

sadhya/thali

Sadya is a traditional feast of various dishes that is typically served on a banana leaf in Kerala. The Malayalam word Sadya means banquet. The feast is usually prepared by men, particularly for weddings and other special occasions where a large quantity of food is required. At Tharavadu, we serve Sadya as a three-course meal that begins with soup and is followed by seven different curries and side dishes selected by the chefs, along with rice and bread for the main course. The meal is completed with a classic Kerala dessert known as Semiya Payasam. This is one of the most popular dishes among Keralites all over the world.

Vegetarian Sadya 23.45 v, GF & nut free options available up on request

Tharavadu Sadya 24.90 GF & nut free options available up on request

Samudra Sadya 25.90 GF & nut free options available up on request

side dishes

Parippu Ela Curry v Can be made GF and on request **8.25**

Enjoy the wholesome goodness of fresh spinach and toor dal cooked to perfection in a flavourful blend of garlic, onion, and tomatoes, seasoned with fragrant curry leaves and tempered with aromatic mustard seeds.

Thoran of the Day v Can be made GF on request **7.95**

Egg Curry v **8.90**

Kerala Style Egg Curry is a flavorful and spicy dish that is popular in the South Indian state of Kerala. Boiled eggs are cooked in a tomato-based gravy that is infused with aromatic spices, such as coriander and turmeric. The gravy is also made with coconut milk, which gives the dish a creamy and rich texture.

rices

Plain Rice v **3.65**

Plain white basmati rice

Lemon Rice v **3.75**

Lemon rice is a dish made with cooked rice, which is then tossed with a mixture of lemon juice, fresh curry leaves, cashew nuts, mustard seeds, and dried red chillies. The result is a tangy and fresh-tasting rice dish that is perfect for a light and flavourful lunch.

breads

Appam (2 Pieces) v contains yeast **2.75**

It is made from a fermented batter of rice and coconut milk, which is cooked in a special pan to create a crispy, lacy edge and a soft, fluffy center. Appam is a popular breakfast dish in Kerala and is often served with a variety of sides.

Kerala Paratha (1 Piece) v **3.75**

A MUST HAVE - OUR SPECIALITY

Kerala Paratha is a popular street food in Kerala, made with a dough of plain flour, oil, ghee, and water that is beaten into thin layers and rolled into a round bread. It is flaky, layered, and crispy on the outside, while soft and fluffy on the inside.

Poori (2 Pieces) v **3.45**

Poori bread is a deep-fried Indian bread made from unleavened wheat flour dough. Poori bread is commonly eaten for breakfast or lunch in many parts of India and is a popular street food as well.

Chapathi (2 Pieces) v **2.95**

It is made with finely milled whole wheat flour, water, and salt. The dough is kneaded and rolled into thin, circular discs, which are then cooked on a hot griddle or tawa until they puff up and get slightly charred.

v Vegetarian v Vegan GF Gluten Free

Food allergies and intolerances

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

At Tharavadu, 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.

Although some of our dishes contain gluten-free ingredients, we want to make it clear that our kitchen is not a gluten-free environment. While we take great care to handle allergens with the utmost caution, please be aware that gluten is present in our kitchen.

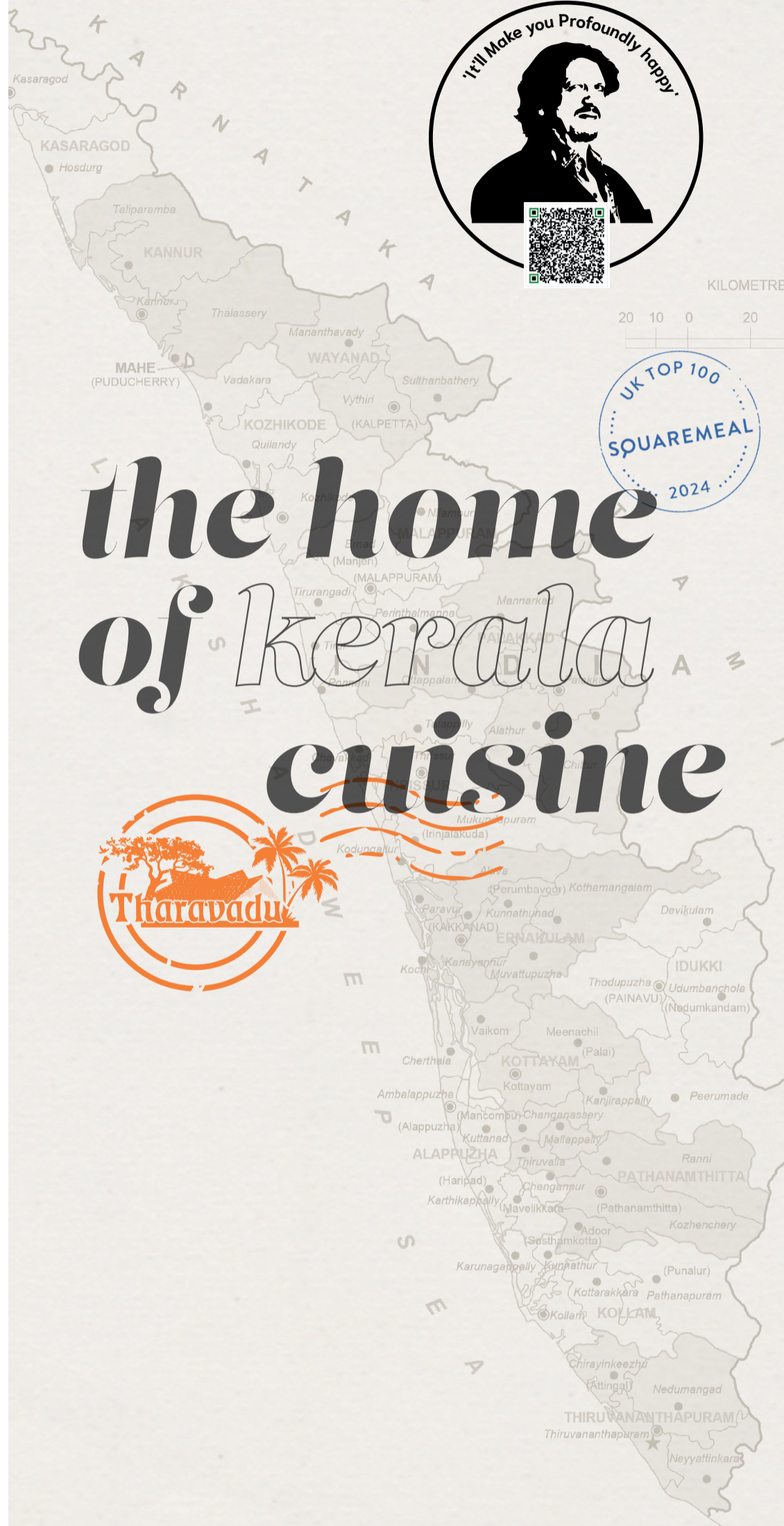
Please refer to our beverages list for our wisely chosen wine, beer, liquors, fresh juices, lassi, tea, and coffee.

We Support Hope

Tharavadu supports Hope Community Village on all its activities which helps them to offer long term family care to the parentless children in Kerala. You can support Hope community at www.hopekerala.org



check out
our special
christmas
menus



our menu at a glance

Pothu Peralan ♦ Kozhi Dosa ♦ Meen Koottan
Kozhi Kurumulagu ♦ Achayan's Lamb Chops
Vazhuthananga Curry ♦ Parippu Ela Curry
Veg Biryani ♦ Kerala Paratha

Food allergies and intolerances

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

Pre-meal snacks and pickles 🌱🌱 6.95

Experience the essence of a traditional village tea shop with our expertly prepared selection of delectable snacks, perfect for complementing your tea break or family gathering. Our homemade chutneys and pickles perfectly complement our crispy Pappadavada, flavorful Pakkavada, savory Kaya Varuthathathu, and perfectly seasoned Poppadoms. These carefully curated offerings are sure to delight your palate and transport you to the heart of Indian tea culture.

soups

Chemmeen (Prawns) Rasam Can be made GF on request 7.25

Embark on a journey through the authentic flavors of South India with our signature Rasam dish, a cherished part of Ayurvedic medicine for its healing properties. Our chefs at Tharavadu meticulously blend the freshest tomato, black pepper, cumin, and other fragrant spices to create a harmonious balance of flavors that perfectly complement the richness of our succulent prawns. Immerse yourself in the rich heritage of South Indian cuisine with every spoonful of our exquisitely prepared Rasam.

Parippu Soup 🌱🌱 Can be made GF on request 6.85

Experience the nourishing properties of the humble drumstick vegetable with our Lentil Soup, a cherished dish from India. Our skilled chefs expertly blend lentils with the therapeutic drumstick vegetable and enhance its flavors with a touch of ripe tomatoes, fragrant garlic, aromatic coriander, and subtle hints of black pepper.

starters

Uzhunnu Vada 🌱🌱 Can be made GF on request 6.25

A crunchy South Indian snack made with hand-picked lentils, aromatic spices, and fresh herbs. Our perfectly rounded doughnuts are fried to a crisp, golden perfection and served with a delectable coconut chutney and sambhar. Savor the symphony of flavors and textures in this elegant appetizer or light meal.

Chilli Paneer 🌱 Can be made GF on request 8.75

MOST ORDERED VEGETARIAN STARTER

Indulge in the rich and diverse flavors of India with one of the most sought after dish of India - featuring freshly produced paneer - a delectable cottage cheese. Sautéed to perfection with aromatic spices sourced from the land of spices, our paneer is complemented with a medley of onions, peppers, and tomatoes.

Kannara Chat 🌱 8.95

SERVED COLD

5 pieces of small puris filled with Pineapple Kitchadi - an authentic Kerala delicacy - soaked in yoghurt, garnished with homemade mint and tamarind chutney.

Njerippan Kozhi Can be made GF on request 9.25

The dish is made by cooking succulent pieces of chicken in a thick, flavorful gravy made with peppers, onion, and ground Kerala spices. The gravy is rich and aromatic, with a perfect balance of heat and tanginess.

Pothum Pazhavum 9.75

Freshly cooked minced beef, expertly seasoned with aromatic Kerala spices, stuffed into ripe plantain and deep-fried to perfection. Served with refreshing mint chutney and tangy tamarind chutney.

Pothu Peralan 9.45

Experience the bold and flavorful taste of Kerala's iconic street food with our signature beef dish, expertly crafted with sautéed onions, fragrant curry leaves, and a blend of freshly ground spices and coconut slivers. Inspired by the bustling Thattu-Kadas, Kerala's local pubs and street food joints, our tender beef cubes are cooked to perfection, delivering a deliciously tender and juicy bite with each mouthful.

Padipura Mix Seafood 13.95

Embark on a culinary journey with our seafood platter, expertly crafted to showcase a harmonious blend of flavors and cooking techniques. Indulge in a variety of batter-fried squid, perfectly grilled prawns, crispy fried fish, and savory mussels - each element offering a unique texture and flavor profile.

Meen Chuttathu Can be made GF on request 7.95

Our fish fillet is marinated with a blend of aromatic spices, adding a burst of unique and delightful flavor to the dish. The careful marination process perfectly complements the natural taste of the fish, elevating it to new levels of culinary excellence.

Cherayi Koonthal 8.25

Transport yourself to the stunning Cherai beach shacks of Cochin with our squid rings appetizer, a popular snack that will tantalize your taste buds. Delight in crispy deep-fried squid rings expertly marinated with a blend of aromatic spices, commonly used in the Kerala region of India. To add an extra burst of flavor and tanginess, our dish is served with a side of zesty lemon chutney, perfectly complementing the natural taste of the squid.

Kumbalangi Konju Can be made GF on request 9.45

King prawns are carefully coated with a special spice blend, traditionally made by Keralan fishermen's families. The carefully selected and ground spices impart a distinct and mouthwatering flavor to the prawns, enhancing their natural taste. To further elevate the flavor profile, our prawns are expertly grilled to perfection and sautéed with a lemon, garlic and bell pepper, adding a zesty and refreshing finish to every bite.

dosa

Experience the vibrant and diverse flavors of South India with our signature breakfast dish - dosa. A beloved street food, dosa is a gluten-free, high-protein meal that is free of sugar and saturated fats. Made from a delicious blend of rice and lentils, the batter is fermented to enhance the concentration of vitamins B and C, resulting in a healthy and nourishing dish. Our dosa comes in several different types, each with a unique filling and spread, allowing you to explore the rich and varied culinary traditions of South India.

Masala Dosa 🌱🌱 Can be made GF on request 9.95

Indulge in the rich and flavorful taste of our Masala Dosa, a beloved South Indian specialty. Crafted from a unique blend of rice batter and lentils, this fermented pancake is filled with a delicious potato masala. But that's not all - our paper dosa takes this classic dish to the next level with its extra-large size and satisfying crispiness. Bite into the perfect combination of textures and flavors as you savor the unique taste of our Masala Dosa.

Paneer Dosa 🌱 Can be made GF on request 11.75

A delicious rice and lentil pancake filled with our chef's special filling of small paneer cubes cooked with aromatic Kerala spices.

Kozhi Dosa Can be made GF on request 13.75

Discover the signature dish of the Tharavadu family, our delectable Chicken Dosa. Savor the flavors of our pancakes made from a unique blend of rice and lentils, filled with tender chicken and an array of aromatic spices. To complete the dish, we serve it with a side of traditional sambhar and chutney, providing a perfect balance of flavors and textures.

from the coast

Chemmeen Manga Curry 19.45

A popular dish from the coastal region of Kerala, featuring succulent king prawns cooked in a special ground spice sauce with fresh coconut, ginger, garlic, tomato, and curry leaves. The addition of raw mangoes adds a tangy twist, creating a rich and aromatic curry that captures the essence of Kerala's coastal cuisine.

Meen Kootan 18.90

MOST ORDERED MAIN DISH

Relish in the exquisite flavors of Kerala with our signature dish, the Fish Curry to Order. Made from a unique blend of freshly ground spices, including the tangy cocum (fish tamarind), this authentic fisherman's family recipe is sure to delight your taste buds. This dish is a must-try for anyone seeking to experience the true taste of Kerala's coastal cuisine. Our recommended accompaniment is Kerala Paratha.

Kunji Njandu Vattichathu 19.95

Soft shell crab, cooked to perfection with Tharavadu's homemade spice blend and coconut-infused sauce. The spices and coconut complement the delicate sweetness of the crab meat, creating a rich and flavorful sauce that is simply irresistible. This dish is meant to be savored with your fingers, allowing you to truly experience and appreciate the exquisite flavors of the dish.

Meen Pollichathu Can be made GF on request 19.25

A beloved Kerala delicacy, this dish is a must-try for seafood enthusiasts. Featuring carefully selected seasonal fish fillets, the dish is first marinated and then coated with a unique sauce and grilled. It is then wrapped in banana leaves and steamed to perfection. The result is a mouthwatering and aromatic fish dish that is highly sought after by both locals and tourists.

Shaappu Meen Curry Can be made GF on request 20.95

Our Chef's signature dish, where freshly sourced sea bream and succulent prawns are delicately cooked with aromatic Kerala spices. The dish features a luscious coconut and tomato gravy that enhances the flavors, creating a harmonious blend of spices and seafood. Served elegantly atop a bed of tender cassava.

Tharavadu Seafood Curry 21.25

JAY RAYNER'S FAVOURITE

A magnificent medley of seafood, featuring king fish, squid, prawns, mussels, and tilapia, all cooked to perfection in a secret sauce by our skilled chefs. Enhanced with the bold flavours of ginger and garlic, this dish is a true representation of the best Keralan cuisine has to offer. It is a must-try for any seafood lover looking to indulge in a truly authentic culinary experience.

kozhikoodu - poultry

Kerala Kozhi Curry 15.95

BETTER THAN TIIKA MASALA - RATED BY CUSTOMERS

Experience the exquisite taste of Kerala's legendary chicken curry. Tender chicken cubes are simmered to perfection in a sumptuous sauce made from roasted coconut, fragrant spices, and a hint of fiery heat. This medium-spicy and rich gravy pairs beautifully with fluffy rice or fresh Kerala paratha for a truly satisfying meal.

Kozhi Kurumulag Can be made GF on request 18.45

CHEF'S SPECIAL

This Kerala-style chicken dish is a favorite in Wayanad, where fresh black pepper is readily available. The dish consists of marinated grilled chicken that is cooked with fresh green peppercorns and a blend of home-ground spices and coconut. The result is a mouthwatering combination of flavors that perfectly balances the heat of the spices with the creaminess of the coconut and this is served with Kerala Paratha.

Kozhi Biriyani 15.95

Spoil yourself in the quintessential Kerala delicacy, the heavenly biryani, a must-have at weddings and special events. Our flavorful biryani features succulent chicken cooked with aromatic basmati rice and a blend of spices that will tantalize your taste buds. Complement your meal with our refreshing Raita and pickle for a complete dining experience.

from the butcher shop

Adu Cheera Mappas 18.95

Experience the divine flavours of Kerala's lamb saag, a dish that is celebrated across the region and is a staple at Easter celebrations. Tender boneless lamb cubes are cooked to perfection in a fresh spinach and a unique Kerala sauce, creating a flavour explosion that will leave you wanting more. This farmhouse-inspired dish pairs perfectly with either rice or bread for a truly satisfying meal.

Achayan's Lamb Chops 21.75

GARY EATS' FAVOURITE

This Kerala-style lamb chops dish is popular in the Christian community for special occasions. Fresh lamb chops are marinated with Kerala spices and grilled, then served with toasted vegetables, fresh coconut, and a Chef's secret sauce. The result is a bold and flavorful dish that's sure to impress.

nachakari kada

Vegetable Biriyani 🌱 10.95

Our Kerala Vegetable Biriyani is a fragrant and aromatic delight, featuring basmati rice cooked with a medley of fresh seasonal vegetables. Infused with Kerala's signature blend of spices and garnished with fried onions, nuts, and raisins, this vegetarian dish is layered with flavors and served with raita, pickle and pappodoms on the side.

Koottu Curry 🌱🌱 9.75

Koottu Curry is a delicious and wholesome South Indian dish made with a locally available mix of vegetables, cooked with black pepper, fresh coconut, ginger, garlic, and green chillies. This dish is a perfect blend of flavors and textures, with the vegetables being cooked to a perfect tenderness and the spices infusing their aroma and flavor into the dish.

Vazhuthananga Curry 🌱🌱 Can be made GF on request 10.85

Tender aubergines are cooked to perfection in a flavourful blend of onions, aromatic coriander seeds, and spicy chillies before being smothered in a velvety cashew nut sauce. A dish that combines the best of traditional flavours with a modern twist.

Mutter Paneer 🌱 11.75

Lightly spiced creamy tomato and cashew nut creamy sauce infused with homemade cottage cheese and peas, creating a delectable dish that will tantalize your taste buds.

Kadala Masala 🌱🌱 8.89

Tender chickpeas are gently simmered in a light, flavorful tomato masala sauce. This dish blends the richness of tomatoes with aromatic spices for a delightful taste. It's a perfect choice for those who enjoy a balanced and savory vegetarian option.

Nadan Veg Kurma 🌱 10.75

Enjoy a delightful mix of vegetables simmered in a Kerala-style curry, enhanced with aromatic ground spices, yogurt, and fresh coconut. This creamy and flavorful dish showcases the essence of Kerala's culinary tradition, perfect for a satisfying meal.

Masala Potatoes 🌱🌱 8.45

Indulge in the delightful combination of mixed bell peppers and fragrant Keralan spices, blended with boiled potatoes to create a hearty and satisfying dish. For the ultimate dining experience, pair it with warm and fluffy Poori bread.

Food allergies and intolerances

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

Pre-meal snacks and pickles v 6.95

Experience the essence of a traditional village tea shop with our expertly prepared selection of delectable snacks, perfect for complementing your tea break or family gathering. Our homemade chutneys and pickles perfectly complement our crispy Pappadavada, flavorful Pakkavada, savory Kaya Varuthathathu, and perfectly seasoned Poppadoms. These carefully curated offerings are sure to delight your palate and transport you to the heart of Indian tea culture.

soups

Chemmeen (Prawns) Rasam Can be made GF on request **7.25**

Embark on a journey through the authentic flavors of South India with our signature Rasam dish, a cherished part of Ayurvedic medicine for its healing properties. Our chefs at Tharavadu meticulously blend the freshest tomato, black pepper, cumin, and other fragrant spices to create a harmonious balance of flavors that perfectly complement the richness of our succulent prawns. Immerse yourself in the rich heritage of South Indian cuisine with every spoonful of our exquisitely prepared Rasam.

Parippu Soup v 6.85

Experience the nourishing properties of the humble drumstick vegetable with our Lentil Soup, a cherished dish from India. Our skilled chefs expertly blend lentils with the therapeutic drumstick vegetable and enhance its flavors with a touch of ripe tomatoes, fragrant garlic, aromatic coriander, and subtle hints of black pepper.

starters

Uzhunnu Vada v 6.25

A crunchy South Indian snack made with hand-picked lentils, aromatic spices, and fresh herbs. Our perfectly rounded doughnuts are fried to a crisp, golden perfection and served with a delectable coconut chutney and sambhar. Savor the symphony of flavors and textures in this elegant appetizer or light meal.

Chilli Paneer v Can be made GF on request **8.75**

MOST ORDERED VEGETARIAN STARTER

Indulge in the rich and diverse flavors of India with one of the most sought after dish of India - featuring freshly produced paneer - a delectable cottage cheese. Sautéed to perfection with aromatic spices sourced from the land of spices, our paneer is complemented with a medley of onions, peppers, and tomatoes.

Kannara Chat v 8.95

SERVED COLD

5 pieces of small puris filled with Pineapple Kitchadi - an authentic Kerala delicacy - soaked in yoghurt, garnished with homemade mint and tamarind chutney.

Njerippan Kozhi Can be made GF on request **9.25**

The dish is made by cooking succulent pieces of chicken in a thick, flavorful gravy made with peppers, onion, and ground Kerala spices. The gravy is rich and aromatic, with a perfect balance of heat and tanginess.

Pothum Pazhavum **9.75**

Freshly cooked minced beef, expertly seasoned with aromatic Kerala spices, stuffed into ripe plantain and deep-fried to perfection. Served with refreshing mint chutney and tangy tamarind chutney.

Pothu Peralan **9.45**

Experience the bold and flavorful taste of Kerala's iconic street food with our signature beef dish, expertly crafted with sautéed onions, fragrant curry leaves, and a blend of freshly ground spices and coconut slivers. Inspired by the bustling Thattu-Kadas, Kerala's local pubs and street food joints, our tender beef cubes are cooked to perfection, delivering a deliciously tender and juicy bite with each mouthful.

Padipura Mix Seafood **13.95**

Embark on a culinary journey with our seafood platter, expertly crafted to showcase a harmonious blend of flavors and cooking techniques. Indulge in a variety of batter-fried squid, perfectly grilled prawns, crispy fried fish, and savory mussels - each element offering a unique texture and flavor profile.

Meen Chuttathu Can be made GF on request **7.95**

Our fish fillet is marinated with a blend of aromatic spices, adding a burst of unique and delightful flavor to the dish. The careful marination process perfectly complements the natural taste of the fish, elevating it to new levels of culinary excellence.

Cherayi Koonthal **8.25**

Transport yourself to the stunning Cherai beach shacks of Cochin with our squid rings appetizer, a popular snack that will tantalize your taste buds. Delight in crispy deep-fried squid rings expertly marinated with a blend of aromatic spices, commonly used in the Kerala region of India. To add an extra burst of flavor and tanginess, our dish is served with a side of zesty lemon chutney, perfectly complementing the natural taste of the squid.

Kumbalangi Konju Can be made GF on request **9.45**

King prawns are carefully coated with a special spice blend, traditionally made by Keralan fishermen's families. The carefully selected and ground spices impart a distinct and mouthwatering flavor to the prawns, enhancing their natural taste. To further elevate the flavor profile, our prawns are expertly grilled to perfection and outéed with a lemon, garlic and bell pepper, adding a zesty and refreshing finish to every bite.

dosa

Experience the vibrant and diverse flavors of South India with our signature

breakfast dish - dosa. A beloved street food, dosa is a gluten-free, high-protein meal that is free of sugar and saturated fats. Made from a delicious blend of rice and lentils, the batter is fermented to enhance the concentration of vitamins B and C, resulting in a healthy and nourishing dish. Our dosa comes in several different types, each with a unique filling and spread, allowing you to explore the rich and varied culinary traditions of South India.

Masala Dosa v Can be made GF on request **9.95**

Indulge in the rich and flavorful taste of our Masala Dosa, a beloved South Indian specialty. Crafted from a unique blend of rice batter and lentils, this fermented pancake is filled with a delicious potato masala. But that's not all - our paper dosa takes this classic dish to the next level with its extra-large size and satisfying crispiness. Bite into the perfect combination of textures and flavors as you savor the unique taste of our Masala Dosa.

Paneer Dosa v Can be made GF on request **11.75**

A delicious rice and lentil pancake filled with our chef's special filling of small paneer cubes cooked with aromatic Kerala spices.

Kozhi Dosa Can be made GF on request**13.75**

Discover the signature dish of the Tharavadu family, our delectable Chicken Dosa. Savor the flavors of our pancakes made from a unique blend of rice and lentils, filled with tender chicken and an array of aromatic spices. To complete the dish, we serve it with a side of traditional sambar and chutney, providing a perfect balance of flavors and textures.

from the coast

Chemmeen Manga Curry **19.45**

A popular dish from the coastal region of Kerala, featuring succulent king prawns cooked in a special ground spice sauce with fresh coconut, ginger, garlic, tomato, and curry leaves. The addition of raw mangoes adds a tangy twist, creating a rich and aromatic curry that captures the essence of Kerala's coastal cuisine.

Meen Koottan **18.90**

MOST ORDERED MAIN DISH

Relish in the exquisite flavors of Kerala with our signature dish, the Fish Curry to Order. Made from a unique blend of freshly ground spices, including the tangy cocum (fish tamarind), this authentic fisherman's family recipe is sure to delight your taste buds. This dish is a must-try for anyone seeking to experience the true taste of Kerala's coastal cuisine. Our recommended accompaniment is Kerala Paratha.

Kunji Njandu Vattichathu **19.95**

Soft shell crab, cooked to perfection with Tharavadu's homemade spice blend and coconut-infused sauce. The spices and coconut complement the delicate sweetness of the crab meat, creating a rich and flavorful sauce that is simply irresistible. This dish is meant to be savored with your fingers, allowing you to truly experience and appreciate the exquisite flavors of the dish.

Meen Pollichathu Can be made GF on request **19.25**

A beloved Kerala delicacy, this dish is a must-try for seafood enthusiasts. Featuring carefully selected local coley filets, the dish is first marinated and then coated with a unique sauce and grilled. It is then wrapped in banana leaves and steamed to perfection. The result is a mouthwatering and aromatic fish dish that is highly sought after.

Shaappu Meen Curry Can be made GF on request **20.95**

Our Chef's signature dish , where freshly sourced sea bream and succulent prawns are delicately cooked with aromatic Kerala spices. The dish features a luscious coconut and tomato gravy that enhances the flavors, creating a harmonious blend of spices and seafood. Served elegantly atop a bed of tender cassava.

Tharavadu Seafood Curry **21.25**

A magnificent medley of seafood, featuring king fish, squid, prawns, mussels, and tilapia, all cooked to perfection in a secret sauce by our skilled chefs. Enhanced with the bold flavours of ginger and garlic, this dish is a true representation of the best Keralan cuisine has to offer. It is a must-try for any seafood lover looking to indulge in a truly authentic culinary experience.

kozhikoodu - poultry

Kerala Kozhi Curry **15.95**

BETTER THAN TIIKA MASALA – RATED BY CUSTOMERS

Experience the exquisite taste of Kerala's legendary chicken curry. Tender chicken cubes are simmered to perfection in a sumptuous sauce made from roasted coconut, fragrant spices, and a hint of fiery heat. This medium-spicy and rich gravy pairs beautifully with fluffy rice or fresh Kerala paratha for a truly satisfying meal.

Kozhi Kurumulag Can be made GF on request **18.45**

CHEF'S SPECIAL

This Kerala-style chicken dish is a favorite in Wayanad, where fresh black pepper is readily available. The dish consists of marinated grilled chicken that is cooked with fresh green peppercorns and a blend of home-ground spices and coconut. The result is a mouthwatering combination of flavors that perfectly balances the heat of the spices with the creaminess of the coconut and this is served with Kerala Paratha.

Kozhi Biryani **15.95**

Spoil yourself in the quintessential Kerala delicacy, the heavenly biryani, a must-have at weddings and special events. Our flavorful biryani features succulent chicken cooked with aromatic basmati rice and a blend of spices that will tantalize your taste buds. Complement your meal with our refreshing Raita and pickle for a complete dining experience.

from the butcher shop

Adu Cheera Mappas **18.95**

Experience the divine flavours of Kerala's lamb saag, a dish that is celebrated across the region and is a staple at Easter celebrations. Tender boneless lamb cubes are cooked to perfection in a fresh spinach and a unique Kerala sauce, creating a flavour explosion that will leave you wanting more. This farmhouse-inspired dish pairs perfectly with either rice or bread for a truly satisfying meal.

Achayan's Lamb Chops **21.75**

GARY EATS' FAVOURITE

This Kerala-style lamb chops dish is popular in the Christian community for special occasions. Fresh lamb chops are marinated with Kerala spices and grilled, then served with toasted vegetables, fresh coconut, and a Chef's secret sauce. The result is a bold and flavorful dish that's sure to impress.

pachakari kada

Vegetable Biryani v 10.95

Our Kerala Vegetable Biryani is a fragrant and aromatic delight, featuring basmati rice cooked with a medley of fresh seasonal vegetables. Infused with Kerala's signature blend of spices and garnished with fried onions, nuts, and raisins, this vegetarian dish is layered with flavors and served with raita, pickle and pappodoms on the side.

Koottu Curry v 9.75

Koottu Curry is a delicious and wholesome South Indian dish made with a locally available mix of vegetables, cooked with black pepper, fresh coconut, ginger, garlic, and green chillies. This dish is a perfect blend of flavors and textures, with the vegetables being cooked to a perfect tenderness and the spices infusing their aroma and flavor into the dish.

Vazhuthananga Curry v Can be made GF on request **10.85**

Tender aubergines are cooked to perfection in a flavourful blend of onions, aromatic coriander seeds, and spicy chillies before being smothered in a velvety cashew nut sauce. A dish that combines the best of traditional flavours with a modern twist.

Mutter Paneer v 11.75

Lightly spiced creamy tomato and cashew nut creamy sauce infused with homemade cottage cheese and peas, creating a delectable dish that will tantalize your taste buds.

Kadala Masala v 8.89

Tender chickpeas are gently simmered in a light, flavorful tomato masala sauce. This dish blends the richness of tomatoes with aromatic spices for a delightful taste. It's a perfect choice for those who enjoy a balanced and savory vegetarian option.

Nadan Veg Kurma v 10.75

Enjoy a delightful mix of vegetables simmered in a Kerala-style curry, enhanced with aromatic ground spices, yogurt, and fresh coconut. This creamy and flavorful dish showcases the essence of Kerala's culinary tradition, perfect for a satisfying meal.

Masala Potatoes v 8.45

Indulge in the delightful combination of mixed bell peppers and fragrant Kerala spices, blended with boiled potatoes to create a hearty and satisfying dish. For the ultimate dining experience, pair it with warm and fluffy Poori bread.

sadhya/thali

Sadya is a traditional feast of various dishes that is typically served on a banana leaf in Kerala. The Malayalam word Sadya means banquet. The feast is usually prepared by men, particularly for weddings and other special occasions where a large quantity of food is required. At Tharavadu, we serve Sadya as a three-course meal that begins with soup and is followed by seven different curries and side dishes selected by the chefs, along with rice and bread for the main course. The meal is completed with a classic Kerala dessert known as Semiya Payasam. This is one of the most popular dishes among Keralites all over the world.

Vegetarian Sadya **23.45** v, GF & nut free options available up on request

Tharavadu Sadya **24.90** GF & nut free options available up on request

Samudra Sadya **25.90** GF & nut free options available up on request

 v Vegetarian 🌱 Vegan

Food allergies and intolerances

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

At Tharavadu, 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.

Please refer to our beverages list for our wisely chosen wine, beer, liquors, fresh juices, lassi, tea, and coffee.

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

side dishes

Parippu Ela Curry v Can be made GF and 🌱on request **8.25**

Enjoy the wholesome goodness of fresh spinach and toor dal cooked to perfection in a flavourful blend of garlic, onion, and tomatoes, seasoned with fragrant curry leaves and tempered with aromatic mustard seeds.

Thoran of the Day v 🌱 Can be made GF on request **7.95**

Egg Curry v 8.90

Kerala Style Egg Curry is a flavorful and spicy dish that is popular in the South Indian state of Kerala. Boiled eggs are cooked in a tomato-based gravy that is infused with aromatic spices, such as coriander and turmeric. The gravy is also made with coconut milk, which gives the dish a creamy and rich texture.

rices

Plain Rice v 3.65

Plain white basmati rice

Lemon Rice v 3.75

Lemon rice is a dish made with cooked rice, which is then tossed with a mixture of lemon juice, fresh curry leaves, cashew nuts, mustard seeds, and dried red chillies. The result is a tangy and fresh-tasting rice dish that is perfect for a light and flavourful lunch.

breads

Appam (2 Pieces) v 🌱 contains yeast **2.75**

It is made from a fermented batter of rice and coconut milk, which is cooked in a special pan to create a crispy, lacy edge and a soft, fluffy center. Appam is a popular breakfast dish in Kerala and is often served with a variety of sides.

Kerala Paratha (1 Piece) v 3.75

Kerala Paratha is a popular street food in Kerala, made with a dough of plain flour, oil, ghee, and water that is beaten into thin layers and rolled into a round bread. It is flaky, layered, and crispy on the outside, while soft and fluffy on the inside.

Poori (2 Pieces) v 3.45

Poori bread is a deep-fried Indian bread made from unleavened wheat flour dough. Poori bread is commonly eaten for breakfast or lunch in many parts of India and is a popular street food as well.

Chapathi (2 Pieces) v 2.95

It is made with finely milled whole wheat flour, water, and salt. The dough is kneaded and rolled into thin, circular discs, which are then cooked on a hot griddle or tawa until they puff up and get slightly charred.

Independent Business of the year 2024 <small>By YouSizzle Choice</small>	Top 100 UK Restaurant <small>2023-2024 By Satejournal</small>	Waitrose Good Food Guide <small>2023-2024</small>	Michelin Restaurant Guide <small>2023-2024 Recommended</small>	Harden's Restaurant Guide <small>2023-2024 Recommended</small>	Best Indian Restaurant <small>Other Awards 2023, 2024 & 2017</small>	The Nation's Curry Awards <small>South Indian Restaurant of the Year 2023</small>
Tripadvisor Top Rated <small>Top 10 Curry House in UK, 2015</small>	Best Speciality Restaurant <small>Other Awards 2022</small>	Chef of the Year <small>Winner: Our Fifth Star Other Awards 2014</small>	Alternate City Guide to Leeds <small>By The Guardian Recommended</small>	Top 100 Restaurants in The North <small>The Confidential</small>	The Metro <small>10 of the best places to eat in Yorkshire</small>	The Lonely Planet Guide <small>Featured</small>
English Curry Awards <small>Best Southern Indian Restaurant In UK, 2012, 2018 & 2019</small>	BBC Good Food <small>The Best Places in Leeds to eat</small>	Good Food Guide 2019 <small>Eight Green Indian Restaurants in the UK</small>	The Sunday Times <small>Recommended for Best Indian Food In Leeds</small>	Restaurant of the North - Best of the Best <small>By Food Magazine</small>	Love Food <small>One of The 10 Best Rated Curry Restaurants in the UK</small>	

<h1>Opening Times</h1>		
MONDAY–FRIDAY 12-2PM & 5-10 PM	SATURDAY 12–10PM	SUNDAY 12–8PM

WE SUPPORT HOPE	
Tharavadu supports Hope Community Village on all its activities which helps them to offer long term family care to the parentless children in Kerala. You can support Hope community at www.hopekerala.org .	

Food allergies and intolerances

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

View all 100 items

Pre-meal snacks and pickles v 🌱 6.95

Experience the essence of a traditional village tea shop with our expertly prepared selection of delectable snacks, perfect for complementing your tea break or family gathering. Our homemade chutneys and pickles perfectly complement our crispy Pappadavada, flavorful Pakkavada, savory Kaya Varuthathathu, and perfectly seasoned Poppadoms. These carefully curated offerings are sure to delight your palate and transport you to the heart of Indian tea culture.

soups

View all 100 items

Chemmeen (Prawns) Rasam Can be made GF on request 7.25

Embark on a journey through the authentic flavors of South India with our signature Rasam dish, a cherished part of Ayurvedic medicine for its healing properties. Our chefs at Tharavadu meticulously blend the freshest tomato, black pepper, cumin, and other fragrant spices to create a harmonious balance of flavors that perfectly complement the richness of our succulent prawns. Immerse yourself in the rich heritage of South Indian cuisine with every spoonful of our exquisitely prepared Rasam.

Parippu Soup v 🌱 Can be made GF on request 6.85

Experience the nourishing properties of the humble drumstick vegetable with our Lentil Soup, a cherished dish from India. Our skilled chefs expertly blend lentils with the therapeutic drumstick vegetable and enhance its flavors with a touch of ripe tomatoes, fragrant garlic, aromatic coriander, and subtle hints of black pepper.

starters

Uzhunnu Vada v 🌱 Can be made GF on request 6.25

A crunchy South Indian snack made with hand-picked lentils, aromatic spices, and fresh herbs. Our perfectly rounded doughnuts are fried to a crisp, golden perfection and served with a delectable coconut chutney and sambhar. Savor the symphony of flavors and textures in this elegant appetizer or light meal.

Chilli Paneer v Can be made GF on request 8.75

MOST ORDERED VEGETARIAN STARTER

Indulge in the rich and diverse flavors of India with one of the most sought after dish of India - featuring freshly produced paneer - a delectable cottage cheese. Sautéed to perfection with aromatic spices sourced from the land of spices, our paneer is complemented with a medley of onions, peppers, and tomatoes.

Kannara Chat v 8.95

SERVED COLD

5 pieces of small puris filled with Pineapple Kitchadi - an authentic Kerala delicacy - soaked in yoghurt, garnished with homemade mint and tamarind chutney.

Njerippan Kozhi Can be made GF on request 9.25

The dish is made by cooking succulent pieces of chicken in a thick, flavorful gravy made with peppers, onion, and ground Kerala spices. The gravy is rich and aromatic, with a perfect balance of heat and tanginess.

Pothum Pazhavum 9.75

Freshly cooked minced beef, expertly seasoned with aromatic Kerala spices, stuffed into ripe plantain and deep-fried to perfection. Served with refreshing mint chutney and tangy tamarind chutney.

Pothu Peralan 9.45

Experience the bold and flavorful taste of Kerala’s iconic street food with our signature beef dish, expertly crafted with sautéed onions, fragrant curry leaves, and a blend of freshly ground spices and coconut slivers. Inspired by the bustling Thattu-Kadas, Kerala’s local pubs and street food joints, our tender beef cubes are cooked to perfection, delivering a deliciously tender and juicy bite with each mouthful.

Padipura Mix Seafood 13.95

Embark on a culinary journey with our seafood platter, expertly crafted to showcase a harmonious blend of flavors and cooking techniques. Indulge in a variety of batter-fried squid, perfectly grilled prawns, crispy fried fish, and savory mussels - each element offering a unique texture and flavor profile.

Meen Chuttathu Can be made GF on request 7.95

Our fish fillet is marinated with a blend of aromatic spices, adding a burst of unique and delightful flavor to the dish. The careful marination process perfectly complements the natural taste of the fish, elevating it to new levels of culinary excellence.

Cherayi Koonthal 8.25

Transport yourself to the stunning Cherai beach shacks of Cochin with our squid rings appetizer, a popular snack that will tantalize your taste buds. Delight in crispy deep-fried squid rings expertly marinated with a blend of aromatic spices, commonly used in the Kerala region of India. To add an extra burst of flavor and tanginess, our dish is served with a side of zesty lemon chutney, perfectly complementing the natural taste of the squid.

Kumbalangi Konju Can be made GF on request 9.45

King prawns are carefully coated with a special spice blend, traditionally made by Keralan fishermen’s families. The carefully selected and ground spices impart a distinct and mouthwatering flavor to the prawns, enhancing their natural taste. To further elevate the flavor profile, our prawns are expertly grilled to perfection and sautéed with a lemon, garlic and bell pepper, adding a zesty and refreshing finish to every bite.

dosa

View all 100 items

Experience the vibrant and diverse flavors of South India with our signature breakfast dish - dosa. A beloved street food, dosa is a gluten-free, high-protein meal that is free of sugar and saturated fats. Made from a delicious blend of rice and lentils, the batter is fermented to enhance the concentration of vitamins B and C, resulting in a healthy and nourishing dish. Our dosa comes in several different types, each with a unique filling and spread, allowing you to explore the rich and varied culinary traditions of South India.

Masala Dosa v 🌱 Can be made GF on request 9.95

Indulge in the rich and flavorful taste of our Masala Dosa, a beloved South Indian specialty. Crafted from a unique blend of rice batter and lentils, this fermented pancake is filled with a delicious potato masala. But that’s not all - our paper dosa takes this classic dish to the next level with its extra-large size and satisfying crispiness. Bite into the perfect combination of textures and flavors as you savor the unique taste of our Masala Dosa.

Paneer Dosa v Can be made GF on request 11.75

A delicious rice and lentil pancake filled with our chef’s special filling of small paneer cubes cooked with aromatic Kerala spices.

Kozhi Dosa Can be made GF on request13.75

Discover the signature dish of the Tharavadu family, our delectable Chicken Dosa. Savor the flavors of our pancakes made from a unique blend of rice and lentils, filled with tender chicken and an array of aromatic spices. To complete the dish, we serve it with a side of traditional sambar and chutney, providing a perfect balance of flavors and textures.

from the coast

Chemmeen Manga Curry 19.45

A popular dish from the coastal region of Kerala, featuring succulent king prawns cooked in a special ground spice sauce with fresh coconut, ginger, garlic, tomato, and curry leaves. The addition of raw mangoes adds a tangy twist, creating a rich and aromatic curry that captures the essence of Kerala’s coastal cuisine.

Meen Koottan 18.90

MOST ORDERED MAIN DISH

Relish in the exquisite flavors of Kerala with our signature dish, the Fish Curry to Order. Made from a unique blend of freshly ground spices, including the tangy cocum (fish tamarind), this authentic fisherman’s family recipe is sure to delight your taste buds. This dish is a must-try for anyone seeking to experience the true taste of Kerala’s coastal cuisine. Our recommended accompaniment is Kerala Paratha.

Kunji Njandu Vattichathu 19.95

Soft shell crab, cooked to perfection with Tharavadu’s homemade spice blend and coconut-infused sauce. The spices and coconut complement the delicate sweetness of the crab meat, creating a rich and flavorful sauce that is simply irresistible. This dish is meant to be savored with your fingers, allowing you to truly experience and appreciate the exquisite flavors of the dish.

Meen Pollichathu Can be made GF on request 19.25

A beloved Kerala delicacy, this dish is a must-try for seafood enthusiasts. Featuring carefully selected local coley fillets, the dish is first marinated and then coated with a unique sauce and grilled. It is then wrapped in banana leaves and steamed to perfection. The result is a mouthwatering and aromatic fish dish that is highly sought after.

Shaappu Meen Curry Can be made GF on request 20.95

Our Chef’s signature dish , where freshly sourced sea bream and succulent prawns are delicately cooked with aromatic Kerala spices. The dish features a luscious coconut and tomato gravy that enhances the flavors, creating a harmonious blend of spices and seafood. Served elegantly atop a bed of tender cassava.

Tharavadu Seafood Curry 21.25

A magnificent medley of seafood, featuring king fish, squid, prawns, mussels, and tilapia, all cooked to perfection in a secret sauce by our skilled chefs. Enhanced with the bold flavours of ginger and garlic, this dish is a true representation of the best Keralan cuisine has to offer. It is a must-try for any seafood lover looking to indulge in a truly authentic culinary experience.

kozhikoodu - poultry

Kerala Kozhi Curry 15.95

BETTER THAN TIIKA MASALA – RATED BY CUSTOMERS

Experience the exquisite taste of Kerala’s legendary chicken curry. Tender chicken cubes are simmered to perfection in a sumptuous sauce made from roasted coconut, fragrant spices, and a hint of fiery heat. This medium-spicy and rich gravy pairs beautifully with fluffy rice or fresh Kerala paratha for a truly satisfying meal.

Kozhi Kurumulag Can be made GF on request 18.45

CHEF’S SPECIAL

This Kerala-style chicken dish is a favorite in Wayanad, where fresh black pepper is readily available. The dish consists of marinated grilled chicken that is cooked with fresh green peppercorns and a blend of home-ground spices and coconut. The result is a mouthwatering combination of flavors that perfectly balances the heat of the spices with the creaminess of the coconut and this is served with Kerala Paratha.

Kozhi Biriyani 15.95

Spoil yourself in the quintessential Kerala delicacy, the heavenly biryani, a must-have at weddings and special events. Our flavorful biryani features succulent chicken cooked with aromatic basmati rice and a blend of spices that will tantalize your taste buds. Complement your meal with our refreshing Raita and pickle for a complete dining experience.

from the butcher shop

Adu Cheera Mappas 18.95

Experience the divine flavours of Kerala’s lamb saag, a dish that is celebrated across the region and is a staple at Easter celebrations. Tender boneless lamb cubes are cooked to perfection in a fresh spinach and a unique Kerala sauce, creating a flavour explosion that will leave you wanting more. This farmhouse-inspired dish pairs perfectly with either rice or bread for a truly satisfying meal.

Achayan’s Lamb Chops 21.75

GARY EATS’ FAVOURITE

This Kerala-style lamb chops dish is popular in the Christian community for special occasions. Fresh lamb chops are marinated with Kerala spices and grilled, then served with toasted vegetables, fresh coconut, and a Chef’s secret sauce. The result is a bold and flavorful dish that’s sure to impress.

nachakari kada

Vegetable Biriyani v 10.95

Our Kerala Vegetable Biryani is a fragrant and aromatic delight, featuring basmati rice cooked with a medley of fresh seasonal vegetables. Infused with Kerala’s signature blend of spices and garnished with fried onions, nuts, and raisins, this vegetarian dish is layered with flavors and served with raita, pickle and pappodoms on the side.

Koottu Curry v 🌱 9.75

Koottu Curry is a delicious and wholesome South Indian dish made with a locally available mix of vegetables, cooked with black pepper, fresh coconut, ginger, garlic, and green chillies. This dish is a perfect blend of flavors and textures, with the vegetables being cooked to a perfect tenderness and the spices infusing their aroma and flavor into the dish.

Vazhuthananga Curry v 🌱 Can be made GF on request 10.85

Tender aubergines are cooked to perfection in a flavourful blend of onions, aromatic coriander seeds, and spicy chillies before being smothered in a velvety cashew nut sauce. A dish that combines the best of traditional flavours with a modern twist.

Mutter Paneer v 11.75

Lightly spiced creamy tomato and cashew nut creamy sauce infused with homemade cottage cheese and peas, creating a delectable dish that will tantalize your taste buds.

Kadala Masala v 🌱 8.89

Tender chickpeas are gently simmered in a light, flavorful tomato masala sauce. This dish blends the richness of tomatoes with aromatic spices for a delightful taste. It’s a perfect choice for those who enjoy a balanced and savory vegetarian option.

Nadan Veg Kurma v 10.75

Enjoy a delightful mix of vegetables simmered in a Kerala-style curry, enhanced with aromatic ground spices, yogurt, and fresh coconut. This creamy and flavorful dish showcases the essence of Kerala’s culinary tradition, perfect for a satisfying meal.

Masala Potatoes v 🌱 8.45

Indulge in the delightful combination of mixed bell peppers and fragrant Keralan spices, blended with boiled potatoes to create a hearty and satisfying dish. For the ultimate dining experience, pair it with warm and fluffy Poori bread.

sadhya/thali

Sadya is a traditional feast of various dishes that is typically served on a banana leaf in Kerala. The Malayalam word Sadya means banquet. The feast is usually prepared by men, particularly for weddings and other special occasions where a large quantity of food is required. At Tharavadu, we serve Sadya as a three-course meal that begins with soup and is followed by seven different curries and side dishes selected by the chefs, along with rice and bread for the main course. The meal is completed with a classic Kerala dessert known as Semiya Payasam. This is one of the most popular dishes among Keralites all over the world.

Vegetarian Sadya 23.45 , GF & nut free options available up on request

Tharavadu Sadya 24.90 GF & nut free options available up on request

Samudra Sadya 25.90 GF & nut free options available up on request

side dishes

Parippu Ela Curry Can be made GF and on request **8.25**

Enjoy the wholesome goodness of fresh spinach and toor dal cooked to perfection in a flavourful blend of garlic, onion, and tomatoes, seasoned with fragrant curry leaves and tempered with aromatic mustard seeds.

Thoran of the Day Can be made GF on request **7.95**

Egg Curry **8.90**

Kerala Style Egg Curry is a flavorful and spicy dish that is popular in the South Indian state of Kerala. Boiled eggs are cooked in a tomato-based gravy that is infused with aromatic spices, such as coriander and turmeric. The gravy is also made with coconut milk, which gives the dish a creamy and rich texture.

rices

Plain Rice **3.65**

Plain white basmati rice

Lemon Rice **3.75**

Lemon rice is a dish made with cooked rice, which is then tossed with a mixture of lemon juice, fresh curry leaves, cashew nuts, mustard seeds, and dried red chillies. The result is a tangy and fresh-tasting rice dish that is perfect for a light and flavourful lunch.

breads

Appam (2 Pieces) contains yeast **2.75**

It is made from a fermented batter of rice and coconut milk, which is cooked in a special pan to create a crispy, lacy edge and a soft, fluffy center. Appam is a popular breakfast dish in Kerala and is often served with a variety of sides.

Kerala Paratha (1 Piece) **3.75**

Kerala Paratha is a popular street food in Kerala, made with a dough of plain flour, oil, ghee, and water that is beaten into thin layers and rolled into a round bread. It is flaky, layered, and crispy on the outside, while soft and fluffy on the inside.

Poori (2 Pieces) **3.45**

Poori bread is a deep-fried Indian bread made from unleavened wheat flour dough. Poori bread is commonly eaten for breakfast or lunch in many parts of India and is a popular street food as well.

Chapathi (2 Pieces) **2.95**

It is made with finely milled whole wheat flour, water, and salt. The dough is kneaded and rolled into thin, circular discs, which are then cooked on a hot griddle or tawa until they puff up and get slightly charred.