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"Where food is great & eating a pleasure"

All Ingredients are Halaal

Thava
INDIAN RESTAURANT



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Starter Menu - Non Vegetarian

- Chilli Chicken** R95
Chicken strips 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)** R155
Prawn deep fried with corn flour and mixed together with garlic, onions, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce
- Thava Chicken 65** R95
Chicken strips marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried
- Thava Prawn 65** R155
Prawn marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried
- Schezwan Chicken Lolipop** R80
Marinated chicken wings deep fried and then mixed together with schezwan masala and garnished with sesame seed
- Tandoori Mixed Platters (Non-Veg)**
Chicken Tikka, Tandoori Pahadi Tikka, Malai Kebabs, Lamb Seekh Kebabs
Available for 2 People R160 4 People R320 6 People R480 8 People R600

Starter Menu - Vegetarian

- Paneer Chilli** R125
Paneer deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce
- Vegetable Patties (3 in a plate)** R45
A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yoghurt
- Pani Puri (4 Pieces)** R60
4 pani puri consists of a round, hollow puri, fried crisp and filled with a mixture of flavoured water (commonly known as imli pani), tamarind chutney, chilli, chaat masala, potato, onion & chickpeas
- Thava Punjabi Chaat (4 Pieces)** R60
Punjabi chaat recreates the magic of sweet and tangy chatpata taste with crisp papdis(gram flour fried cakes) (urad dhal dumplings) with an easy recipe
- Palak Chaat (100gram)** R75
Spinach leaves are coated with gram flour batter and corn flour, then deep fried in the oil, mixed with combination of chutneys, like green mint chutney, sweet yogurt, tamarind sauce together with chopped chilli, onion and tomato
- Gobi Chilli** R95
Deep fried cauliflower with green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce
- Veg Platter**
Veg Patties, Onion Bhajia, Punjabi Samosa, Spinach & Corn Bhajia :
Available for : 2 Person R120 4 People R240 6 People R360 8 People R480

Tandoor

A cylindrical clay oven, fired to a high heat or charcoal, in which foods, especially meats, are cooked and bread is baked.

- Chicken Tikka (Med/Hot) (starter)** R95
Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven
- Tandoori Chicken (Med/Hot)** R110
½ 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) (starter)** R95
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)** R165
Fish marinated in yoghurt and masala and cooked in a tandoori oven
- Tandoori Lamb Chops (Med/Hot)** R185
Lamb chops overnight marinated with spiced yogurt, garam masala, cinnamon & cardamom cloves and mounted on skewers, then cooked to perfection in the tandoori
- Lamb Seekh Kebab (Med/Hot) (starter)** R95
Minced lamb kebabs served on a Pooni and served with mint chutney
- Tandoori Paneer Tikka(Med/Hot)** R125
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

Curries - Chicken

- Chicken Tikka Masala (Mild/Med/Hot)** R140
Cubes of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter
- Chicken Khorma (Mild)** R150
Pieces of chicken cooked in cashew nut paste and cream sauce
- Butter chicken (Mild/Med/Hot)** R140
Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste
- Kasthuri Chicken (Mild/Med/Hot)** R140
Pieces of chicken cooked with Kasthuri herbs in tomatoes and onion sauce
- Chicken Vindaloo (Hot/Extra Hot)** R140
A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin
- Kadai Chicken (Mild/Med/Hot)** R140
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)** R150
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)** R150
Cubes of chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander

Curries - Lamb

- Thava Special Lamb Masala (Med/Hot)** R165
Pieces of lamb cooked with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepper, coriander leaves, chilli powder, garam masala with chef's secret recipe
- Thava Lamb Chops Masala (Med/Hot)** R235
Marinated Lamb chops grilled and then cooked along with onion masala, tomato, green chilli, ginger garlic paste with thava's secret spice
- Thava Lamb Shank Masala(Mild/Med/Hot)** R235
Lamb Shank mildly spiced with garam masala & cinnamon, cardamom, cloves & boiled, then cooked in ginger garlic, onion, tomato added with a touch of cream with thava's secret spices
- Lamb Shank Chettinadu (Med/Hot)** R235
Lamb shank cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander
- Thava Andhra Lamb Curry(Med/Hot)** R165
Cubes of lamb cooked with ginger garlic paste, coconut powder and curry leaves with tamarind sauce
- Thava Lamb Kasthuri(Mild/Med/Hot)** R165
Cubes of lamb cooked with Kasthuri herbs in tomato and onion sauce
- Lamb Rogan Josh(Med/Hot)** R165
Cubes of Lamb cooked in ginger garlic, onions, tomatoes and Kashmiri sauce
- Lamb Khorma(Mild)** R170
Cubes of lamb cooked in a cashew nuts and cream sauce
- Lamb Vindaloo(Hot/Extra Hot)** R165
A hot Goanese Lamb curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin
- Lamb Kadai(Mild/Med/Hot)** R165
Cubes of lamb cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce
- Lamb Dhal Gosht (Mild/Med/Hot)** R165
Cubes of Lamb cooked along with yellow dhal and seamed with mustard, onion and red chilli
- Malabar Lamb Curry (Mild/Med/Hot)** R165
Traditional South Indian lamb curry cooked with South Indian spices

Biryani

Where marinated meat and partially cooked basmati rice are layered and cooked on a very slow fire

- Lamb Biryani** R165
- Chicken Biryani** R145
- Vegetable Biryani** R130
- Prawn Biryani** R180
- Fish Biryani** R175
- Special Lamb Chops Masala Biryani** R250
- Special Lamb Shank Masala Biryani** R250

Curries - Vegetarian

- Paneer Tikka Masala (Mild/Med/Hot)** R120
Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices
- Paneer Makhni (Mild/Med/Hot)** R120
Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter
- Paneer Khorma (Mild)** R130
Cubes of paneer cooked in a cashew nut paste and cream sauce
- Palak Paneer (Mild/Med/Hot)** R120
Homemade cottage cheese cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream
- Paneer Kadai (Mild/Med/Hot)** R120
Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce
- Paneer Vindaloo** R120
A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin
- Vegetable Makhni (Mild/Med/Hot)** R105
Mixed vegetables cooked in a spicy tomato and cashew nut gravy, cream and butter
- Vegetable Khorma (Mild)** R115
Vegetables cooked in a cashew nut paste and cream sauce
- Vegetable Kadai** R105
Mixed veg cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce
- Bombay Aloo (Mild/Med/Hot)** R95
Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut
- Dhal Makhni (Mild/Med/Hot)** R90
Black lentil curry with kidney beans in cream and butter
- Tadka Dhal (Mild/Med/Hot)** R90
Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli
- Dhingri Matar (Mild/Med/Hot)** R105
Mushrooms and peas cooked in an onion, cashew nut sauce
- Aloo Matar (Mild/Med/Hot)** R90
Potato and peas cooked with onion sauce and cashew nut sauce
- Aloo Gobi (Mild/Med/Hot)** R95
Potato and cauliflower cooked in a spicy curry sauce

Curries - Seafood

- Fish Mulakarachatu (Med/Hot)** R165
Traditional houseboat medium to hot curry cooked with sliced onion, tomato, green chilli, ginger, garlic, curry leaves mixed with chilli powder, coriander and tamarind
- Kerala Coconut Fish Curry (Mild/Med/Hot)** R165
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)** R160
Pieces of fish boiled in coriander and chilli paste with onions, ginger, garlic and cooked to perfection by adding curry leaves and tamarind
- Thava Fish Fry Masala (Med/Hot)** R165
Deep fried fish pieces and cooked with onion, tomato, ginger, garlic, tamarind, green chilli, black pepper and added chef's secret recipe to make a perfect curry.
- Kerala Coconut Prawn Curry (Mild/Med/Hot)** R175
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)** R175
Pieces of prawns cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chef's secret recipe
- Prawn Curry (Mild/Med/Hot)** R165
Pieces of prawns cooked in a tamarind, coconut and tomato based sauce
- Prawn Korma (Mild)** R175
Prawns cooked with cream and cashew nut sauce.
- Chicken & Prawn Curry (Mild/Med/Hot)** R165
Pieces of chicken and prawn boiled in coriander and chilli paste with onion, ginger and garlic and cooked to perfection by adding curry leaves and tamarind in a North Indian style
- Special Fish & Prawns Curry (Mild/Med/Hot)** R275
Prawns and fish cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added with chef's secret recipe

Rice

- Plain Basmati Rice** R30
- Jeera Pulavu** R40
Basmati rice cooked with ghee and cumin seeds
- Kashmiri Pulavu** R50
Basmati rice with roasted cashew and raisins
- India Flat Bread**
- Plain Naan** R22
- Butter Naan** R25
- Garlic Naan** R27
- Chilli Garlic Naan** R30
- Kashmiri Naan** R40
- Sesame Naan** R27
- Cheese Naan** R37
- Peshwari Naan** R40
- Tandoori Roti Plain** R22
- Tandoori Roti Butter** R25
- Roomali Roti** R25
- Chapatti** R22
- Latcha Paratha** R25
- Aloo Paratha** R30
- Thava Kerala Paratha** R25

Accompaniments

- Kachumber Salad** R35
Julienne of cucumber, carrot, onion, tomato and green pepper tossed in lemon juice with fresh coriander
- Cucumber Raita** R25
Homemade yoghurt with freshly sliced cucumber
- Mixed Vegetable Raita** R30
Mixed vegetables in yoghurt
- Mint Chutney** R20

Desserts

- Gulab Jamun** R45
Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup
- Payasam** R45
Vermicelli cooked in cream, raisins and almonds
- Sooji** R45
Semolina pudding served with a scoop of vanilla ice cream
- Thava Fried Ice Cream** R45
Scoop of vanilla ice-cream coated with phyllo pastry which is deep fried and garnished with sugar syrup and coconut powder

Note: Some of the menu items may not be available during this Covid 19 period, please check with us when you ordering. T & C apply