

Chilli Chicken

Starter Menu - Non Vegetarian

Prawn Chilli (6Prawn's)

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

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R85

R145

Curries - Chicken

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



Inside SunCoast Casino Suncoast Boulevard 20 Batte Marine Pa Tel: Email: thavas Website:

Prawn deep fried with corn flour and mixed together with garlic, onions, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	Pieces of Chicken Tikka cooke ginger garlic paste with butte
Thava Chicken 65 (Med/Hot) Chicken strips marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried	Butter chicke Pieces of chicken cooked in to Chicken Vinde A hot Goanese curry with po
Thava Prawn 65 (Med/Hot) Prawn marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried	and cumin Kadai Chicken Pieces of chicken cooked alon
Tandoori Mixed Platters (Non-Veg)Chicken Tikka, Tandoori Pahadi Tikka, Malai Kebabs, Lamb Seekh KebabsAvailable for 2 People R150 4 People R290 6 People R430 8 People R570	in an onion and tomato sau South Indian Chicken cooked in a brown o and mixed spice and garnish Chicken Chet Chicken cooked in dry red ch
Starter Menu - Vegetarian	& coconut paste mixed toget
Paneer Chilli (Med/Hot) R105 Paneer deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce	Curries - Lamb
Onion Bhajia (4 Pieces) R40	All curries made with lamb
Slices of onions dipped in gram flour added with ajwin seeds and deep fried	Thava Specia Lamb cooked with onion, to
Palak Chaat R60 Spinach leaves are coated with gram flour batter and corn flour then deep fried in oil,	coriander leaves, chilli powo
mixed with combination of chultneys like green mint chultney, sweet yoghurt, tamarind sauce together with chopped chilli, onion and tomato	Marinated Lamb chops grille green chilli, ginger garlic pas
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	Thava Lamb S Lamb Shank mildly spiced w boiled, then cooked in ginger with thava's secret spices
Tandoor	Lamb Chettin
A cylindrical clay oven, fired to a high heat or charcoal,	Lamb cooked in dry red chill tomatoes and coconut paste
in which foods, especially meats, are cooked and bread is baked. Chicken Tikka with chips (Med/Hot) R100	Lamb Vindalc A hot Goanese lamb curry co vinegar, cinnamon, cloves a
(cubes) Starter (6Pieces) Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven	Lamb Kadai() Lamb cooked along with gro and tomato sauce
Tandoori Chicken (Med/Hot) R105 ½ Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served with savoury rice and green chutney R105	Biryani
Tandoori Lamb Chops (Med/Hot) R185	Lamb Biryan
Lamb chops overnight marinated with spiced yogurt, garam masala, cinnamon & cardamom cloves and mounted on skewers, then cooked to perfection in the tandoori	Chicken Biryo
Tandoori Paneer Tikka (Med/Hot) R125 Picces of homemade paneer with pieces of tomato, green pepper and onion cubes grilled	Vegetable Bir
together on a skewer in the tandoori oven and served with green chilli chutney. Chow Mein Noodles	Prawn Biryar
Chicken R 95	Fish Biryani
Prawns R145	· ·
Fish R145	Special Lamb
Veg R 80	Special Lamb
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Note: So	me of the menu ite

Curries Chicken	
All curries made with chicken fillet	
Chicken Tikka Masala (Mild/Med/Hot) Picces of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter	R125
Butter chicken (Mild/Med/Hot) Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste	R125
Chicken Vindaloo (Hot/Extra Hot) A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, clov and cumin	R125
Kadai Chicken (Mild/Med/Hot) Pieces of chicken cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R125
South Indian Chicken Curry (Med/Hot) Chicken cooked in a brown onion paste with whole garam masala, chopped tomatoes and mixed spice and garnished with fresh coriander	R125
Chicken Chettinadu (Med/Hot) Chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped toma & coconut paste mixed together with fresh coriander	R125
Curries - Lamb	
All curries made with lamb on the bone. Cubes of lamb available as per request R: Thava Special Lamb Masala (Med/Hot)	20 extra R135
Lamb cooked with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepp coriander leaves, chilli powder, garam masala with chef's secret recipe	r,
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	R205
Thava Lamb Shank Masala(Mild/Med/Hot) Lamb Shank mildly spiced with garam masala & cinnamon, cardomom, cloves & boiled, then cooked in ginger garlic, onion, tomato added with a touch of cream with thava's secret spices	R205
Lamb Chettinadu (Med/Hot) Lamb cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander	R135
Lamb Vindaloo(Hot/Extra Hot) A hot Goanese lamb curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R135
Lamb Kadai(Mild/Med/Hot) Lamb cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce	R135
Biryani	
Lamb Biryani	R135
Chicken Biryani	R115
Vegetable Biryani	R100
Prawn Biryani	R165
Fish Biryani	R155
Special Lamb Chops Masala Biryani	R225
Special Lamb Shank Masala Biryani	R225

Curries - Seafood

Traditional houseboat medium to hot curry cooked with sliced onion, tomato, green chilli, ginger, garlic, curry leaves mixed with chilli powder, coriander and tamarind	R160
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	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	R175
Thava Special Prawn Curry (Med/Hot) Prawns cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chef's secret recipe	R175
Chicken & Prawn Chettinadu	R145
(Mild/Med/Hot) 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) Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices	R120
Paneer Makhni (Mild/Med/Hot) Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter	R120
Paneer Kadai (Mild/Med/Hot) Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onio and tomato sauce	R120
Paneer Vindaloo A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin	R120
Dhingri Matar (Mild/Med/Hot) Mushrooms and peas cooked in an onion, cashew nut sauce	R105
Bombay Aloo (Mild/Med/Hot) Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut	R85
Dhal Makhni (Mild/Med/Hot) Black lentil curry with kidney beans in cream and butter	R85
Tadka Dhal (Mild/Med/Hot) Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli	R85
Aloo Matar (Mild/Med/Hot) Potato and peas cooked with onion sauce and cashew nut sauce	R95
Rice	
Plain Basmati Rice	R20
Jeera Pulavu Basmati rice cooked with ghee and cumin seeds	R25

tems may not be available during this Covid 19 period. please check with us when you ordering. T & C apply

oast Boulevard, tery Beach Road, arade, Durban 4001 031 271 3351 suncoast@thava.co.za : www.thava.co.za	
India Flat Bread	
Plain NaanR17Roomali RotiButter NaanR19ChapattiGarlic NaanR21Latcha ParathaChilli Garlic NaanR22Aloo ParathaSesame NaanR21Thava Kerala ParathaCheese NaanR30Peshwari NaanR30	R21 R17 R21 R25 R25
Accompaniments	
Kachumber Salad Julienne of cucumber, carrot, onion, tomato and green pepper tossed in lemon juice with fresh coriander	R25
Cucumber Raita Homemade yoghurt with freshly sliced cucumber	R20
Mint Chutney	R20
Desserts	
Gulab Jamun Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup	R35
Payasam Vermicelli cooked in cream, raisins and almonds	R35
Sooji Semolina pudding	R35
Thava Fried Ice Cream Scoop of ice cream coated with phylopastry and deep fried then garnished with sugar syrup	R40

Durbans Kitchen Menu

Traditional Lamb Curry	R135
Lamb Bunny 1/4	R125
Chicken Curry	R 105
Chicken Bunny 1/4	R 105
Broad Beans Curry	R 75
Broad Beans Bunny 1/4	R 75