

# Tharavadu

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# Christmas menu

2024

**Independent  
Business  
of the year  
2024**  
by Yorkshire Choice

**Top 100  
UK  
Restaurant**  
2023-2024  
By Squaremeal

**Waitrose  
Good Food  
Guide**  
2017-2024

**Michelin  
Restaurant  
Guide**  
2015-2021  
Recommended

**Harden's  
Restaurant  
Guide**  
2015-2024  
Recommended

**Tripadvisor  
Top  
Rated**  
Top 10 Curry House  
in UK, 2015

**Best  
Speciality  
Restaurant**  
Oliver Awards  
2022

**Chef of  
the Year**  
Winner  
Chef Ajith Kumar  
Oliver Awards 2014

**Alternate  
City Guide  
to Leeds**  
By The Guardian,  
Recommended

**Top 100  
Restaurants  
in The North**  
The Confidential

**English  
Curry  
Awards**  
Best Southern Indian  
Restaurant In England 2017,  
2018 & 2019

**BBC  
Good  
Food**  
The Best Places  
in Leeds to eat

**Good  
Food Guide  
2019**  
Eight Great Indian  
Restaurants in the UK

**The  
Sunday  
Times**  
Recommended For Best  
Indian Food In Leeds

**Restaurant  
of the North  
- Best of the  
Best**  
by Feast  
Magazine

**Best  
Indian  
Restaurant**  
Oliver Awards  
2015, 2016 & 2017

**The  
Nation's  
Curry Awards**  
South Indian Restaurant of  
the Year 2023

**The  
Metro**  
10 of the best  
places to eat  
in Yorkshire

**The  
Lonely Planet  
Guide**  
Featured

**Love  
Food**  
One of The 10  
Best-Rated Curry  
Restaurants in the UK

## Tharavadu



# Christmas Festive Fare

1st November – 23rd December 2024

## Menu 1 - 2 Courses

Lunch £33.95

(12-4:00 pm)

Dinner £37.95

(5-10:00 pm)

## Menu 2 - 4 Courses

Lunch £36.95

(12-4:00 pm)

Dinner £41.95

(5-10:00 pm)

We will require a 5.00 deposit per person at least two weeks in advance of the booking.

The deposits are non-refundable.

A discretionary 10% service charge added to the bill.

Book your table anytime of the day for large groups up on request

🌿 – denotes vegetarian

GF – denotes gluten free

Gluten free, nuts free and vegan options available up on request.

Most dishes contain nuts or dairy. Kindly speak with our staff regarding any specific dietary requirements, while making an order.

## Menu 1 - 2 Courses

### Starters - Individual Platter

Uzhunnu Vada (Lentil Doughnuts) 🌿 GF VEGAN

Pothu Peralan (Beef) GF

Meen Chuttathu (Grilled Fish) GF

### Mains - Choose One

Tharavadu Seafood Curry GF

Meen Koottan (Fish) GF

Kerala Kozhi Curry (Chicken) GF

Aadu Cheera Mappas (Lamb) GF

Koottu Curry (Mixed Veg Curry) 🌿 GF VEGAN

Vazhuthananga Curry (Aubergine) 🌿 GF VEGAN

## Menu 2 - 4 Courses

### Starters - Individual Platter

Chilli Paneer 🌿 GF

Kidilan Kozhi (Chicken) GF

Meen Chuttathu (Grilled Fish) GF

Adipoli Chemmeen (Prawns) GF

### Mains - Choose One

Meen Koottan (Fish) GF

Kallu Shappu Meen Curry (Fish) GF

Tharavadu Seafood Curry GF

Kozhi Kurumulag (Chicken) GF

Aadu Cheera Mappas (Lamb) GF

Pothu Curry (Beef) GF

Mutter Paneer 🌿 GF

Nadan Veg Kurma 🌿 GF

Vazhuthananga Curry (Aubergine) 🌿 GF VEGAN

Veg Biryani 🌿 GF

### Dessert - Choose One

Semiya Payasam (Vermicelli Pudding) 🌿

Mango-Passionfruit Kulfi 🌿 GF

Pista Kulfi 🌿 GF

Tea & Coffee GF

### Side Dishes - To Share

Masala Potatoes 🌿 GF VEGAN

Plain Rice 🌿 GF VEGAN

Lemon Rice 🌿 GF VEGAN

Kerala Paratha 🌿