



STARTERS

NON –VEGETARIAN STARTERS

CHILLI CHICKEN

65.00

Chicken breast cubes pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.

CALAMARI CHILLI

80.00

Calamari rings pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.

PRAWN CHILLI

135.00

Prawns pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.

THAVA CHICKEN 65

60.00

Small pieces of chicken fillet marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.

THAVA PRAWNS 65

125.00

Pieces of Prawns marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.

SESAME CRUMBED PRAWNS (4 PCS)

70.00

4 peeled prawns coated in bread crumbs, sesame seeds and deep fried.

LAMB SAMOOSA (3 PIECES)

35.00

CHICKEN SAMOOSA (3 PIECES)

35.00

THAVA CHICKEN LIVER

50.00

Thava special south indian herbed liver cooked with ginger, garlic, onion and a bit of black pepper with thava special spices.

MOMO : DUMPLINGS

35.00

Veg / chicken / lamb (4 pieces)

TANDOORI MIXED PLATTERS (NON-VEG) (2/4/6/8)

(95.00 / 190.00 /
275.00 /380.00)

(Chicken Tikka, Tandoori Pahadi Tikka, Reshmi Kebabs,
Lamb Seekh Kebabs)



STARTERS

VEGETARIAN STARTERS

PANEER CHILLI

80.00

Paneer pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.

ONION BHAJIA (6 PCS)

25.00

Slices of onions dipped in gram flour paste and deep fried.

VEGETABLE PATTIES (3 IN A PLATE)

35.00

A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yoghurt.

THAVA PUNJABI CHAAT (4PCS)

35.00

Punjabi chaat recreates the magic of sweet and tangy chatpata taste with crisp papdis (gram flour fried cakes) and fried bhallas (urad dal dumplings) with an easy recipe.

PUNJABI SAMOOSA (3 PIECES)

25.00

HARABARA KEBAB (3 PIECES)

30.00

Spinach mixed with paneer, mixed veg, potato, bread-crumbs and dry fruits mixed together and deep fried.

IDLAY SAMBAR (2 PCS)

30.00

Steamed rice & urad dhal dumpling served with a sambar (spicy South Indian vegetable curry).

GOBI MANCHURIAN

50.00

Pieces of Cauliflower deep fried with corn flour, mixed with chopped ginger, garlic, celery and soya sauce.

SPINACH AND CORN BHAJIA (3 PIECES)

30.00

Slices of spinach and corn dipped in gram flour paste and deep fried.

*VEG PLATTER FOR (1/2/4/6)

(40/ 80/ 150/ 220)

(Veg Patties, Onion Bhajia, Potato Bonda, Potato Pakora)



TANDOOR

CHICKEN TIKKA

75.00

Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven.

TANDOORI CHICKEN

85.00

1/2 Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served on a bed of saffron rice, with green chutney and green salad.

CHICKEN MALAI TIKKA

75.00

Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts, cooked in the tandoori oven. Served with green chutney and green salad.

FISH TIKKA

110.00

Fish marinated with tomato, Green pepper and onion cubes grilled together on a skewer in the tandoori oven served with green chutney and salad

TANDOORI LAMB CHOPS

135.00

Lamb chops mildly spiced with the garammasala of cinnamon, cardamom & cloves and mounted on skewers, then cooked to perfection in the tandoori.

TANDOORI LAMB BOTI KEBAB

125.00

Tender piece of lamb cubes, marinated with ginger garlic paste, mustard oil and mixed spices and cooked in tandoori oven, served with mint chutney and salad.

LAMB SEEKH KEBABS

75.00

Minced lamb kebabs served on a poori with a chilli tomato sauce.

TANDOORI PANEER TIKKA

70.00

Pieces of homemade paneer with pieces of tomato, green pepper and onion cubes grilled together on a skewer in the tandoori oven, served with green chutney.

TANDOORI MUSHROOM TIKKA

75.00

Mushroom with pieces of tomato, green pepper and onion cubes grilled together on a skewer in the tandoori oven, served with green chutney.



CURRIES (CHICKEN)

M-MAIN | T-TAPAS

M

T

CHICKEN TIKKA MASALA

92.00

62.00

Cubes of chicken tikka on with onions, cashew nuts in ginger garlic paste.

CHICKEN KHORMA

97.00

67.00

Pieces of chicken cooked in cashew nuts and cream sauce.

BUTTER CHICKEN

92.00

62.00

Pieces of chicken cooked in tomato, cashew nuts and cream butter and garlic paste.

CHICKEN JALFRIZI

92.00

62.00

Pieces of chicken with onion, green pepper cubes cooked in tomato and onion sauce

KASTHURI CHICKEN

95.00

62.00

Tender pieces of chicken cooked with kasturi herbs in tomatoes and onion sauce.

CHICKEN VINDALOO

92.00

62.00

A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin.

KADAI CHICKEN

92.00

62.00

Pieces of chicken cubes cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.

KERALA CHICKEN CURRY

99.00

Cubes of chicken cooked in a brown onion paste with whole garam masala, chopped tomatoes and mixed spice and garnished with fresh coriander.

CHICKEN CHETTINADU

99.00

Cubes of chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and mixed spice with yoghurt and garnished with fresh coriander.



CURRIES (LAMB)

M-MAIN | T-TAPAS

M

T

THAVA SPECIAL LAMB MASALA

125.00

Pieces of lamb cooked with onion, tomato, ginger, garlic, curry leaves, green chilli, black pepper, coriander leaves, chilli powder, garam masala. With chef secret recipe.

THAVA LAMB CHOPS MASALA

155.00

Lamb chops mildly spiced with the garam masala of cinnamon, cardamom & cloves and mounted on skewers, then cooked in ginger garlic and onions tomatoes sauce.

THAVA LAMB SHANK MASALA

155.00

Lamb Shank mildly spiced with the garam masala of cinnamon, cardamom & cloves and boiled, then cooked in ginger garlic and onions and onion masala sauce.

THAVA ANDHRA LAMB CURRY

115.00

Pieces of lamb cooked with ginger garlic paste, coconut powder and curry leaves with tamarind sauce.

LAMB ULARTHU

115.00

Pieces of lamb cooked with sliced coconut and coconut milk with onion, tomato, ginger, garlic, curry leaves, green chilli

LAMB KASTHURI

107.00

69.00

Tender pieces of lamb cooked with Kasthuri herbs in tomatoes and onion sauce.

LAMB ROGAN JOSH

107.00

69.00

Cubes of lamb cooked in ginger garlic and onions tomatoes Kashmiri sauce.

LAMB BADAMI

107.00

69.00

Lamb pieces cooked with almond tempered with whole red chillies, cumin seeds and garlic then cooked with mixed spices.

LAMB VINDALOO

107.00

69.00

A hot Goanese curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and onion.

LAMB KHORMA

109.00

72.00

Pieces of lamb cooked in a cashew nuts and cream sauce.

LAMB JALFRIZI

107.00

69.00

Pieces of lamb with onion, green pepper cubes cooked in tomato and onion sauce.

LAMB DHAL GOSHT

107.00

69.00

Lamb cubes cooked along with yellow dhal and seamed with mustard, onion and red chilli.

LAMB KADAI

107.00

69.00

Pieces of lamb cubes cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.



CURRIES (VEGETARIAN)

M-MAIN | T-TAPAS

M

T

PANEER TIKKA MASALA

78.00

50.00

Paneer tikka cooked in an onion, tomato and cashew nut sauce.

PANEER MAKHNI

78.00

50.00

Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter.

PANEER KHORMA

85.00

55.00

Homemade cottage cheese cooked in a cashew nuts and cream sauce.

PALAK PANEER

78.00

50.00

Homemade cottage cheese cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream.

PANEER KADAI

78.00

50.00

Pieces of paneer cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce.

VEGETABLE MAKHNI

70.00

50.00

Mixed vegetables cooked in a spicy tomato and cashew nut gravy, cream and butter.

VEGETABLE JALFRIZI

70.00

50.00

Mixed vegetable cubes along with green pepper cooked in tomato and onion sauce.

VEGETABLE KHORMA

75.00

55.00

Vegetables cooked in a cashew nuts and cream sauce.

BOMBAY ALOO

55.00

35.00

Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut.



Vegan dishes are available as per request

CURRIES (VEGETARIAN) CONTINUE

M-MAIN | T-TAPAS

M

T

DHAL MAKHNI

60.00

35.00

Black lentil curry cooked with tomato cream and butter.

TADKA DHAL

55.00

35.00

Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli.

SPINACH & TOOR DHAL

55.00

35.00

Toor dhal cooked with baby spinach, garlic, chilli tomatoes and tamarind.

DHINGRI MATTAR

60.00

43.00

Mushrooms and peas cooked in an onion, cashew nut sauce.

ALOO MUTTER

65.00

40.00

Potato and peas cooked with onion sauce and cashew nut sauce.

ALOO PALAK

65.00

40.00

Potato cooked in spinach gravy tempered with garlic and cumin, garnished with a touch of cream.

PANEER BHURJI

85.00

Semi mashed Paneer mixed with chopped onion, tomato, ginger and garlic added with some Indian spices.

PANEER MUTTER

78.00

50.00

Paneer cooked with peas in a tomato based sauce, spiced with garam masala.

BIANGAN BHARTHA (EGGPLANT)

65.00

Semi mashed brinjal mixed with chopped onion, tomato, ginger, garlic added with Indian spices.



Vegan dishes are available as per request

CURRIES (SEAFOOD)

THAVA SPECIAL KINGKLIP POLLICHATHU (MED/ HOT) 130.00

Kingklip fillet marinated with very typical Kerala spices added with onion, ginger, garlic, curry leaves, green Chilli and black pepper and covered in silver foil then baked for perfect and aromatic south Indian fish dish. Served the chips, Kashmiri Pulav rice and hummus with some fresh salad.

THAVA FISH FRY MASALA (MED/ HOT) 125.00

Deep-fried fish pieces and cooked with onion, tomato, ginger, garlic, tamarind, green chilli, black pepper and added chefs' secret recipe

FISH MULAKARACHATHU (MED/ HOT) 125.00

Traditional houseboat medium to hot curry cooked with sliced onion, tomato, green chilli, ginger, garlic, curry leaves mixed with chili powder, coriander and tamarind.

FISH CURRY 115.00

Pieces of fish boiled in coriander and chilli paste with onions, ginger and garlic and cooked to perfection by adding curry leaves and tamarind in a north indian style

THAVA SPECIAL PRAWN CURRY 135.00

Pieces of prawns cooked in onion, tomato, ginger, garlic, tamarind, green chilli, fresh coriander, lemon juice and added chefs' secret recipe.

PRAWN CURRY 129.00

prawns cooked in a tamarind, coconut and tomato based sauce.

CHICKEN & PRAWN CURRY 119.00

Pieces of chicken cubes and prawns cooked in coconut and tomato based sauce.

KERALA COCONUT FISH CURRY 130.00

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 135.00

Prawns cooked in coconut paste and dry red Chilli, onion, ginger garlic paste cooked to perfection by adding tomato, curry leaves and tamarind

PRAWN KORMA 135.00

Prawns cooked with cream and cashew nut sauce.



BIRYANI

LAMB BIRYANI	125.00
CHICKEN BIRYANI	90.00
VEGETABLE BIRYANI	75.00
PRAWN BIRYANI	135.00
FISH BIRYANI	125.00
THAVA SPECIAL LAMB CHOPS MASALA BIRYANI	175.00
THAVA SPECIAL LAMB SHANKS MASALA BIRYANI	175.00

DOSA

Typical South Indian pancake of rice and urad dhal served with sambar and coconut chutney.

PLAIN DOSA	45.00
MASALA DOSA	50.00
EGG DOSA	55.00
CHICKEN DOSA	60.00
LAMB DOSA	95.00
PANEER DOSA	85.00
THAVA MYSORE DOSA	65.00

Traditional spicy dosa coated with chopped onion, coconut, tomato, green Chilli and mixed masala filling topped with secret spices.



INDIA FLAT BREADS

PLAIN NAAN	12.00
BUTTER NAAN	14.00
GARLIC NAAN	17.00
CHILLI GARLIC NAAN	18.00
KASHMIRI NAAN	22.00
CHEESE NAAN	22.00
PESHWARI NAAN	22.00
TANDOORI ROTI PLAIN	10.00
TANDOORI ROTI BUTTER	14.00
ROOMALI ROTI	17.00
CHAPATTI	12.00
LATCHA PARATHA	17.00
ALOO PARATHA	17.00
THAVA KERALA PARATHA	17.00
POORI	10.00

ACCOMPANIMENTS

KACHUMBER SALAD	18.00
<small>Julienne of cucumber, carrot, onion, tomato, and green pepper tossed in lemon juice with fresh coriander leaves.</small>	
CUCUMBER RAITA	12.00
<small>Homemade yoghurt with freshly sliced cucumber.</small>	
MIXED VEGETABLE RAITA	15.00
<small>Mixed vegetables in yoghurt.</small>	
MINT CHUTNEY	15.00
THAVA SALAD	25.00
<small>Fresh lettuces, cucumber with fresh chesses and black olives.</small>	

RICE

PLAIN BASMATI RICE	10.00
JEERA PULAVU	15.00
<small>Basmati rice cooked with ghee and cumin seeds.</small>	
KASHMIRI PULAVU	30.00
<small>Basmati rice with toasted cashew and raisins.</small>	
VEGETABLE PULAVU	25.00

DESSERTS

GULAB JAMUN

35.00

Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup.

GAJAR HALWA

30.00

A halwa made from carrots mixed with dry fruits, fried in ghee and cooked in milk

PAYASAM

30.00

Vermicelli cooked with cream, raisins and almonds.

SOOJI

30.00

Semolina pudding served with a strawberry coulis and vanilla ice cream.

THAVA FRIED ICE CREAM

30.00

Scoop of vanilla ice-cream coated with phyllo pastry which is deep fried and garnished with sugar syrup and coconut powder.

SHRIKHAND

35.00

A very typical Indian dessert mainly mixed with yogurt, cardoman, saffron and sugar and mango.

KULFI

30.00

CHOCOLATE BROWNIE

40.00

