Toledo, OH 43614

Tel: 419-724-4105
Fax: 419-724-4106

Business Hours
(Opens 7 Days a Week)

Monday - Thursday 11:00 a.m. - 9:00 p.m.
Friday - Saturday 11:00 a.m. - 10:00 p.m.
Sunday Noon - 9:00 p.m.

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APPETIZERS

A-1	Fall Roll (Tasty Thai Roll) (2)	\$ 2.99
A-2	Spring Roll (2)	\$ 2.99
A-3	Summer Roll (2)	
	(Choice of veggie, chicken 3.99 / shrimp 4.99)	
A-4	Winter Roll (Choice chicken or tofu)	\$ 3.99
A-5	Four Season Roll	\$ 6.25
A-6	Satay (4) 7.25	
A-7	Tempura	
	Shrimp & vegetable tempura	\$ 7.99
	Chicken & vegetable tempura	\$ 6.99
	Vegetable tempura : Thai eggplant, tempura	\$ 4.99
A-8	Flash Cake (Tod Man)	\$ 6.99
A-9	Crab Rangoon (6)	\$ 5.99
A-10	Crispy Tofu (8)	\$ 3.99
A-11	Tasty Thai Wing (8)	\$ 6.99
A-12	Tasty Thai Hot Wing (8)	\$ 6.99
A-13	Dumplings (6)	\$ 6.99
A-14	Angel Shrimp (4)	\$ 6.99
A-15	Dragon Shrimp (4)	\$ 6.99
A-16	Sampler Platter	\$ 9.99
	2 Thai Rolls, 2 Rangoons, 2 Satays, 2 Dragon Shrimps	

SALAD

SA-1	Cucumber Salad	\$3.99
SA-2	Cucumber Slaw	\$3.99
SA-3	Cabbage & Carrot Slaw	\$3.99
SA-4	Lard (Beef, Chicken, or Pork)	\$7.99
SA-5	Nam Sod	\$ 7.99
SA-6	Yam Woon Sen	\$ 7.99
SA-7	Papeya Salad	\$ 7.99
SA-8	Apple salad	\$ 7.99
SA-9	House Salad	\$ 7.99

SOUP

	BOWL	HOT POT
S-1	Tom Kha	\$ 8.99
	(Chicken, Tofu, Veggie)	\$ 3.99
	(Shrimp)	\$ 4.99
S-2	Tom Yam	\$ 14.99
	(Chicken, Tofu, Veggie)	\$ 3.99
	(Shrimp)	\$ 4.99
S-3	Tom Yam Head	\$ 3.99
S-4	Pho-Tak	\$ 5.99

NOODLES

S-5	Vegetable Tofu Soup	\$ 8.99
S-6	Wonton Soup	\$ 3.99
S-7	Hot & Sour Soup	\$ 2.99
	Choice of Chicken, Pork, Beef, Tofu or Veggie	\$ 7.99
	Shrimp or Combo (chicken, pork, beef)	\$ 8.99
	Seafood	\$ 10.99
N-1	Pad Thai	\$ 10.99
N-2	Drunk Noodles	\$ 12.99
N-3	Pad See Ewe	
N-4	Pad Na	
N-5	Pad Woon Sen	
N-6	Chow Mein	
N-7	Chicken Noodle	
N-8	Thai Boat Noodle Soup	

FRIED RICE

	Lunch	Dinner
	Choice of your meat : Chicken, Pork, Beef, Tofu or Veggie	\$ 7.99
	Shrimp or Combo (chicken, pork, beef)	\$ 8.99
	Seafood	\$ 10.99
R-1	Thai Fried Rice	\$ 10.99
R-2	Crab Fried Rice	
R-3	House Fried Rice	
R-4	Chili Basil Fried Rice	\$ 9.99
R-5	3 King Fried Rice	\$ 8.99
R-6	4 King Fried Rice	\$ 9.95
R-7	Phinapple Fried Rice	
R-8	Curry Fried Rice	
	(Choice of red or green curry)	
R-9	Lava Fried Rice	
	(Kao Pad Num Prik Pow)	

CURRY

	Served with steamed jasmine rice
	Choice of: Chicken, Pork, Beef, Tofu or Lunch
	Dinner

Veggie	\$ 7.99	\$ 9.99
Shrimp or Combo (chicken, pork, beef)	\$ 8.99	\$ 10.99
Seafood	\$ 10.99	\$ 12.99
C-1	Red Curry	
	Flavored with red chili paste cook in coconut milk with bamboo shoots, red & green peppers, Thai eggplant and sprinkle with basil leaves.	
C-2	Green Curry	
	Flavored with green chili paste cook in coconut milk with bamboo shoots, red & green peppers, Thai eggplant and sprinkle with basil leaves.	
C-3	Massaman Curry	
	Flavored with Massaman curry paste an addition of Persian spiced in coconut milk with onions, carrots and potato cubes, roasted peanuts (this curry has a slight tangy sour taste)	
C-4	Yellow Curry	
	Flavored with yellow curry paste an addition of yellow curry powder with potato cubes, pineapple chunks, onions, red & green peppers.	
C-5	Panang Curry	\$ 8.99 \$10.99
	Flavored with red chili paste an addition flavor of coriander and curin cooked with coconut milk, red & green peppers and sprinkle with basil leaves (Panang is rather sweet type of curry)	

C-6	Jungle Curry	
	Spicy jungle curry (with out coconut milk) with bamboo shoot, baby-corns, green bean, eggplant, carrots, cauliflower, mushroom, red & green peppers and basil leaves.	
C-7	Curry Cashew	\$ 12.99 \$ 14.99
	Cashew flavored with your choice of red or green curry sauce with cashew Thai eggplant, red & green pepper, tomatoes and basil leaves.	

THAI DISHES

All entree dishes served with steamed jasmine rice or fried rice add \$ 1.95 Lunch Dinner

Choice of your meat : Chicken, Pork, Beef, Tofu or Shrimp or Combo (chicken, pork, beef)

Veggie	\$ 7.99	\$ 8.99
Seafood	\$ 8.99	\$ 14.99
Duck	\$ 10.99	\$ 15.99
E-1	Cashew nuts	\$ 10.99 \$ 14.99
	Roasted cashew nuts sautéed with red & green peppers, onions, scallions, carrots, mushrooms in a tasty brown sauce.	

E-2	Basil leaves (Pad Kra Pow)	
	This fiery, delicious stir fried with onions, red & green peppers and green bean in chili garlic sauce flavored with fresh basil leaves.	
E-3	Sweet & Sour	
	Stir fried pineapple chunks, onions, scallions tomatoes, red & green peppers and cucumber in sweet & sour sauce.	
E-4	Ginger Lover	
	Sautéed with shitake mushroom, baby corns, onions, scallions, celery, red & green pepper back beans in well blended ginger sauce.	
E-5	Hot Pepper Garlic	
	Mincd garlic and hot peppers sautéed in a tasty brown sauce and served on a bed of lettuce, Broccoli	
E-6	Sautéed broccoli in well blended oyster and garlic sauce	
E-7	Prik-Khing	\$ 8.99 \$ 10.99
	Sautéed and quick fried with green bean or shredded kaffir lime leaves in red chili sauce.	
E-8	Snow peas & Baby corns	
	Sautéed with snow peas and baby corns, onions, carrots, celery, mushroom, red & green pepper in our tasty garlic sauce.	
E-9	Mixed Vegetables (Pad Pak)	
	Sautéed shrimp with broccoli, snow-peas, baby corns, carrots, cauliflower, green bean, celen mushroom, red & green peppers and zucchini in a tasty brown sauce.	
E-10	Raina Garden	
	Sautéed in peanut sauce and served on a bed of steamed broccoli, cauliflower, green beans carrots, baby corns, celery and cabbage.	
E-11	Lava Chicken	
	Golden fried chicken sautéed with mushroom, onions, scallions, baby corns, carrots, pineapple chunks, red & green peppers in our signature sweet chili sauce.	
E-12	Honey Chicken	
	Grilled chicken breast topped with homemade honey sauce served with steamed vegetable	
E-13	Beef Pepper Steak	\$ 7.99 \$ 12.95
	This delicacy of slices beef prepared by our chef with red & green peppers and onions in chef special sauce.	
E-14	Beef Oyster	\$ 7.99 \$12.99
	Slice of tender beef marinate with house special sauce stir-fried with onions, scallions and mushroom.	