

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.



<p>Independent Business of the year 2024 by Yorkshire Choice</p>	<p>Top 100 UK Restaurant 2023-2024 By Squaremeal</p>	<p>Waitrose Good Food Guide 2017-2024</p>	<p>Michelin Restaurant Guide 2015-2021 Recommended</p>	<p>Harden's Restaurant Guide 2015-2024 Recommended</p>
<p>Tripadvisor Top Rated Top 10 Curry House in UK, 2015</p>	<p>Best Speciality Restaurant Oliver Awards 2022</p>	<p>Chef of the Year Winner Chef Ajith Kumar Oliver Awards 2014</p>	<p>Alternate City Guide to Leeds By The Guardian, Recommended</p>	<p>Top 100 Restaurants in The North The Confidential</p>
<p>English Curry Awards Best Southern Indian Restaurant in England 2017, 2018 & 2019</p>	<p>BBC Good Food The Best Places in Leeds to eat</p>	<p>Good Food Guide 2019 Eight Great Indian Restaurants in the UK</p>	<p>The Sunday Times Recommended For Best Indian Food in Leeds</p>	<p>Restaurant of the North - Best of the Best by Feast Magazine</p>
<p>Best Indian Restaurant Oliver Awards 2015, 2016 & 2017</p>	<p>The Nation's Curry Awards South Indian Restaurant of the Year 2023</p>	<p>The Metro 10 of the best places to eat in Yorkshire</p>	<p>The Lonely Planet Guide Featured</p>	<p>Love Food One of The 10 Best-Rated Curry Restaurants in the UK</p>

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

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

An authentic village tea shop special - snacks which are freshly made and displayed ready to serve for tea break. It is an unavoidable item for any high tea or for any sort of family get together. Pappadavada (batterfried pappodoms), Pakkavada (crispy rice snacks), Kaya Varuthathathu (Banana chips) and Pappodoms are served with homemade chutneys and pickles.

starters

Uzhunnu Vada v 6.25

A famous breakfast dish of South India, golden fried lentil doughnuts, fluffy in the middle and crispy on the outside.

Chilli Paneer v 8.75

MOST ORDERED VEGETARIAN STARTER

One of the most sought-after dishes of India. Fresh homemade Indian cottage cheese called paneer sautéed with onion, peppers, tomato, and aromatic Kerala spices.

Njerippan Kozhi 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.

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.

Meen Chuttathu 7.95

The best available seasonal grilled fish fillet - marinated with freshly ground spices.

Kumbalangi Konju 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

Masala Dosa/ Paper Masala Dosa v 9.95

The well-known variety of dosa, a fermented crepe or pancake made of rice batter and lentils filled with traditional dosa masala'. Paper Dosa is larger and crispier than the Masala Dosa with the filling on the side.

Kozhi Dosa 13.75

A home speciality of Tharavadu. Rice and lentil pancakes filled with special chicken filling and served with sambhar and chutney.

mains Served with rice or paratha

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

The 'fish curry to order', if you want to savour the taste of Keralan spices. This famous authentic fisherman's family speciality is cooked with freshly grounded.

Tharavadu Seafood Curry 21.25

King fish, squid, prawns, mussels, and tilapia, cooked with ginger, garlic in a chef's special secret sauce. One of the main dishes for the church feast in a place called Arthungal – a pilgrim centre of Kerala. This is a culinary gem of Kerala cuisine.

Kerala Kozhi Curry 15.95

BETTER THAN THIKA MASALA – RATED BY CUSTOMERS

There are more than hundred varieties of chicken curry in Kerala. This is the most loved one. Chicken cubes are cooked with roasted coconut and kerala spices. The gravy is medium spicy and intense which goes with any side dish, rice, or bread.

Malabar Kozhi Biryani 15.95

Biryani is one of the most popular dishes in the Malabar community. In Malabar, this dish is a must have for weddings and functions. A pot of spicy chicken, baked with aromatic basmati rice, adorned with raisins with a sprinkle of saffron – heavenly biryani. It is served with Raitha and pickle.

Adu Cheera Mappas 18.95

It is a sought-after dish of Kerala influenced by the farmhouse culture, boneless lamb cubes cooked with fresh spinach and Kerala special sauce. In recent decades this dish has become one of the must have dish of Easter celebrations in Kerala, can be tried with rice or bread.

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.

Kadala Masala v 9.65

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.

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.

Curry Of The Day v 8.95

dessert

Semiya Payasam v 4.75

Semiya Payasam is a delicious vermicelli pudding that is full of texture and flavored with cardamom and saffron. This payasam is also a very festive recipe that is made for the onam festivals.

Kulfi v 5.25

Delicious and smooth Indian ice-cream in mango, pistachio flavours.

Ice-Cream v 3.45

Choice of vanilla, strawberry and chocolate.

express lunch

Vegetarian Express Lunch v 8.95

Chicken Express Lunch 9.45

Fish Express Lunch 9.65

Lamb Express Lunch 9.95

v Vegetarian v Vegan

Most of our dishes contain nuts or traces of nuts. We will be able to alter the cooking without nuts if required. Please inform the waiter while ordering the food.

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.