



Starters

NON VEGETARIAN

Chilli Chicken □ R105

(Med / Hot)

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 □ R165

(Med / Hot)

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 □ R105

(Med / Hot)

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 □ R165

(Med / Hot)

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

Schezwan Chicken Wings □ R90

(Mild / Med / Hot)

Marinated chicken wings deep fried and then mixed together with schezwan masala and garnished with sesame seeds.

Tandoori Mixed Platters (Non-Veg)

2 People □ R160

4 People □ R320

6 People □ R480

8 People □ R600

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

VEGETARIAN

Paneer Chilli □ R130

(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

Pani Puri (4 Pieces) □ R70

4 pani puri 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 & chickpeas

Thava Punjabi Chaat (4 Pieces) □ R70

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

Palak Chaat (100gram) □ R85

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

Gobi Chilli □ R105

(Med / Hot)

Deep fried cauliflower with green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce

Traditional Chicken/Lamb & Potato Samosa R50





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 □ R105

(Med / Hot) (Starter)

Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven

½ Tandoori Chicken □ R125

(Med / Hot)

Chicken marinated in spices and yoghurt and cooked in the traditional tandoor oven, served with savoury rice and green chutney

Chicken Malai Tikka □ R105

(Mild) (starter)

Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts, cooked in the tandoori oven served with green chutney

Fish Tikka □ R175

(Med / Hot)

Fish marinated in yoghurt and masala and cooked in a tandoori oven

Tandoori Lamb Chops □ R195

(Med / Hot)

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

Lamb Seekh Kebab □ R105

(Med / Hot) (starter)

Minced lamb kebabs served on a Poori and served with mint chutney

Tandoori Paneer Tikka □ R130

(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

Biryanis

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

Lamb Biryani □ R185

(Med / Hot)

Chicken Biryani □ R155

(Med / Hot)

Vegetable Biryani □ R140

(Med / Hot)

Prawn Biryani □ R190

(Med / Hot)

Fish Biryani □ R185

(Med / Hot)

Special Lamb Chops

Masala Biryani □ R260

(Med / Hot)

Special Lamb Shank

Masala Biryani □ R260

(Med / Hot)





Curries

Some of our dishes have cashew nuts. If you are allergic to nuts, please inform the staff so that they can recommend alternate dishes.

CHICKEN

Chicken Tikka Masala □ R155

(Med / Hot)

Cubes of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter

Chicken Khorma □ R170

(Mild)

Pieces of chicken cooked in cashew nut paste and cream sauce

Butter Chicken □ R155

(Mild / Med / Hot)

Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste

Kasthuri Chicken □ R155

(Mild / Med / Hot)

Pieces of chicken cooked with Kasturi herbs in tomatoes and onion sauce

Chicken Vindaloo □ R155

(Hot / Extra Hot)

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

Kadai Chicken □ R155

(Med / Hot)

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

South Indian Chicken Curry □ R155

(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

Chicken Chettinadu □ R155

(Med / Hot)

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





Curries

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SEAFOOD

Fish Mulakarachatu □ R175

(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

Kerala Coconut Fish Curry □ R175

(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

Thava Fish Masala □ R175

(Med / Hot)

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 Prawn Curry □ R185

(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

Thava Special Prawn Curry □ R185

(Med / Hot)

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

Prawn Korma □ R185

(Mild)

Prawns cooked with cream and cashew nut sauce

Chicken & Prawn Curry □ R175

(Med / Hot)

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





Curries

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LAMB

Thava Special Lamb Masala □ R185

(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

Thava Lamb Chops Masala □ R250

(Med / Hot)

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 □ R250

(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

Thava Andhra Lamb Curry □ R185

(Med / Hot)

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

Thava Lamb Kasthuri □ R185

(Mild / Med / Hot)

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

Lamb Rogan Josh □ R185

(Med / Hot)

Cubes of Lamb cooked in ginger garlic, onions, tomatoes and Kashmiri sauce

Lamb Khorma □ R190

(Mild)

Cubes of lamb cooked in a cashew nuts and cream sauce

Lamb Vindaloo □ R185

(Hot / Extra Hot)

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

Lamb Kadai □ R185

(Med / Hot)

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

Lamb Dhal Gosht □ R185

(Med / Hot)

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

Malabar Lamb Curry □ R185

(Med / Hot)

Traditional South Indian lamb curry cooked with South Indian spices





Curries

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VEGETARIAN

Paneer Tikka Masala □ R130

(Mild / Med / Hot)

Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices

Paneer Makhni □ R130

(Mild / Med / Hot)

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

Paneer Khorma □ R140

(Mild)

Cubes of paneer cooked in a cashew nut paste and cream sauce

Palak Paneer □ R130

(Mild / Med / Hot)

Homemade cottage cheese cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream

Paneer Kadai □ R130

(Med / Hot)

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

Paneer Vindaloo □ R130

(Hot / Extra Hot)

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

Vegetable Makhni □ R115

(Mild / Med / Hot)

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

Vegetable Khorma □ R125

(Mild)

Vegetables cooked in a cashew nut paste and cream sauce

Vegetable Kadai □ R115

(Med / Hot)

Mixed veg cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce

Bombay Aloo □ R105

(Mild / Med / Hot)

Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut

Dhal Makhni □ R100

(Mild / Med / Hot)

Black lentil curry with kidney beans in cream and butter

Tadka Dhal □ R100

(Mild / Med / Hot)

Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli

Dhingri Matar □ R115

(Mild / Med / Hot)

Mushrooms and peas cooked in an onion, cashew nut sauce

Aloo Matar □ R100

(Mild / Med / Hot)

Potato and peas cooked with onion sauce and cashew nut sauce

Aloo Gobi □ R105

(Med / Hot)

Potato and cauliflower cooked in a spicy curry sauce





Rice

Plain Basmati Rice □ R35

Jeera Pulavu □ R45

Basmati rice cooked with ghee and cumin seeds

Kashmiri Pulavu □ R55

Basmati rice with roasted cashew and raisins

India Flat Bread

Plain Naan □ R25

Butter Naan □ R30

Garlic Naan □ R30

Chilli Garlic Naan □ R35

Kashmiri Naan □ R45

Sesame Naan □ R30

Cheese Naan □ R40

Peshwari Naan □ R45

Tandoori Roti Plain □ R25

Tandoori Roti Butter □ R30

Roomali Roti □ R30

Chapatti □ R25

Latcha Paratha □ R30

Aloo Paratha □ R35

Thava Kerala Paratha □ R30

Accompaniments

Kachumber Salad □ R40

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

Cucumber Raita □ R30

Homemade yoghurt with freshly sliced cucumber

Mixed Vegetable Raita □ R35

Mixed vegetables in yoghurt

Mint Chutney □ R30

Desserts

Gulab Jamun □ R55

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

Payasam □ R55

Vermicelli cooked in cream, raisins and almonds

Sooji □ R55

Semolina pudding served with a scoop of vanilla ice cream

Thava Fried Ice Cream □ R60

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

