

Starter Menu

Non – Vegetarian Starters

Chilli Chicken

R65

Chicken breast cubes pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.

Calamari Chilli

R80

Calamari rings pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.

Prawn Chilli

R135

Prawns pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.

Thava Chicken 65

R60

Small pieces of chicken fillet marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.

Thava Prawns 65

R125

Pieces of Prawns marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.

Sesame Crumbed Prawns

R70

4 peeled prawns coated in bread crumbs, sesame seeds and deep fried.

Lamb Samosa (3 Pieces)

R35

Chicken Samosa (3 pieces)

R35

Tandoori Mixed Platters (Non-Veg) available for (2/4/6/8) (R95/R190/R275/R380)

(Chicken Tikka, Tandoori Pahadi Tikka, Reshmi Kebabs, Lamb Seekh Kebabs)

Vegetarian Starters

Paneer Chilli

R80

Paneer pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.

Onion Bhajia

R25

Slices of onions dipped in gram flour paste and deep fried.

Vegetable Patties (3 in a plate)

R35

A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yoghurt.

Thava Punjabi Chaat

R35

Punjabi chaat recreates the magic of sweet and tangy chatpata taste with crisp papdis (gram flour fried cakes) and fried bhallas (urad dal dumplings) with an easy recipe.

Punjabi Samosa (3 Pieces)

R25

Harabara Kebab (3 Pieces)

R30

Spinach mixed with paneer, mixed veg, potato, breadcrumbs and dry fruits mixed together and deep fried.

Musroom Kurkure (2 Pieces)

R30

Cooked Mushroom with spices finely chopped and filled in a roll and coated with Kurkure and deep fried.

Idly Sambar

R30

Steamed rice & urad dhal dumpling served with a sambar (spicy South Indian vegetable curry).

Vadai Sambar

R30

Finely ground pastes of urad dhal with coriander, chillies, pepper and deep fried and served with sambar and coconut chutney.

Gobi Manchurian

R50

Pieces of Cauliflower deep fried with corn flour, mixed with chopped ginger, garlic, celery and soya sauce.

***Veg Platter for (1/2/4/6) (R40/R80/R150/R220)**

(Veg Patties, Onion Bhajia, Potato Bonda, Potato Pakora)

Tandoor

Chicken Tikka

R75

Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven.

Tandoori Chicken

R85

1/2 Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served on a bed of saffron rice, with green chutney and green salad.

Chicken Malai Tikka

R75

Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts, cooked in the tandoori oven. Served with green chutney and green salad.

Fish Tikka

R110

Fish marinated with tomato, Green pepper and onion cubes grilled together on a skewer in the tandoori oven served with green chutney and salad.

Tandoori Lamb Chops

R125

Lamb chops mildly spiced with the garammasala of cinnamon, cardamom & cloves and mounted on skewers, then cooked to perfection in the tandoori.

Tandoori Lamb Boti Kebab

R105

Tender piece of lamb cubes, marinated with ginger garlic paste, mustard oil and mixed spices and cooked in tandoori oven, served with mint chutney and salad.

Lamb Seekh Kebabs

R75

Minced lamb kebabs served on a poori with a chilli tomato sauce.

Tandoori Paneer Tikka

R70

Pieces of homemade paneer with pieces of tomato, green pepper and onion cubes grilled together on a skewer in the tandoori oven, served with green chutney.

Stuffed Mushroom Tikka

R75

Mushroom stuffed with potato, Paneer, Crispy Pappad, dry fruits, breadcrumbs and coated with white sauce and grilled in tandoor oven.

***M-Main, T-Tapas**

M

T

Curries (Chicken)

Chicken Tikka Masala

R92

R62

Cubes of chicken tikka on with onions, cashew nuts in ginger garlic paste.

Chicken Khorma

R97

R67

Pieces of chicken cooked in cashew nuts and cream sauce.

Butter Chicken

R92

R62

Pieces of chicken cooked in tomato, cashew nuts and cream butter and garlic paste.

Chicken Jalfrizi

R92

R62

Pieces of chicken with onion, green pepper cubes cooked in tomato and onion sauce.

Kasthuri Chicken

R95

R62

Tender pieces of chicken cooked with kasturi herbs in tomatoes and onion sauce.

Chicken Vindaloo

R92

R62

A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin.

Kadai Chicken

R92

R62

Pieces of chicken cubes cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.

Kerala Chicken Curry

R99

Cubes of chicken cooked in a brown onion paste with whole garam masala, chopped tomatoes and mixed spice and garnished with fresh coriander.

Chicken Chettinadu

R99

Cubes of chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and mixed spice with yoghurt and garnished with fresh coriander.

Curries (Lamb)

Lamb Rogan Josh R107 R69

Cubes of lamb cooked in ginger garlic and onions tomatoes Kashmiri sauce.

Lamb Badami R107 R69

Lamb pieces cooked with almond tempered with whole red chillies, cumin seeds and garlic then cooked with mixed spices.

Lamb Vindaloo R107 R69

A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin.

Lamb Khorma R109 R72

Pieces of lamb cooked in a cashew nuts and cream sauce.

Lamb Jalfrizi R107 R69

Pieces of lamb with onion, green pepper cubes cooked in tomato and onion sauce.

Lamb Dhal Gosht R107 R69

Lamb cubes cooked along with yellow dhal and seamed with mustard, onion and red chilli.

Lamb Kadai R107 R69

Pieces of lamb cubes cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.

Lamb Kasthuri R107 R69

Tender pieces of lamb cooked with Kasthuri herbs in tomatoes and onion sauce.

Lamb Ularthu R115

Pieces of lamb cooked with sliced coconut and coconut milk with onion, tomato, ginger, garlic, curry leaves, green chilli

Thava Andhra Lamb Curry R115

Pieces of lamb cooked with ginger garlic paste, coconut powder and curry leaves with tamarind sauce.

Thava Special Lamb Masala R125

Pieces of lamb cooked with with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepper, coriander leaves, chilli powder, garam masala. With chef secret recipe.

Thava Lamb Chops Masala R145

Lamb chops mildly spiced with the garam masala of cinnamon, cardamom & cloves and mounted on skewers, then cooked in ginger garlic and onions tomatoes sauce.

Lamb Shank Masala R145

Lamb Shank mildly spiced with the garam masala of cinnamon, cardamom & cloves and boiled, then cooked in ginger garlic and onions and onion masala sauce.

Curries (Vegetarian)

Paneer Tikka Masala

R78 R50

Paneer tikka cooked in an onion, tomato and cashew nut sauce.

Paneer Makhni

R78 R50

Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter.

Paneer Khorma

R85 R55

Homemade cottage cheese cooked in a cashew nuts and cream sauce.

Palak Paneer

R78 R50

Homemade cottage cheese cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream.

Paneer Kadai

R78 R50

Pieces of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.

Vegetable Makhni

R70 R50

Mixed vegetables cooked in a spicy tomato and cashew nut gravy, cream and butter.

Vegetable Jalfrazi

R70 R50

Mixed vegetable cubes along with green pepper cooked in tomato and onion sauce.

Vegetable Khorma

R75 R55

Vegetables cooked in a cashew nuts and cream sauce.

Bombay Aloo

R55 R35

Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut.

Dhal Makhni

R60 R35

Black lentil curry with kidney beans in cream and butter.

Tadka Dhal

R55 R35

Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli.

Spinach & Toor Dhal

R55 R35

Toor dhal cooked with baby spinach, garlic, chilli tomatoes and tamarind.

Curries (Vegetarian)

Dhingri Mattar R60 R43

Mushrooms and peas cooked in an onion, cashew nut sauce.

Aloo Mutter R65 R40

Potato and peas cooked with onion sauce and cashew nut sauce.

Aloo Palak R65 R40

Potato cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream.

Paneer Bhurji R75

It is a mildly spiced side dish with a medley of pepper, tomato and paneer combined together.

Paneer Mutter R73

Paneer cooked with peas in a tomato based sauce, spiced with garam masala.

Aloo Gobi R50 R30

Potato and cauliflower cooked in a spicy curry sauce.

Curries (Sea Foods)

Fish Curry R115

Pieces of fish boiled in coriander and chilli paste with onions, ginger and garlic and cooked to perfection by adding curry leaves and tamarind.

Thava Fish Fry Masala R125

Deep-fried fish pieces and cooked with onion, tomato, ginger, garlic, tamarind, green chilli, black pepper and added chefs' secret recipe.

Thava Special Prawn Curry R135

Pieces of prawns cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chefs' secret recipe.

Prawn Curry R129

8 pieces of prawns cooked in a tamarind, coconut and tomato based sauce.

Chicken & Prawn Curry R119

Pieces of chicken cubes and prawns cooked in coconut and tomato based sauce.

Biryani

Biryani where marinated meat and partially cooked basmati rice are layered and cooked very slow fire.

Lamb Biryani R105

Chicken Biryani R90

Vegetable Biryani R75

Prawn Biryani R135

Fish Biryani R 125

Thava Special Lamb Chops Masala Biryani R175

Thava Special Lamb Shanks Masala Biryani R175

Dosa

Typical South Indian pancake of rice and urad dhal served with sambar and coconut chutney.

Dosa Specials

Plain Dosa : R45

Masala Dosa : R50

Egg Dosa : R55

Chicken Dosa : R60

Lamb Dosa : R95

Paneer Dosa : R85

India Flat Breads

Indian daily breads are called chapatti, roti and paratha. They are made of finely milled whole wheat flour and water. Poori is fried bread that is usually made on holidays, festive occasions and for entertaining.

Plain Naan	R12
Butter Naan	R14
Garlic Naan	R17
Chilli Garlic Naan	R18
Kashmiri Naan	R22
Cheese Naan	R22
Peshwari Naan	R22
Tandoori Roti Plain	R10
Tandoori Roti Butter	R14
Roomali Roti	R17
Chapatti	R12
Latcha Paratha	R17
Aloo Paratha	R17
Thava Kerala Paratha	R17
Poori	R10

Thava
INDIAN RESTAURANT

Accompaniments

Kachumber Salad	R18
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Julienne of cucumber, carrot, onion, tomato, and green pepper tossed in lemon juice with fresh coriander leaves.

Cucumber Raita	R12
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Homemade yoghurt with freshly sliced cucumber.

Mixed Vegetable Raita	R15
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Mixed vegetables in yoghurt.

Mint Chutney	R15
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Thava Salad	R25
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Fresh lettuces, cucumber with fresh chesses and black olives.

Rice

Plain Basmati Rice **R10**

Jeera Pulavu **R15**

Basmati rice cooked with ghee and cumin seeds.

Kashmiri Pulavu **R30**

Basmati rice with toasted cashew and raisins.

Vegetable Pulavu **R25**

Ghee Rice **R30**

Basmati rice cooked in ghee and spices.

Thava Fried Rice **R35**

Steamed rice stir-fried in a wok, often mixed with other ingredients, such as eggs, vegetables etc.

Desserts

Gulab Jamun **R35**

Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup.

Gajar Halwa **R30**

A halwa made from carrots mixed with dry fruits, fried in ghee and cooked in milk.

Payasam **R30**

Vermicelli cooked with cream, raisins and almonds.

Sooji **R30**

Semolina pudding served with a strawberry coulis and vanilla ice cream.

Thava Fried Ice Cream **R30**

Scoop of vanilla ice-cream coated with phyllo pastry which is deep fried and garnished with sugar syrup and coconut powder.

Shrikhand **R35**

A very typical Indian dessert mainly mixed with yogurt, cardoman, saffron and sugar and mango.

Kulfi **R30**

A Glossary of Terms

Aachar: Indian pickles are mainly made with vegetables and fruits like mango, lime, green chillies etc,

Appam: Wafer thin, round and flat. They are usually made out of rice, potato and/or various lentil flours.

Barfi: A Dessert made from milk that has been cooked slowly and reduced to a fudge-like consistency.

Basmati Rice: Basmati rice is authentic Indian long grained white rice, which has a unique nutty flavour. Basmati rice is very popular in India and all over the world.

Bharta: A Spicy Vegetable dish, with a pulp like consistency. Originally a Muslim dish which is served with a khichadi or pulavu.

Biryani: Elaborate dish made from spiced saffron rice cooked with spiced of lamb, chicken or vegetable.

Chappati: Unleavened Indian flat bread made with wheat flour, water, oil and salt. Usually cooked on a "Thava".

Chutney: Fresh relishes made with fruits, vegetables, and herbs.

Daal: Dhal is an Indian word, which includes dried peas, beans, and lentils which are red, yellow, orange, or pink, plus split peas and other legumes.

Dosa: A popular delicacy from southern India made from rice and "urad" dhal.

Dum: A way to steam foods in a pot with a tightly covered lid or a sealed pot. A popular spiced vegetable dish is "Dum Aloo".

Sāmbhar: Lentil curry from south of India.

A Glossary of Terms

Idli: Steamed rice cakes. A very popular snack from the south of India.

Kachumber: Indian salad usually made with cucumber, tomatoes and onions flavoured with salt, sugar and lemon juice.

Kheer: Essentially a rice pudding, made with rice, milk and sugar flavoured with cardamom.

Korma: Rich sauce thickened with yogurt, nuts or poppy seeds.

Kulfi: Sweet, aromatic ice cream made from cream, milk and sugar flavoured with mango, pistachios, saffron etc.

Lassi: A tall cool drink made from yogurt and water and made either sweet or salty.

Masala: Spices, herbs and other seasonings ground or pounded together.

Naan: Indian flat bread made from wheat and baked in a tandoor.

Paratha: Whole-wheat unleaved flatbread. It is sometimes filled with cooked meat or a vegetable mixture.

Poori: Deep-fried whole-wheat flatbreads. They puff up when deep-fried. Delicious when hot!

Raita: Vegetable and yogurt salad.

Rogan Josh: Rich lamb curry.

Roti: is bread in Hindi. "Tandoori roti" is bread that is baked in a tandoor.

Seekh Kebab: The word "Seekh" in Hindi means skewer.

Tikka: Skewered boneless meat cubes cooked in a tandoor.

Vindaloo: Meat usually lambs or chicken is used to make this. It is a very spicy and flavourful and dish.

Our guide to ordering and enjoying Indian cuisine...

Step One- Peruse the menu and start by deciding if you want to eat a certain kind of meat or fish or if you wish to go vegetarian. This will help you as you can scan for options of what to eat.

Step Two- Jump to Tapas starter section And enjoy a taste of Indian while we prepare your main course for you. These starters will certainly give you a taste for what is to come.

Step Three- Although many “Indian” restaurant offer you a choice of Mild, Medium, Hot and Blow Your Head Off, we at Thava would like you to enjoy the dish as it has been prepared for hundreds of years in India. Please chat to your server who will suggest condiments that will ensure you enjoy the full flavour of all our dishes.

Step Four- Ask for server what ingredients are in the dish and how it is prepared! Also feel free to ask him what he thinks of the dish. He’s tasted most of what’s on the menu and has a good idea of what others are enjoying as well.

Step Five- Finish your meal off with a choice of deserts from our desert trolley or a speciality coffee of your liking.

Step Six- Hurry back, we miss you already!