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We also Cater for
Private Functions, Office Parties
and Outdoor Catering

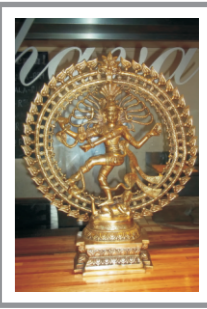
"Where food is great & eating a pleasure"

All Ingredients are Halaal

Thava
INDIAN RESTAURANT



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The Gardens, Norwood
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Starter Menu - Non Vegetarian

Chilli Chicken Chicken strips deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	R65
Calamari Chilli Calamari rings deep fried with corn flour and mixed together with garlic, onions, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	R80
Prawn Chilli (8 Prawn's) Prawn deep fried with corn flour and mixed together with garlic, onions, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	R135
Thava Chicken 65 Chicken strips marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried	R65
Thava Prawn 65 Prawn marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried	R125
Lamb Samoosa (3 pieces)	R35
Chicken Samoosa (3 pieces)	R35
Tandoori Mixed Platters (Non-Veg) Chicken Tikka, Tandoori Pahari Tikka, Malai Kebabs, Lamb Seekh Kebabs Available for 2 People R95 4 People R190 6 People R275 8 People R380	R380

Starter Menu - Vegetarian

Paneer Chilli Paneer deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	R80
Onion Bhajia (4 Pieces) Slices of onions dipped in gram flour added with ajwin seeds and deep fried	R25
Vegetable Patties (3 in a plate) A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yoghurt	R35
Thava Punjabi Chaat (4 Pieces) 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	R35
Punjabi Samoosa (3 pieces)	R25
Spinach and Corn Bhajia (4 Pieces) Chopped spinach and corn mixed with fresh coriander, curry leaves, chopped chilli added with channa flour and deep fried. Served with mint chutney on the side	R35
Gobi Manchurian Pieces of cauliflower deep fried with corn flour, mixed with chopped ginger, garlic, celery and soya sauce	R65
Veg Platter Veg Patties, Onion Bhajia, Punjabi Samoosa, Spinach & Corn Bhajia : Available for Available for 1 Person R45 2 People R90 4 People R180 6 People R225	R225

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) Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven	R80
Tandoori Chicken (Med/Hot) ½ Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served with savoury rice and green chutney	R85
Fish Tikka (Med/Hot) Fish marinated in yoghurt and masala and cooked in a tandoori oven	R135
Tandoori Lamb Chops (Med/Hot) Lamb chops overnight marinated with spiced yoghurt, garam masala, cinnamon & cardamom cloves and mounted on skewers, then cooked to perfection in the tandoori	R145
Lamb Seekh Kebab (Med/Hot) Minced lamb kebabs served on a Poori and served with mint chutney	R75

Tandoor Continued

Tandoori Paneer Tikka(Med/Hot) 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	R85
Curries - Chicken	
Chicken Tikka Masala (Mild/Med/Hot) Cubes of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter	R99
Chicken Khorma (Mild) Pieces of chicken cooked in cashew nut paste and cream sauce	R99
Butter chicken (Mild/Med/Hot) Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste	R99
Chicken Jalfrizi (Mild/Med/Hot) Pieces of chicken with onion, green pepper cubes cooked in tomato and onion sauce	R99
Kasthuri Chicken (Mild/Med/Hot) Pieces of chicken cooked with Kasthuri herbs in tomatoes and onion sauce	R99
Chicken Vindaloo (Hot/Extra Hot) A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R99
Kadai Chicken (Mild/Med/Hot) Pieces of chicken cubes cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R99
South Indian Chicken Curry (Med/Hot) Cubes of chicken cooked in a brown onion paste with whole garam masala, chopped tomatoes and mixed spice and garnished with fresh coriander	R99
Chicken Chettinadu (Med/Hot) Cubes of chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander	R99

Curries - Lamb

Thava Special Lamb Masala (Med/Hot) 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	R135
Thava Lamb Chops Masala (Med/Hot) Marinated Lamb chops grilled and then cooked along with onion masala, tomato, green chilli, ginger garlic paste with thava's secret spice	R165
Thava Lamb Shank Masala(Mild/Med/Hot) 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	R165
Thava Andhra Lamb Curry(Med/Hot) Cubes of lamb cooked with ginger garlic paste, coconut powder and curry leaves with tamarind sauce	R135
Thava Lamb Kasthuri(Mild/Med/Hot) Cubes of lamb cooked with Kasthuri herbs in tomato and onion sauce	R135
Lamb Rogan Josh(Med/Hot) Cubes of Lamb cooked in ginger garlic, onions, tomatoes and Kashmiri sauce	R125
Lamb Khorma(Mild) Cubes of lamb cooked in a cashew nuts and cream sauce	R135
Lamb Vindaloo(Hot/Extra Hot) A hot Goanese Lamb curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R125
Lamb Kadai(Mild/Med/Hot) Cubes of lamb cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R125
Lamb Jalfrizi (Mild/Med/Hot) Cubes of lamb with onion, green pepper cubes cooked in tomato & onion sauce	R125
Lamb Dhal Gosht (Mild/Med/Hot) Cubes of Lamb cooked along with yellow dhal and scamed with mustard, onion and red chilli	R125

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	R95
Prawn Biryani	R145
Fish Biryani	R135
Special Lamb Chops Masala Biryani	R185
Special Lamb Shank Masala Biryani	R185

Curries - Vegetarian

Paneer Tikka Masala (Mild/Med/Hot) Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices	R95
Paneer Makhni (Mild/Med/Hot) Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter	R95
Paneer Khorma (Mild) Cubes of paneer cooked in a cashew nut paste and cream sauce	R99
Palak Paneer (Mild/Med/Hot) Homemade cottage cheese cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream	R95
Paneer Kadai (Mild/Med/Hot) Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R95
Paneer Vindaloo A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R95
Baingan Bhartha (Eggplant)(Mild/Med/Hot) Semi mashed brinjal mixed with chopped onion, tomato, ginger, garlic and added with Indian spices	R85
Vegetable Makhni (Mild/Med/Hot) Mixed vegetables cooked in a spicy tomato and cashew nut gravy, cream and butter	R85
Vegetable Jalfrizi (Mild/Med/Hot) Mixed vegetables cubes along with green pepper cooked in tomato and onion sauce	R85

Curries - Vegetarian

Vegetable Khorma (Mild) Vegetables cooked in a cashew nut paste and cream sauce	R90
Vegetable Kadai Mixed veg cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R85
Bombay Aloo (Mild/Med/Hot) Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut	R70
Jeera Aloo (Mild/Med/Hot) Pieces of potato boiled then fried and cooked with jeera seeds with mixed herbs	R70
Dhal Makhni (Mild/Med/Hot) Black lentil curry with kidney beans in cream and butter	R75
Tadka Dhal (Mild/Med/Hot) Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli	R75
Spinach & Toor Dhal (Mild/Med/Hot) Yellow dhal cooked with spinach, garlic, chilli, tomatoes and tamarind	R75
Dhingri Matar (Mild/Med/Hot) Mushrooms and peas cooked in an onion, cashew nut sauce	R85
Aloo Matar (Mild/Med/Hot) Potato and peas cooked with onion sauce and cashew nut sauce	R75
Aloo Gobi (Mild/Med/Hot) Potato and cauliflower cooked in a spicy curry sauce	R75

Curries - Seafood

Fish Mulakarachatu (Med/Hot) Traditional houseboat medium to hot curry cooked with sliced onion, tomato, green chilli, ginger, garlic, curry leaves mixed with chilli powder, coriander and tamarind	R130
Kerala Coconut Fish Curry (Mild/Med/Hot) Fish cooked in coconut paste and dry red chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind	R130
Fish Curry (Mild/Med/Hot) Pieces of fish boiled in coriander and chilli paste with onions, ginger, garlic and cooked to perfection by adding curry leaves and tamarind	R125
Thava Fish Fry Masala (Med/Hot) Deep fried fish pieces and cooked with onion, tomato, ginger, garlic, tamarind, green chilli, black pepper and added chef's secret recipe to make a perfect curry.	R135
Kerala Coconut Prawn Curry (Mild/Med/Hot) Prawns cooked in coconut paste and dry red chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind	R139
Thava Special Prawn Curry (Med/Hot) Pieces of prawns cooked in a tamarind, coconut and tomato based sauce, fresh coriander, lemon juice and added chef's secret recipe	R139
Prawn Curry (Mild/Med/Hot) Pieces of prawns cooked in a tamarind, coconut and tomato based sauce	R130
Prawn Korma (Mild) Prawns cooked with cream and cashew nut sauce.	R135

Rice

Plain Basmati Rice	R15
Jeera Pulavu Basmati rice cooked with ghee and cumin seeds	R20
Kashmiri Pulavu Basmati rice with roasted cashew and raisins	R35

India Flat Bread

Plain Naan	R15	Tandoori Roti PLain	R15
Butter Naan	R17	Tandoori Roti Butter	R15
Garlic Naan	R19	Roomali Roti	R19
Chilli Garlic Naan	R20	Chapatti	R15
Kashmiri Naan	R27	Latcha Paratha	R19
Sesame Naan	R19	Aloo Paratha	R22
Cheese Naan	R25	Thava Kerala Paratha	R19
Peshwari Naan	R25		

Accompaniments

Kachumber Salad Julienne of cucumber, carrot, onion, tomato and green pepper tossed in lemon juice with fresh coriander	R25
Cucumber Raita Homemade yoghurt with freshly sliced cucumber	R15
Mixed Vegetable Raita Mixed vegetables in yoghurt	R20
Mint Chutney	R15

Desserts

Gulab Jamun Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup	R35
Payasam Vermicelli cooked in cream, raisins and almonds	R35
Sooji Semolina pudding served with a strawberry coulis and vanilla ice cream	R35

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