

CALL US TO GET A QUOTE.

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

"Where food is great & eating a pleasure"



Starter Menu - Non Vegetarian

Chilli Chicken	R95
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
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 (Med/Hot)	R95
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 (Med/Hot)	R165
Prawn marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried	
Tandoori Mixed Platters (Non-Veg)	
Chicken Tikka, Tandoori Pahadi Tikka, Malai Kebabs, Lamb Seekh Kebabs	
Available for 2 People R160 4 People R300 6 People R440 8 People R580	

Starter Menu - Vegetarian

Paneer Chilli (Med/Hot)	R115
Paneer deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	
Onion Bhajia (4 Pieces)	R40
Slices of onions dipped in gram flour added with ajwin seeds and deep fried	
Palak Chaat	R60
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	
Paani Poori (4 Pieces)	R60
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	

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 with chips (Med/Hot)	R110
(cubes) Starter (6 Pieces)	
Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven	
Tandoori Chicken (Med/Hot)	R120
½ Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served with savoury rice and green chutney	
Tandoori Lamb Chops (Med/Hot)	R195
Lamb chops overnight marinated with spiced yogurt, garam masala, cinnamon & cardamom cloves and mounted on skewers, then cooked to perfection in the tandoori	
Tandoori Paneer Tikka (Med/Hot)	R135
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.	

Chow Mein Noodles

Chicken	R 95
Prawns	R155
Veg	R 80

Thava

INDIAN RESTAURANT



All Ingredients are Halaal

Inside SunCoast Casino
Suncoast Boulevard,
20 Battery Beach Road,
Marine Parade, Durban 4001
Tel: 031 271 3351
Email: thavasuncoast@thava.co.za
Website: www.thava.co.za



Curries - Chicken

All curries made with chicken fillet	
Chicken Tikka Masala (Mild/Med/Hot)	R135
Pieces of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter	
Butter chicken (Mild/Med/Hot)	R135
Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste	
Chicken Vindaloo (Hot/Extra Hot)	R135
A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin	
Kadai Chicken (Mild/Med/Hot)	R135
Pieces of chicken cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	
South Indian Chicken Curry (Med/Hot)	R135
Chicken cooked in a brown onion paste with whole garam masala, chopped tomatoes and mixed spice and garnished with fresh coriander	
Chicken Chettinadu (Med/Hot)	R135
Chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander	

Curries - Mutton

All curries made with Mutton on the bone. Cubes of Mutton available as per request R20 extra	
Thava Special Mutton Masala (Med/Hot)	R155
Mutton 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 (Med/Hot)	R225
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/Med/Hot)	R225
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	
Mutton Chettinadu (Med/Hot)	R155
Mutton cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander	
Mutton Vindaloo (Hot/Extra Hot)	R155
A hot Goanese Mutton curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	
Mutton Kadai (Mild/Med/Hot)	R155
Mutton cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	

Biryani

Mutton Biryani	R155
Chicken Biryani	R135
Vegetable Biryani	R110
Prawn Biryani	R175
Fish Biryani	R165
Special Lamb Chops Masala Biryani	R235
Special Lamb Shank Masala Biryani	R235

Curries - Seafood

Fish Mulakarachatu (Med/Hot)	R160
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/Med/Hot)	R160
Fish cooked in coconut paste and dry red chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind	
Kerala Coconut Prawn Curry (Mild/Med/Hot)	R175
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 (Med/Hot)	R175
Prawns cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chef's secret recipe	
Chicken & Prawn Chettinadu (Mild/Med/Hot)	R145
Chicken and prawns cooked in dry chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander.	

Curries - Vegetarian

Paneer Tikka Masala (Mild/Med/Hot)	R130
Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices	
Paneer Makhni (Mild/Med/Hot)	R130
Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter	
Paneer Kadai (Mild/Med/Hot)	R130
Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	
Paneer Vindaloo	R130
A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	
Dhingri Matar (Mild/Med/Hot)	R115
Mushrooms and peas cooked in an onion, cashew nut sauce	
Bombay Aloo (Mild/Med/Hot)	R95
Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut	
Dhal Makhni (Mild/Med/Hot)	R95
Black lentil curry with kidney beans in cream and butter	
Tadka Dhal (Mild/Med/Hot)	R95
Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli	
Aloo Matar (Mild/Med/Hot)	R105
Potato and peas cooked with onion sauce and cashew nut sauce	

Rice

Plain Basmati Rice	R20
Jeera Pulavi	R25

India Flat Bread

Plain Naan	R20	Roomali Roti	R22
Butter Naan	R22	Chapatti	R20
Garlic Naan	R24	Latcha Paratha	R20
Chilli Garlic Naan	R24	Aloo Paratha	R25
Sesame Naan	R22	Thava Kerala Paratha	R25
Cheese Naan	R35		
Peshwari Naan	R35		

Accompaniments

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

Mint Chutney

Desserts	
Gulab Jamun	R35
Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup	
Payasam	R35
Vermicelli cooked in cream, raisins and almonds	