

# Starter Menu

## Non – Vegetarian Starters

### **CHILLI CHICKEN**

**R65**

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

### **CALAMARI CHILLI**

**R80**

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

### **PRAWN CHILLI (8 PRAWN'S)**

**R135**

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

### **THAVA CHICKEN 65**

**R65**

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**

**R125**

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

### **MOMO (DUMPLINGS 4 PCS)**

**R35**

### **CHICKEN / LAMB / VEG**

### **LAMB SAMOOSA (3 PIECES)**

**R35**

### **CHICKEN SAMOOSA (3 PIECES)**

**R35**

### **TANDOORI MIXED PLATTERS (Non-Veg) available for (2/4/6/8) (R95/R190/R275/R380)**

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

## Vegetarian Starters

### **PANEER CHILLI**

**R80**

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

### **ONION BHAJIA (4 PIECES)**

**R25**

Slices of onions dipped in gram flour added with ajwin seeds 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 (4 PIECES)**

**R35**

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

### **PUNJABI SAMOOSA (3 PIECES)**

**R25**

### **SPINACH & CORN BHAJIA (4 PIECES)**

**R35**

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

### **IDLY SAMBAR (2 PIECES)**

**R30**

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

### **GABI MANCHURIAN**

**R65**

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

### **\* VEG PLATTER FOR(1/2/4/6) (R45/R90/R180/R225)**

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

# TANDOOR

## **CHICKEN TIKKA(MED/HOT)**

**R80**

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

## **TANDOORI CHICKEN(MED/HOT)**

**R85**

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)**

**R80**

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)**

**R135**

Fish marinated in yoghurt and masala and cooked in a tandoori oven.

## **TANDOORI LAMB CHOPS (MED/HOT)**

**R145**

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

## **LAMB SEEKH KEBABS(MED/HOT)**

**R75**

Minced lamb kebabs served on a Poori and served with mint chutney.

## **TANDOORI PANEER TIKKA(MED/HOT)**

**R85**

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.

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

**M**

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## **CURRIES (CHICKEN)**

**CHICKEN TIKKA MASALA (MILD/MED/HOT) R99 R69**

Pieces of chicken cooked with onion masala, tomato sauce, onion sauce added together with spices, ginger garlic paste and mixed together with cream and butter

**CHICKEN KHORMA(MILD) R99 R69**

Pieces of chicken cooked in cashew nut paste and cream sauce.

**BUTTER CHICKEN(MILD/MED/HOT) R99 R69**

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

**CHICKEN JALFRIZI(MILD/MED/HOT) R99 R69**

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

**KASTHURI CHICKEN(MILD/MED/HOT) R99 R69**

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

**CHICKEN VINDALOO (HOT/EXTRA HOT) R99 R69**

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

**KADAI CHICKEN(MILD/MED/HOT) R99 R69**

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

**SOUTH INDIAN CHICKEN CURRY(MED/HOT) 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(MED/HOT) R99**

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

\*M-Main, T-Tapas

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## **CURRIES (LAMB)**

### **THAVA SPECIAL LAMB MASALA(MED/HOT)**

**R135**

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)**

**R165**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)**

**R165**

Lamb Shank mildly spiced with the garammasala & 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)**

**R145**

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)**

**R135**

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

### **LAMB ULARTHU(MED/HOT)**

**R135**

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

\*M-Main, T-Tapas

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## CURRIES (LAMB) CONTINUE

### THAVA LAMB KASTHURI (MILD/MED/HOT) R135 R85

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

### LAMB ROGAN JOSH(MED/HOT) R125 R85

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

### LAMB KHORMA (MILD) R135 R95

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

### LAMB VINDALOO (HOT/EXTRA HOT) R125 R85

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

### LAMB KADAI(MILD/MED/HOT) R125 R85

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

### LAMB BADAMI(MILD/MED/HOT) R125 R85

Cubes of lamb cooked with almond tempered with onion, ginger, garlic, cumin seeds and garlic then cooked with grated almonds and mixed spices.

### LAMB JALFRIZI(MILD/MED/HOT) R125 R85

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

### LAMB DHAL GOSHT(MILD/MED/HOT) R125 R85

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

## **BIRYANI**

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

**LAMB BIRYANI** **R135**

**CHICKEN BIRYANI** **R105**

**VEGETABLE BIRYANI** **R95**

**PRAWN BIRYANI** **R145**

**FISH BIRYANI** **R 135**

**SPECIAL LAMB CHOPS MASALA BIRYANI** **R185**

**SPECIAL LAMB SHANKS MASALA BIRYANI** **R185**

**INDIAN RESTAURANT**

## **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** **: R65**

**CHICKEN DOSA** **: R70**

**LAMB DOSA** **: R95**

**PANEER DOSA** **: R85**

\*M-Main, T-Tapas

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## **CURRIES (VEGETARIAN)**

**PANEER TIKKA MASALA(MILD/MED/HOT) R95 R70**

Pieces of paneer cooked with onion masala, tomato sauce, onion sauce added together with spices, ginger garlic paste and mixed together with cream and butter

**PANEER MAKHNI(MILD/MED/HOT) R95 R70**

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

**PANEER KHORMA(MILD) R99 R75**

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

**PALAK PANEER(MILD/MED/HOT) R95 R70**

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

**PANEER KADAI(MILD/MED/HOT) R95 R70**

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

**PANEER VINDALOO (HOT/EXTRA HOT) R95 R70**

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

**PANEER MUTTER(MILD/MED/HOT) R95 R70**

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

**BAINGAN BHARTA (EGGPLANT) (MED/ HOT) R85**

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

**DHINGRI MATTAR(MILD/MED/HOT) R85 R60**

Mushrooms and peas cooked in an onion, cashew nut sauce

**NB: ALL OUR VEGETARIAN DISHES CAN BE MADE AS VEGAN  
AS PER REQUEST**

\*M-Main, T-Tapas

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## CURRIES (VEGETARIAN) CONTINUE

**VEGETABLE MAKHNI(MILD/MED/HOT) R85 R65**

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

**VEGETABLE JALFRIZI(MILD/MED/HOT) R85 R65**

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

**VEGETABLE KHORMA(MILD) R90 R70**

Vegetables cooked in a cashew nut paste and cream sauce.

**VEGETABLE KADAI R85 R65**

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

**BOMBAY ALOO(MILD/MED/HOT) R70 R50**

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

**JEERA ALOO(MILD/MED/HOT) R70 R50**

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

**Dhal Makhni(Mild/Med/Hot) R75 R50**

Black lentil curry with kidney beans in cream and butter.

**TADKA DHAL(MILD/MED/HOT) R75 R50**

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

**SPINACH & TOOR DHAL(MILD/MED/HOT) R75 R50**

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

**ALOO MUTTER(MILD/MED/HOT) R75 R50**

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

**ALOO PALAK(MILD/MED/HOT) R75 R50**

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

**ALOO GOBI(MILD/MED/HOT) R75 R50**

Potato and cauliflower cooked in a spicy curry sauce.

## **CURRIES (SEA FOODS)**

### **FISH POLLICHATHU (MED)**

**R145**

Fish 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)R130**

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) R130**

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(Mild/Med/ Hot)**

**R125**

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(MED/ HOT)**

**R135**

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**

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) R139**

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

### **PRAWN CURRY (Mild/Med/ Hot)**

**R130**

Prawn's boiled in coriander and chilli paste with onions, ginger and garlic and cooked to perfection by adding curry leaves and tamarind.

### **PRAWN KORMA(MILD)**

**R135**

Prawns cooked with cream and cashew nut sauce.

### **CHICKEN & PRAWN CURRY (Mild/Med/ Hot) R125**

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

## 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.

<b>PLAIN NAAN</b>	<b>R15</b>
<b>BUTTER NAAN</b>	<b>R17</b>
<b>GARLIC NAAN</b>	<b>R19</b>
<b>CHILLI GARLIC NAAN</b>	<b>R20</b>
<b>KASHMIRI NAAN</b>	<b>R27</b>
<b>SESAME NAAN</b>	<b>R19</b>
<b>CHEESE NAAN</b>	<b>R25</b>
<b>PESHWARI NAAN</b>	<b>R25</b>
<b>TANDOORI ROTI PLAIN</b>	<b>R15</b>
<b>TANDOORI ROTI BUTTER</b>	<b>R15</b>
<b>ROOMALI ROTI</b>	<b>R19</b>
<b>CHAPATTI</b>	<b>R15</b>
<b>LATCHA PARATHA</b>	<b>R19</b>
<b>ALOO PARATHA</b>	<b>R22</b>
<b>THAVA KERALA PARATHA</b>	<b>R19</b>

## RICE

<b>PLAIN BASMATI RICE</b>	<b>R15</b>
<b>JEERA PULAVU</b>	<b>R20</b>
Basmati rice cooked with ghee and cumin seeds.	
<b>KASHMIRI PULAVU</b>	<b>R35</b>
Basmati rice with toasted cashew and raisins.	
<b>VEGETABLE PULAVU</b>	<b>R30</b>
Basmati rice cooked with mixed veg and herbs	

## ACCOMPANIMENTS

<b>KACHUMBER SALAD</b>	<b>R25</b>
Julienne of cucumber, carrot, onion, tomato, and green pepper tossed in lemon juice with fresh coriander leaves.	
<b>CUCUMBER RAITA</b>	<b>R15</b>
Homemade yoghurt with freshly sliced cucumber.	
<b>MIXED VEGETABLE RAITA</b>	<b>R20</b>
Mixed vegetables in yoghurt.	
<b>MINT CHUTNEY</b>	<b>R15</b>

## DESSERTS

### GULAB JAMUN

R35

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

### GAJAR HALWA

R35

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

### PAYASAM

R35

Vermicelli cooked with cream, raisins and almonds.

### SOOJI

R35

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

### THAVA FRIED ICECREAM

R35

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

### 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 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!