

WINE BY THE GLASS

WHITE SAUVIGNON BLANC

Durbanville Hills R80
La Motte R90

CHARDONNAY

Fat Bastard R85

SEMI-SWEET

Nederburg Stein R70

ROSE

Nederberg R70

CHAMPAGNE

CHAMPAGNE

Billecart-Salmon Brut Rose' R3050
Moët & Chandon Impérial R1750

CAP CLASSIQUE

Graham Beck Brut Rose' R430

WHITE WINE

SAUVIGNON BLANC

Steenberg R385
La Motte R270
Durbanville Hills R240

CHARDONNAY

Hamilton Russell R1050
Fat Bastard R255

RED

CABERNET SAUVIGNON

Durbanville Hills R90

MERLOT

Durbanville Hills R95

PINOTAGE

Beyerskloof R95

Alto Rouge R105

Hartenberg Doorkeeper R105

Shiraz

Spier Chenin Blanc R80

SPARKLING WINE

J.C. Le Roux Le Domaine R210
J.C. Le Roux La Fleurette R190
(Non Alcoholic)

Pongracz Brut

R365

WHITE BLENDS

Haute Cabriere R285
Chardonnay Pinot Noir R205
Van Loveren R205
Chardonnay Pinot Noir

SEMI-SWEET

Nederburg Stein R210



ROSE WINE

Kanokop Kedette R220
Nederburg Rose R210

RED WINE

CABERNET SAUVIGNON

Rustenberg R345
Durbanville Hills R270

CHENIN BLANC

Spier R240

PINOTAGE

Beyerskloof R285

SHIRAZ

Hartenberg Doorkeeper R315
Zandvliet R345

RED BLENDS

Meerlust Rubicon R1350
Rupert & Rothschild R1350
Baron Edmond
Boekenhoutskloof R550
The Chocolate Block

Anthonij Rupert Optima R525
Rupert & Rothschild R475
Classique
Alto Rouge R315

BEERS

Castle Lite R40
Castle Larger R40
Carling Black Label R40
Amstel R40
Windhoek Draught R48
Heineken R48
Stella Artois R55
Corona R55

CIDERS

Savanna Dry R45
Savanna Lite R45
Hunter's Dry R45
Hunter's Gold R45

NON ALC

Heineken 0.0% R40

SPIRITS

WHISKEY

Bell's R35
Johnnie Walker Red R35
Jack Daniel's R40
Jameson R45
Johnnie Walker Black R50
Glenfiddich 12YO R60
Chivas Regal 12YO R60

BRANDY & COGNAC

Richlieu R35
Klipdrift Premium R40
KWV 5 YO R40
Hennessy R50
Remy Martin R60

GIN

Gordons London Dry Gin R30
Inverroche Amber Gin R45
Bombay Sapphire R40

VODKA

Smirnoff 1818 R30
Absolute R35

RUM

Bacardi Rum R30
Captain Morgan Dark Rum R30
Spiced Gold R30

SHOTS

Jagermeister R40
Jose Cuervo Silver/Gold R40



HOT BEVERAGES

Coffee R30
Double Espresso R30
Café Latte R55
Hot Chocolate R55
Cappuccino R35
Tea R30
Masala Tea R45
SPECIAL COFFEE
Amarula Coffee R60
Kahlua Coffee R60
Don Pedro R60
Irish Coffee R90

INDIAN DRINKS

Bombay Crush R75
Lassi - Sweet / Salt / Mango R65

COLD BEVERAGES

Cold Drinks 300ml R35
Cordials (2 Tots) R20
(Kola/Lime/Passion)
Schwepps Mixers 200ml R28
Ice Tea (Lemon/Peach) R40
Tizers (Apple/Grape) R40

MILKSHAKES

Strawberry/Vanilla/Lime/Chocolate/Bubblegum/Banana R65

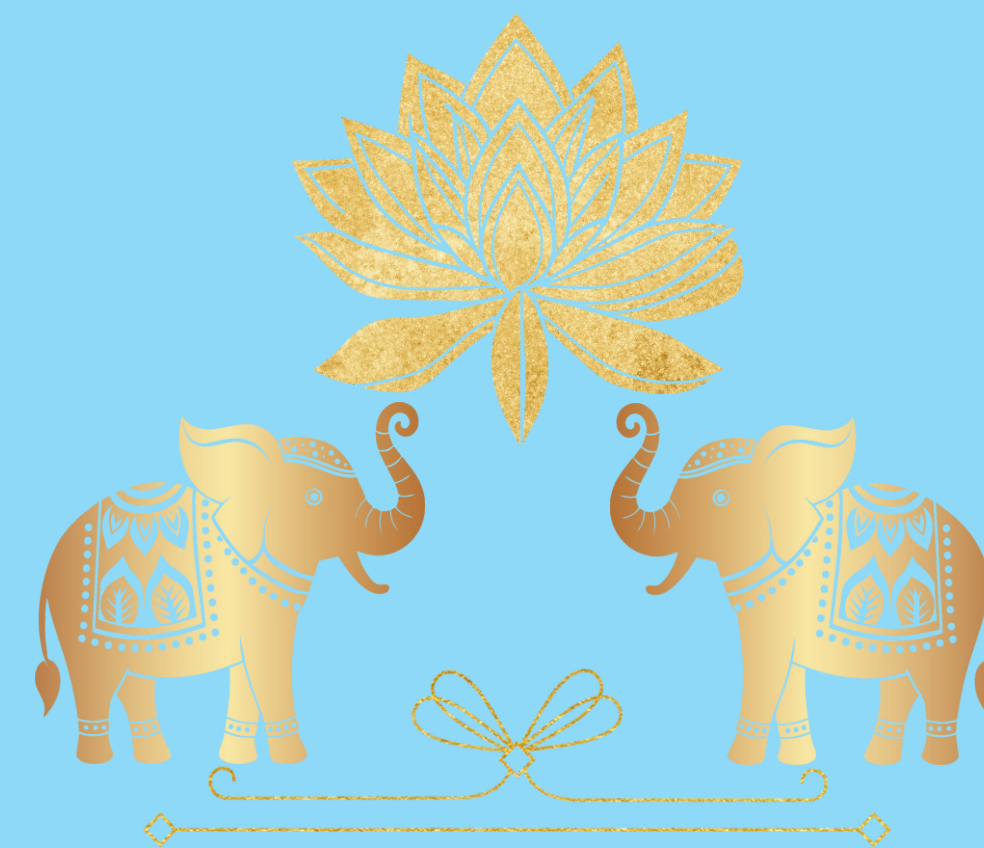
WATER

Valpre Sparkling 500ml R30
Valpre Still 500ml R30
Valpre Sparkling (glass) 750ml R50
Valpre Still (glass) 750ml R50



Montecasino

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Starter Menu - Non Vegetarian

Chilli Chicken (Med/Hot)

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 (Med/Hot)

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)

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)

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) Starter

Chicken Tikka, Tandoori Pahadi Tikka, Malai Kebabs, Lamb Seekh Kebabs

Available for 2 People **R170** 4 People **R330** 6 People **R490** 8 People **R610**

Starter Menu - Vegetarian

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

Gobi Manchurian (Med/Hot)

Cauliflower florets deep fried with corn flour, mixed with chopped ginger, garlic, celery and soya sauce

Veg Patties

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

Gobi Chilli (Med/Hot)

Deep fried cauliflower florets, mixed together with garlic, onion, green pappers, red peppers, yellow peppers, vinegar, tomato and soya sauce

Paani Poori (4Pieces)

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 Punjabi Chaat (4 Pieces)

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

Palak Chaat (100g)

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

VegPlatters

Available for 2 People **R140** 4 People **R270** 6 People **R400** 8 People **R530**

Tandoor

Chicken Tikka (Med/Hot) Starter (6Pieces)

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

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

Chicken Malai Tikka (Mild) Starter

Mildy spiced chicken breast, marinated in yoghurt, cream and cashew nut paste and cooked in tandoor oven, served with green chutney

Fish Tikka(Med/Hot)

Fish marinated in yoghurt and masala and cooked in tandoor oven

Tandoor Lamb Chops (Med/Hot)

Lamb chops overnight marinated with spiced yoghurt, garam masala, cinnamon, cardamom & cloves and mounted on skewers, then cooked to perfection in the tandoor oven

Lamb Seekh Kebab (Med/Hot) Starter

Lamb mince mixed with tandoori masala and grilled in tandoor, served with mint chutney on the side.

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 tandoor oven and served with green chutney.

Biryani

Lamb Biryani (Mild/Med/Hot)

Chicken Biryani (Mild/Med/Hot)

Vegetable Biryani (Mild/Med/Hot)

Prawn Biryani (Mild/Med/Hot)

Fish Biryani (Mild/Med/Hot)

Special Lamb Chops Masala Biryani (Med/Hot)

Special Lamb Shank Masala Biryani (Mild/Med/Hot)

Curries - Lamb

Thava Special Lamb Masala (Med/Hot)

Pieces of lamb 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)

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)

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

Thava Andhra Lamb Curry (Med/Hot)

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

Lamb Rogan Josh (Med/Hot)

Pieces of lamb cooked in kashmiri sauce with fresh onion, tomato and ginger garlic paste.

Lamb Vindaloo (Hot/Extra Hot)

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

Lamb Korma (Mild)

Pieces of lamb cooked in cashew nut and cream sauce

Lamb Chettinadu (Med/Hot)

Pieces of lamb cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds and chopped tomatoes and coconut paste mixed together with fresh coriander

Malabar Lamb Curry (Mild/Med/Hot)

Traditional South Indian lamb curry cooked with South Indian spices

Curries - Chicken

Chicken Tikka Masala (Mild/Med/Hot)

Pieces of Chicken Tikka cooked with onions, tomato added together with ginger garlic paste and butter

Chicken Korma (Mild)

Pieces of chicken cooked in cashew nut paste and cream sauce

Butter Chicken (Mild/Med/Hot)

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

Kasthuri Chicken (Mild/Med/Hot)

Pieces of chicken cooked with Kasthuri herbs in tomato and onion sauce

Chicken Vindaloo (Hot/Extra Hot)

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

Kadai Chicken (Mild/Med/Hot)

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

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

Chicken Chettinadu (Med/Hot)

Chicken cooked in dry red chillies, cumin seeds, cinnamon, fennel seeds, chopped tomatoes & coconut paste mixed together with fresh coriander

Curries - Seafood

Thava Fish Masala (Med/Hot)

Fish pieces, cooked with onion, tomato,ginger, garlic, tamarind, green chilli, black pepper and added chef's secret recipe

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

Thava Fried Fish (Med/Hot)

Marinated Fish fillet with south indian spices served with Dhal Khichdi or chips

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

Chicken & Prawn Curry (Mild/Med/Hot)

Prawns and pieces of chicken boiled in coriander and chilli paste with onion, ginger and garlic and cooked to perfection by adding curry leaves and tamrind in a North Indian style

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

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

Prawn Korma (Mild)

Prawns cooked with cream and cashew nut sauce

R190

R265

R265

R190

R190

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R190

R190

R165

R170

R165

R165

R165

R165

R165

R165

R195

R195

R195

R205

R245

R195

R205

R210

Curries - Vegetarian

Paneer Tikka Masala (Mild/Med/Hot)

Paneer tikka cooked in an onion, tomato added together with mixed peppers and Indian spices

Paneer Makhni (Mild/Med/Hot)

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

Paneer Korma (Mild)

Paneer cooked in a cashew nut paste and cream sauce

Palak Paneer (Mild/Med/Hot)

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

Paneer Kadai (Mild/Med/Hot)

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

Paneer Vindaloo (Hot/Extra Hot)

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

Vegetable Makhni (Mild/Med/Hot)

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

Vegetable Korma (Mild)

Vegetable cooked in a cashew nut paste and cream suace

Vegetable Kadai (Mild/Med/Hot)

Mixed vegetables cooked along with green peppers, ginger garlic paste, fenugreek in an onion and tomato sauce

Bombay Aloo (Mild/Med/Hot)

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

Dhal Makhni (Mild/Med/Hot)

Black lentil curry with kidney beans in cream and butter

Tadka Dhal (Mild/Med/Hot)

Yellow dhal cooked and seamed with mustard, onion, tomato and red chilli

Dhingri Matar (Mild/Med/Hot)

Mushrooms and peas cooked in an onion, cashew nut sauce

Aloo Gobi (Mild/Med/Hot)

Potato and cauliflower cooked in a curry sauce

Spinach & Toor Dhal (Mild/Med/Hot)

Yellow dhal cooked and seamed with spinach, garlic, chilli, tomatoe' and home style spices

India Flat Bread

Plain Naan

R30

Butter Naan

R32

Garlic Naan

R34

Chilli Garlic Naan

R37

Kashmiri Naan

R45

Sesame Naan

R35

Cheese Naan

R45

Peshwari Naan

R45

Tandoori Roti plain

R27

Tandoori Roti butter

R30

Roomali Roti

R32

Chapatti

R27

Latcha Paratha

R30

Aloo Paratha

R35

Thava Kerala Paratha

R30

Pappadam

R10

Accompaniments

Kachumber Salad

Julienne of cucumber, carrot, onion, tomato and green pepper tossed in lemon juice with fresh coriander

Cucumber Raita

Homemade yoghurt with freshly sliced cucumber

Mixed Vegetable Raita

Mixed vegetables in yoghurt

Mint Chutney

Desserts

Gulab Jamun

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

Payasam

Vermicelli cooked in cream, raisins and almonds

Sooji

Semolina pudding

Thava Fried Ice Cream

Scoop of ice cream coated with phyllopastry and deep fried then garnished with sugar syrup

R145

R145

R150

R145

R145

R145

R135

R140

R135

R110

R105

R105

R125

R105

R105