

SIDES, RICE AND BREADS

Parippu Ela Curry – 9 (V) (Ve on request)

Lentils and spinach gently simmered and tempered with curry leaves, mustard seeds, and garlic. Simple, soulful, and nourishing — this humble curry echoes the comfort of Kerala homes, where every meal begins with warmth and generosity.

Kerala Paratha – 4 (V)

Flaky, golden, and endlessly layered — this Kerala favourite is crafted to scoop up rich curries and stories alike. Soft within and crisp at the edges, it's the perfect companion to every feast.

Kalhattappam (Two Pieces) – 3.5 (V) (Ve)

A traditional rice and coconut pancake — soft, subtly sweet, and comforting. A cherished teatime treat from Malabar, where every home carries its own recipe and every bite tastes like nostalgia.

Poori (Two Pieces) – 4 (V) (Ve)

Golden, puffed, and delightfully crisp — these deep-fried breads bring the joy of Kerala's morning feasts to your plate. Best enjoyed warm, with a side of nostalgia and a generous scoop of curry

Plain Rice – 3.50 (V) (Ve)

Steamed, fluffy basmati — simple, pure, and essential.

Carrot Coconut Rice – 4.50 (V) (Ve)

Fragrant basmati uplifted with grated carrots, coconut, and roasted cashews — a gentle, nourishing side that carries the warmth of Kerala's home kitchens, where even the simplest rice is cooked with love and care.

At Uyare Leeds, every dish tells a story— from Kerala's spice-scented coastlines to the rooftop skyline of Yorkshire. Whether it's the crackle of a dosa, the boldness of a lamb pepper fry, or the luxury of stuffed seabass, Uyare is where tradition rises to meet celebration.

Food allergies and intolerances

Please speak to our staff about the ingredients in your meal, when making your order. At UYARE, many of our dishes contain nuts or traces of nuts.

If you have a nut allergy, please inform our waitstaff while ordering, and we will do our best to accommodate your needs by altering the cooking process. Although we take great care to debone the fish, there may be occasional traces of bones. We apologize in advance for any inconvenience this may cause.

Please note that while we offer many dishes that are made with ingredients that do not contain gluten, we are not a gluten-free environment. Cross-contamination may occur via air and other factors we can not control in a busy kitchen environment. We recommend you use your discretion when ordering if you have a gluten intolerance or allergy. Staff can advise further how certain meals are prepared to assist with your decision.

(V) Vegetarian (Ve) Vegan

POWERED BY



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BY THARAVADU
UYARE



AN ELEVATED CULINARY EXPERIENCE

Inspired by Kerala

Food Allergies and Intolerances

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PRE-MEAL BEGINNINGS

Pre-Meal Snacks & Pickles – 7.5 (V) (Ve)

Step into the warmth of a Kerala village tea shop—crispy pappadavada, golden pakkavada, savoury fried plantain (kaya varuthathathu), and delicate poppadoms. Served with our house chutneys and pickles, this platter is the perfect way to begin your journey above the city skyline of Leeds.

STARTERS – SIGNATURE BITES

Aubergine Pakoda – 8 (V) (Ve)

Golden-fried aubergine, cloaked in a spiced batter and paired with tender chickpeas, rests upon a smoky aubergine sauce — a tribute to the charred aromas of Malabar's traditional wood-fired kitchens, where the scent of roasted vegetables once drifted through the evening breeze.

Masala Fried Cauliflower – 9 (V) (Ve)

Cauliflower never looked this bold — tossed in Uyare's signature spice blend and crisped to perfection. Its fiery edges meet a sweet-tangy tomato sauce inspired by the bustling spice markets of Fort Kochi, where the air carries the scent of roasted chillies, tamarind, and adventure.

Chick-Chick Chaat – 11/10 (Chicken/Veg)

The birth of a story - Crisp samosas layered with chickpeas, cool yogurt, tamarind, and mint chutney — a lively burst of textures and tang that captures the joy of sharing. Born right here at Uyare, this dish celebrates our belief that food is not just eaten, but told — one bite, one story, one memory at a time.

Uyare Samosa – 9/8 (Chicken/Veg)

Crispy golden pastry filled with a spiced mix of potatoes, peas, and herbs or minced chicken with onions and spices, fried to perfection.

Kanthari Chicken – 12

From the misty hills of Idukki comes a tale of fire and freshness — tender grilled chicken infused with the bold sting of kanthari green chillies, lifted by mint and coriander. Each bite dances between daring heat and cool calm, perfectly balanced by a silky avocado-raw mango chutney.

Kidilan Kozhi – 11

Succulent chicken, marinated in home-ground spices and gently pan-fried, then tossed in a rich tomato-onion masala that carries the warmth of Thekkady's spice hills. Each bite hums with the earthy aroma of freshly ground pepper and clove — a dish best enjoyed with a crisp glass of white wine as your companion.

Lamb Pepper Fry – 13

Kerala's fiery favourite — tender lamb cubes seared with black pepper, onions, and tomatoes, echoing the bold spirit of Wayanad's pepper plantations, once known as the land of "black gold." A dish that speaks of spice markets, tradition, and timeless flavour — best savoured with an Agni Old Fashioned by your side.

Masala Fried Fish – 11

Fresh seasonal fish fillet, marinated in Kerala's coastal spices and delicately grilled, served with a bright carrot-lemon chutney. Inspired by the backwaters of Alleppey, where fishermen bring in the day's first catch at dawn, this dish reflects Uyare's spirit — bold, elegant, and celebrated as Leeds' seafood specialist in Indian dining.

Kanava Kurumulagu Fry – 10

Squid kissed by fire — tender batter fried squid slices tossed with onions, peppers, curry leaves, garlic, and a generous crack of black pepper. This seaside classic carries the soul of Kovalam's shores, where the scent of salt and spice lingers in the breeze and every wave hums with the rhythm of Kerala's coast.

Pal Konju – 12

King prawns marinated in chilli and garlic, delicately grilled, then simmered in a tangy blend of tamarind, lemon, coconut, and bell pepper. Inspired by the coastal kitchens of Mararikulam, where fishermen return at sunset and the scent of spiced prawns fills the sea breeze — a taste of Kerala's ocean soul, reimagined on Uyare's rooftop.

Uyare Mixed Platter (for Two) – 23

A curated journey through Kerala on a single platter — Veg and chicken samosa, Masala Fried Fish, Kanthari Chicken, Chemmeen Porichathu, and Kidilan Kozhi. Each bite tells a tale from a different corner of the land — from the spice-laden coasts to the highland hills. Crafted for explorers, couples, and friends, this is not just a tasting plate — it's a journey of stories, flavours, and shared memories.

MAINS

VEGETARIAN DELIGHTS

Masala Dosa – 12 (V) (Ve)

The pride of South India — a golden rice crêpe embracing a fragrant spiced potato masala, served with warm sambar and freshly ground chutneys. Inspired by the bustling morning streets of Kerala, where the aroma of dosa batter and filter coffee fills the air, this dish is crisp, comforting, and endlessly satisfying — a timeless taste of Kerala's everyday joy.

Kadala Pattani Curry – 14 (V) (Ve)

Tender chickpeas and green peas gently simmered in a fragrant Kerala-style spiced sauce, bursting with coconut, curry leaves, and warmth. A beloved breakfast from the bustling markets of Kottayam — best enjoyed with soft, golden Poori, just as it's served in homes across God's Own Country.

Cheera Kizhangu Curry – 13 (V) (Ve)

Spinach and potato slow-cooked with garlic and gently tempered with mustard seeds and curry leaves — a dish that whispers comfort, simplicity, and nourishment. Inspired by the misty hills of Wayanad, where humble home-cooked curries bring warmth to cool mountain evenings.

Kathrika Theeyal – 14 (V) (Ve)

Smoky, roasted coconut meets the deep, earthy flavour of aubergine (kathrika) in this beloved Kerala classic. Slowly simmered with tamarind, curry leaves, and a bouquet of traditional spices, it captures the soul of Alappuzha's backwater kitchens — a perfect harmony of tang, heat, and richness.

Veg Stew – 13.5 (V) (Ve)

A delicate symphony of garden-fresh vegetables gently simmered in coconut milk, perfumed with green chillies, ginger, and curry leaves. Born from the quiet mornings of Fort Kochi, this dish embodies the gentle side of Kerala — where the sweetness of coconut meets the freshness of the garden in perfect balance.

Pachakari Kurma – 14 (V) (Ve)

A medley of garden vegetables bathed in a fragrant coriander, mint, and coconut gravy — bright, green, and soul-soothing. Inspired by the fertile plains of Palakkad, where every meal celebrates the freshness of the land and the gentle harmony of home-cooked Kerala flavours.

Thava Paneer Masala – 15 (V)

Cubes of soft paneer seared on the thava and immersed in a rich onion-tomato masala, kissed with fresh mango juice. Sweet, spicy, and indulgent — a dish inspired by the lively street stalls of Kozhikode, where the sizzle of the griddle meets the sweetness of coastal sunshine.

FEAST OF THE SEA

Meen Chatti Curry – 19

Fresh fish gently simmered in a pot with kudampuli (cocum) and coconut milk — a perfect balance of tang and cream. Cooked the traditional way, this coastal classic from Alleppey captures the heart of Kerala's backwaters, where every home has its own version of this timeless curry.

Chemmeen Kizhi Roast – 22

Tiger prawns roasted with onions, tomatoes, and coconut milk, enriched with cashew and sealed in a banana leaf to lock in every aroma. A dish once reserved for festive tables along Kerala's coastal region Marari— indulgent, aromatic, and elegantly reimagined at Uyare to define the spirit of South Indian fine dining.

Grilled Stuffed Seabass – 24

Whole seabass marinated and grilled, generously topped with chemmeen peera — spiced shrimp tossed with coconut — and finished with the chef's special sauce. Charred to perfection, this signature creation was born at Uyare — a rooftop masterpiece that celebrates fire, flavour, and the soul of Kerala's coast.

Alapppy Seafood Curry – 22

A classic coastal dish featuring fish, squid, prawns, mussels and clams simmered in a rich sauce made with ripe mango, fresh coconut and carefully ground house spices. A traditional Kerala favourite cooked to perfect depth and flavour.

FEAST OF THE LAND

Wayanadan Kozhi Curry – 18

A signature from Kerala's high ranges — tender chicken slow-simmered in coconut milk with the bold bite of fresh green peppercorns and the creaminess of cashew nuts. Earthy, aromatic, and gently spiced, this is the true taste of Wayanad on a plate — where mountain mists meet the warmth of home.

Recommended accompaniment: Kerala Paratha

Pedappan Kozhi – 21 – CHEF'S SPECIAL

Grandmother's secret chicken curry — deep, rustic, and timeless. A treasured family recipe passed through generations, slow-cooked with love and patience. Each spoonful carries the warmth of Kerala homes, where stories, laughter, and the aroma of simmering spices fill the air.

Kunjaadu Curry – 22

Tender lamb and potatoes gently simmered in a rich, cashew-laced Kerala gravy. Hearty and nostalgic, this dish recalls the cool valleys of Pala, where slow-cooked curries bring warmth to misty evenings — bold, comforting, and full of soul.

Tiffin-box Lamb Biryani – 20

A celebratory dish from Kerala's regal past — fragrant basmati rice layered with spiced lamb, saffron, roasted cashews, and crisp fried onions. Inspired by the opulent feasts of Malabar's royal homes, it arrives in a classic tiffin box, carrying both tradition and nostalgia. Served with salad, pickle, and a refreshing pineapple dessert to cleanse the palate.

Kidukkachi Pothum Kappayum – 21

Beef slow-cooked with black pepper and home-ground spices, served alongside Kerala's beloved staple — kappa(cassava). Deep, bold, and hearty, this dish captures the unmistakable flavours of Kerala's rustic toddy shops, where spice and laughter fill the air.