



# CHOLA

COASTAL INDIAN CUISINE

PUT YOUR HEART, MIND, AND SOUL INTO EVEN YOUR SMALLEST ACTS.  
THIS IS THE SECRET OF SUCCESS.

SERVE, LOVE, GIVE, PURIFY, MEDITATE, REALISE

– Swami Sivananda Saraswati

CELEBRATING 25 YEARS!

**[WWW.CHOLANY.COM](http://WWW.CHOLANY.COM)**

232 E. 58TH STREET, NEW YORK, NY 10022

T: (212) 688-4619, (212) 688-0464 | F: (212) 688-0347

# STARTERS



## SOUP

### Savitri Amma's Rasam 9.95

Tangy tomato lentil soup

### Mulligatawny 9.95

Mashed lentils, coconut, lemon

## VEG

### Onion Pakora 8.95

Crispy onion fritters

### Samosa 10.95 🌿

Spiced potato and cauliflower filling

### Kurkuri Bhindi 12.95 🌿

Crispy okra, besan flour, chaat masala, lime

### Lasoni Gobi 12.95 🌿🌶️

Tangy cauliflower, ginger, garlic

### Tamarind Eggplant 12.95

Chaat masala, besan crunchies

### Mashroom Malai Tikka 14.95 🌿

Grilled to perfection, creamy marinade

### Paneer Malai Tikka 15.95 🌿

Tandoor fired cheese, onion, bell pepper

### Chili Paneer 15.95 🌶️

Batter fried cheese, onion, bell pepper, garlic, soy sauce

## THELEWALA CHAATS

### Bhel Puri 10.95 🌿

Savory crunchies, puffed rice, onion, chutneys

### Purani Dilli Ki Papri Chaat 10.95 🌿

Flour semolina chips, yogurt, tamarind, green chutney

### Pani Puri 10.95 🌿

Potato & chickpea stuffed crisp puris, tamarind water

### Ragda Patties 12.95 🌿

Potato patties, spiced chickpea, chutneys

## SEAFOOD

### Baghari Jhinga 17.95 🌿

Creamy mustard shrimp, tomato, curry leaves

### Jhinga Koliwada 17.95 🌿

The famous shrimp fry from fisherman of the Koli tribe

### Chili Garlic Shrimp 17.95 🌶️

Fiery red chili sauce

### Manglorean Fish Fry 18.95 🌶️

Pan seared pounded spices

## NON-VEG

### Murgh 65 13.95

Fried spiced chicken, onion, curry leaves

### Achari Murgh Tikka 15.95

Tandoor fired chicken thighs, pickled spices

### Chicken Hariyali 15.95 🌿

Skewered spring chicken, creamy green marinade

### Chili Chicken 15.95 🌶️

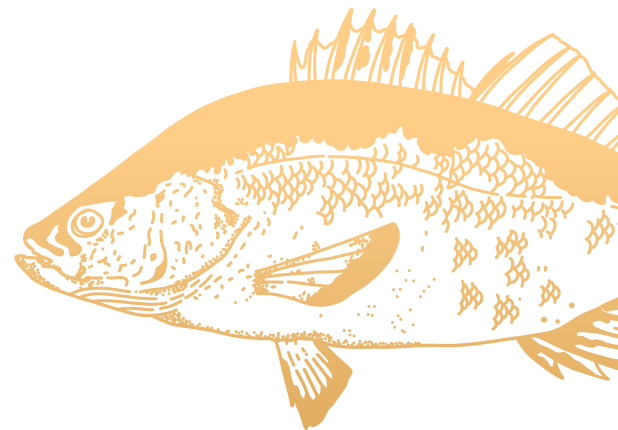
A Tangra specialty from Kolkata

### Chapli Kabab 15.95 🌶️

Hand slapped minced lamb patties

### Lamb Pepper Fry 15.95 🌿🌶️

A fiery dry Chettiyar preparation



🌶️ Spicy    🌶️🌶️ Very Spicy    🌿 Has Gluten    🌿 Must Try    If you have a food allergy, please inform your server.  
Please keep in mind that any items prepared without **gluten products** are made in a facility that handles many other **wheat products**.

# ENTREE

## KEBABS

### Murgh Tandoori 20.95

Marinated bone-in chicken grilled to perfection

### Murgh Tikka 21.95

Boneless chicken thigh kebabs, yogurt marinade

### Reshmi Kebab 20.95 🌶️

Skewered spiced chicken rolls, green chili

### Murgh Malai Kebab 22.95 🌶️

Skewered spring chicken, creamy cheese marinade

### Sheekh Kebab 24.95 🌶️

Skewered lamb rolls, onion, bell pepper

### Jhinga Malai Kebab 27.95

Grilled shrimp, creamy marinade

### Kasundi Lamb Chops 30.95 🌶️

Grilled in our tandoor, mustard marinade

## VEGAN

### Hingwali Dal Tadka 16.95

Yellow lentils, burnt garlic, asafoetida

### Langarwali Dal 16.95 🌶️

Medley of lentils, cumin, dry red chili

### Bong Alu Dum 16.95

Signature Kolkata potato

### Chole Punjabi 17.95

Curried chickpeas, garden herbs

### Bhindi Sasurwali 18.95 🌶️

Okra you would eat at your in-laws house

### Adrak Ki Gobi Keema 18.95 🌶️

Mashed cauliflower, onion, green chili

### Alu Gobi 18.95

Spiced potato & cauliflower

### Tawa Vegetable 18.95

Handpicked daily vegetables, green masala

## VEGETARIAN

### Dal Malai Marke 17.95

Slow cooked black lentils, cream, tomato

### Saag Sabji 18.95

Fresh pureed Spinach & vegetables

### Baigan Bharta 18.95

Tandoor smoked eggplant, pounded spices

### Mushroom Mutter 18.95

Green peas, fresh tomato, onion, ginger

### Katrika Tomato Curry 18.95 🌶️

Stir fried eggplant, lentils, sambhar powder, curry leaves

### Savitri Amma's Mor Kuzhambu 18.95 🌶️

A buttermilk churn, okra, white pumpkin, coconut

### Tanjavur Avial 18.95 🌶️

Eclectic vegetables, coconut, yogurt, curry leaves

## PANEER (CHEESE)

### Saag Paneer 19.95

Fresh pureed spinach & cheese

### Malai Kofta 19.95

Vegetable croquettes, cream, nuts, raisins

### Methi Mutter Malai Paneer 19.95 🌶️

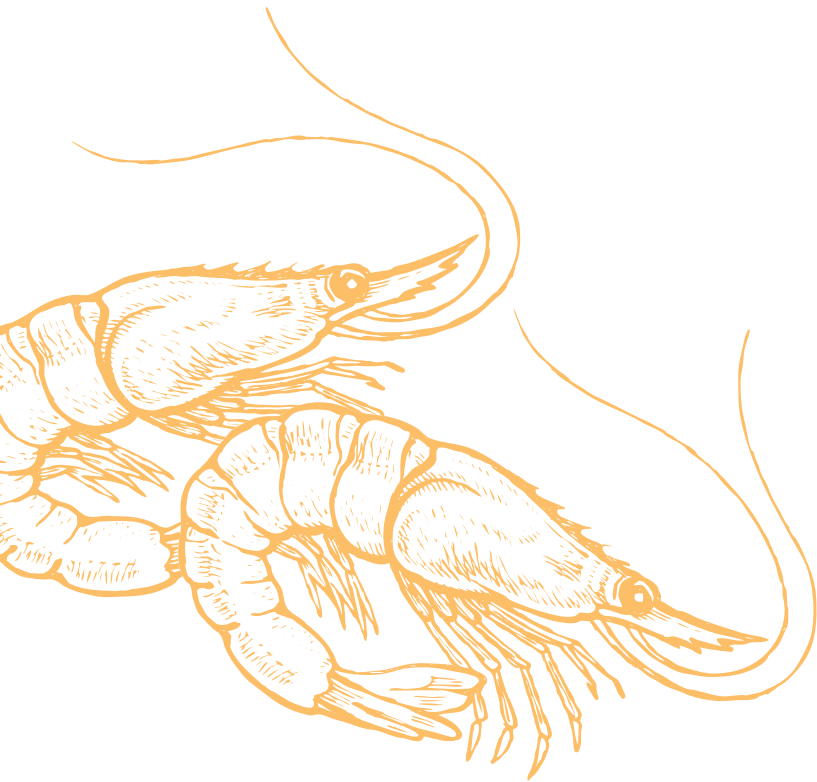
Green peas, cheese, fenugreek, cream, tomato sauce

### Butter Paneer Masala 19.95

Skewered cheese, creamy tomato sauce, coriander

### Paneer Khurchan 19.95

Grated panner cheese, creamy tomato sauce



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# ENTREE

## LAMB & GOAT

### Lamb Madras 24.95 🌶️

A hot coconut lamb curry from Chennai

### Kadhai Gosht 24.95 🌶️

Wok tossed lamb chunks, onion, bell pepper

### Gosht Pasanda 24.95 🌶️

Creamy cashew lamb curry, raisins

### Rogan Josh 24.95

Kashmiri yogurt lamb curry, saffron, cardamom

### Saag Gosht 24.95

Spiced lamb, pureed spinach, ginger

### Golbari Kosha Mangsho 27.95 🌶️

Slow cooked bone-in goat curry from a Kolkata pada

### Goat Chukka 27.95 🌶️

A famous Madurai style mutton pepper fry

## CHICKEN

### Anda Curry 17.95

Classic homestyle egg curry, potato

### Dak Bungalow Murgh Curry 19.95

Colonial Sahib's famous guest house chicken curry

### Melugu Kozhi Chettinad 22.95 🌶️

Pepper chicken curry from the house of Chettiyars

### Lata Shetty's Kori Gassi 22.95 🌶️ 🌶️

Mangalorean coconut chicken curry, red masala

### Andra Mirapakaya Kozhi 22.95 🌶️

Andhra style dry coconut chicken curry

### Dilliwali Butter Chicken 22.95 🌶️

Creamy tomato sauce, bell pepper, fenugreek, green chili

### Chicken Tikka Masala 23.95

Fenugreek infused creamy tomato sauce

### Chicken Korma 23.95

Skewered spring chicken, creamy nut sauce

### Murgh Dhaniwal 23.95

A Kashmiri chicken speciality, yogurt, brown onion

## SHRIMP

### Jhinga Bhuna Mirchwala 27.95 🌶️

Wok tossed shrimp, onion, tomato, green chili

### Aunt Murli's Shrimp Malai Curry 27.95

A classic Bengali preparation with coconut milk, garden herbs

### Allepy Konju Pappas 27.95

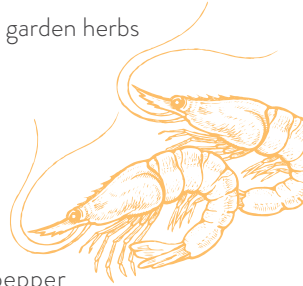
A kokum coconut shrimp curry

### Shrimp Tikka Masala 27.95

Fenugreek infused creamy tomato sauce

### Jhinga Jalfrezi 27.95 🌶️

Tossed tangy shrimp, mushroom, onion, bell pepper



## FISH

### Fish Moilee 27.95

Turmeric infused coconut milk, lemon

### Malvani Fish Curry 27.95 🌶️

Kokum infused coconut milk, pounded Malvani masala

### Meen Polichattu 27.95 🌶️ 🌶️

Fried fish in a banana leaf, house blend spice masala

### Seared Salmon 27.95 🌶️

Coconut green masala, tamarind

## LOBSTER

### Lata Shetty's Lobster Ghee Roast 34.95 🌶️ 🌶️

Pounded masala, clarified butter

### Lobster Masala 34.95 🌶️

Creamy fenugreek infused tomato sauce, cashew



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## CHOLA SPICY CLUB

### Vindaloo 🌶️

A fiery Goan specialty with vinegar infused red chili paste

### Phall 🌶️

A volcanic British Indian curry

**Veg/Paneer 19.95**

**Chicken 22.95**

**Lamb 24.95**

## MUGHLAI BIRYANI

(A basmati rice preparation with whole spices, yogurt & garden herbs)

**Veg/Paneer 19.95**

**Chicken 21.95**

**Lamb 23.95**

**Bone-In Goat 26.95**

## RICE

**Brown Rice 4.95**

Steamed

**Basmati Rice 5.95**

Steamed

**Ghee Peas Pulav Rice 8.95 🌶️**

Clarified butter, green peas, cumin

**Turmeric Lemon Rice 11.95 🌶️**

Roasted lentils, curry leaves

**Coconut Rice 11.95 🌶️**

Fried lentil wafers

**Ginger Thair Sadam 11.95**

Tamilian yogurt rice

**Bhoger Khichuri 12.95 🌶️**

A delicious one pot meal of rice, moong lentil & vegetables

## ROTIYAN

**Malabar Parotta 5.95 🌶️**

Flaky thick pan grilled flour bread

**Chapati 5.95 🌶️**

Unleavened flatbread

**Lachha Paratha 5.95 🌶️**

Tandoor fired, butter

**Tandoori Roti 4.95 🌶️**

Whole wheat bread

**Butter Naan 4.95 🌶️**

Tandoor fired white flour bread, butter

**Onion Naan 5.95 🌶️**

**Garlic Naan 5.95 🌶️**

**Chili Onion Naan spicy 6.95 🌶️**

**Paneer Cheese Naan 6.95 🌶️**

## SAATH SAATH

**Appalam 3.95**

Lentil wafer

**Pickle Spicy 3.95**

Marinated lemon/mixed vegetables

**Aam Ki Chutney 5.95**

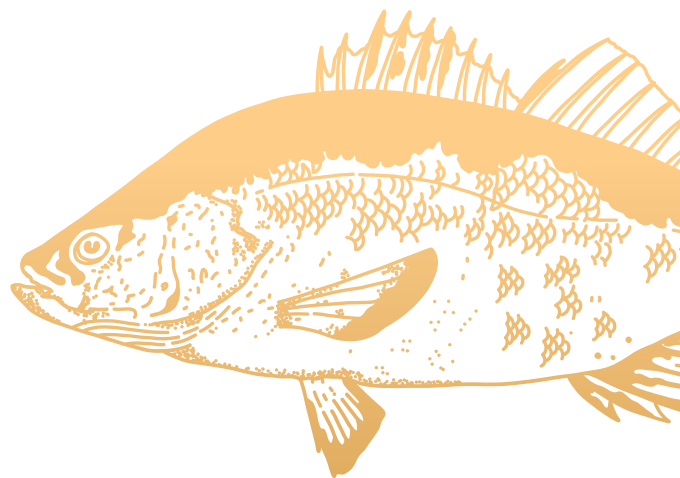
Sweet mango, paanch poran, black salt

**Thair Pachadi 5.95**

Refreshing yogurt, coconut, okra, tempered mustard seeds

**Boondi Raita 5.95**

Refreshing yogurt, besan crunchies



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SINCE 1998

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**The New York Times**

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**Restaurants; An Indian Restaurant Breaks the Mold**

“Very good” - Ruth Reichl, New York Times

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“Excellent. Among top Indian restaurants in NYC”

“Rated #1 - ZAGAT

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“Chola has maintained its spot in the top tier of upscale Indian Restaurants”

- Jon Steinberg, New York Magazine