

UYARE

BY THARAVADU

AGNI BAR MENU

KERALA TAPAS | BUSINESS LUNCH

South Indian rooftop dining at Victoria Gate

From Kerala to the Leeds skyline

Small plates, lunchtime thalis and signature Agni favourites

UYARE - A RESTAURANT WITH A HEART AND A SOUL

MONDAY-FRIDAY | 12-2 PM ONLY

UYARE Business Lunch



A true taste of Kerala, served just the way it is meant to be. Our lunchtime thali brings together four traditional curries, homemade chutney, spicy pickle, crispy pappadam, steamed rice and soft bread.

VEG BUSINESS LUNCH (V)

13

VE and GF options available on request

CHICKEN BUSINESS LUNCH

14

GF option available on request | contains fish

LAMB BUSINESS LUNCH

15

GF option available on request | contains fish

AGNI SPECIALS

Fresh from the Agni kitchen

Agni Special Salad

10

Crisp iceberg, rocket leaves, avocado, pomegranate, mango, baby spinach and perfectly sliced grilled chicken.

Agni Grilled Chicken

11

Tender grilled chicken with perfectly boiled seasonal vegetables and our signature Agni special sauce.

Fire, spice and the fryer

MON-THU 12-2 PM AND 5-10 PM

FRI-SAT 12-6 PM



Masala Fried Cauliflower - 5 (V/VE)

Cauliflower tossed in UYARE's signature spice blend and crisped to perfection.

Nadan Kozhi Kizhi - 7

Crisp pastry parcels filled with spicy Kerala-style chicken and fried to a golden finish.

Kanthari Chicken - 8

Tender grilled chicken infused with kanthari green chillies, mint and coriander.

Beef Pepper Fry - 9

Kerala's fiery favourite - tender beef cubes seared with black pepper, onions and tomatoes.

Kanava Kurumulagu Fry - 8

Tender batter-fried squid tossed with onions, peppers, curry leaves, garlic and black pepper.

Paal Konju - 9

King prawns marinated in chilli and garlic, grilled, then simmered with tamarind, lemon, coconut and bell pepper.

Rajma Kadala Curry - 7 (V/VE)

Kidney beans and chickpeas in a rich onion and tomato sauce with home-roasted Kerala spices.



Curries and sides



Pachakari Kurma - 8 (V/VE)

Garden vegetables in a fragrant coriander, mint and coconut gravy.

Parippu Ela Curry - 6 (V/VE)

Lentils and spinach simmered and tempered with curry leaves, mustard seeds and garlic.

Wayanadan Kozhi Curry - 11

Chicken slow-simmered in coconut milk with fresh green peppercorns and creamy cashew nuts.

Kunjaadu Curry - 12

Tender lamb and potatoes gently simmered in a rich, cashew-laced Kerala gravy.

Meen Chatti Curry - 10

Fresh fish gently simmered with kudampuli (cocum) and coconut milk.

Rice and bread

Kerala Paratha - 5 (V)

Flaky, golden and endlessly layered.

Carrot Coconut Rice - 5 (V/VE)

Basmati with carrot, coconut and roasted cashews.

Plain Rice - 4 (V/VE)

Steamed, fluffy basmati - simple and essential.

RESERVE YOUR TABLE AT UYARE

Victoria Gate, 3rd Floor, George Street, Leeds, LS2 7AU

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Tell our team about allergies or intolerances before ordering. UYARE is not a gluten-free environment.