



MENU

STARTERS

Chilli Chicken • Medium | Hot 95

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

Prawns Chilli • Medium | Hot 165

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

Chicken or Lamb samoosa (4 PCS) 45

Thava Chicken 65 • Medium | Hot 95

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 • Medium | Hot 155

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

Tandoori Mixed Platter

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

FOR 2	150	FOR 6	450
FOR 4	300	FOR 8	600

VEGETABLE STARTER

Paneer Chilli • Medium | Hot •

115

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 pcs)

40

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

Vegetable Patties (3 in a plate)

45

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

Pani Poori (4 pieces)

60

4 pani poori consists of a round, hollow poori, fried crisp and filled with a mixture of flavoured water (commonly known as imli pani), tamarind chutney, chilli chaat masala, potato, onion and chickpeas.

Thava Punjabi Chaat (4 pieces)

45

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.

Punjabi Samoosa (4 pieces)

45

Palak Chaat (100g)

75

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.

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VEGETABLE STARTER

Spinach and Corn Bhajia (4 pieces)

40

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

Gobi Manchurian • Mild | Medium | Hot

95

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

Gobi Chilli • Medium | Hot

95

Deep fried cauliflower florets, mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce.

Vegetable Platter

Veg Patties, Onion Bhajia, Punjabi Samosa, Spinach and Corn Bhajia

FOR 2 130

FOR 6 390

FOR 4 260

FOR 8 520

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TANDOOR

A cylindrical clay oven, fired to a high heat or charcoal in which food especially meats are cooked and breads are baked

Chicken Tikka • Medium | Hot (Starter) 95

Chicken cubes marinated in yogurt and masala and cooked in tandoor oven.

Chicken Malai Tikka • Mild (Starter) 95

Mildly spiced chicken breast pieces marinated in yogurt, cream and cashew nut paste, cooked in the tandoor oven served with green chutney.

Tandoori Chicken • Medium | Hot 125

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

Fish Tikka • Medium | Hot 175

Fish marinated in yogurt and masala; and cooked in tandoor oven.

Tandoori Lamb Chops • Medium | Hot 195

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

Lamb Seekh Kebab • Medium | Hot 95

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

Tandoori Paneer Tikka • Medium | Hot 125

Pieces of homemade paneer with pieces of tomato, green pepper and onion cubes, grilled together on a skewer in the tandoor oven, served with green chutney.

BIRYANI

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

Lamb Biryani • Mild | Medium | Hot 165

Chicken Biryani • Mild | Medium | Hot 145

Vegetable Biryani • Mild | Medium | Hot 125

Prawns Biryani • Mild | Medium | Hot 175

Fish Biryani • Mild | Medium | Hot 165

Thava Lamb Chops Masala Biryani 245
• Medium | Hot

Thava Lamb Shank Masala Biryani 245
• Medium | Hot

Bamboo Biryani • Mild | Medium | Hot

Traditional Biryani cooked then filled inside a Bamboo to steam and served on the table. A must try tapas size Biryani comes with cucumber raita

Lamb R115 Chicken R95 Vegetable R85



CHICKEN CURRIES

Chicken Tikka Masala • Mild | Medium | Hot 135

Cubes of chicken tikka cooked with onions, tomatoes, added together with ginger-garlic paste and butter.

Chicken Korma • Mild 145

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

Butter Chicken • Mild | Medium | Hot 135

Pieces of chicken cooked in tomatoes, cashew nut paste, cream, butter and garlic paste.

Kasthuri Chicken • Mild | Medium | Hot 135

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

Chicken Vindaloo • Hot | Extra Hot 135

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

South Indian Chicken Curry • Medium | Hot 145

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 • Medium | Hot 145

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

Kadai Chicken • Mild | Medium | Hot 135

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

LAMB CURRIES

Thava Special Lamb Masala • Medium | Hot 165

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 • Medium | Hot 235

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 | Medium | Hot 235

Lamb shank mildly spiced with garam masala and cinnamon, cardamom, cloves and boiled, then cooked in ginger, garlic, onion, tomato; added with a touch of cream with Thava's secret recipe.

Thava Andhra Lamb Curry • Medium | Hot 165

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

Lamb Kasthuri • Mild | Medium | Hot 165

Cubes of lamb cooked with Kasthuri herbs in tomato and onion sauce.

Lamb Rogan Josh • Mild | Medium | Hot 165

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

Lamb Korma • Mild 175

Cubes of lamb cooked in cashew nuts and cream sauce.

LAMB CURRIES

Lamb Vindaloo • Hot | Extra Hot

165

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

Lamb Kadai • Mild | Medium | Hot

165

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

Lamb Jalfrizi • Mild | Medium | Hot

165

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

Lamb Dhal Gosht • Mild | Medium | Hot

165

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

Lamb Chettinadu • Medium | Hot

175

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

SEAFOOD CURRIES

Fish Mulakarachathu • Medium | Hot 160

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 | Medium | Hot 160

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

Thava Fried Fish • Medium | Hot 160

Marinated Fish fillet with south indian spices served with Dhal Khichdi or chips.

Thava Fish Masala • Medium | Hot 160

Fish pieces, cooked with onion, tomato, ginger, garlic, tamarind, green chilli, black pepper and added chef's secret recipe to make a perfect curry.

Kerala Coconut Prawns Curry 170

• Mild | Medium | Hot

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

Chicken and Prawns curry • Mild | Medium | Hot 160

Prawns and pieces of chicken 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.

Prawns Korma • Mild 180

Prawns cooked with cream and cashew nut sauce.

Thava Special Prawns Curry • Medium | Hot 170

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

Nirvana • Mild | Medium | Hot

South Indian seafood dish cooked with exotic spices in a clay pot and served straight to the table.

Fish Nirvana R165

Prawns Nirvana R175

Fish And Prawns Nirvana R195

VEGETABLE CURRIES

Paneer Tikka Masala • Mild | Medium | Hot 125

Paneer tikka cooked in onion, tomatoes added together with mixed peppers and Indian spices.

Paneer Makhni • Mild | Medium | Hot 125

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

Paneer Korma • Mild 135

Paneer cooked in a cashew nut paste and cream sauce.

Paneer Kadai • Mild | Medium | Hot 125

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

Paneer Vindaloo • Hot | Extra Hot 125

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

Palak Paneer • Mild | Medium | Hot 125

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

Baingan Bhatha (Egg Plant) • Mild | Medium | Hot 115

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

Vegetable Makhni • Mild | Medium | Hot 115

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

Vegetable Korma • Mild 120

Mixed vegetables cooked in cashew nut paste and cream sauce.

Vegetable Jalfrazi • Mild | Medium | Hot 115

Mixed vegetables cooked along with green peppers cooked in tomato and onion sauce.

VEGETABLE CURRIES

Vegetable Kadai • Mild | Medium | Hot **115**

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

Bombay Aloo • Mild | Medium | Hot **90**

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

Aloo Jeera • Mild | Medium | Hot **90**

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

Dhal Makhni • Mild | Medium | Hot **95**

Black lentil curry with kidney beans in cream and butter.

Tadka Dhal • Mild | Medium | Hot **95**

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

Spinach and Toor Dhal • Mild | Medium | Hot **95**

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

Dhingri Mattar • Mild | Medium | Hot **105**

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

Aloo Mattar • Mild | Medium | Hot **95**

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

Aloo Gobi • Mild | Medium | Hot **95**

Potato and cauliflower cooked in a spicy curry sauce.

RICE

Plain Basmati Rice	25
Jeera Pulavu	35
Basmati rice cooked with ghee and cumin seeds.	
Kashmiri Pulavu	50
Basmati rice with roasted cashew and raisins.	
Vegetable Pulavu	40

INDIAN FLAT BREAD

Plain Naan	22
Butter Naan	25
Garlic Naan	27
Chilli Garlic Naan	30
Kashmiri Naan	40
Sesame Naan	27
Cheese Naan	37
Peshwari Naan	40
Tandoori Roti Plain (Brown Flour)	22
Tandoori Roti Butter (Brown Flour)	25
Roomali Roti	25
Chapatti (Brown Flour)	22
Latcha Paratha	25
Aloo Paratha	30
Thava Kerala Paratha	25

DOSA

Dosa is a popular South Indian gluten free dish that is a thin, crispy and savory pancake or crepe made from a fermented batter consisting of rice and urad dal.

Plain Dosa	70
Masala Dosa	90
Gun Powder dosa	99
Paneer Dosa	110
Chicken dosa	120
Lamb Dosa	125

ACCOMPANIMENTS

Kachumber Salad 35

Julienne of cucumber, carrot, onion, tomato and green pepper toasted in lemon juice with fresh coriander leaves.

Cucumber Raita 25

Homemade yogurt with freshly sliced cucumber.

Mixed Vegetable Raita 30

Mixed vegetables in yogurt.

Mint Chutney 20

DESSERTS

Gulab Jamun 45

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

Payasam 45

Vermicelli cooked in cream, raisins and almonds.

Sooji 45

Semolina pudding served with a scoop of vanilla ice-cream.

Thava Fried Ice-Cream 45

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

WINE

WINE BY THE GLASS

Durbanville Hills Sauvignon Blanc	65
La Motte Sauvignon Blanc	80
Fat Bastard Chardonnay	75
Nederburg Stein (Semi Sweet)	60
Nederburg Rosé	55
Durbanville Hills Cabernet Sauvignon	75
Durbanville Hills Merlot	70
Beyerskloof Pinotage	75
Alto Rouge	85
Rupert & Rothschild Classique	140
Hartenberg Doorkeeper Shiraz	90
Spier Chenin Blanc	60

CHAMPAGNE

Billecart-Salmon Brut Rosé	2 950
Wild Strawberry, Citrus Zest, Floral	
Moët & Chandon Impérial	1 650
Alluring, Generous, Vibrant	

CAP CLASSIQUE

Graham Beck Brut Rose	390
Red Fruit, Red Apple, Dried Herb	
Pongrácz Brut	300
Green Apple, Bread, Blackberry	

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SPARKLING WINE

J.C. Le Roux Le Domaine 180

Tropical Fruit, Apple, Pineapple

J.C. Le Roux La Fleurette Non-Alcoholic 160

Fruit, Strawberry, Plum

SAUVIGNON BLANC

Steenberg 345

Citrus, Stone Fruit, Mineral

La Motte 240

Gooseberry, Lime, Green Apple

Durbanville Hills 195

Lime, Guava, Asparagus

CHARDONNAY

Hamilton Russell Vineyards 950

Vanilla, Citrus, Pear

Fat Bastard 240

Citrus, Pineapple, Pear

SEMI-SWEET WHITE

Nederburg Stein 180

Guava, Peach, Grapefruit

WHITE BLENDS

Haute Cabrière Chardonnay Pinot Noir 255

Citrus, White Peach, Red Fruit

Van Loveren Chardonnay Pinot Noir 175

Red Apple, Red Berry, Lime

CHENIN BLANC

Spier 175

Peach, Citrus, Pineapple

ROSÉ

Kanokop Kedette rose 190

Strawberry, Rose Petal, Raspberry

Nederburg 160

Strawberry, Peach, Blackcurrant

CABERNET SAUVIGNON

Rustenberg 295

Dark Fruit, Dark Chocolate, Dried Herb

Cederberg 290

Blackcurrant, Plum, Violet

Durbanville Hills 225

Blackcurrant, Chocolate, Strawberry

MERLOT

Glen Carlou Merlot 350

Cassis, Plum, Liquorice

Durbanville Hills 210

Chocolate, Plum, Mint

PINOTAGE

Beyerskloof 230

Chocolate, Plum, Smoke

Kanonkop Kadette 295

Pomegranate, Red Berry, Vanilla

SHIRAZ

Hartenberg Doorkeeper 265

Red Berry, Floral, Pepper

Zandvliet 315

Blackcurrant, Violet, Leather

RED BLENDS

Meerlust Rubicon 1 150

Cassis, Mulberry, Sandalwood

Rupert & Rothschild Baron Edmond 1 150

Black Berry, Cedarwood, Forest Floor

Boekenhoutskloof 475

The Chocolate Block

Chocolate, Blackberry, Plum

Anthonij Rupert Optima 445

Plum, Cocoa, Spice

Rupert & Rothschild Classique 415

Black Fruit, Pencil Shaving, Spice

Alto Rouge 255

Oak, Plum, Smoke



DRINKS

SOFT DRINKS

Cold Drinks 300ml	30
Cordials (2 tots)	18
Schwepps Mixers 200ml	26
Ice Tea 300ml	35
Tisers 300ml	35
Milkshakes Vanilla Strawberry Chocolate	45

WATER

Still 500ml	25
Sparkling 500ml	25
Still glass bottle 750ml	45
Sparkling glass bottle 750ml	45

INDIAN DRINKS

Bombay Crush	60
Lassi	45
Mango, Sweet, Rose, Salt	

HOT BEVERAGES

Coffee	30
Double Espresso	25
Café Latte	40
Hot Chocolate	40
Cappucino	35
Tea	30
Masala Tea	35

SPECIAL COFFEE

Amarula Coffee	50
Kahlua Coffee	50
Dom Pedro	60
Irish Coffee	70

BEERS

Castle Lite	32
Castle Lager	32
Hansa	32
Carling Black Label	32
Miller Genuine Draught	32
Amstel	32
Windhoek Draught	38
Heineken	38
Stella Artois	45
Corona	45

CIDERS

Savanna Dry	38
Savanna Light	38
Hunter's Dry	38
Hunter's Gold	38

BRANDY & COGNAC

Richelieu	30
Klipdrift Premium	34
KWV 5 YO	34
Hennessey	44
Remy Martin	45

WHISKY

Bell's	32
Johnnie Walker Red Label	32
Jack Daniel's	37
Jameson	40
Johnnie Walker Black Label	45
Glenfiddich 12 YO	50
Chivas Regal 12 YO	50

SPIRITS

Smirnoff Red Vodka	25
Gordon's London Dry Gin	26
Bacardi Rum	26
Captain Morgan Rum	26
Spiced Gold	29
Jose Cuervo Silver/Gold	35
Bombay Sapphire Gin	35
Absolut Vodka	35
Jägermeister	35
Inverroche Amber Gin	40
Grappa Antonella	50

