



## Thava Starter Menu

### Non – Vegetarian Starters

**Chilli Chicken**

**R70**

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

**Calamari Chilli**

**R90**

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

**Sesame Crumbed Prawns**

**R80**

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

**Prawn Chilli**

**R145**

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

**Thava Prawns 65**

**R135**

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

**Prawns Manchurian**

**R135**

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

**Thava Chicken 65**

**R70**

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.

**Chicken Manchurian**

**R70**

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

**Tandoori Mixed Platters (Non-Veg) (2/4/6/8/10) (R100/R200/R290/R390/R460)**

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



## Thava Starter Menu

### Vegetarian Starters

<b>Paneer Chilli</b>	<b>R90</b>
Paneer deep fried and mixed with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.	
<b>Mushroom Chilli</b>	<b>R75</b>
Deep fried Mushroom mixed with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.	
<b>Paneer Manchurian</b>	<b>R90</b>
Paneer deep fried with corn flour, mixed with chopped ginger, garlic, celery and soya sauce.	
<b>Thava Paneer 65</b>	<b>R90</b>
Pieces of Paneer marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.	
<b>Onion Bhajia (6 pieces)</b>	<b>R35</b>
Slices of onions dipped in gram flour paste and deep fried.	
<b>Vegetable Patties (3 in a plate)</b>	<b>R40</b>
A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yogurt.	
<b>Potato Pakora (6 pieces)</b>	<b>R35</b>
Slices of potatoes dipped in gram flour paste and deep fried.	
<b>Gobi Manchurian</b>	<b>R60</b>
Pieces of Cauliflower deep fried with corn flour, mixed with chopped ginger, garlic, celery and soya sauce.	
<b>Mushroom Manchurian</b>	<b>R70</b>
Mushroom marinated with black pepper and mixed with onion, tomato, chilli.	
<b>Mixed Platters VEG available for (2/4/6/8/10) (R90/R170/R240/R300/R360)</b>	
Veg Patties, Onion Bhajia, Potato Bonda, Potato Pakora	



## Tandoor

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

### **Chicken Tikka (6 pieces)**

**R80**

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

### **Tandoori Chicken (Half)**

**R90**

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

### **Chicken Malai Tikka (6 pieces)**

**R80**

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

### **Tandoori Lamb Chops (4 pieces)**

**R145**

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

### **Lamb Seekh Kebab (6 pieces)**

**R80**

Minced lamb kebab served on a poori with a sauce.

### **Tandoori Paneer Tikka (6 pieces)**

**R90**

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 T

## Curries (Chicken)

### **Chicken Tikka Masala (medium, hot)**

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

R98 R70

### **Chicken Khorma (mild)**

Pieces of chicken cooked in cashew nuts and cream sauce.

R105 R70

### **Butter Chicken (mild, medium)**

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

R98 R70

### **Chicken Jalfrizi (mild, medium, hot)**

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

R98 R70

### **Thava Kasthuri Chicken (mild, medium, hot)**

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

R98 R70

### **Kadai Chicken (Medium, Hot)**

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

R98 R70

### **Chicken Vindaloo (hot, extra hot)**

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

R100 R70

### **Malabar Chicken Masala (Medium, Hot)**

Pieces of chicken cooked with the garam masala of cinnamon, cardamom & cloves, then cooked in ginger garlic, onion and tomato sauce.

R105

### **Chicken Chettinadu (medium, hot)**

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.

R105



## Curries (Lamb)

	M	T
<b>Lamb Rogan Josh (medium, hot)</b> Pieces of lamb cooked in ginger garlic and onions tomatoes Kashmiri sauce.	<b>R110</b>	<b>R75</b>
<b>Lamb Vindaloo (hot, extra hot)</b> A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin.	<b>R110</b>	<b>R75</b>
<b>Lamb Korma (mild)</b> Pieces of lamb cooked in a cashew nuts and cream sauce.	<b>R115</b>	<b>R80</b>
<b>Lamb Makhni (Mild, Medium)</b> Pieces of lamb cooked in tomato, cashew nuts and cream butter and garlic paste.	<b>R115</b>	<b>R80</b>
<b>Lamb Kasthuri (mild, medium, hot)</b> Pieces of lamb cooked with Kasthuri herbs in tomatoes and onion sauce.	<b>R110</b>	<b>R75</b>
<b>Lamb Kadai (medium, hot)</b> Pieces of lamb cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.	<b>R110</b>	<b>R75</b>
<b>Lamb Dhal Gosht (medium,hot)</b> Lamb cubes cooked along with channa dhal and seamed with mustard, onion and red chilli.	<b>R110</b>	<b>R75</b>
<b>Thava Lamb Masala (medium, hot)</b> Pieces of lamb cooked with the garam masala of cinnamon, cardamom & cloves, then cooked in ginger garlic, onion and tomato sauce.	<b>R135</b>	
<b>Kerala Lamb Ularthu (medium, hot)</b> Pieces of lamb cooked with coconut milk with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepper, chilli powder, garam masala served as a very thick gravy sauce.	<b>R125</b>	
<b>Lamb Chettinadu (medium, hot)</b> Pieces cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and mixed spice with a slash of coconut paste and garnished with fresh coriander.	<b>R135</b>	
<b>Thava Lamb Chops Masala (medium, hot)</b> Lamb chops mildly spiced with the garam masala of cinnamon, cardamom & cloves and grilled in tandoor oven and then cooked in ginger garlic, onions & tomatoes sauce.	<b>R165</b>	
<b>Thava Lamb Shank Masala (medium, hot)</b> 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.	<b>R170</b>	



## Curries (Vegetarian)

	M	T
<p><b>Paneer Tikka Masala (medium, hot)</b></p> <p>Paneer tikka cooked in an onion, tomato and cashew nut sauce.</p>	R85	R60
<p><b>Paneer Makhni (mild, medium)</b></p> <p>Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter.</p>	R85	R60
<p><b>Paneer Kadai (medium, hot)</b></p> <p>Pieces of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.</p>	R85	R60
<p><b>Paneer Vindaloo (hot, extra hot)</b></p> <p>A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin.</p>	R85	R60
<p><b>Vegetable Makhni (mild, medium)</b></p> <p>Mixed vegetables and paneer cooked in a tomato and cashew nut sauce, cream and butter.</p>	R80	R60
<p><b>Vegetable Vindaloo (hot, extra hot)</b></p> <p>A hot Goanese curry cooked with vegetables, paneer and potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin.</p>	R80	R60
<p><b>Vegetable Chettinadu (Medium, Hot)</b></p> <p>Mixed vegetables cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and mixed spice with a slash of coconut paste and garnished with fresh coriander.</p>	R85	R60
<p><b>Bombay Aloo (mild, medium)</b></p> <p>Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut.</p>	R60	R40
<p><b>Dhal Makhni (mild, medium, hot)</b></p> <p>Black urad with kidney beans cooked in tomato, and cream, butter and garlic paste.</p>	R65	R40
<p><b>Tadka Dhal (mild, medium, hot)</b></p> <p>Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli.</p>	R60	R40
<p><b>Dhingri Mattar (mild, medium, hot)</b></p> <p>Mushrooms and peas cooked in an onion, cashew nut sauce.</p>	R65	R50



## Curries (Sea Foods)

**Fish Curry (mild, medium, 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.

**Goan Fish Curry (hot)**

**R140**

Hot fish curry mainly made with chillies, tamarind, ginger garlic, onion and tomato based gravy.

**Kerala Coconut Fish Curry (mild, medium, hot)**

**R145**

Pieces of fish boiled in coconut paste and dry red chilli, onion, ginger garlic paste and cooked to perfection by adding the curry leaves and tamarind.

**Chicken & Prawn Curry (mild, medium, hot)**

**R130**

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

**Prawn Curry (mild, medium, hot)**

**R140**

Prawns cooked in a tamarind, coconut and tomato based sauce.

**Prawn Masala (mild, medium, hot)**

**R145**

Prawns cooked with cooked with the garam masala of cinnamon, cardamom & cloves, then cooked in ginger garlic, onion and tomato sauce.

**Kerala Coconut Prawn Curry (medium, hot)**

**R155**

Prawns cooked in coconut paste and dry red chilli, onion, ginger garlic paste and cooked to perfection by adding the curry leaves and tamarind.

**Thava Special Prawn Curry (medium, hot)**

**R155**

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

## Dum Biryani

A Hyderabad style of Biryani, where marinated meat and partially cooked basmati rice are layered and cooked on very slow fire.

**Vegetable Biryani**

**R80**

**Chicken Biryani**

**R95**

**Fish Biryani**

**R135**

**Prawn Biryani**

**R145**

**Lamb Biryani**

**R125**

**Thava Lamb Chops Masala Biryani**

**R185**

**Thava Special Lamb Shank Masala Biryani**

**R190**





## Rice

<b>Plain Basmati Rice</b>	<b>R15</b>
<b>Vegetable Pulavu</b> Basmati rice cooked with vegetables.	<b>R25</b>
<b>Kashmiri Pulavu Rice</b> Basmati rice with toasted cashew and raisins.	<b>R30</b>

## Indian 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>R12</b>
<b>Butter Naan</b>	<b>R14</b>
<b>Garlic Naan</b>	<b>R17</b>
<b>Cheese Naan</b>	<b>R22</b>
<b>Kashmiri Naan</b>	<b>R22</b>
<b>Tandoori Roti Plain (Brown flour)</b>	<b>R10</b>
<b>Tandoori Roti Butter (Brown flour)</b>	<b>R14</b>
<b>Roomali Roti</b>	<b>R17</b>
<b>Chapatti</b>	<b>R12</b>
<b>Aloo Paratha</b>	<b>R17</b>
<b>Thava Kerala Paratha</b>	<b>R17</b>
<b>Latcha Paratha</b>	<b>R17</b>
<b>Rogini Naan</b>	<b>R17</b>

## Accompaniments

<b>Kachumber Salad (Sambals)</b> Julienne of cucumber, carrot, onion, tomato, and green pepper tossed in lemon juice with fresh coriander leaves.	<b>R18</b>
<b>Cucumber Raita</b> Homemade yoghurt with freshly sliced cucumber.	<b>R15</b>
<b>Mint Chutney</b> Homemade yogurt mixed with coriander, chili and mint.	<b>R15</b>







# Thava Continental Menu

## Starters

**Prawn Cocktail** **R75**

Fresh prawns served in a tangy seafood sauce.

**Thai Fish Cakes** **R80**

Hake, coriander and cumin infused fish cakes, served with queen prawns complimented by sweet chilli sauce.

**Cajun Style Chicken Salad** **R65**

Grilled Cajun chicken strips, cucumber, tomatoes, peppadews, peppers, onions served on a bed of mixed greens.

**Greek Salad** **R55**

Danish feta, black olives, onion, peppers, tomatoes, cucumber and a balsamic reduction.

## Main

**Fillet of Beef (300g)** **R150**

Served with chips or salad.

**Lamb Chops** **R150**

Honey mustard glazed lamb chops with chips or salad.

## Seafood Varietals

**Flame Grilled Fish** **R150**

Flame grilled Kingklip grilled with lemon and butter or peri peri sauce served with chips or salad

**Flame Grilled Prawns** **R155**

Flame grilled prawns grilled with lemon and butter or peri peri sauce served with chips or salad

**Prawns and Calamari Combo** **R180**

Flame grilled prawns and calamari grilled with lemon butter or peri peri sauce served with chips or salad

**Fish and Prawns Combo** **R185**

Flame grilled Kingklip and Prawns cooked with lemon and butter or peri peri sauce served with chips or salad





<b>Seafood Platter for One</b>	<b>R240</b>
Prawns, calamari, mussels and Kingklip grilled with lemon and butter or peri peri served with chips or salad.	
<b>Seafood Platter for two</b>	<b>R460</b>
Prawns, calamari, mussels and Kingklip grilled with lemon and butter or peri peri served with chips or salad.	
<b>saucers</b>	<b>R20</b>
Mushroom sauce Pepper sauce	
<b>Desserts</b>	
<b>Chocolate Brownies</b>	<b>R40</b>
Fresh baked brownies served with homemade chocolate sauce and ice cream.	
<b>Malva Pudding</b>	<b>R45</b>
Traditional malva pudding served with ice cream.	
<b>Payasam</b>	<b>R30</b>
Vermicelli cooked with cream, raisins and almonds.	
<b>Sooji</b>	<b>R30</b>
Semolina pudding served with a strawberry caulis and vanilla ice cream.	
<b>Thava Fried Ice Cream</b>	<b>R30</b>
Scoop of vanilla ice-cream coated with phyllo pastry which is deep fried and garnished with sugar syrup and coconut powder.	
<b>Kiddies Meal:</b>	
<b>Chicken Basket</b>	<b>R55</b>
Crumbed chicken strips served with chips and tomato sauce.	
<b>Chips</b>	<b>R20</b>
<b>Crumbed Calamari</b>	<b>R75</b>
Crumbed calamari strips served with chips and tomato sauce.	
<b>Fish Fingers and Chips</b>	<b>R65</b>
Fish fingers served with chips and tomato sauce.	
<b>Cheese and Tomato Sandwich</b> (With chips or salad)	<b>R40</b>
<b>Toasted Cheese Sandwich</b> (With chips or salad)	<b>R40</b>
<b>Chicken Mayonnaise Sandwich</b> (With chips or salad)	<b>R45</b>
<b>Burgers: Chicken R50 / Lamb: R60 / Beef R60</b>	

