

Thavaa

Tapas & Starters

Panzanella

Salad with bread, onion, tomato, and cucumber

Beef Meatballs with Marinara Sauce

Minced beef, onion, garlic, basil

Bruschetta of the Day

Chef's inspiration, choice of the day

La Caprese

Slow roasted tomato, buffalo mozzarella, basil pesto, garlic croutons

Ensalada Mediterranea de Dill a la Parilla

Marinated grilled vegetables, quinoa, mixed lettuce, goat cheese

Ensalada de Pollo Especiado Cajun

Chicken, cajun spice, walnuts, celery, olive oil, parmesan, black pepper, lemon juice

Soup

Chickpea and Potato Soup

Wild Mushroom Soup

Mushroom, cream, garlic, onion, celery



Zuppa Di Aragosta

Traditional lobster bisque





Internal

Main

Pumpkin Risotto a Cheese Fondue   
Pumpkin, rosemary, risotto, cheese fondue

Chicken Di Sandu   
Spicy grilled chicken leg & thigh, asparagus, buttered vegetables, green mash

Grill tuna Steak with Garlic Cream Sauce  
Tuna steak, onion, garlic, lemon, olive oil, potato, kopee leave salad

Grilled Lamb Kebab 
Juicy lamb cubes, bell peppers, onion, garlic, tahina sauce

Olive and Herb Marinated Grill Beef Fillet  
Gratin potato, roasted shallots, blue cheese, demi glaze

Grilled Pork loin   
Pork loin, caramelized onion, garlic sauce, olive oil, black pepper

Chef's "Parmigiana di Melanzane"   
Eggplant, tomato sauce and mozzarella cheese

Spaghetti Carbonara 
Pork, egg and Parmesan cheese

Spaghetti with Zucchini Sauce  
Spaghetti with creamy and crispy zucchini



Sizzling Temptation

King Prawn (\$ 32.00 Supplement Charge)

King prawn flambe in brandy, bell peppers, button mushroom, fried potatoes
garlic butter cream

Lobster (\$ 58.00 Supplement Charge)

Lobster flambe in brandy, bell peppers, button mushroom, fried potatoes, garlic
butter cream

Octopus (\$ 32.00 Supplement Charge)

Octopus flambe in brandy, bell peppers, button mushroom, fried potatoes,
garlic butter cream

Chef's Specials

Lobster Risotto (\$ 51.00 Supplement Charge)

Lobster, risotto, bisque, prawn

Beef Tartare (\$ 26.00 Supplement Charge)

Hand tartarised beef with chef's special sauce

Surf and Turf (\$ 25.00 Supplement Charge)

Juicy brazilian beef, king prawn, white wine sauce, crunchy vegetables



Dessert

Chocolate Brownie   
With vanilla ice cream on shell

Tiramisù 

Crema Catalana 

Composition of Fresh Fruit   
Seasonal fresh fruits

Selection of Homemade Ice Cream  
Coffee, Peanuts, Coconut

"We craft the food that drives your lifestyle"




Thavaa

Tapas & Starters

Ensalada De Ternera  
Beef salad with spinach and cream cheese

Lemongrass Infused Crumb Fried Prawn Balls 
Minced prawn, green salad, sweet chili sauce

Bruschetta of the Day 
Chef's inspiration, choice of the day

Ensalada De Pollo Y Mango Crudo
Sliced chicken and raw mango salad, iceberg lettuce , vinaigrette dressing

Greek Salad  
Tomato, cucumber, bell peppers, onion, olives, feta cheese

Soup

Crab Bisque   
Crab meat in tomato paste vegetables with white cream

Tomato Soup   
Basil and tomato soup with parmesan fondue and croutons

Creamy Chicken Soup 
Traditional cream of Chicken flavoured with celery and basil



Main

Asparagus Risotto   
Italian risotto, asparagus cream and fried onion

White Fish Fillet (Based on Availability)  
White fish fillet, garlic cream sauce

Tuna Steak Saffron Curry Cream  
Traditional dhivehi tuna steak with Pumpkin mash, copy leaves and onion salad

Lamb Kofta 
Minced lamb in spicy tortilla bread with tahini sauce

Spanish Grilled Chicken With BBQ Sauce 

Fillet Of Beef  
Juicy Beef steak, Buttered vegetables, potato mash, mustard mushroom sauce

Honey Garlic Pork Loin   
Pork loin, caramelized honey garlic sauce

Mediterranean Prawn and tuna Spaghetti  



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Dessert

Chocolate Brownie   
With vanilla ice cream on shell

Tiramisu 

Cinnamon Apple Jalousie with Thavaa Signature Passion Fruit Ice Cream 

Composition of Fresh Fruit   
Seasonal fresh fruit

Selection of Homemade Ice Cream   
Coconut , peanut , coffee

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