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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	R85
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	R80
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	
Punjabi Samosa - 3pieces	R35
Chicken Samosa - 3pieces	R40
Lamb Samosa - 3pieces	R45
Tandoori Mixed Platters (Non-Veg)	
Chicken Tikka, Tandoori Pahadi Tikka, Malai Kebabs, Lamb Seekh Kebabs	
Available for 2 People R140 4 People R280 6 People R420 8 People R560	

Starter Menu - Vegetarian

Paneer Chilli	R95
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)	R35
Slices of onions dipped in gram flour added with ajwin seeds and deep fried	
Vegetable Patties (3 in a plate)	R40
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	
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	R80
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	

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)	R90
Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven	
Tandoori Chicken (Med/Hot)	R95
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)	R155
Fish marinated in yoghurt and masala and cooked in a tandoori oven	
Tandoori Lamb Chops (Med/Hot)	R175
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)	R90
Minced lamb kebabs served on a Poori and served with mint chutney	
Tandoori Paneer Tikka(Med/Hot)	R105
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)	R120
Cubes of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter	
Chicken Khorma (Mild)	R130
Pieces of chicken cooked in cashew nut paste and cream sauce	
Butter chicken (Mild/Med/Hot)	R120
Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste	
Kasthuri Chicken (Mild/Med/Hot)	R120
Pieces of chicken cooked with Kasturi herbs in tomatoes and onion sauce	
Chicken Vindaloo (Hot/Extra Hot)	R120
A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin	
Kadai Chicken (Mild/Med/Hot)	R120
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)	R130
Cubes of chicken cooked in a brown onion paste with whole garam masala, chopped tomatoes and mixed spice and garnished with fresh coriander	
Malabar Chicken Masala (Mild/Med/Hot)	R130
Cubes of chicken cooked with garam masala of cinnamon, cardamom & cloves, then cooked in ginger garlic, onion and tomato sauce	
Chicken Chettinadu (Med/Hot)	R130
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)	R145
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)	R195
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)	R195
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 Chettinadu (Med/Hot)	R145
Lamb cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander	
Lamb Makhni (Mild/Med/Hot)	R145
Cubes of lamb cooked in a tomato and cashew nut sauce, cream and butter	
Thava Lamb Kasthuri(Mild/Med/Hot)	R145
Cubes of lamb cooked with Kasthuri herbs in tomato and onion sauce	
Lamb Rogan Josh(Med/Hot)	R145
Cubes of Lamb cooked in ginger garlic, onions, tomatoes and Kashmiri sauce	
Lamb Khorma(Mild)	R150
Cubes of lamb cooked in a cashew nuts and cream sauce	
Lamb Vindaloo(Hot/Extra Hot)	R145
A hot Goanese Lamb curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	
Lamb Kadai(Mild/Med/Hot)	R145
Cubes of lamb cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	
Traditional Lamb Curry	R125
Traditional lamb curry cooked with Durban Spices	

Biryani

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

Lamb Biryani	R155
Chicken Biryani	R120
Vegetable Biryani	R110
Prawn Biryani	R165
Fish Biryani	R150
Special Lamb Chops Masala Biryani	R225
Special Lamb Shank Masala Biryani	R225

Bunny Chow

Lamb Bunny 1/4	R105
Chicken Bunny 1/4	R 85

Curries - Vegetarian

Paneer Tikka Masala (Mild/Med/Hot)	R115
Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices	
Paneer Makhni (Mild/Med/Hot)	R115
Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter	
Paneer Khorma (Mild)	R119
Cubes of paneer cooked in a cashew nut paste and cream sauce	
Paneer Kadai (Mild/Med/Hot)	R115
Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	
Paneer Vindaloo	R115
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 Kadai	R105
Mixed veg cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	
Bombay Aloo (Mild/Med/Hot)	R90
Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut	
Dhal Makhni (Mild/Med/Hot)	R95
Black lentil curry with kidney beans in cream and butter	
Tadka Dhal (Mild/Med/Hot)	R95
Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli	
Dhingri Matar (Mild/Med/Hot)	R100
Mushrooms and peas cooked in an onion, cashew nut sauce	

Curries - Seafood

Kerala Coconut Fish Curry (Mild/Med/Hot)	R150
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)	R145
Pieces of fish boiled in coriander and chilli paste with onions, ginger, garlic and cooked to perfection by adding curry leaves and tamarind	
Kerala Coconut Prawn Curry (Mild/Med/Hot)	R165
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)	R165
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)	R150
Pieces of prawns cooked in a tamarind, coconut and tomato based sauce	
Prawn Masala (Mild/Med/Hot)	R165
Prawn cooked with the garam masala of cinnamon, cardamom & cloves, then cooked in ginger garlic, onion and tomato sauce	
Chicken & Prawn Curry (Mild/Med/Hot)	R140
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	

Rice

Plain Basmati Rice	R20
Jeera Pulavu	R30
Basmati rice cooked with ghee and cumin seeds	
Kashmiri Pulavu	R40
Basmati rice with roasted cashew and raisins	

India Flat Bread

Plain Naan	R20	Tandoori Roti PLain	R20
Butter Naan	R22	Tandoori Roti Butter	R22
Garlic Naan	R25	Roomali Roti	R25
Chilli Garlic Naan	R27	Chapatti	R20
Kashmiri Naan	R35	Latcha Paratha	R25
Sesame Naan	R25	Aloo Paratha	R30
Cheese Naan	R35	Thava Kerala Paratha	R25
Peshwari Naan	R30		

Accompaniments

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

Desserts

Payasam	R40
Vermicelli cooked in cream, raisins and almonds	
Sooji	R40
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	
Chocolate Brownie	R50

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