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We also Cater for
Private FUNCTIONS, Office Parties
and OUTDOOR Catering



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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 (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	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	R155
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 Pahadi Tikka, Malai Kebabs, Lamb Seekh Kebabs	
Available for 2 People R110 4 People R210 6 People R300 8 People R400	

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	
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	
Onion Bhajia (4 Pieces)	R35
Slices of onion dipped in channa flour and deep friend	
Gobi Chilli	R80
Deep fried cauliflower with green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	
Veg Platter	
Veg Patties, Onion Bhajia, Potato Pakora, Potato Bonda :	
Available for 2 People R100 4 People R180 6 People R280 8 People R370	

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)	R85
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)	R85
Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts, cooked in the tandoori oven served with green chutney	
Tandoori Lamb Chops (Med/Hot)	R155
Lamb chops overnight marinated with spiced yogurt, garam masala, cinnamon & cardamom cloves and mounted on skewers, then cooked to perfection in the tandoori	
Tandoori Paneer Tikka (Med/Hot)	R95
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)	R98
Cubes of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter	
Chicken Khorma (Mild)	R105
Pieces of chicken cooked in cashew nut paste and cream sauce	
BUTTER Chicken (Mild/Med/Hot)	R105
Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste	
KASTHURI Chicken (Mild/Med/Hot)	R98
Pieces of chicken cooked with Kasturi herbs in tomatoes and onion sauce	
Chicken Vindaloo (Hot/Extra Hot)	R105
A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin	
Kadai Chicken (Mild/Med/Hot)	R98
Pieces of chicken cubes cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	
MALABAR CHICKEN MASALA (Med/Hot)	R115
Cubes of chicken cooked with the garam masala of cinnamon, cardamom & cloves, then cooked in ginger garlic, onion and tomato sauce.	
Chicken CHETTINADU (Med/Hot)	R115
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)	R150
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)	R180
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)	R180
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)	R150
Lamb shank cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander	
Lamb Makhni (Mild/Med/)	R130
Cubes of lamb cooked in tomato, cashew nuts, cream butter and garlic paste	
Thava Lamb KASTHURI (Mild/Med/Hot)	R125
Cubes of lamb cooked with Kasthuri herbs in tomato and onion sauce	
Lamb Rogan Josh (Med/Hot)	R125
Cubes of Lamb cooked in ginger garlic, onions, tomatoes and Kashmiri sauce	
Lamb Khorma (Mild)	R130
Cubes of lamb cooked in a cashew nuts and cream sauce	
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
Cubes of 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	R135
Chicken Biryani	R105
Vegetable Biryani	R90
Prawn Biryani	R155
Fish Biryani	R145
Special Lamb Chops Masala Biryani	R190
Special Lamb Shank Masala Biryani	R195

CURRIES - Vegetarian

Paneer Tikka Masala (Mild/Med/Hot)	R95
Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices	
Paneer Makhni (Mild/Med/Hot)	R95
Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter	
Paneer Kadai (Mild/Med/Hot)	R95
Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	
Paneer Vindaloo	R95
A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	
Vegetable Makhni (Mild/Med/Hot)	R90
Mixed vegetables cooked in a spicy tomato and cashew nut gravy, cream and butter	
Vegetable Kadai	R90
Mixed veg cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	
Vegetable Chettinadu (Med/Hot)	R95
Mixed veg cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander	
Bombay Aloo (Mild/Med/Hot)	R70
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)	R70
Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli	
Dhingri Mattar (Mild/Med/Hot)	R75
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)	R140
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, medium, hot)	R155
Prawns cooked with 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	R15
Jeera PULAVU	R30
Basmati rice cooked with ghee and cumin seeds	
Kashmiri PULAVU	R35
Basmati rice with roasted cashew and raisins	

India Flat Bread

Plain Naan	R15	Tandoori Roti PLain	R12
BUTTER Naan	R17	Tandoori Roti BUTTER	R17
Garlic Naan	R19	Roomali Roti	R19
Chapatti	R15	Kashmiri Naan	R25
Latcha Paratha	R19	Sesame Naan	R19
Aloo Paratha	R19	Cheese Naan	R25
Thava Kerala Paratha	R19	Peshwari Naan	R25

Accompaniments

KACHUMBER Salad	R18
Julienne of cucumber, carrot, onion, tomato and green pepper tossed in lemon juice with fresh coriander	
CUCUMBER Raita	R15
Homemade yoghurt with freshly sliced cucumber	
Mint CHUTNEY	R15

Desserts

CHOCOLATE BROWNIES	R40
Fresh baked brownies served with homemade chocolate sauce and ice cream	
Payasam	R30
Vermicelli cooked in cream, raisins and almonds	
Sooji	R30
Semolina pudding served with a scoop of vanilla ice cream	
Thava Fried Ice Cream	R30
Scoop of vanilla ice-cream coated with phyllo pastry which is deep fried and garnished with sugar syrup and coconut powder	

