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"Where food is great & eating a pleasure"

All Ingredients are Halaal

Thava

INDIAN RESTAURANT



Inside SunCoast Casino
Suncoast Boulevard,
20 Battery Beach Road,
Marine Parade, Durban 4001
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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 (4Pieces)** 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) (cubes) Starter (6Pieces)** R110
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

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 Pulavu** R25
Basmati rice cooked with ghee and cumin seeds

India Flat Bread

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

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** R20

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
- Sooji** R35
Semolina pudding
- Thava Fried Ice Cream** R40
Scoop of ice cream coated with phylopastry and deep fried then garnished with sugar syrup

Durbans Kitchen Menu

- Traditional Mutton Curry** R155
- Mutton Bunny 1/4** R155
- Chicken Curry** R 125
- Chicken Bunny 1/4** R 125
- Broad Beans Curry** R 85
- Broad Beans Bunny 1/4** R 85