

Pre Meal

Pre Meal Snacks & Pickles 6.75

Experience the charm of a traditional village tea shop with our expertly crafted snacks, Enjoy crispy Pappadavada, flavorful Pakkavada, savory Kaya Varuthathathu, and perfectly seasoned Poppadoms, paired with our homemade chutneys and pickles.

Signature Bites

Vada Bonda 6

Golden lentil doughnuts topped with spiced potato bonda, served with tomato and coconut chutneys.

Masala Fried Cauliflower 6.5

Crispy cauliflower florets tossed in house-made spice blend, served with a sweet and tangy tomato sauce.

Lamb Pepper Fry 8

Succulent lamb cubes sautéed with black pepper, onions, and tomatoes, infused with bold Kerala spices.

Kanthari Chicken 7

Grilled chicken infused with fiery green chilies, fresh mint, and coriander for a bold and aromatic finish served with avacado-raw mango chutney.

Chick-Chick Chaat 8.5 / 7

Crisp somosas (chicken/veg) layered with cooked chickpeas, yogurt, tamarind and mint chutney.

Pork Olathu 9.5

Tender pork slow-cooked with crushed spices, coconut slivers, and curry leaves in a traditional style.

Kanava Kurumulagu Fry 8

Tender squid slices marinated with ground kerala spices, then stir-fried with onion, bell pepper, garlic, curry leaves and crushes black pepper for a fiery kick.

Chemmeen Porichathu 11

Spiced king prawns, grilled and served with a zesty carrot and lemon chutney.

Uyare Mixed Platter (For Two) 16

A curated selection of our finest bites, featuring Veg Samosa, Lamb Pepper Fry, Kanthari Chicken, Chemmeen Porichathu, and Nadan Kozhi Wings.

Sides & Breads

Okra Daal 7 *Can be made on request*

Slow-simmered lentils tempered with mustard seeds, curry leaves and okra.

Kunju Doas (Mini Dosas) 3.5

Mini thattu dosas.

Kalthappam (Two Pieces) 2.5

Traditional Kerala-style rice and coconut pancake, subtly sweet with a touch of cumin and garlic.

Kerala Paratha 2.75

Flaky and layered Kerala-style flatbread, perfect for scooping up rich curries.

Plain Rice 3

Steamed, fluffy basmati rice.

Carrot Coconut Rice 4

Fragrant basmati rice infused with grated carrots, fried cashew nuts and coconut.

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.

Classic Plates

Masala Dosa 8

Crispy rice crepe served on spiced potato masala and sambar.

Kadala Bhatara 11

Fluffy deep-fried bread served with chickpea masala.

Cheera Kizhangu Curry 9

Spinach and potato slow-cooked and tempered with mustard seeds and garlic.

Thava Paneer Masala 10

Diced paneer cooked in a spiced tomato and onion gravy, enhanced with a touch of fresh mango juice.

Nadan Kozhi Curry 12

Kerala-style chicken curry, enriched with roasted coconut, cashew nuts, and poppy seeds.

Pedappan Kozhi 15

Grandmother's secret chicken curry - spiced and slow-cooked for a deep, robust flavor.

Kunjaadu Curry 16

Tender lamb meat braised in a rich cashew and poppy seed-infused Kerala-style gravy.

Meen Chatti Curry 15

Kerala-style fish curry, cooked with cocum, coconut milk, and aromatic spices.

Chemmeen Roast 16

Tiger prawns simmered with onions, tomatoes, and coconut milk, finished with cashew nuts.

Grilled Stuff Seabass 17

Whole seabass marinated and stuffed with Chemmeen Peera (spiced coconut shirmp), grilled to perfection.

Kozhi Biriyani 12

Fragrant basmati rice layered with spiced chicken, saffron, cashew nuts, and fried onions, served with raita.

Pothu Koonu Masala 15

Slow-cooked beef sautéed with mushrooms and aromatic spices.