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"Where food is great & eating a pleasure"

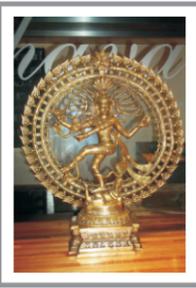
All Ingredients are Halaal

Thava

INDIAN RESTAURANT



Inside SunCoast Casino
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Starter Menu - Non Vegetarian

- Chilli Chicken** R75
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 (6Prawn's)** R135
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 (Med/Hot)** R75
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 (Med/Hot)** R145
Prawn marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried
- Tandoori Mixed Platters (Non-Veg)**
Chicken Tikka, Tandoori Pahari 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 (Med/Hot)** 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)** R30
Slices of onions dipped in gram flour added with ajwain seeds and deep fried
- Palak Chaat** R50
Spinach leaves are coated with gram flour batter and corn flour then deep fried in oil, mixed with combination of chutneys like green mint chutney, sweet yoghurt, tamarind sauce together with chopped chilli, onion and tomato
- Paani Poori (4Pieces)** R50
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 and chickpea

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 with chips (Med/Hot) (cubes) Starter (6Pieces)** 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
- 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 oven
- Tandoori Paneer Tikka (Med/Hot)** R115
Pieces of homemade paneer with pieces of tomato, green pepper and onion cubes grilled together on a skewer in the tandoori oven and served with green chilli chutney.

Chow Mein Noodles

- Chicken** R 85
- Prawns** R135
- Fish** R135
- Veg** R 70

Curries - Chicken

- Choose your rice: Aunt Caroline or Basmati**
All curries made with chicken fillet
- Chicken Tikka Masala (Mild/Med/Hot)** R115
Pieces of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter
 - Butter chicken (Mild/Med/Hot)** R115
Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste
 - Chicken Vindaloo (Hot/Extra Hot)** R115
A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin
 - Kadai Chicken (Mild/Med/Hot)** R115
Pieces of chicken cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce
 - South Indian Chicken Curry (Med/Hot)** R115
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)** R115
Chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander

Curries - Lamb

- Choose your rice: Aunt Caroline or Basmati**
All curries made with mutton on the bone. Cubes of mutton available as per request R20 extra
- Thava Special Lamb Masala (Med/Hot)** R125
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)** R185
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)** R185
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)** R125
Lamb cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander
 - Lamb Vindaloo (Hot/Extra Hot)** R125
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
Lamb cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce

Biryani

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

- Lamb Biryani** R125
- Chicken Biryani** R115
- Vegetable Biryani** R100
- Prawn Biryani** R165
- Fish Biryani** R155
- Special Lamb Chops Masala Biryani** R200
- Special Lamb Shank Masala Biryani** R200

Curries - Seafood

- Choose your rice: Aunt Caroline or Basmati**
- Fish Mulakarachatu (Med/Hot)** R150
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)** R150
Fish cooked in coconut paste and dry red chilli, onion, ginger garlic paste cooked to perfection by adding tomato, 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
Prawns cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chef's secret recipe
 - Chicken & Prawn Chettinadu (Mild/Med/Hot)** R135
Chicken and prawns cooked in dry chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander.

Curries - Vegetarian

Choose your rice: Aunt Caroline or Basmati

- Paneer Tikka Masala (Mild/Med/Hot)** R110
Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices
- Paneer Makhni (Mild/Med/Hot)** R110
Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter
- Paneer Kadai (Mild/Med/Hot)** R110
Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce
- Paneer Vindaloo** R110
A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin
- Dhingri Matar (Mild/Med/Hot)** R95
Mushrooms and peas cooked in an onion, cashew nut sauce
- Bombay Aloo (Mild/Med/Hot)** R75
Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut
- Dhal Makhni (Mild/Med/Hot)** R75
Black lentil curry with kidney beans in cream and butter
- Tadka Dhal (Mild/Med/Hot)** R75
Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli
- Aloo Matar (Mild/Med/Hot)** R85
Potato and peas cooked with onion sauce and cashew nut sauce

Rice

- Plain Basmati Rice** R20
- Jeera Pulavu** R25
Basmati rice cooked with ghee and cumin seeds

India Flat Bread

- Plain Naan** R17
- Butter Naan** R19
- Garlic Naan** R21
- Chilli Garlic Naan** R22
- Sesame Naan** R21
- Cheese Naan** R30
- Peshwari Naan** R30
- Roomali Roti** R21
- Chapatti** R17
- Latcha Paratha** R21
- Aloo Paratha** R25
- Thava Kerala Paratha** R25

Accompaniments

- Kachumber Salad** R25
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
- Mint Chutney** R20

Desserts

- Gulab Jamun** R35
Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup
- Payasam** R35
Vermicelli cooked in cream, raisins and almonds
- Sooji** R35
Semolina pudding
- Thava Fried Ice Cream** R40
Scoop of ice cream coated with phyllopastry and deep fried then garnished with sugar syrup

Durbans Kitchen Menu

- Traditional Lamb Curry** R125
- Lamb Bunny 1/4** R105
- Chicken Curry** R 95
- Chicken Bunny 1/4** R 85
- Broad Beans Curry** R 65
- Broad Beans Bunny 1/4** R 65

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