

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.

Kalthappam (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



7-8 Mill Hill, Leeds LS1 5DQ
0113 244 0500
www.tharavadurestaurants.com

BY THARAVADU
UYARE



AN ELEVATED CULINARY EXPERIENCE

Inspired by Kerala

Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal, when making your order.

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.

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.

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BAR MENU

BY THARAVADU
UYARE

UYARE BUSINESS LUNCH

A true taste of Kerala, served just the way it's meant to be. UYARE Business Lunch is our lunchtime thali inspired by the heart of South India — featuring a soulful combination of 4 traditional curries, homemade chutney, spicy pickle, crispy pappadam, steamed rice, and soft bread.

Veg Business Lunch v – 12.50

Ve, GF option available on request

Chicken Business Lunch – 13.50

GF option available on request – Contains fish

Lamb Business Lunch – 14.50

GF option available on request – Contains fish

SMALL PLATES – KERALA TAPAS

Available Monday–Thursday 12–2pm & 5–10pm, Friday & Saturday 12–6pm

Masala Fried Cauliflower – 4 (V/Ve)

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

Kidilan Kozhi – 7

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 – 8

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

Kanava Kurumulagu Fry – 7

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 – 8

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) – 7/8

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 – 6 (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 – 6 (V/Ve)

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

Wayanadan Kozhi Curry – 10

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 – 11

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 – 9

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

Pothu Curry – 12

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

Kerala Paratha – 4 (V)

Flaky, golden, and endlessly layered

Carrot Coconut Rice – 4.50 (V/Ve)

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

Plain Rice – 3.50 (V/Ve)

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

AGNI SPECIALS

Agni Special Salad – 10

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

Agni Grilled Chicken – 11

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

Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal, when making your order.

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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

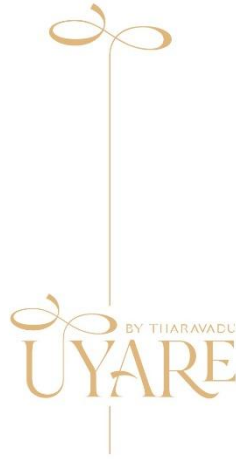
A vibrant, refreshing salad crafted with crisp iceberg, tender rocket leaves, avocado, pomegranate, mango, baby spinach and perfectly sliced grilled chicken.

Agni Grilled Chicken

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

Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal, when making your order.



FOOD ALLERGY CUSTOMER INFORMATION FOLDER





ALLERGEN INFORMATION TO HELP YOU CHOOSE YOUR MEAL

We pride ourselves here at Tharavadu and Uyare in providing safe food. If you have any allergies or intolerances, please make a member of staff aware and they can assist you.

We have an information matrix that shows the allergens that are or may be present in the food we prepare. Please ask a member of staff for this. Below are some useful points to help you with your decision when ordering your food:

- We do not guarantee 100% that our food is free from allergies as we are a busy kitchen that handles allergens, but we do have a policy to follow (available on request) to prepare food in a safe way to minimise cross contact between your food and the Allergen you have highlighted
- You **must discuss** your requirements with your server (or a manager) so that all parties work together, and you can make an informed decision to what food to order.
- An allergen matrix is available on the web site (www.uyare.co.uk) (www.tharavadurestaurants.com) or alternatively can be provided in hard copy format.

- Speak to a server as many of our dishes can be made without an allergen, such as removing the cashew nuts, sesame seeds etc
- The oil that we use is rapeseed oil and does not contain soya
- All our managers and chefs are trained in allergen management and internal policies.
- Many of our dishes on our menu do not contain gluten (see our full allergen matrix) but due to the nature of the business and kitchen we do not state they are gluten free. If you notify us that you are gluten intolerant or a Coeliac we can take extra care when preparing your meal to minimise the risk of cross contact of gluten but its at **your own risk as we are not a gluten free kitchen.**
- The kitchen handles sesame seeds but are limited to just a few dishes and if informed of a specific allergy to sesame we will take extra care but again we cannot guarantee as its not a sesame free kitchen
- The nuts handled on site are Cashew, Pistachio and Almond.
- Many of the spices and ingredients come from suppliers that state that allergens are handles on the premises. The allergens that are commonly stated are Sesame, Peanuts, nuts, milk and soya. If you need any further information, please speak to a manager
- Please note that the restaurants handle lots of fish, Molluscs and Crustaceans in all areas and when ordering make sure you are aware of this as staff will take reasonable precautions to prevent cross contact but due to the nature of the mean (Many Seafood Dishes) we cannot guarantee no cross contact.
- **Pease note:** Our staff cannot offer specific advice or recommendations beyond our published allergen communications.

Thank you

Tharavadu Food Safety Team

UYARE ALLERGEN MATRIX

Allergen advice: due to the way our food is prepared it's not possible to 100% guarantee the absence of allergens in our food. Note many items do not contain gluten but made where gluten is handled.

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Premeal Snacks		M												
SIGNATURE BITES														
Aubergiene Pakoda		M											M	
Masala Fried Cauliflower		M											M	
Chick Chick Chat	M	Wheat										M	M	
Uyare Samosa	M	Wheat										M	M	
Kanthari Chicken													M	
Kidilan Kozhi													M	
Lamb Pepper Fry													M	
Masala Fried Fish													M	
Kanava Kurumulagu		M	M										M	
Paal Konju								M					M	
Uyare Mixed Platter	M	Wheat						M				M	M	

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MAINS (VEGITERIAN DELIGHTS)														
Masala Dosa													M	
Kadala Pattani Curry													M	
Cheera Kizhangu Curry													M	M
Kathrika Theeyal													M	
Veg Stew													M	
Pachakari Kurma										CASHEW			M	
Thava Panner Masala													M	

* Can be take out on request

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	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame Seeds	Soya	Sulphur Dioxide
MAINS (FEAST OF THE SEA)														
Meen Chatti Curry								M					M	
Chemmeen Kizhi Roast								M		*CASHEW			M	
Grilled Stuffed Seabass								M					M	
Alappey Seafood Curry													M	

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MAINS (FEAST OF THE LAND)														
Wayanadan Kozhi Curry										Contains	*CASHEW		May Contain	
Pedappan Kozhi							Contains			CASHEW			May Contain	Contains
Kunjadu Curry		May Contain								Contains	*CASHEW		May Contain	Contains
Lamb Biriyani							Contains			*CASHEW			May Contain	Contains
Pothum Kappayum							*cream		Contains				May Contain	Contains

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	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame Seeds	Soya	Sulphur Dioxide
<div style="display: flex; align-items: center;"> <div style="width: 20px; height: 20px; background-color: #1a522a; margin-right: 5px;"></div> Contains <div style="width: 20px; height: 20px; background-color: #90ee90; margin-right: 5px; margin-left: 10px;"></div> May Contain <div style="width: 20px; height: 20px; background-color: #e0ffe0; margin-right: 5px; margin-left: 10px;"></div> Doesn't contain </div>														
SIDES, RICE AND BREADS														
Parippu Ela Curry							M						M	
Kerala Paratha													M	
Kalthappam		Yeast											M	
Poori													M	
Plain Rice													M	
Carrot Coconut Rice										*Cashew			M	

*Can be take out on request

UYARE ALLERGEN MATRIX

Allergen advice: due to the way our food is prepared it's not possible to 100% guarantee the absence of allergens in our food. Note many items do not contain gluten but made where gluten is handled.

	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame Seeds	Soya	Sulphur Dioxide
DESSERTS														
Kulfi (Mango)		M								M	M	M	M	
Kulfi (Almond -Pista)		Wheat								Almond Pistachio				
Summer Berries Coconut Pudding														
Pista Tres Leches		Wheat								Almond Pistachio			M	
Vanilla Ice Cream														
Chocolate Ice Cream													M	
Strawberry Ice Cream														

*Can be taken out on request

UYARE ALLERGEN MATRIX

Allergen advice: due to the way our food is prepared it's not possible to 100% guarantee the absence of allergens in our food. Note many items do not contain gluten but made where gluten is handled.

	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame Seeds	Soya	Sulphur Dioxide
UYARE BUSINESS LUNCH														
Veg Business Lunch										Contains *cashew			May Contain M	
Chicken Business Lunch										Contains *cashew			May Contain M	Contains
Lamb Business Lunch										Contains *cashew			May Contain M	Contains

*Can be taken out on request

UYARE ALLERGEN MATRIX

Allergen advice: due to the way our food is prepared it's not possible to 100% guarantee the absence of allergens in our food. Note many items do not contain gluten but made where gluten is handled.

	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame Seeds	Soya	Sulphur Dioxide
<div style="display: flex; align-items: center;"> <div style="width: 20px; height: 20px; background-color: #003366; margin-right: 5px;"></div> Contains <div style="width: 20px; height: 20px; background-color: #90EE90; margin-right: 5px; margin-left: 10px;"></div> May Contain <div style="width: 20px; height: 20px; background-color: #E0FFE0; margin-right: 5px; margin-left: 10px;"></div> Doesn't contain </div>														
SMALL PLATES – KERALA TAPAS														
Masala Fried Cauliflower		M											M	
Kidialan Kozhi													M	
Lamb Pepper Fry													M	
Kanava Kurumulag	*	M	M										M	
Pal Konju							*butter	M					M	
Uyare Samosa	M											M	M	
Kadala Pattani Curry													M	

Pachakari Kurma											*cashew			M	
Wayanadan Kozhi											*cashew			M	
Kunjaadu Curry		M									*cashew			M	
Meen Chatti Curry														M	
Pothu Curry								*cream						M	
Kerala Paratha														M	
Carrot Coconut Rice														M	
Plain Rice															
Agni Special Salad														M	
Agni Grilled Chicken														M	

UYARE ALLERGEN MATRIX

Allergen advice: due to the way our food is prepared it's not possible to 100% guarantee the absence of allergens in our food. Note many items do not contain gluten but made where gluten is handled.

	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame Seeds	Soya	Sulphur Dioxide
UYARE SUNDAY FEAST														
Wine & Fruit Cake	Doesn't contain	Contains	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Doesn't contain	May Contain	Contains
Beef Cutlet with Challas	Doesn't contain	Contains	Doesn't contain	Contains	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Doesn't contain	Doesn't contain	May Contain	Contains
Chicken Rasam	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Doesn't contain	Doesn't contain	May Contain	Contains
Appam & Mutta Roast	*	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Doesn't contain	Doesn't contain	May Contain	Doesn't contain
Kerala Style Prawns	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Contains	Doesn't contain	Doesn't contain	May Contain	Contains	Doesn't contain	Doesn't contain	Doesn't contain	May Contain	Contains
The Feast	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Contains	Doesn't contain	Contains	Contains	Doesn't contain	Doesn't contain	May Contain	Contains
Ari Payasam with Mango ice cream	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain	Contains	Doesn't contain	Doesn't contain	*pista	Doesn't contain	Doesn't contain	Doesn't contain	Doesn't contain

<div style="display: flex; flex-direction: column; align-items: center; justify-content: center;"> <div style="width: 15px; height: 15px; background-color: #003366; margin-bottom: 5px;"></div> <div style="width: 15px; height: 15px; background-color: #90EE90; margin-bottom: 5px;"></div> <div style="width: 15px; height: 15px; background-color: #E0FFE0;"></div> </div> Contains May Contain Doesn't contain		<h2 style="margin: 0;">Allergen Matrix – DRINKS</h2> <p style="margin: 0; font-weight: bold; font-size: 0.9em;">Allergen advice: due to the way our food is prepared it's not possible to 100% guarantee the absence of allergens in our food. Note many items do not contain gluten but made where gluten is handled.</p>					
Our Code	Wine Description	Sulphites	Milk	Egg	Fish	Vegetarian	Vegan
	<u>White</u>						
601110-23	Candidato Viura	Yes	No	No	No	Yes	Yes
541225-23	Trovati Pinot Grigio delle Dolomiti	Yes	No	No	No	Yes	Yes
855050-24	Lievlander Chenin Blanc	Yes	No	No	No	Yes	Yes
541310-23	Feudo Arancio Grillo, Sicilia	Yes	No	No	No	Yes	Yes
793812-23	Morandé Sauvignon Blanc Gran Reserva	Yes	No	No	No	Yes	Yes
040818-23	Picpoul de Pinet St Clair, Luvignac	Yes	No	No	No	No	No
500210-23	Zero-G Grüner Veltliner (Organic)	Yes	No	No	No	Yes	Yes
821810-23	Babich Classics Marlborough Sauvignon Blanc	Yes	No	No	No	No	No
730060-22	Spring Fever Chardonnay, Langmeil	Yes	No	No	No	Yes	Yes
605600-23	Serra da Estrela Albariño	Yes	No	No	No	Yes	Yes
540608-23	Gavi di Gavi La Meirana, Broglia	Yes	No	No	No	Yes	Yes
136518-22	Sancerre Les Perriers, Reverdy-Ducroux	Yes	No	No	No	Yes	Yes
161560-19	Gewurztraminer Grand Cru Clos St Landelin, Muré (Org)	Yes	No	No	No	Yes	Yes
213126-22	Chablis 1er Cru Fourchaume, Brocard	Yes	No	No	No	Yes	Yes
253810-22	Meursault Les Buissons Certaut, Bernard Millot	Yes	Yes	Yes	No	Yes	No
	<u>Non Alcohol</u>						
464630-NV	NOOH still Rosé, La Coste (zero alcohol)	Yes	No	No	No	Yes	Yes
532405-NV	Steinbock Zero Riesling Sparkling	Yes	No	No	No	Yes	Yes
	<u>Rose</u>						
553100-23	Terre del Noce Pinot Grigio Rosé	Yes	No	No	No	Yes	Yes
616261-23	Conde Valdemar Rioja Rosé	Yes	No	No	No	Yes	Yes

<div style="display: flex; flex-direction: column; align-items: center; width: 100%;"> <div style="width: 100%; height: 10px; background-color: #000000;"></div> <div style="width: 100%; height: 10px; background-color: #90EE90;"></div> <div style="width: 100%; height: 10px; background-color: #D3D3D3;"></div> </div> Contains May Contain Doesn't contain		DRINKS (Cont'd) Allergen advice: due to the way our food is prepared it's not possible to 100% guarantee the absence of allergens in our food. Note many items do not contain gluten but made where gluten is handled.					
	Wine Description	Sulphites	Milk	Egg	Fish	Vegetarian	Vegan
464605-23	Lady A, La Coste	Yes	No	No	No	No	No
464100-23	Whispering Angel, Côtes de Provence Rosé	Yes	No	No	No	Yes	No
	<u>Sparkling</u>						
541140-NV	Prosecco Extra Dry, Serena 1881	Yes	No	No	No	Yes	Yes
152210-NV	Cottonworth Classic Cuvée	Yes	No	No	No	Yes	Yes
180940-NV	Moët & Chandon Brut Impérial	Yes	No	No	No	Yes	No
181700-NV	Veuve Clicquot Yellow Label Brut	Yes	No	No	No	Yes	No
181010-NV	Laurent-Perrier Rosé	Yes	No	No	No	Yes	Yes
181100-13	Dom Pérignon	Yes	No	No	No	Yes	No
181800-NV	Krug Grande Cuvée	Yes	No	No	No	Yes	No
	<u>Reds</u>						
616010-23	Candidato Tempranillo	Yes	No	No	No	Yes	Yes
568870-23	Codici Masserie Primitivo	Yes	No	No	No	No	No
561310-22	Feudo Arancio Syrah, Sicilia	Yes	No	No	No	Yes	Yes
803812-22	Morandé Merlot Gran Reserva	Yes	No	No	No	Yes	Yes
710147-24	Finca La Colonia Colección Malbec, Norton	Yes	No	No	No	Yes	Yes
430210-22	Côtes-du-Rhône Samorëns rouge, Ferraton	Yes	No	No	No	Yes	Yes
616219-19	Conde Valdemar Rioja Crianza	Yes	No	No	No	Yes	Yes
802310-23	Corralillo Pinot Noir, Matetic (Organic)	Yes	No	No	No	Yes	No
560420-21	Chianti Superiore, Santa Cristina	Yes	No	No	No	No	No
803137-19	Hussonet Gran Reserva Cabernet Sauvignon, Haras	Yes	No	No	No	Yes	Yes
377L16-18	Château Lalande de Gravet, Saint-Emilion Grand Cru	Yes	Yes	Yes	No	Yes	No
616235-15	Conde Valdemar Rioja Gran Reserva	Yes	No	No	No	Yes	Yes
560585-20	Barolo, Prunotto	Yes	No	No	No	Yes	Yes

<div style="display: flex; align-items: center; gap: 5px;"> <div style="width: 15px; height: 15px; background-color: #006400; margin-right: 5px;"></div> Contains <div style="width: 15px; height: 15px; background-color: #90EE90; margin-right: 5px;"></div> May Contain <div style="width: 15px; height: 15px; background-color: #E0E0E0; margin-right: 5px;"></div> Doesn't contain </div>		DRINKS (Cont'd) Allergen advice: due to the way our food is prepared it's not possible to 100% guarantee the absence of allergens in our food. Note many items do not contain gluten but made where gluten is handled.					
Our Code	Wine Description	Sulphites	Milk	Egg	Fish	Vegetarian	Vegan
430517-21	Châteauneuf-du-Pape, Dom de Beurenard (Organic)	Yes	No	No	No	Yes	Yes
567255-19	Costasera Amarone Classico, Masi	Yes	No	No	No	No	No
	<u>Magnums</u>						
542000M-NV	Ca' del Console Prosecco Extra Dry, Magnum	Yes	No	No	No	Yes	Yes
540608M-23	Gavi di Gavi La Meirana, Broglia, Magnum	Yes	No	No	No	Yes	Yes
616227M-16	Conde Valdemar Rioja Reserva, Magnum	Yes	No	No	No	Yes	Yes
464100M-23	Whispering Angel, Côtes de Provence Rosé, Magnum	Yes	No	No	No	Yes	No
	<u>Spirits</u>						
548028H-23	Dindarello, Maculan, Half	Yes	No	No	No	Yes	Yes
403088H-21	La Fleur d'Or, Sauternes, Half	Yes	No	No	No	Yes	Yes
513110-18	Tokaji Late Harvest, Oremus, 50cl	Yes	No	No	No	Yes	No