

STARTERS

NON –VEGETARIAN STARTERS

CHILLI CHICKEN 65.00

Chicken strips deep fried with corn flour and mixed together with green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce.

CALAMARI CHILLI 80.00

Calamari rings deep fried with corn flour and mixed together with green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce.

PRAWN CHILLI (8 PRAWNS) 135.00

Prawns deep fried with corn flour and mixed together with green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce.

THAVA CHICKEN 65 60.00

Chicken strips marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.

THAVA PRAWNS 65 125.00

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

SESAME CRUMBED PRAWNS (4 PRAWNS) 70.00

4 peeled prawns coated in bread crumbs, sesame seeds and deep fried garnished with special sauce.

MOMO : DUMPLINGS (4 PIECES) 35.00 CHICKEN / LAMB / VEG

LAMB SAMOOSA (3 PIECES) 35.00

CHICKEN SAMOOSA (3 PIECES) 35.00

TANDOORI MIXED PLATTERS (NON-VEG) available for (2/4/6/8) (95.00 / 190.00 / 275.00 /380.00)

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



STARTERS

VEGETARIAN STARTERS

PANEER CHILLI 80.00

Paneer deep fried with corn flour and mixed together with green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce.

ONION BHAJIA (4 PIECES) 25.00

Slices of onions dipped in gram flour added with ajwin seeds and deep fried.

VEGETABLE PATTIES (3 IN A PLATE) 35.00

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

THAVA PUNJABI CHAAT (4 PIECES) 35.00

Punjabi chaat recreates the magic of sweet and tangy chatpata taste with crisp pappadis (urad dal dumplings) with an easy recipe.

PUNJABI SAMOOSA (3 PIECES) 25.00

SPINACH AND CORN BHAJIA (4 PIECES) 35.00

Chopped spinach and corn mixed with fresh corander, curry leaves, chopped chilli mixed with channa flour and deep fried served with mint chutney on the side.

IDLY SAMBAR (2 PIECES) 30.00

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

PANEER MANCHURIAN 80.00

Paneer deep fried with corn flour, mixed with chopped onion, ginger, garlic, celery and soya sauce.

GOBI MANCHURIAN 65.00

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

GOBI CHILLI 65.00

Deep fried cauliflower with green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce.

*VEG PLATTER FOR (1/2/4/6) (45/ 90/ 180/ 225)

(Veg Patties, Onion Bhajia, Punjabi Samoosa, Spinach & Corn Bhajia)



TANDOOR

CHICKEN TIKKA (MED/HOT)

80.00

Cubes of chicken marinated with yoghurt and masala and grilled in the tandoor.

TANDOORI CHICKEN (MED/HOT)

85.00

1/2 Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served with savoury rice and green chutney.

CHICKEN MALAI TIKKA (MILD)

80.00

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

FISH TIKKA (MED/HOT)

130.00

Fish marinated in yoghurt and masala and cooked in a tandoori oven. served with green chutney and salad

TANDOORI LAMB CHOPS (MED/HOT)

135.00

Lamb chops overnight marinated with spiced yogurt, garam masala, cinnamon, cardamom & cloves and mounted on skewers, then cooked to perfection in the tandoori.

TANDOORI LAMB BOTI KEBAB (MED/HOT)

135.00

Tender piece of lamb cubes, marinated with spiced yogurt, garam masala, cinnamon, cardamom & cloves and mounted on skewers, then cooked to perfection in the tandoori.

LAMB SEEKH KEBABS (MED/HOT)

75.00

Minced lamb kebabs served on a poori with a mint chutney.

TANDOORI PANEER TIKKA (MED/HOT)

85.00

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.

THAVA PANEER SOPHIA (MED/HOT)

85.00

Homemade cottage cheese overnight marinated with yogurt, mint, spinach, ajwain, cumin powder coriander, chat masala, ginger garlic paste and served in a sizzler and served with mint chutney.



CURRIES (CHICKEN)

M-MAIN | T-TAPAS

M

T

CHICKEN TIKKA MASALA (MILD/MED/HOT)

97.00

68.00

Cubes of chicken tikka cooked with onions, tomato added together with ginger garlic paste with butter.

CHICKEN KHORMA (MILD)

99.00

70.00

Pieces of chicken cooked in cashew nuts and cream sauce.

BUTTER CHICKEN (MILD/MED/HOT)

97.00

68.00

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

CHICKEN JALFRIZI (MILD/MED/HOT)

97.00

68.00

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

KASTHURI CHICKEN (MILD/MED/HOT)

97.00

68.00

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

CHICKEN VINDALOO (HOT/EXTRA HOT)

97.00

68.00

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

KADAI CHICKEN (MILD/MED/HOT)

97.00

69.00

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

KERALA CHICKEN CURRY (MED/HOT)

99.00

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 (MED/HOT)

99.00

Cubes of chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes & coconut paste mixed together with fresh coriander.



CURRIES (LAMB)

M-MAIN | T-TAPAS

M

T

THAVA SPECIAL LAMB MASALA (MED/HOT)

125.00

Pieces of lamb cooked 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 (MED/HOT)

155.00

Marinated Lamb chops grilled and then cooked along with onion masala, tomato, green chilli, ginger garlic paste with thava's secret spices.

THAVA LAMB SHANK MASALA (MILD/MED/HOT)

155.00

Lamb Shank mildly spiced with the garam masala & cinnamon, cardamom & cloves and boiled, then cooked in ginger garlic and onion, tomato added with a touch of cream with thava's secret spices.

THAVA LAMB RAHARA (MED/HOT)

135.00

Cubes of lamb mixed with lamb mince, peas and added with fresh ginger, garlic, coriander, green Chilli and cooked for perfection.

THAVA ANDHRA LAMB CURRY (MED/HOT)

125.00

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

LAMB ULARTHU (MED/HOT)

125.00

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

THAVA LAMB NIHARI (MILD/MED/HOT)

135.00

Cubes of lamb cooked with cheese and added with onion, korma based sauce with a touch of spinach gravy mixed with ginger and garlic paste

LAMB KASTHURI (MILD/MED/HOT)

125.00

75.00

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

LAMB ROGAN JOSH (MED/HOT)

115.00

75.00

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



CURRIES (LAMB) continued

M-MAIN | T-TAPAS

	M	T
LAMB KHORMA (MILD) Cubes of lamb cooked in a cashew nut paste and cream sauce.	125.00	85.00
LAMB VINDALOO (HOT/EXTRA HOT) A hot Goanese lamb curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin.	115.00	75.00
LAMB KADAI (MILD/MED/HOT) Cubes of lamb cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.	115.00	75.00
LAMB BADAMI (MILD/MED/HOT) Cubes of lamb cooked with almond tempered with onion, ginger, garlic, cumin seeds and garlic then cooked with grated almonds and mixed spices.	115.00	75.00
LAMB JALFRIZI (MILD/MED/HOT) Cubes of lamb with onion, green pepper cubes cooked in tomato and onion sauce.	115.00	75.00
LAMB DHAL GOSHT (MILD/MED/HOT) Cubes of lamb cooked along with yellow dhal and seamed with mustard, onion and red chilli.	115.00	75.00

BIRYANI

LAMB BIRYANI	125.00
CHICKEN BIRYANI	99.00
VEGETABLE BIRYANI	85.00
PRAWN BIRYANI	135.00
FISH BIRYANI	125.00
SPECIAL LAMB CHOPS MASALA BIRYANI	175.00
SPECIAL LAMB SHANKS MASALA BIRYANI	175.00

CURRIES (VEGETARIAN)

M-MAIN | T-TAPAS

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PANEER TIKKA MASALA (MILD/MED/HOT)

85.00

60.00

Paneer tikka cooked in an onion, tomato based sauce.

PANEER MAKHNI (MILD/MED/HOT)

85.00

60.00

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

PANEER KHORMA (MILD)

90.00

65.00

Cubes of paneer cooked in a cashew nut paste and cream sauce.

PALAK PANEER (MILD/MED/HOT)

85.00

60.00

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

PANEER KADAI (MILD/MED/HOT)

85.00

60.00

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

PANEER VINDALOO (HOT/EXTRA HOT)

85.00

60.00

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

PANEER MUTTER (MILD/MED/HOT)

85.00

60.00

Cubes of paneer with peas in a onion -based sauce, spiced with garam masala and cream and butter.

PANEER BHURJI (MED/HOT)

85.00

Semi mashed paneer mixed with chopped onion, tomato, ginger, garlic added with Indian spices

THAVA KUMKAI PANEER (MED/ HOT)

85.00

A unique Indian Veg dish cooked with paneer, mushroom and baby corn mixed with onion, onion masala and fresh ginger garlic paste.

BAINGAN BHARTA (EGGPLANT) (MED/ HOT)

80.00

Semi mashed brinjal mixed with chopped onion, tomato, ginger, garlic added with Indian spices

Vegan dishes are available as per request



CURRIES (VEGETARIAN) CONTINUE

M-MAIN | T-TAPAS

M

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VEGETABLE MAKHNI (MILD/MED/HOT)

80.00

60.00

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

VEGETABLE JALFRIZI (MILD/MED/HOT)

80.00

60.00

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

VEGETABLE KHORMA (MILD)

85.00

65.00

Vegetables cooked in a cashew nuts and cream sauce.

VEGETABLE KADAI (MILD/MED/HOT)

80.00

60.00

Mixed veg cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.

BOMBAY ALOO (MILD/MED/HOT)

65.00

45.00

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

JEERA ALOO (MILD/MED/HOT)

65.00

45.00

Pieces of potato boiled then fried and cooked with jeera seeds with mixed herbs.

DHAL MAKHNI (MILD/MED/HOT)

70.00

45.00

Black lentil curry with kidney beans in cream and butter.

TADKA DHAL(MILD/MED/HOT)

70.00

45.00

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

SPINACH & TOOR DHAL (MILD/MED/HOT)

70.00

45.00

Yellow dhal cooked with spinach, garlic, chilli tomatoes and tamarind.

DHINGRI MATTAR (MILD/MED/HOT)

75.00

55.00

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

ALOO MUTTER (MILD/MED/HOT)

70.00

45.00

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

ALOO PALAK (MILD/MED/HOT)

70.00

45.00

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

ALOO GOBI (MILD/MED/HOT)

70.00

45.00

Potato and cauliflower cooked in a spicy curry sauce.

DOSA

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

PLAIN DOSA	45.00
MASALA DOSA	50.00
EGG DOSA	65.00
CHICKEN DOSA	70.00
LAMB DOSA	95.00
PANEER DOSA	85.00



ACCOMPANIMENTS

KACHUMBER SALAD	25.00
Julienne of cucumber, carrot, onion, tomato, and green pepper tossed in lemon juice with fresh coriander leaves.	
CUCUMBER RAITA	15.00
Homemade yoghurt with freshly sliced cucumber.	
MIXED VEGETABLE RAITA	20.00
Mixed vegetables in yoghurt.	
MINT CHUTNEY	15.00
THAVA SALAD	35.00
Fresh lettuces, cucumber, tomato, onion with fresh feta cheese and olives.	

CURRIES (SEAFOOD)

KINGKLIP POLLICHATHU (MED) 135.00

Kingklip fillet marinated with very typical Kerala spices added with onion, ginger, garlic, curry leaves, green chilli and black pepper and steamed for perfect aromatic south Indian houseboat dish.

FISH MULAKARACHATHU (MED/HOT) 130.00

Traditional houseboat medium to hot curry cooked with sliced onion, tomato, green chilli, ginger, garlic, curry leaves mixed with chili powder, coriander and tamarind.

KERALA COCONUT FISH CURRY (MILD/MED/HOT) 130.00

Fish cooked in coconut paste and dry red Chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind.

FISH CURRY 125.00

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

THAVA FISH FRY MASALA (MED/HOT) 135.00

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

KERALA COCONUT PRAWN CURRY (MILD/MED/HOT) 139.00

Prawns cooked in coconut paste and dry red Chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind

THAVA SPECIAL PRAWN CURRY (MED/HOT) 139.00

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

PRAWN CURRY 129.00

Pieces of prawn boiled in coriander and chilli paste with onions, ginger and garlic and cooked to perfection by adding curry leaves and tamarind in a north indian style.

PRAWN KORMA (MILD) 139.00

Prawns cooked with cream and cashew nut sauce.

CHICKEN & PRAWN CURRY 125.00

Pieces of chicken and prawn boiled in coriander and chilli paste with onions, ginger and garlic and cooked to perfection by adding curry leaves and tamarind in a north indian style.



INDIA FLAT BREADS

PLAIN NAAN	15.00
BUTTER NAAN	17.00
GARLIC NAAN	19.00
CHILLI GARLIC NAAN	20.00
KASHMIRI NAAN	27.00
SESAME NAAN	19.00
CHEESE NAAN	25.00
PESHWARI NAAN	25.00
TANDOORI ROTI PLAIN	12.00
TANDOORI ROTI BUTTER	15.00
ROOMALI ROTI	19.00
CHAPATTI	15.00
LATCHA PARATHA	19.00
ALOO PARATHA	22.00
THAVA KERALA PARATHA	19.00



RICE

PLAIN BASMATI RICE	15 .00
JEERA PULAVU	20.00
Basmati rice cooked with ghee and cumin seeds.	
KASHMIRI PULAVU	35.00
Basmati rice with toasted cashew and raisins.	
VEGETABLE PULAVU	30.00

DESSERTS

GULAB JAMUN

35.00

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

GAJAR HALWA

35.00

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

PAYASAM

35.00

Vermicelli cooked with cream, raisins and almonds.

SOOJI

35.00

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

THAVA FRIED ICE CREAM

35.00

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

KULFI

30.00



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”.

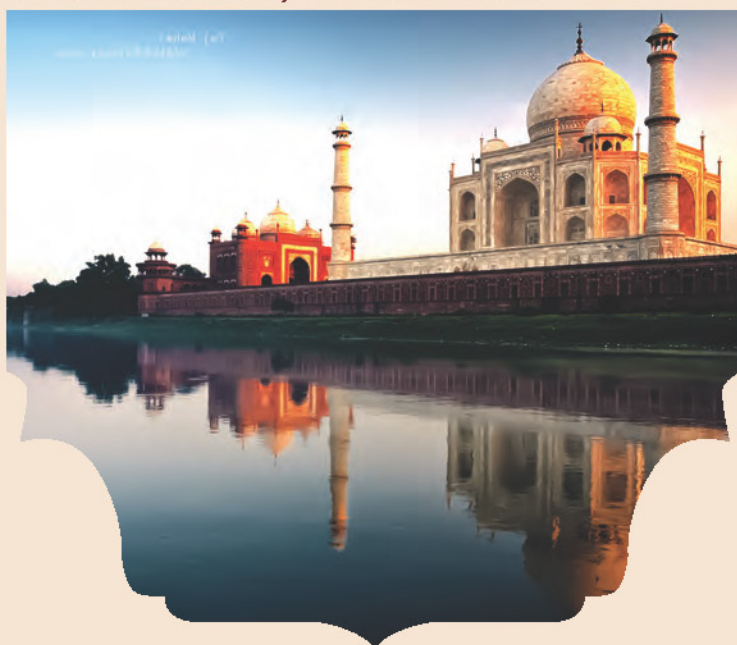
Chutney: Fresh relishes made with fruits, vegetables, and herbs.

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 unleavened 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 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!

