

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.

🌱 Vegetarian 🌱 Vegan

POWERED BY



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SUNDAY FEAST

BY THARAVADU
UYARE

A JOURNEY THROUGH KERALA TRADITIONS

Every Sunday in a Syrian Christian tharavadu was more than just a meal—it was a ritual, a celebration, a gathering of stories. This seven-course feast takes you through that journey, one plate at a time.

£45 Per Person

£65 Per Person with Wine Pairing

£75 Per Person with Whiskey Pairing

BLESSING IN A GLASS

Wine & Fruit Cake

The feast begins the way our ancestors did—by raising a glass of ruby-red homemade wine, its sweetness cutting through the warmth of laughter, and by sharing a moist, spiced fruit cake. A quiet blessing before the noise of plates and stories filled the family home.

THE OPENING OFFERING

Beef Cutlet with Challas

Golden shells giving way to tender spiced beef, crisp and comforting, with the sharp bite of onion-vinegar challas. Always the first plate passed around the table, this was the warm handshake of every Sunday gathering.

RAIN IN A BOWL

Chicken Rasam

Pepper, tamarind, and chicken come together in a broth as sharp and refreshing as Kerala's monsoon rains. Light, fiery, and soul-soothing, this was the sip that awakened every appetite and made the heart ready for more.

THE SACRED PAIR

Appam & Mutta Roast

Soft, lace-edged appams cradle a fiery egg roast—two companions as inseparable as Sunday prayers and family gatherings. This dish carries the sacred comfort of mornings in every Syrian Christian home.

PEARLS OF THE BACKWATERS

Paal Konju

Juicy prawns, plucked from the lagoons, bathed in coconut cream and kissed with garlic and spice. Each bite carries the briny sweetness of Kerala's waters and the whisper of generations who lived by the tide.

THE ANCESTOR'S FEAST

Noolputtu with Duck Mappas, Beef Fry, Manga Pulissery, Thoran, Pickle, Fish Moilee & Chicken Fry

The centerpiece of the Sunday table—a banquet of treasures passed from one generation to another. String hoppars soak up duck simmered in coconut-spiced mappas, fiery beef fry awakens the palate, mango pulissery brings tang and balance, thoran adds crunch, while fish moilee and golden chicken fry complete the circle. This is the family table's crown jewel—the dish where stories are told, laughter is shared, and memories are made.

SWEET BEYOND WORLDS

Ari Payasam with Mango Ice Cream

To end, a harmony of tradition and modern indulgence. Creamy rice payasam, slow-cooked in coconut milk and jaggery, meets the bright sweetness of mango ice cream. A finale that lingers like the echoes of Sunday laughter—sweet, golden, and unforgettable.

This is not just a meal. It is a Sunday story told in seven chapters—a journey from blessings to sweetness, from home to heart, from Kerala to your table.

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