



# MENU

# STARTERS

## Chilli Chicken • Medium | Hot 105

Chicken Strips deep fried with corn flour and mixes together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce

## Prawns Chilli • Medium | Hot 165

Prawns deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce.

## Thava Chicken 65 • Medium | Hot 105

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

## Thava Prawns 65 • Medium | Hot 165

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

## Tandoori Mixed Platter

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

<b>FOR 2</b>	160	<b>FOR 6</b>	480
<b>FOR 4</b>	320	<b>FOR 8</b>	600

# VEGETABLE STARTER

## Paneer Chilli • Medium | Hot • 125

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) 45

A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yogurt.

## Pani Poori (4 pieces) 60

4 pani poori consists of a round, hollow poori, fried crisp and filled with a mixture of flavoured water (commonly known as imli pani), tamarind chutney, chilli chaat masala, potato, onion and chickpeas.

## Thava Punjabi Chaat (4 pieces) 60

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 (100g) 75

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 Manchurian • Mild | Medium | Hot 95

Cauliflower florets deep fried with corn flour, mixed with chopped ginger, garlic, celery and soya sauce.

## Gobi Chilli • Medium | Hot 95

Deep fried cauliflower florets, mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce.

## Vegetable Platter

Veg Patties, Onion Bhajia, Punjabi Samosa, Spinach and Corn Bhajia

<b>FOR 2</b>	130	<b>FOR 6</b>	390
<b>FOR 4</b>	260	<b>FOR 8</b>	520

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# TANDOOR

A cylindrical clay oven, fired to a high heat or charcoal in which food especially meats are cooked and breads are baked

## **Chicken Tikka • Medium|Hot (Starter) 105**

Chicken cubes marinated in yogurt and masala and cooked in tandoor oven.

## **Chicken Malai Tikka • Mild (Starter) 105**

Mildly spiced chicken breast pieces marinated in yogurt, cream and cashew nut paste, cooked in the tandoor oven served with green chutney.

## **Tandoori Chicken • Medium | Hot 125**

1/2 Chicken with bone marinated in spices and yogurt, and cooked in the traditional tandoor oven, served with savoury rice and green chutney.

## **Fish Tikka • Medium | Hot 175**

Fish marinated in yogurt and masala; and cooked in tandoor oven.

## **Tandoori Lamb Chops • Medium | Hot 195**

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

## **Lamb Seekh Kebab • Medium | Hot (Starter) 95**

Minced lamb kebabs served on a poori and served with mint chutney.

## **Tandoori Paneer Tikka • Medium | Hot 135**

Pieces of homemade paneer with pieces of tomato, green pepper and onion cubes, grilled together on a skewer in the tandoor oven, served with green chutney.

# BIRYANI

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

Lamb Biryani • Mild | Medium | Hot **185**

Chicken Biryani • Mild | Medium | Hot **155**

Vegetable Biryani • Mild | Medium | Hot **135**

Prawns Biryani • Mild | Medium | Hot **185**

Fish Biryani • Mild | Medium | Hot **175**

Thava Lamb Chops Masala Biryani **255**  
• Medium | Hot

Thava Lamb Shank Masala Biryani **255**  
• Medium | Hot

# CHICKEN CURRIES

**Chicken Tikka Masala • Mild | Medium | Hot** **155**

Cubes of chicken tikka cooked with onions, tomatoes, added together with ginger-garlic paste and butter.

**Chicken Korma • Mild** **160**

Pieces of chicken cooked in cashew nut paste and cream sauce.

**Butter Chicken • Mild | Medium | Hot** **155**

Pieces of chicken cooked in tomatoes, cashew nut paste, cream, butter and garlic paste.

**Kasthuri Chicken • Mild | Medium | Hot** **155**

Pieces of chicken cooked with Kasthuri herbs in tomatoes and onion sauce.

**Chicken Vindaloo • Hot | Extra Hot** **155**

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

**South Indian Chicken Curry • Medium | Hot** **155**

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 • Medium | Hot** **155**

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

**Kadai Chicken • Mild | Medium | Hot** **155**

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

## LAMB CURRIES

### Thava Special Lamb Masala • Medium | Hot 180

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 • Medium | Hot 255

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 | Medium | Hot 255

Lamb shank mildly spiced with garam masala and cinnamon, cardomom, cloves and boiled, then cooked in ginger, garlic, onion, tomato; added with a touch of cream with Thava's secret recipe.

### Thava Andhra Lamb Curry • Medium | Hot 180

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

### Lamb Kasthuri • Mild | Medium | Hot 180

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

### Lamb Rogan Josh • Mild | Medium | Hot 180

Cubes of lamb cooked in ginger, garlic, onion, tomatoes and Kashmiri sauce.

### Lamb Korma • Mild 185

Cubes of lamb cooked in cashew nuts and cream sauce.

# LAMB CURRIES

**Lamb Vindaloo • Hot | Extra Hot** **180**

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

**Lamb Kadai • Mild | Medium | Hot** **180**

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

**Lamb Jalfrizi • Mild | Medium | Hot** **180**

Cubes of lamb with onion, green pepper cubes cooked in tomato and onion sauce.

**Lamb Dhal Gosht • Mild | Medium | Hot** **180**

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

**Lamb Chettinadu • Medium | Hot** **180**

Cubes of lamb cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes and coconut paste mixed together with fresh coriander leaves.

**Malabar Lamb Curry • Mild | Medium | Hot** **180**

Traditional South Indian lamb curry cooked with South Indian spices

## SEAFOOD CURRIES

### **Fish Mulakarachathu • Medium | Hot 175**

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 | Medium | Hot 175**

Fish cooked in coconut paste and dry chilli, onion, ginger-garlic paste cooked to perfection by adding tomato, curry leaves and tamarind.

### **Thava Fried Fish • Medium | Hot 175**

Marinated Fish fillet with south indian spices served with Dhal Khichdi or chips.

### **Thava Fish Masala • Medium | Hot 175**

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 Prawns Curry 185**

• Mild | Medium | Hot

Prawns cooked in coconut paste and dry red chilli, onion, ginger-garlic paste cooked to perfection by adding tomato, curry leaves and tamarind.

### **Chicken and Prawns curry • Mild | Medium | Hot 185**

Prawns and pieces of chicken 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.

### **Prawns Korma • Mild 190**

Prawns cooked with cream and cashew nut sauce.

### **Thava Special Prawns Curry • Medium | Hot 185**

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

# VEGETABLE CURRIES

**Vegetable Kadai • Mild | Medium | Hot** **125**

Mixed vegetables cooked along with green peppers, ginger- garlic paste, fenugreek in onion and tomato sauce.

**Bombay Aloo • Mild | Medium | Hot** **100**

Pieces of potatoes boiled then fried and garnished with mustard seeds and fried coconut.

**Aloo Jeera • Mild | Medium | Hot** **100**

Pieces of potatoes boiled then fried and cooked with jeera seeds and mixed herbs.

**Dhal Makhni • Mild | Medium | Hot** **95**

Black lentil curry with kidney beans in cream and butter.

**Tadka Dhal • Mild | Medium | Hot** **95**

Yellow dhal cooked and seamed with mustard, onion, tomato and red chilli.

**Spinach and Toor Dhal • Mild | Medium | Hot** **95**

Yellow dhal cooked with spinach, garlic, chilli, tomatoes and tamarind.

**Dhingri Mattar • Mild | Medium | Hot** **115**

Mushrooms and peas cooked in an onion, cashew nut sauce.

**Aloo Mattar • Mild | Medium | Hot** **95**

Potato and peas cooked with onion sauce and cashew nut sauce.

**Aloo Gobi • Mild | Medium | Hot** **105**

Potato and cauliflower cooked in a spicy curry sauce.

# VEGETABLE CURRIES

**Paneer Tikka Masala** • Mild | Medium | Hot **135**

Paneer tikka cooked in onion, tomatoes added together with mixed peppers and Indian spices.

**Paneer Makhni** • Mild | Medium | Hot **135**

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

**Paneer Korma** • Mild **140**

Paneer cooked in a cashew nut paste and cream sauce.

**Paneer Kadai** • Mild | Medium | Hot **135**

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

**Paneer Vindaloo** • Hot | Extra Hot **135**

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

**Palak Paneer** • Mild | Medium | Hot **135**

Paneer cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream.

**Vegetable Makhni** • Mild | Medium | Hot **125**

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

**Vegetable Korma** • Mild **130**

Mixed vegetables cooked in cashew nut paste and cream sauce.

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## RICE

Plain Basmati Rice	30
Jeera Pulavu	40
Basmati rice cooked with ghee and cumin seeds.	
Kashmiri Pulavu	55
Basmati rice with roasted cashew and raisins.	
Vegetable Pulavu	50

## INDIAN FLAT BREAD

Plain Naan	25
Butter Naan	27
Garlic Naan	29
Chilli Garlic Naan	32
Kashmiri Naan	40
Sesame Naan	30
Cheese Naan	40
Peshwari Naan	40
Tandoori Roti Plain (Brown Flour)	22
Tandoori Roti Butter (Brown Flour)	25
Roomali Roti	27
Chapatti (Brown Flour)	22
Latcha Paratha	25
Aloo Paratha	30
Thava Kerala Paratha	25



## ACCOMPANIMENTS

### Kachumber Salad 35

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

### Cucumber Raita 30

Homemade yogurt with freshly sliced cucumber.

### Mixed Vegetable Raita 35

Mixed vegetables in yogurt.

### Mint Chutney 25

## DESSERTS

### Gulab Jamun 45

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

### Payasam 45

Vermicelli cooked in cream, raisins and almonds.

### Sooji 45

Semolina pudding served with a scoop of vanilla ice-cream.

### Thava Fried Ice-Cream 45

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

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# WINE

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## WINE BY THE GLASS

Durbanville Hills Sauvignon Blanc	70
La Motte Sauvignon Blanc	80
Fat Bastard Chardonnay	75
Nederburg Stein (Semi Sweet)	60
Nederburg Rosé	60
Durbanville Hills Cabernet Sauvignon	80
Durbanville Hills Merlot	85
Beyerskloof Pinotage	85
Alto Rouge	95
Hartenberg Doorkeeper Shiraz	95
Spier Chenin Blanc	70

## CHAMPAGNE

Billecart-Salmon Brut Rosé	2 950
Wild Strawberry, Citrus Zest, Floral	
Moët & Chandon Impérial	1 650
Alluring, Generous, Vibrant	

## CAP CLASSIQUE

Graham Beck Brut Rose	410
Red Fruit, Red Apple, Dried Herb	
Pongrácz Brut	345
Green Apple, Bread, Blackberry	

## SPARKLING WINE

**J.C. Le Roux Le Domaine** 190

Tropical Fruit, Apple, Pineapple

**J.C. Le Roux La Fleurette Non-Alcoholic** 170

Fruit, Strawberry, Plum

## SAUVIGNON BLANC

**Steenberg** 365

Citrus, Stone Fruit, Mineral

**La Motte** 240

Gooseberry, Lime, Green Apple

**Durbanville Hills** 210

Lime, Guava, Asparagus

## CHARDONNAY

**Hamilton Russell Vineyards** 950

Vanilla, Citrus, Pear

**Fat Bastard** 260

Citrus, Pineapple, Pear

## SEMI-SWEET WHITE

**Nederburg Stein** 180

Guava, Peach, Grapefruit

## WHITE BLENDS

Haute Cabrière Chardonnay Pinot Noir 265

Citrus, White Peach, Red Fruit

Van Loveren Chardonnay Pinot Noir 185

Red Apple, Red Berry, Lime

## CHENIN BLANC

Spier 180

Peach, Citrus, Pineapple

## ROSÉ

Kanokop Kedette rose 200

Strawberry, Rose Petal, Raspberry

Nederburg 180

Strawberry, Peach, Blackcurrant

## CABERNET SAUVIGNON

Rustenberg 325

Dark Fruit, Dark Chocolate, Dried Herb

Durbanville Hills 240

Blackcurrant, Chocolate, Strawberry

## MERLOT

Glen Carlou Merlot 365

Cassis, Plum, Liquorice

Durbanville Hills 255

Chocolate, Plum, Mint

## PINOTAGE

Beyerskloof 255

Chocolate, Plum, Smoke

## SHIRAZ

Hartenberg Doorkeeper 285

Red Berry, Floral, Pepper

Zandvliet 325

Blackcurrant, Violet, Leather

## RED BLENDS

Meerlust Rubicon 1 250

Cassis, Mulberry, Sandalwood

Rupert & Rothschild Baron Edmond 1 250

Black Berry, Cedarwood, Forest Floo

Boekenhoutskloof 495

The Chocolate Block

Chocolate, Blackberry, Plum

Anthonij Rupert Optima 465

Plum, Cocoa, Spice

Rupert & Rothschild Classique 445

Black Fruit, Pencil Shaving, Spice

Alto Rouge 285

Oak, Plum, Smoke

# DRINKS

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## SOFT DRINKS

Cold Drinks 300ml	32
Cordials (2 tots)	18
Schwepps Mixers 200ml	26
Ice Tea 300ml	35
Tisers 300ml	35
Milkshakes Vanilla   Strawberry   Chocolate	55

## WATER

Still 500ml	25
Sparkling 500ml	25
Still glass bottle 750ml	50
Sparkling glass bottle 750ml	50

## INDIAN DRINKS

Bombay Crush	65
Lassi	45
Mango, Sweet, Rose, Salt	

## HOT BEVERAGES

Coffee	30
Double Espresso	25
Café Latte	40
Hot Chocolate	40
Cappucino	35
Tea	30
Masala Tea	35

## SPECIAL COFFEE

Amarula Coffee	50
Kahlua Coffee	50
Dom Pedro	60
Irish Coffee	70

## BEERS

Castle Lite	35
Castle Lager	35
Carling Black Label	35
Amstel	35
Windhoek Draught	42
Heineken	40
Stella Artois	45
Corona	45

## CIDERS

Savanna Dry	40
Savanna Light	40
Hunter's Dry	40
Hunter's Gold	40

## BRANDY & COGNAC

Richelieu	30
Klipdrift Premium	34
KWV 5 YO	34
Hennessey	44
Remy Martin	55

## WHISKY

Bell's	32
Johnnie Walker Red Label	32
Jack Daniel's	38
Jameson	40
Johnnie Walker Black Label	45
Glenfiddich 12 YO	55
Chivas Regal 12 YO	55

## SPIRITS

Smirnoff 1818 Vodka	25
Gordon's London Dry Gin	27
Bacardi Rum	27
Captain Morgan Rum	27
Spiced Gold	30
Jose Cuervo Silver/Gold	40
Bombay Sapphire Gin	40
Absolut Vodka	35
Jägermeister	40
Inverroche Amber Gin	42

