

# Thava

INDIAN RESTAURANT

## WINE LIST



### WINE BY THE GLASS

#### WHITE SAUVIGNON BLANC

Durbanville Hills • R65  
La Motte • R80

#### CHARDONNAY

Zonnebloem • R65

#### SEMI-SWEET WHITE

Nederburg Stein • R55

#### ROSÉ

Nederburg • R50

#### RED

#### CABERNET SAUVIGNON

Durbanville Hills • R75

#### MERLOT

Durbanville Hills • R70

#### PINOTAGE

Beyerskloof • R75

### CHAMPAGNE

Try with any of the mild meals.

Moët & Chandon Brut Impérial • R1350  
*Épernay*

Moët & chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

### METHODE CAP CLASSIQUE

Good accompaniment to speciality seafood or chicken dishes as well as our vegetarian starters dishes.

Pongràcz Brut • R290

*Stellenbosch*

A symphony of chardonnay and pinot noir, its grace and exceptional character are a fitting testament to the visionary nobleman who inspired it.

Pongràcz Noble Nectar • R290

*Stellenbosch*

The elegant bottle reveals a touch of pure indulgence and luxury. On the palate the velvety, creamy butter and citrus notes blends seamlessly with delicate bubbles Notes of crisp juicy pears and litchi.

### SPARKLING WINE

The below sparkling wines are the ultimate accompaniments to our starter dishes, either vegetarian or non vegetarian options.

J.C. Le Roux Le Domaine • R170

*Stellenbosch*

A delightful sparkling wine that comes alive on the palate. This appealing sparkling wine has all the finesse and freshness of a sauvignon blanc intertwined with the gentle sweetness of the muscadet while keeping its crisp youthfulness intact.

J.C. Le Roux La Fleurette Non-Alcoholic • R160

*Stellenbosch*

It reveals fruity flavours with hints of strawberry and plum. The balance of freshness and sweetness typical of the original J.C. Le Roux La Fleurette is pure delight.

### WHITE WINE SAUVIGNON BLANC

Sauvignon blanc can be enjoyed with any of our mild korma dishes, either chicken, prawn or lamb korma will go great with these wines.

Durbanville Hills • R195

*Durbanville*

With a full mouth-feel the wine is a combination of peaches, zesty crispness and a lingering aftertaste.

La Motte • R240

*Franschhoek*

The palate has more body than in the case of an average vintage and shows ripe tropical fruit with a refreshing finish.

### CHARDONNAY

Enjoy chardonnay with delicately spiced dishes like our coconut prawn curry, fish curries and butter chicken dishes.

Zonnebloem • R195

*Stellenbosch*

Elegant white peach, with harmoniously integrated full palate, supported by flinty and zesty back component, which rounds off the wine.

### WHITE BLENDS

Ideal accompaniment to spicy food from mild to medium aromatic curries to the even hotter indian vindaloo. Any of the vegetarian dishes will also go well.

Haute Cabrière Chardonnay / Pinot Noir • R255

*Franschhoek*

A lively and luscious marriage of chardonnay and pinot noir. This classic has kept on charming wine lovers for over 20 years.

### SEMI-SWEET

Nederburg Stein • R165

*Western Cape*

Softly-styled wines with fresh and fruity flavours, celebrating a journey with the love of winemaking at heart. This wine is made entirely from Chenin blanc grapes.

## ROSÉ WINE

Nederburg Rosé • R165

*Western Cape*

Intense aromas of red berries with a dash of sweetness and ending extremely fresh and elegant.

## RED WINE CABERNET SAUVIGNON

Not too hot curries, try medium spiced lamb dishes.

Durbanville Hills • R225

*Durbanville*

An elegant, full-bodied wine with sweet berry fruits on the palate balanced by velvety tannins and exceptional wood structure.

## MERLOT

Try with our rich and creamy lamb dishes like our lamb kasthuri or lamb shank.

Durbanville Hills • R210

*Durbanville*

Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins and a full mouth feel that has a prolonged after taste.

## PINOTAGE

Will go well with medium spiced lamb dishes.

Beyerskloof • R230

*Stellenbosch*

The Beyerskloof pinotage boast with being South-Africa's most popular pinotage, and it's no wonder. This wine has shown a fruity and enjoyable consistency year after year. Classic pinotage. A wine made to enjoy, to drink at any occasion.

## SHIRAZ / SYRAH

Not too hot curries, try with medium spiced dishes like our lamb dhal gosht or lamb kadai.

Zonnebloem • R210

*Stellenbosch*

Full-bodied, layered and dense with juicy dark fruit flavours, careful oaking, a hint of cloves, and approachable tannins.

## RED BLENDS

Medium to full bodied wines go well with lamb, chicken dishes like tandoori lamb boti kebab.

Alto Rouge • R255

*Stellenbosch*

Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla and a good tannic structure adding complexity and long maturation potential.

Rupert & Rothschild Classique • R415

*Franschhoek*

Focused and elegant with deliciously pure black cherry, strawberry and dark chocolate notes and lingering roasted coffee bean flavours.

Meerlust Rubicon • R1150

*Stellenbosch*

The palate is youthful with vivacious black fruit, intense spiciness and beautifully structured, ripe, satin tannins.

## BEERS

Amstel • R32

Windhoek Lager • R38

Windhoek Draught • R38

Heineken • R33

Castle Lite • R32

Castle Lager • R32

Hansa • R32

Black Label • R32

Stella Artois • R45

Corona • R45

## CIDERS

Savanna Dry • R38

Savanna Lite • R38

Hunter's Dry • R38

Hunter's Gold • R38

## NON ALC

Heineken 0.0 • R33

## SPIRITS

### WHISKY

Bell's • R32

Johnnie Walker Red • R32

Jack Daniel's • R37

Jameson • R40

Johnnie Walker Black • R45

Glenfiddich 12 YO • R50

Chivas Regal 12 YO • R50

### VODKA

Absolute • R35

Smirnoff • R25

### RUM

Bacardi Rum • R26

Captain Morgan Dark Rum • R26

Captain Morgan Spiced Gold • R26

### BRANDY & COGNAC

Klipdrift • R30

Klipdrift Premium • R34

Richelieu • R30

Hennessey • R44

Remy Martin • R45

### SHOTS

Amarula • R20

Jagermeister • R35

Jose Cuervo Silver/Gold • R35

Strawberry Lips • R35

### GIN

Gordons Gin R26

Bombay sapphire R35

## HOT BEVERAGES

Coffee • R30

Double Espresso • R25

Tea • R30

Café Latte • R40

Hot Chocolate • R40

Cappuccino • R35

Masala Tea • R35

## COLD BEVERAGES

### SOFT DRINKS

Cordials • R8

Cola Tonic / Lime / Passion Fruit

Mixers 200ML • R20

Soda Water / Tonic Water / Lemonade / Ginger Ale

Ice Tea 300ML • R28

Lemon / Peach

Cold drinks 300ML • R30

Coke / Coke Light / Coke Zero / Sprite / Sprite Zero / Fanta Orange / Cream Soda

Tisers 300ML • R35

Apple / Grape

### WATER

Valpre Sparkling 500ML • R22

Valpre Still 500ML • R22

Valpre Sparkling 1L • R40

Valpre Still 1.5L • R40

### INDIAN DRINKS

Lassi • R45

Sweet Lassi / Salt Lassi / Mango Lassi

Bombay Crush • R60

### MILKSHAKES

Milkshakes • R45

Strawberry / Vanilla / Lime / Chocolate / Bubblegum / Banana