

UYARE BY THARAVADU

BOTTOMLESS BRUNCH

EVERY SATURDAY | 12-4 PM

90 minutes of South Indian rooftop flavour



BOTTOMLESS

55

PER PERSON

2 Kerala tapas + rice or bread
90 minutes of selected unlimited Aperol Spritz, Prosecco, house
wines or house beers

ROYAL BOTTOMLESS

75

PER PERSON

3 Kerala tapas + rice or bread
90 minutes of selected unlimited Champagne or Whispering
Angel

From the fryer and the grill

Bold spice. Smoke. Citrus. Coconut.

Choose from the full menu across these pages.



Masala Fried Cauliflower (V/VE)

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

Paneer Porichathu (V)

Soft Indian cottage cheese delicately marinated with home-ground Kerala spices and grilled for a smoky finish.

Kanthari Chicken

Tender grilled chicken infused with the bold sting of kanthari green chillies, lifted by mint and coriander.

Nadan Kozhi Kizhi

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

Beef Pepper Fry

Traditional Kerala toddy shop-style beef, pan-roasted with fried onions, curry leaves, South Indian spices and black pepper.

Kanava Kurumulagu Fry

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

Paal Konju

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



Curries and comfort



Rajma Kadala Curry (V/VE)

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

Pachakari Kurma (V/VE)

Garden vegetables in a fragrant coriander, mint and coconut gravy - bright, green and soul-soothing.

Kurumulagu Kizhangu Masala (V/VE)

Kerala-style potato curry with onions, tomatoes, peppers, black pepper and aromatic South Indian spices.

Kathrika Theeyal (V/VE)

Aubergine simmered with smoky roasted coconut, tamarind, curry leaves and traditional spices.

Parippu Ela Curry (V/VE)

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

Wayanadan Kozhi Curry

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

Kunjaadu Curry

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

Meen Chatti Curry

Fresh fish gently simmered with kudampuli (cocum) and coconut milk - a balance of tang and cream.

Rice and bread

Kerala Paratha (V)

Flaky, golden and endlessly layered.

Carrot Coconut Rice (V/VE)

Basmati with carrot, coconut and roasted cashews.

Plain Rice (V/VE)

Steamed, fluffy basmati - simple and essential.

ROOFTOP DINING LEEDS

Saturday, elevated

Kerala tapas, free-flowing favourites and the Victoria Gate skyline.



YOUR DRINK SELECTION

Keep the celebration flowing

Bottomless selection: Aperol Spritz, Prosecco, house wines and house beers.

Royal selection: Champagne and Whispering Angel.

FOOD ALLERGIES AND INTOLERANCES

Please tell the team about allergies or intolerances before ordering. Many dishes contain or may contain nuts. UYARE is not a gluten-free environment and cross-contamination may occur. Although care is taken when deboning fish, occasional bones may remain. Ask our team for the allergen matrix and preparation guidance.

Alcohol is served only to guests aged 18 and over. Challenge 25 applies. Responsible service conditions apply.

Reserve your Saturday at UYARE

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

0113 460 1797 | info@uyare.co.uk | www.uyare.co.uk

[BOOK AT UYARE.CO.UK](http://BOOK.AT.UYARE.CO.UK)

UYARE - A restaurant with a heart and a soul.

South Indian rooftop dining at Victoria Gate, Leeds