

# Tharavadu

7-8 Mill Hill Leeds LS1 5DQ 0113 244 0500

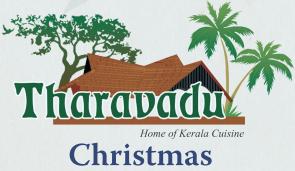
Independent Business of the year 2024 by Yorkshire Choice	Top 100 UK Restaurant 2023-2024 By Squaremeal	Waitrose Good Food Guide 2017-2024	Michelin Restaurant Guide 2015-2021 Recommended	Harden's Restaurant Guide 2015-2024 Recommended
Tripadvisor Top Rated Top 10 Curry House in UK, 2015	Best Speciality Restaurant Oliver Awards 2022	Chef of the Year Winner Chef Ajth 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 Gtride 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 Year2023	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



2024

Tharavadu





# **Festive Fare**

1st November – 23rd December 2024

# Menu 1 - 2 Courses

Lunch £33.95

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(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

### 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

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#### 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 Biriyani **© GF** 

#### **Dessert - Choose One**

Semiya Payasam (Vermicelli Pudding) Mango-Passionfruit Kulfi Pista Kulfi GF Tea & Coffee GF

#### Side Dishes - To Share

Masala Potatoes () GF vegan Plain Rice () GF vegan Lemon Rice () GF vegan Kerala Paratha ()

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