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"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

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| 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 | R85 |
| 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 | R95 |
| 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 | R155 |
| 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 | R85 |
| Thava Prawn 65 Prawn marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried | R145 |
| Lamb Samosa (3 pieces) | R35 |
| Chicken Samosa (3 pieces) | R35 |
| Tandoori Mixed Platters (Non-Veg) Chicken Tikka, Tandoori Pahari Tikka, Malai Kebabs, Lamb Seekh Kebabs Available for 2 People R140 4 People R280 6 People R420 8 People R560 | R560 |

Starter Menu - Vegetarian

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| 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 | R95 |
| Onion Bhajia (4 Pieces) Slices of onions dipped in gram flour added with ajwin seeds and deep fried | R35 |
| Pani Puri (4 Pieces) 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 | R60 |
| 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 | R40 |
| 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 | R40 |
| Palak Chaat (100gram) 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 | R75 |
| Punjabi Samosa (3 pieces) | R35 |
| 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 | R85 |
| Veg Platter Veg Patties, Onion Bhajia, Punjabi Samosa, Spinach & Corn Bhajia : Available for Available for: 2 People R120 4 People R240 6 People R360 | R360 |

Tandoor

A cylindrical clay oven, fired to a high heat or charcoal, in which foods, especially meats, are cooked and bread is baked.

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| Chicken Tikka (Med/Hot) Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven | R90 |
| 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 | R95 |
| Fish Tikka (Med/Hot) Fish marinated in yoghurt and masala and cooked in a tandoori oven | R155 |
| 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 | R175 |
| Lamb Seekh Kebab (Med/Hot) Minced lamb kebabs served on a Poori and served with mint chutney | R90 |

Tandoor Continued

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| 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 | R105 |
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Curries - Chicken

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| Chicken Tikka Masala (Mild/Med/Hot) Cubes of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter | R120 |
| Chicken Khorma (Mild) Pieces of chicken cooked in cashew nut paste and cream sauce | R130 |
| Butter chicken (Mild/Med/Hot) Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste | R120 |
| Chicken Jalfrazi (Mild/Med/Hot) Pieces of chicken with onion, green pepper cubes cooked in tomato and onion sauce | R120 |
| Kasthuri Chicken (Mild/Med/Hot) Pieces of chicken cooked with Kasturi herbs in tomatoes and onion sauce | R120 |
| Chicken Vindaloo (Hot/Extra Hot) A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin | R120 |
| Kadai Chicken (Mild/Med/Hot) Pieces of chicken cubes cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce | R120 |
| 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 | R130 |
| 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 | R130 |

Curries - Lamb

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| 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 | R145 |
| 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 | R195 |
| 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 | R195 |
| Thava Andhra Lamb Curry(Med/Hot) Cubes of lamb cooked with ginger garlic paste, coconut powder and curry leaves with tamarind sauce | R145 |
| Thava Lamb Kasthuri(Mild/Med/Hot) Cubes of lamb cooked with Kasthuri herbs in tomato and onion sauce | R145 |
| Lamb Rogan Josh(Med/Hot) Cubes of Lamb cooked in ginger garlic, onions, tomatoes and Kashmiri sauce | R145 |
| Lamb Khorma(Mild) Cubes of lamb cooked in a cashew nuts and cream sauce | R155 |
| Lamb Vindaloo(Hot/Extra Hot) A hot Goanese Lamb curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin | R145 |
| Lamb Kadai(Mild/Med/Hot) Cubes of lamb cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce | R145 |
| Lamb Jalfrazi (Mild/Med/Hot) Cubes of lamb with onion, green pepper cubes cooked in tomato & onion sauce | R145 |
| Lamb Dhal Gosht (Mild/Med/Hot) Cubes of Lamb cooked along with yellow dhal and scamed with mustard, onion and red chilli | R145 |

Biryani

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

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| Lamb Biryani | R155 |
| Chicken Biryani | R135 |
| Vegetable Biryani | R115 |
| Prawn Biryani | R165 |
| Fish Biryani | R155 |
| Special Lamb Chops Masala Biryani | R225 |
| Special Lamb Shank Masala Biryani | R225 |

Curries - Vegetarian

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| Paneer Tikka Masala (Mild/Med/Hot) Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices | R115 |
| Paneer Makhni (Mild/Med/Hot) Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter | R115 |
| Paneer Khorma (Mild) Cubes of paneer cooked in a cashew nut paste and cream sauce | R119 |
| Palak Paneer (Mild/Med/Hot) Homemade cottage cheese cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream | R115 |
| Paneer Kadai (Mild/Med/Hot) Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce | R115 |
| Paneer Vindaloo A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin | R115 |
| Baingan Bhartha (Eggplant)(Mild/Med/Hot) Semi mashed brinjal mixed with chopped onion, tomato, ginger, garlic and added with Indian spices | R105 |
| Vegetable Makhni (Mild/Med/Hot) Mixed vegetables cooked in a spicy tomato and cashew nut gravy, cream and butter | R105 |
| Vegetable Jalfrazi (Mild/Med/Hot) Mixed vegetables cubes along with green pepper cooked in tomato and onion sauce | R105 |

Curries - Vegetarian

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| Vegetable Khorma (Mild) Vegetables cooked in a cashew nut paste and cream sauce | R110 |
| Vegetable Kadai Mixed veg cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce | R105 |
| Bombay Aloo (Mild/Med/Hot) Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut | R90 |
| Jeera Aloo (Mild/Med/Hot) Pieces of potato boiled then fried and cooked with jeera seeds with mixed herbs | R90 |
| Dhal Makhni (Mild/Med/Hot) Black lentil curry with kidney beans in cream and butter | R95 |
| Tadka Dhal (Mild/Med/Hot) Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli | R95 |
| Spinach & Toor Dhal (Mild/Med/Hot) Yellow dhal cooked with spinach, garlic, chilli, tomatoes and tamarind | R95 |
| Dhingri Matar (Mild/Med/Hot) Mushrooms and peas cooked in an onion, cashew nut sauce | R105 |
| Aloo Matar (Mild/Med/Hot) Potato and peas cooked with onion sauce and cashew nut sauce | R95 |
| Aloo Gobi (Mild/Med/Hot) Potato and cauliflower cooked in a spicy curry sauce | R95 |

Curries - Seafood

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| 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 | R150 |
| 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 | R150 |
| 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 | R145 |
| 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. | R160 |
| 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 | R160 |
| 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 | R160 |
| Prawn Curry (Mild/Med/Hot) Pieces of prawns cooked in a tamarind, coconut and tomato based sauce | R150 |
| Prawn Korma (Mild) Prawns cooked with cream and cashew nut sauce. | R170 |

Rice

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| Plain Basmati Rice | R20 |
| Jeera Pulavu Basmati rice cooked with ghee and cumin seeds | R30 |
| Kashmiri Pulavu Basmati rice with roasted cashew and raisins | R45 |

India Flat Bread

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| Plain Naan | R20 | Tandoori Roti PLain | R20 |
| Butter Naan | R22 | Tandoori Roti Butter | R20 |
| Garlic Naan | R25 | Roomali Roti | R25 |
| Chilli Garlic Naan | R27 | Chapatti | R20 |
| Kashmiri Naan | R35 | Latcha Paratha | R25 |
| Sesame Naan | R25 | Aloo Paratha | R30 |
| Cheese Naan | R35 | Thava Kerala Paratha | R25 |
| Peshwari Naan | R35 | | |

Accompaniments

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| Kachumber Salad Julienne of cucumber, carrot, onion, tomato and green pepper tossed in lemon juice with fresh coriander | R30 |
| Cucumber Raita Homemade yoghurt with freshly sliced cucumber | R20 |
| Mixed Vegetable Raita Mixed vegetables in yoghurt | R30 |
| Mint Chutney | R20 |

Desserts

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| Gulab Jamun Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup | R40 |
| Payasam Vermicelli cooked in cream, raisins and almonds | R40 |
| Sooji Semolina pudding served with a strawberry coulis and vanilla ice cream | R40 |

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