

Tharavadu

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Leeds LS1 5DQ
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christmas menu

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



Christmas Festive Fare

1st November – 23rd December 2025

Menu 1 - 2 Courses

Lunch £35

(12-4:00 pm)

Dinner £40

(5-10:00 pm)

Menu 2 - 4 Courses

Lunch £40

(12-4:00 pm)

Dinner £45

(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

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) ⓧ VEGAN

Pothu Peralan (Beef)

Meen Chuttathu (Grilled Fish)

Mains - Choose One

Tharavadu Seafood Curry

Meen Koottan (Fish)

Kerala Kozhi Curry (Chicken)

Aadu Cheera Mappas (Lamb)

Koottu Curry (Mixed Veg Curry) ⓧ VEGAN

Vazhuthananga Curry (Aubergine) ⓧ VEGAN

Menu 2 - 4 Courses

Starters - Individual Platter

Chilli Paneer ⓧ

Kidilan Kozhi (Chicken)

Meen Chuttathu (Grilled Fish)

Chilli Prawns

Mains - Choose One

Meen Koottan (Fish)

Kallu Shappu Meen Curry (Fish)

Tharavadu Seafood Curry

Kozhi Kurumulag (Chicken)

Aadu Cheera Mappas (Lamb)

Pothu Curry (Beef)

Mutter Paneer ⓧ

Nadan Veg Kurma ⓧ

Vazhuthananga Curry (Aubergine) ⓧ VEGAN

Dessert - Choose One

Semiya Payasam (Vermicelli Pudding) ⓧ

Mango Kulfi ⓧ

Pista Kulfi ⓧ

Tea & Coffee

Side Dishes - To Share

Masala Potatoes ⓧ VEGAN

Plain Rice ⓧ VEGAN

Lemon Rice ⓧ VEGAN

Kerala Paratha ⓧ