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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** R65
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 (6Prawn's)** R125
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)** R65
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)** R125
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 R95 4 People R190 6 People R275 8 People R380

Starter Menu - Vegetarian

- Paneer Chilli (Med/Hot)** R90
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)** R25
Slices of onions dipped in gram flour added with ajwin seeds and deep fried
- Vegetable Patties (4 in a plate)** R45
A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yoghurt
- Palak Chaat** R45
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)** R45
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 (Med/Hot) (cubes) Starter (6Pieces)** R70
Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven
 - Tandoori Chicken (Med/Hot)** R85
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)** R145
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)** R95
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.

Curries - Chicken

- All curries made with chicken on the bone. Cubes of chicken available as per request R10 extra. Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra.**
- Chicken Tikka Masala (Mild/Med/Hot)** R95
Pieces of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter
 - Butter chicken (Mild/Med/Hot)** R95
Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste
 - Chicken Vindaloo (Hot/Extra Hot)** R95
A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin
 - Kadai Chicken (Mild/Med/Hot)** R95
Pieces of chicken cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce
 - South Indian Chicken Curry (Med/Hot)** R95
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)** R95
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 R10 extra. Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra.**
- Thava Special Mutton Masala (Med/Hot)** R115
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)** R165
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)** R165
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
 - Traditional Mutton Curry (Med/Hot)** R115
Traditional mutton curry cooked with Durban Spices
 - Mutton Chettinadu (Med/Hot)** R115
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)** R115
A hot Goanese Mutton curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin
 - Mutton Kadai (Mild/Med/Hot)** R115
Mutton cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce

Bunny Chow

- Mutton 1/4 R95
- Extra Gravy R10

Biryani

- Where marinated meat and partially cooked basmati rice are layered and cooked on a very slow fire**
- Mutton Biryani R115
 - Chicken Biryani R105
 - Vegetable Biryani R 90
 - Prawn Biryani R145
 - Fish Biryani R135
 - Special Lamb Chops Masala Biryani R185
 - Special Lamb Shank Masala Biryani R185

Curries - Vegetarian

- All Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra.**
- Paneer Tikka Masala (Mild/Med/Hot)** R99
Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices
 - Paneer Makhni (Mild/Med/Hot)** R99
Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter
 - Paneer Kadai (Mild/Med/Hot)** R99
Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce
 - Paneer Vindaloo** R99
A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin
 - Dhingri Matar (Mild/Med/Hot)** R75
Mushrooms and peas cooked in an onion, cashew nut sauce
 - Bombay Aloo (Mild/Med/Hot)** R60
Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut
 - Dhal Makhni (Mild/Med/Hot)** R60
Black lentil curry with kidney beans in cream and butter
 - Tadka Dhal (Mild/Med/Hot)** R60
Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli
 - Aloo Matar (Mild/Med/Hot)** R75
Potato and peas cooked with onion sauce and cashew nut sauce

Curries - Seafood

- All Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra.**
- Fish Mulakarachatu (Med/Hot)** R130
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)** R130
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)** R139
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)** R139
Pieces of 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)** R135
Chicken and prawns cooked in dry chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander.

Rice

- Plain Basmati Rice R20
- Jeera Pulavu R25
Basmati rice cooked with ghee and cumin seeds

India Flat Bread

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|--------------------|-----|----------------------|-----|
| Plain Naan | R15 | Roomali Roti | R19 |
| Butter Naan | R17 | Chapatti | R15 |
| Garlic Naan | R19 | Latcha Paratha | R19 |
| Chilli Garlic Naan | R20 | Aloo Paratha | R25 |
| Sesame Naan | R19 | Thava Kerala Paratha | R20 |
| Cheese Naan | R30 | | |
| Peshwari Naan | R25 | | |

Accompaniments

- Kachumber Salad** R25
Julienne of cucumber, carrot, onion, tomato and green pepper tossed in lemon juice with fresh coriander
- Cucumber Raita** R15
Homemade yoghurt with freshly sliced cucumber
- Mixed Vegetable Raita** R20
Mixed vegetables in yoghurt
- Mint Chutney** R15

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** R35
Scoop of ice cream coated with phylopastry and deep fried then garnished with sugar syrup

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