

Tharavadu

7-8 Mill Hill
Leeds LS1 5DQ
0113 244 0500



christmas menu

**Independent
Business
of the year
2022**
by Yorkshire Choice

**Top 100
UK
Restaurant**
2023-2024
By Squaremeal

**Waitrose
Good Food
Guide**
2017-2024

**Michelin
Restaurant
Guide**
2015-2021
Recommended

**Harden's
Restaurant
Guide**
2015-2024
Recommended

**Tripadvisor
Top
Rated**
Top 10 Curry House
in UK, 2015

**Best
Speciality
Restaurant**
Oliver Awards
2022

**Chef of
the Year**
Winner
Chef Ajith Kumar
Oliver Awards 2014

**Alternate
City Guide
to Leeds**
By The Guardian,
Recommended

**Top 100
Restaurants
in The North**
The Confidential

**English
Curry
Awards**
Best Southern Indian
Restaurant In England 2017,
2018 & 2019

**BBC
Good
Food**
The Best Places
in Leeds to eat

**Good
Food Guide
2019**
Eight Great Indian
Restaurants in the UK

**The
Sunday
Times**
Recommended For Best
Indian Food In Leeds

**Restaurant
of the North
- Best of the
Best**
by Feast
Magazine

**Best
Indian
Restaurant**
Oliver Awards
2015, 2016 & 2017

**The
Nation's
Curry Awards**
South Indian Restaurant of
the Year 2023

**The
Metro**
10 of the best
places to eat
in Yorkshire

**The
Lonely Planet
Guide**
Featured

**Love
Food**
One of The 10
Best-Rated Curry
Restaurants in the UK



Christmas Festive Fare

1st November – 23rd December 2025

Menu 1 - 2 Courses

Lunch £35

(12-4:00 pm)

Dinner £40

(5-10:00 pm)

Menu 2 - 4 Courses

Lunch £40

(12-4:00 pm)

Dinner £45

(5-10:00 pm)

We will require a 5.00 deposit per person at least two weeks in advance of the booking.

The deposits are non-refundable.

A discretionary 10% service charge added to the bill.

Book your table anytime of the day for large groups up on request

Ⓥ – denotes vegetarian

GF – denotes gluten free

Gluten free, nuts free and vegan options available up on request.

Most dishes contain nuts or dairy. Kindly speak with our staff regarding any specific dietary requirements, while making an order.

Menu 1 - 2 Courses

Starters - Individual Platter

Uzhunnu Vada (Lentil Doughnuts) Ⓥ GF VEGAN

Pothu Peralan (Beef) GF

Meen Chuttathu (Grilled Fish) GF

Mains - Choose One

Tharavadu Seafood Curry GF

Meen Koottan (Fish) GF

Kerala Kozhi Curry (Chicken) GF

Aadu Cheera Mappas (Lamb) GF

Koottu Curry (Mixed Veg Curry) Ⓥ GF VEGAN

Vazhuthananga Curry (Aubergine) Ⓥ GF VEGAN

Menu 2 - 4 Courses

Starters - Individual Platter

Chilli Paneer Ⓥ GF

Kidilan Kozhi (Chicken) GF

Meen Chuttathu (Grilled Fish) GF

Chilli Prawns

Mains - Choose One

Meen Koottan (Fish) GF

Kallu Shappu Meen Curry (Fish) GF

Tharavadu Seafood Curry GF

Kozhi Kurumulag (Chicken) GF

Aadu Cheera Mappas (Lamb) GF

Pothu Curry (Beef) GF

Mutter Paneer Ⓥ GF

Nadan Veg Kurma Ⓥ GF

Vazhuthananga Curry (Aubergine) Ⓥ GF VEGAN

Dessert - Choose One

Semiya Payasam (Vermicelli Pudding) Ⓥ

Mango Kulfi Ⓥ GF

Pista Kulfi Ⓥ GF

Tea & Coffee GF

Side Dishes - To Share

Masala Potatoes Ⓥ GF VEGAN

Plain Rice Ⓥ GF VEGAN

Lemon Rice Ⓥ GF VEGAN

Kerala Paratha Ⓥ