

Tharavadu

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

Top 100 UK Restaurant 2023

By Squaremeal

Waitrose Good Food Guide

2017-2023

Michelin Restaurant Guide

2015-2021
Recommended

Harden's Restaurant Guide

2015-2023
Recommended

Tripadvisor Top Rated

Top 10 Curry House
in UK, 2015

Best Speciality Restaurant

Oliver Awards
2022

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

Alternate City Guide to Leeds

By The Guardian,
Recommended

The Confidential

Top 100
Restaurants
in The North

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 menu

2023

Tharavadu



Christmas Festive Fare

1st November – 23rd December 2023

Menu 1 - 2 Courses

Lunch 31.95 (12-1:30 pm)

Dinner 34.95 (5-9:30 pm)

Menu 2 - 4 Courses

Lunch 34.95 (12-1:30 pm)

Dinner 39.95 (5-9:30 pm)

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

The deposits are non-refundable.

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) Ⓥ

Thakarppan Kozhi (Chicken)

Meen Chuttathu (Grilled Fish)

Mains – Choose One

Meen Koottan (Fish)

Kerala Kozhi Curry (Chicken)

Aadu Cheera Mappas (Lamb)

Koottu Curry (Mixed Veg Curry) Ⓥ

Vazhuthananga Curry (Aubergine) Ⓥ

Menu 2 - 4 Courses

Starters - Individual Platter

Uzhunnu Vada (Lentil doughnuts) Ⓥ

Thakarppan Kozhi (Chicken)

Meen Chuttathu (Grilled Fish)

Chilli Prawns

Mains – Choose One

Meen Koottan (Fish)

Kerala Kozhu Curry (Chicken)

Aadu Cheera Mappas (Lamb)

Tharavadu Seafood Curry

Kozhi Kurumulag (Chicken)

Mutter Paneer Ⓥ

Koottu Curry (Mixed Veg Curry) Ⓥ

Vazhuthananga Curry (Aubergine) Ⓥ

Dessert – Choose One

Semiya Payasam (Vermicelli Pudding) Ⓥ

Mango Kulfi Ⓥ

Pista Kulfi Ⓥ

Tea & Coffee

Side Dishes - To Share

Masala Potatoes Ⓥ

Plain Rice Ⓥ

Lemon Rice Ⓥ

Kerala Paratha Ⓥ