

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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BOTTOMLESS BRUNCH

BY THARAVADU
UYARE



UYARE BOTTOMLESS BRUNCH

Every Saturday 12- 4 pm

Duration - 90 minutes

£40 PER PERSON 2 Tapas from below with rice or bread accompanied by unlimited spritz, prosecco, house wines or house beers.

UPGRADE TO ROYAL BOTTOMLESS BRUNCH £60 PER PERSON 3 Tapas from below with rice or bread accompanied by unlimited champagne or whispering angel.

SMALL PLATES – KERALA TAPAS

Masala Fried Cauliflower (V/Ve)

Cauliflower never looked this bold — tossed in Uyare's signature spice blend and crisped to perfection.

Kidilan Kozhi

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.

Lamb Pepper Fry

Kerala's fiery favourite — tender lamb cubes seared with black pepper, onions, and tomatoes

Kanava Kurumulagu Fry

Squid kissed by fire — tender batter fried squid slices tossed with onions, peppers, curry leaves, garlic, and a generous crack of black pepper.

Pal Konju

King prawns marinated in chilli and garlic, delicately grilled, then simmered in a tangy blend of tamarind, lemon, coconut, and bell pepper.

Uyare Samosa (Veg/Chicken)

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

Kadala Pattani Curry (V/Ve)

Tender chickpeas and green peas gently simmered in a fragrant Kerala-style spiced sauce, bursting with coconut, curry leaves, and warmth.

Pachakari Kurma (V/Ve)

A medley of garden vegetables bathed in a fragrant coriander, mint, and coconut gravy — bright, green, and soul-soothing

Wayanadan Kozhi Curry

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.

Kunjaadu Curry

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 evening

Meen Chatti Curry

Fresh fish gently simmered in a pot with kudampuli (cocum) and coconut milk — a perfect balance of tang and cream.

Pothu Curry

Beef cooked with black pepper and home-ground spices and mushroom.

RICE & BREAD

Kerala Paratha (V)

Flaky, golden, and endlessly layered

Carrot Coconut Rice (V/Ve)

Fragrant basmati uplifted with grated carrots, coconut, and roasted cashews

Plain Rice (V/Ve)

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

AGNI SPECIALS

Agni Special Salad

A vibrant, refreshing salad crafted with crisp iceberg, tender rocket leaves, avocado, pomegranate, mango, baby spinach and perfectly sliced grilled chicken.

Agni Grilled Chicken

Tender grilled chicken served alongside a medley of perfectly boiled seasonal vegetables, served with our signature Agni special sauce.

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