



SOUTH INDIAN ROOFTOP DINING

Main Menu

An elevated culinary experience inspired by Kerala.

Every dish carries a story - from Kerala's spice-scented coast to the rooftop skyline of Leeds.

UYARE - A restaurant with a heart and a soul.

3RD FLOOR, VICTORIA GATE
GEORGE STREET, LEEDS LS2
7AU

UYARE.CO.UK / 0113 460 1797



PRE-MEAL BEGINNINGS &
SIGNATURE BITES

First tastes, bold stories



PRE-MEAL BEGINNINGS

Pre-Meal Snacks & Pickles 7.5 V VE

Crispy pappadavada, pakkavada, fried plantain and poppadoms, served with house chutneys and pickles.

STARTERS - SIGNATURE BITES

Masala Fried Cauliflower 9 V VE

Crisped in UYARE spices with a sweet-tangy tomato sauce inspired by Fort Kochi's spice markets.

Paneer Porichathu 11 V

Kerala-spiced cottage cheese, grilled for a smoky finish and served with avocado chutney.

Calicut Beach Pani Puri 12 V VE

Golden puris, chilli-turmeric pineapple and a bright pineapple, coconut, lime and tamarind water.

Kanthari Chicken 13

Grilled chicken with kanthari chilli, mint and coriander, balanced by avocado-raw mango chutney.

Nadan Kozhi Kizhi 12

Crisp pastry parcels filled with spicy Kerala chicken and paired with smoky tomato-coconut chutney.

STARTERS - SIGNATURE BITES

Beef Pepper Fry 14

Toddy shop-style beef pan-roasted with onions, curry leaves, black pepper and bold Kerala spices.

Masala Fried Fish 12

Seasonal fish in coastal spices, delicately grilled and served with carrot-lemon chutney.

Kanava Kurumulagu Fry 11

Lightly batter-fried squid topped with a spicy tomato sauce enriched with black pepper.

Paal Konju 14

Chilli-garlic king prawns grilled, then finished with tamarind, lemon, coconut and bell pepper.

UYARE Mixed Platter for Two 24

Cauliflower, fish, Kanthari chicken, Chemmeen Porichathu and Kozhi Kizhi - a shared journey through Kerala.

MAINS

From garden to coast

VEGETARIAN DELIGHTS

Masala Dosa 12 V VE

A crisp rice crepe filled with spiced potato masala, with warm sambar and freshly ground chutneys.

Rajma Kadala Curry 14 V VE

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

Kurumulagu Kizhangu Masala 13 V VE

Potatoes with onions, tomatoes, peppers, black pepper and aromatic South Indian spices.

Kathrika Theeyal 15 V VE

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

Pachakari Kurma 14 V VE

Garden vegetables in a fresh coriander, mint and coconut gravy inspired by Palakkad.

Thava Paneer Masala 16 V

Seared paneer in rich onion-tomato masala, lifted with fresh mango juice.

Parippu Ela Curry 10 V VE on request

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

FEAST OF THE SEA

Meen Chatti Curry 20

Fresh fish simmered with kudampuli and coconut milk - tangy, creamy and traditionally Kerala.

Marari Crab Prawn Masala 25

Crispy soft-shell crab on cassava with coastal sauce and a tangy Kerala prawn curry.

Grilled Stuffed Seabass 26

Whole grilled seabass topped with coconut-spiced shrimp and the chef's special sauce.

Alleppey Seafood Curry 24

Fish, squid, prawns, mussels and clams in a rich mango, coconut and house-spice sauce.

Kollam Meen Kizhi 22

Seasonal fish pan-fried, wrapped in banana leaf with tomato sauce and steamed.

A NOTE ON FISH

Although we take great care to debone fish, occasional traces of bones may remain.

From land to table



FEAST OF THE LAND

Wayanadan Kozhi Curry 18

Chicken slow-simmered in coconut milk with green peppercorns and cashews. Best with Kerala Paratha.

Pedappan Kozhi - Chef's Special 22

Grandmother's secret chicken curry - deep, rustic and slow-cooked with patience.

Kunjaadu Curry 22

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

Tiffin Box Lamb Biryani 21

Basmati layered with lamb on the bone, saffron, cashews and fried onions; with salad, pickle and pineapple dessert.

Black Pepper Beef Rib 29

Slow-cooked beef rib with Kerala black pepper and roasted spices, served with spinach and potatoes.

SIDES, RICE & BREADS

Kerala Summer Salad 11 V VE

Mango, avocado, cucumber and tomato with light spices.

Kerala Paratha 5 V

Flaky, golden and endlessly layered.

Kalthappam - Two Pieces 4 V VE

Soft rice and coconut pancakes.

Poori - Two Pieces 4 V VE

Golden, puffed and delightfully crisp.

Plain Rice 4 V VE

Steamed, fluffy basmati rice.

Carrot Coconut Rice 5 V VE

Basmati with carrot, coconut and roasted cashews.

FOOD ALLERGIES & INTOLERANCES

Please speak to our team about ingredients before ordering. Many dishes contain nuts or traces of nuts. We will do our best to adapt preparation; however, UYARE is not a gluten-free environment and cross-contamination may occur. Fish may contain occasional bones. Please use your discretion and ask our team for detailed guidance.

V VEGETARIAN VE VEGAN

A restaurant with a heart and a soul.

THE FIRST SOUTH INDIAN ROOFTOP BAR & RESTAURANT IN EUROPE

RESERVE YOUR TABLE

UYARE.CO.UK

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