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"Where food is great & eating a pleasure"

All Ingredients are Halaal

Thava
INDIAN RESTAURANT



Suncoast Boulevard,
Marine Parade, Durban
(inside SunCoast Casino)

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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
Prawn Chilli (6Prawn's) Prawn deep fried with corn flour and mixed together with garlic, onions, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	R125
Thava Chicken 65 (Med/Hot) 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 (Med/Hot) Prawn marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried	R125
Tandoori Mixed Platters (Non-Veg) Chicken Tikka, Tandoori Pahadi Tikka, Malai Kebabs, Lamb Seekh Kebabs Available for 2 People R95 4 People R190 6 People R275 8 People R380	

Starter Menu - Vegetarian

Paneer Chilli (Med/Hot) 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 (4 in a plate) A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yoghurt	R45
Palak Chaat 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	R45
Paani Poori (4Pieces) 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	R45

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)(cubes) Starter (6Pieces) Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven	R70
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
Tandoori Lamb Chops (Med/Hot) Lamb chops overnight marinated with spiced yogurt, garam masala, cinnamon & cardamom cloves and mounted on skewers, then cooked to perfection in the tandoori	R145
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 and served with green chilli chutney.	R95

Curries - Chicken

All curries made with chicken on the bone. Cubes of chicken available as per request R20 extra. Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra.

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

Curries - Mutton

All curries made with mutton on the bone. Cubes of mutton available as per request R30 extra. Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra.

Thava Special Mutton Masala (Med/Hot) Mutton cooked with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepper, coriander leaves, chilli powder, garam masala with chef's secret recipe	R95
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
Traditional Mutton Curry (Med/Hot) Traditional mutton curry cooked with Durban Spices	R95
Andhra Mutton Curry (Med/Hot) Mutton cooked with ginger garlic paste, coconut powder and curry leaves with tamarind sauce	R95
Mutton Chettinadu (Med/Hot) Mutton cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander	R95
Mutton Vindaloo (Hot/Extra Hot) A hot Goanese Mutton curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R95
Mutton Kadai (Mild/Med/Hot) Mutton cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R95

Bunny Chow

Mutton 1/4	R89.99
Extra Gravy	R9.99

Biryani

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

Mutton Biryani	R105
Chicken Biryani	R85
Vegetable Biryani	R75
Prawn Biryani	R145
Fish Biryani	R135
Special Lamb Chops Masala Biryani	R185
Special Lamb Shank Masala Biryani	R185

Curries - Vegetarian

All Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra.

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
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
Dhingri Matar (Mild/Med/Hot) Mushrooms and peas cooked in an onion, cashew nut sauce	R75
Bombay Aloo (Mild/Med/Hot) Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut	R60
Dhal Makhni (Mild/Med/Hot) Black lentil curry with kidney beans in cream and butter	R60
Tadka Dhal (Mild/Med/Hot) Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli	R60
Aloo Matar (Mild/Med/Hot) Potato and peas cooked with onion sauce and cashew nut sauce	R75

Curries - Seafood

All Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra.

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
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 onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chef's secret recipe	R139
Chicken & Prawn Chettinadu (Mild/Med/Hot) Chicken and prawns cooked in dry chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander.	R125

Rice

Plain Basmati Rice	R20
Jeera Pulavu Basmati rice cooked with ghee and cumin seeds	R20
Vegetable Pulavu Basmati rice cooked with mixed vegetables and herbs	R35

India Flat Bread

Plain Naan	R15	Roomali Roti	R19
Butter Naan	R17	Chapatti	R15
Garlic Naan	R19	Latcha Paratha	R19
Chilli Garlic Naan	R20	Aloo Paratha	R25
Sesame Naan	R19	Thava Kerala Paratha	R20
Cheese Naan	R30		
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
Gajar Halwa A halwa made from carrots mixed with dry fruits, fried in ghee and cooked in milk	R35
Payasam Vermicelli cooked in cream, raisins and almonds	R35
Thava Fried Ice Cream phylopastry coated with a scoop of ice cream and deep fried then garnished with sugar syrup	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