

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

Please visit our allergen matrix
by scanning the below code



POWERED BY



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PRE-THEATRE MENU

BY THARAVADU
UYARE



THE STAGE & SPICE

A Pre-Theatre Tapas Experience at Agni Rooftop Bar Available Monday – Friday 5 – 6:30 pm.

Perfectly timed. Elegantly spiced. Designed for curtain-up. Inspired by the stories, drama and spectacle unfolding just moments away at Leeds Playhouse, Leeds Grand Theatre, The first Direct Arena, or any theatre in Leeds city centre - The Stage & Spice is a refined South Indian tapas experience — bold in flavour, light in pace, and crafted to be enjoyed before the show begins.

YOUR LEADING ACT

Choose any TWO tapas dishes
Served with steamed fragrant rice or Kerala Paratha
£18 per person

THE CAST – TAPAS SELECTION

Masala Fried Cauliflower (V) (Ve)

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

Nadan Kozhi Kizhi

Kozhi Kizhi is a Kerala-inspired chicken starter featuring crisp pastry parcels filled with spicy Kerala-style chicken, fried to a golden finish.

Beef Pepper Fry

Kerala's fiery favourite - tender beef 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.

Rajma Kadala Curry (V) (Ve)

Rajma Kadala Curry is a comforting vegetarian curry featuring kidney beans and chickpeas cooked in a rich onion and tomato sauce with home-roasted Kerala spices.

Pachakari Kurma - 8 (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.

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.

THE INTERVAL (OPTIONAL UPGRADE)

Pre-Theatre Cocktail Pairing

One express cocktail or zero-proof creation, designed to be served promptly.

£23 per person (menu + cocktail)

Choose one from the below:

Spicy Mango Margarita, Lychee Martini, Agni Old Fashioned, Sunset Fizz mocktail or Spiced Orchard mocktail

Grand Upgrade - £28 per person

Choose one from the below:

Glass of champagne or Glass of Whispering Angel

CURTAIN-UP PROMISE

Available before evening performances.

Designed to be enjoyed within 60 minutes, so you arrive at your seat relaxed and on time.

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