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"Where food is great & eating a pleasure"

All Ingredients are Halaal

Thava

INDIAN RESTAURANT



Suncoast Boulevard,
Marine Parade, Durban
(inside SunCoast Casino)

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Starter Menu - Non Vegetarian

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| Chilli Chicken Chicken strips deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce | R65 |
| Prawn Chilli (6Prawn's) Prawn deep fried with corn flour and mixed together with garlic, onions, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce | R125 |
| 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 | R65 |
| 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 | R125 |
| Tandoori Mixed Platters (Non-Veg) Chicken Tikka, Tandoori Pahari Tikka, Malai Kebabs, Lamb Seekh Kebabs Available for 2 People R95 4 People R190 6 People R275 8 People R380 | |

Starter Menu - Vegetarian

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| Paneer Chilli (Med/Hot) Paneer deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce | R80 |
| Mushroom Chilli (Med/Hot) Mushrooms deep fried with corn flour and mixed together with garlic, onion, green peppers, red peppers, yellow peppers, vinegar, tomato and soya sauce | R80 |
| Onion Bhajia (4 Pieces) Slices of onions dipped in gram flour added with ajwin seeds and deep fried | R25 |
| Vegetable Patties (4 in a plate) A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yoghurt | R45 |
| Palak Chaat 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 | R45 |
| Paani Pouri (4 Pieces) 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 | R45 |
| Veg Platter Veg Patties, Onion Bhajia, Punjabi Samosa, Spinach & Corn Bhajia : Available for Available for 1 Person R45 2 People R90 4 People R180 6 People R225 | |

Tandoor

A cylindrical clay oven, fired to a high heat or charcoal, in which foods, especially meats, are cooked and bread is baked.

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| Chicken Tikka (Med/Hot)(cubes) Starter (6Pieces) Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven | R70 |
| Tandoori Chicken (Med/Hot) ½ Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served with savoury rice and green chutney | R85 |
| Chicken Malai Tikka (Mild) Mildly spiced chicken breasts pieces marinated in yoghurt, cream, and cashew nuts, cooked in the tandoori oven. Served with green chilli chutney. | R80 |
| Fish Tikka (Med/Hot) Fish marinated in yoghurt and masala and cooked in a tandoori oven | R135 |
| Tandoori Lamb Chops (Med/Hot) Lamb chops overnight marinated with spiced yogurt, garam masala, cinnamon & cardamom cloves and mounted on skewers, then cooked to perfection in the tandoori | R145 |
| Tandoori Paneer Tikka (Med/Hot) 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. | R95 |

Curries - Chicken

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| All curries made with chicken on the bone. Cubes of chicken available as per request R20 extra. Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra. | |
| Chicken Tikka Masala (Mild/Med/Hot) Pieces of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste with butter | R85 |
| Chicken Khorma (Mild) Pieces of chicken cooked in cashew nut paste and cream sauce | R85 |
| Butter chicken (Mild/Med/Hot) Pieces of chicken cooked in tomato, cashew nuts, cream butter and garlic paste | R85 |
| Chicken Vindaloo (Hot/Extra Hot) A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin | R85 |
| Kadai Chicken (Mild/Med/Hot) Pieces of chicken cubes cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce | R85 |
| 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 | R85 |
| Chicken Chettinadu (Med/Hot) Chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander | R85 |

Curries - Mutton

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| All curries made with mutton on the bone. Cubes of mutton available as per request R30 extra. Curries served with Aunt Caroline rice. Basmati rice available as per request R10 extra. | |
| Thava Special Mutton Masala (Med/Hot) Mutton cooked with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepper, coriander leaves, chilli powder, garam masala with chef's secret recipe | R95 |
| 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 | R165 |
| Thava Lamb Shank Masala (Mild/Med/Hot) 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 | R165 |
| Traditional Mutton Curry (Med/Hot) Traditional mutton curry cooked with Durban Spices | R95 |
| Thava Mince Curry (Med/Hot) Mutton mince mixed peas and potato added with fresh ginger, garlic, coriander, green chilli and cooked for perfection | R95 |
| Andhra Mutton Curry (Med/Hot) Mutton cooked with ginger garlic paste, coconut powder and curry leaves with tamarind sauce | R95 |
| Mutton Chettinadu (Med/Hot) Mutton cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander | R95 |
| Mutton Rogan Josh (Med/Hot) Mutton cooked in ginger garlic, onions, tomatoes and Kashmiri sauce | R95 |
| Mutton Vindaloo (Hot/Extra Hot) A hot Goanese Mutton curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin | R95 |
| Mutton Kadai (Mild/Med/Hot) Mutton cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce | R95 |
| Mutton Dhal Gosht (Mild/Med/Hot) Mutton cooked along with yellow dhal and seamed with mustard, onion and red chilli | R95 |

Bunny Chow

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| Mutton 1/4 | R89.99 |
| Extra Gravy | R9.99 |

Biryani

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| Where marinated meat and partially cooked basmati rice are layered and cooked on a very slow fire | |
| Mutton Biryani | R105 |
| Chicken Biryani | R85 |
| Vegetable Biryani | R75 |
| Prawn Biryani | R145 |
| Fish Biryani | R135 |
| Special Lamb Chops Masala Biryani | R185 |
| Special Lamb Shank Masala Biryani | R185 |

Curries - Vegetarian

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| Paneer Tikka Masala (Mild/Med/Hot) Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices | R95 |
| Paneer Makhni (Mild/Med/Hot) Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter | R95 |
| Paneer Khorma (Mild) Cubes of paneer cooked in a cashew nut paste and cream sauce | R99 |
| Palak Paneer (Mild/Med/Hot) Homemade cottage cheese cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream | R95 |
| Paneer Kadai (Mild/Med/Hot) Cubes of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce | R95 |
| Paneer Vindaloo A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin | R95 |
| Dhingri Matar (Mild/Med/Hot) Mushrooms and peas cooked in an onion, cashew nut sauce | R75 |
| Vegetable Makhni (Mild/Med/Hot) Mixed vegetables cooked in a spicy tomato and cashew nut gravy, cream and butter | R75 |
| Bombay Aloo (Mild/Med/Hot) Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut | R60 |
| Dhal Makhni (Mild/Med/Hot) Black lentil curry with kidney beans in cream and butter | R60 |
| Tadka Dhal (Mild/Med/Hot) Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli | R60 |
| Aloo Matar (Mild/Med/Hot) Potato and peas cooked with onion sauce and cashew nut sauce | R75 |
| Aloo Gobi (Mild/Med/Hot) Potato and cauliflower cooked in a spicy curry sauce | R75 |

Curries - Seafood

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| Fish Mulakarachatu (Med/Hot) Traditional houseboat medium to hot curry cooked with sliced onion, tomato, green chilli, ginger, garlic, curry leaves mixed with chilli powder, coriander and tamarind | R130 |
| 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 | R130 |
| 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 | R139 |
| Thava Special Prawn Curry (Med/Hot) Pieces of prawns cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chef's secret recipe | R139 |
| Chicken & Prawn Chettinadu (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. | R125 |

Rice

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| Plain Basmati Rice | R20 |
| Jeera Pulavu Basmati rice cooked with ghee and cumin seeds | R20 |
| Kashmiri Pulavu Basmati rice with roasted cashew and raisins | R45 |
| Vegetable Pulavu Basmati rice cooked with mixed vegetables and herbs | R35 |

India Flat Bread

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| Plain Naan | R15 | Roomali Roti | R19 |
| Butter Naan | R17 | Chapatti | R15 |
| Garlic Naan | R19 | Lacha Paratha | R19 |
| Chilli Garlic Naan | R20 | Aloo Paratha | R25 |
| Kashmiri Naan | R35 | Thava Kerala Paratha | R20 |
| Sesame Naan | R19 | | |
| Cheese Naan | R30 | | |
| Peshwari Naan | R25 | | |

Accompaniments

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| 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 | R15 |
| Mixed Vegetable Raita Mixed vegetables in yoghurt | R20 |
| Mint Chutney | R15 |

Desserts

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| Gulab Jamun Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup | R35 |
| Gajar Halwa A halwa made from carrots mixed with dry fruits, fried in ghee and cooked in milk | R35 |
| Payasam Vermicelli cooked in cream, raisins and almonds | R35 |

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