



# CHOLA

*new york*

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[Sivanandaonline.org](http://Sivanandaonline.org)

## VEG STARTERS

MULLIGATAWNY SOUP	7.50
Lentil coconut soup, curry leaves	
SAMOSA	8.50
Spiced potatoes & cauliflower filing, fennel	
BATATA SEV PURI	8.95
Potato chick pea stuffed crisp puris, yogurt & chutnies	
LASONI GOBI	9.95
Tangy Cauliflower, onions & bell pepper	
IMLI BAIGAN 🍷	9.95
Spiced eggplant & tamarind chutney	
KURKURI BHINDI	9.95
Fried okra, lime, chat masala	
SHAM SAVERA	10.50
Cheese spinach patties , creamy nut sauce	
MUMBAI VADA PAU 🍷	10.50
Crisp potato balls, pau bread	

## NON-VEG STARTERS

GILAFI RESHMI KEBAB 🍷	12.95
Skewered chicken rolls, melted cheese & bell pepper	
HARIYALI MURGH TIKKA 🍷	12.95
Skewered spring chicken, creamy green marinade	
ACHARI MURGH TIKKA 🍷🍷	12.95
Pickled boneless chicken thigh	
TUNDE KA KEBAB 🍷	14.95
Melt in your mouth lamb kebabs	
BAGHARI JHINGA	14.95
Creamy shrimp curry & luchi bread	

## VINDALOO CLUB

VINDALOO 🍷🍷	Vinegar infused dried red chillies
PHAAL 🍷🍷🍷	Three chilli paste infused in curry
CHICKEN	19.95
LAMB	21.95
SHRIMP	24.95
VEG	15.95

🍷... Must try

🍷... Spicy

*Serve, Love, Give, Purify, Meditate, Realise*

- Swami Sivananda Saraswati

## BREADS

CHAPATI 3 piece	4.95
Wheat bread heated on open fire	
BABY SADA DOSA 2 piece 🍷	4.95
Rice lentil crepe	
LUCHI 2 piece 🍷	4.95
Deep fried puffed bread	
BATURE 2 piece	4.95
Fluffy thick fried bread	
ROTI	4.95
Tandoor fired wheat bread	
LACHA PARATHA	4.95
Tandoor fired multi layered bread	
ALU PARATHA	5.95
Stuffed spiced potato fillings	
BUTTER NAAN	4.95
Tandoor fired white flour bread	
Onion naan	5.95
Garlic naan	5.95
Paneer cheese naan	6.95
Chili onion naan 🍷	6.50
Jalapeno Amul cheese naan 🍷	7.95
Cheese nuts naan	7.50
Lamb Keema naan	7.95
Chicken naan	7.95

## TANDOOR

PANEER MALAI KEBAB	16.95
Skewered Paneer cheese, Creamy marinade	
CHICKEN TANDOORI 🍷 (prep time 25 min)	18.95
Bone-in chicken, garam masala yogurt marinade	
MURGH TIKKA	18.95
Boneless chicken thigh, red marinade	
MURGH MALAI TIKKA	20.95
Boneless spring chicken, creamy marinade	
SEEKH KEBAB	20.95
Skewered lamb rolls	
NIMBU SALMON 🍷	24.95
Tandoor fired, lemon, herbs	
JHINGA MALAIWALI	26.95
Tandoor fired shrimp, creamy marinade	
KASUNDI LAMB CHOPS 🍷	27.95
Tandoor fired, mustard flavor	

Gluten free options available

If you have a food allergy, please inform your server.

## VEGAN

<b>MASALA DOSA</b>	13.95
Rice lentil crêpe, spiced potato & chutney	
<b>DAL TADKA</b>	13.95
Yellow Lentils, tempered cumin & ginger	
<b>RAJMA</b> 🍷	14.50
Curried kidney beans, garden herbs	
<b>CHOLE</b>	15.50
Curried chick peas, fresh coriander	
<b>ALU DUM</b> 🍷	15.50
Kolkata style curried round potatoes	
<b>BHUNI GOBI MUTTER</b>	16.50
Tossed cauliflower & green peas, ginger	
<b>HARI MIRCH KA GOBI KEEMA</b> 🍷 🌶️	16.50
Spiced Cauliflower mince, green chilies & fresh coriander	
<b>ALU GOBI GHAR KI</b>	16.50
Spiced potatoes & cauliflower, garden herbs	
<b>MAA KI BHINDI</b> 🍷	16.50
Sauteed okra & roasted spices	

## VEGETARIAN

<b>DAL MALAIWALI</b> 🍷	15.50
Slow cooked creamy black lentils, fresh coriander	
<b>SAAG PANEER</b>	16.50
Spinach & Cheese, light cream	
<b>SABJI SAAG MALAI</b>	16.50
Spinach & Vegetables, chick peas	
<b>BAIGAN BHARTA</b>	16.50
Tandoor Smoked eggplant, garden herbs	
<b>MALAI KOFTA</b>	16.50
Vegetable cheese croquettes, creamy nut sauce, raisins	
<b>PANEER TIKKA MASALA</b>	16.50
Skewered paneer cheese, creamy tomato sauce	
<b>PANEER KHURCHAN</b> 🍷	16.50
Grated cheese, cream & tomatoes	
<b>METHI MUTTER PANEER MALAI</b> 🍷	16.50
Green peas & cheese, fenugreek, creamy tomato	
<b>AVIAL</b> 🍷	16.50
Chennai style mix vegetables, yogurt & coconut	

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🌶️... Spicy

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## FISH

<b>MOILEE</b> 🍷	25.95
Fish of the day, turmeric infused coconut milk, lemon	
<b>GOA FISH CURRY</b> 🌶️	25.95
Fish of the day, tamarind coconut curry	
<b>MALVANI MACHI CURRY</b> 🌶️	25.95
Fish of the day curry from the Konkan coast	

## SHRIMP

<b>KONJU PAPPAS</b> 🍷	24.95
Kerala style shrimp, kokum infused coconut milk	
<b>JHINGA TIKKA MASALA</b>	24.95
Tandoor fired shrimp, creamy tomato sauce	
<b>JHINGA BALCHAO</b> 🍷	24.95
Goan shrimp, vinegar, coconut milk & curry leaves	
<b>DAAB CHINGRI</b> 🍷	24.95
Coconut mustard shrimp from Calcutta	

## CHICKEN

<b>KADAI MURGH</b>	17.95
Chicken curry, onions & bell pepper	
<b>MURGH JALFREZI</b>	17.95
Spiced chicken, mushroom, tangy flavor	
<b>CHETTINAD CHICKEN</b> 🌶️	17.95
Pepper curry from the house of Chettiyars	
<b>METHI MURGH</b> 🍷	18.95
Fenugreek infused creamy chicken	
<b>MIRAPAKAI KODI</b> 🍷	18.95
Andhra style dry coconut chicken curry	
<b>MURGH SAAG</b>	18.95
Chicken tikka & fresh spinach	
<b>MURGH CHUTNYWALA</b>	19.50
Curried mango chicken	
<b>CHICKEN TIKKA MASALA</b>	21.95
Creamy tomato sauce, fenugreek	
<b>MAKHNI</b> 🍷 🌶️	21.95
Creamy tandoori chicken strips, bell pepper & green chili	
<b>KORMA</b>	21.95
Skewered spring chicken, creamy nut sauce	
<b>LATA SHETTY'S KORI GASSI</b> 🍷 🌶️	21.95
Manglorean style coconut chicken curry	

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## LAMB

<b>METHI KEEMA</b> 🍴🌶️	20.95
Minced lamb, fresh fenugreek & garlic	
<b>DHANSAK</b> 🍴	21.95
Lamb, Fresh spinach & lentils, tamarind	
<b>SAAG GOSHT</b>	21.95
Lamb & spinach, black peppercorn	
<b>ROGAN JOSH</b>	22.95
Kashmir style lamb curry, yogurt & saffron	
<b>MADRAS</b> 🌶️	22.95
Coconut lamb curry	
<b>KHADE MASALE KA GOSHT</b> 🍴🌶️	22.95
Spiced lamb, pounded spices, green chillies	

## BONE-IN GOAT

<b>CALCUTTA KOSHA MANGSHO</b> 🍴	23.95
Bone-in Goat curry, yogurt & garam masala	
<b>ANDHRA GONGURA MAMSAM</b> 🍴	23.95
Bone-in goat, curried sorrel leaves	
<b>AMRITSARI GOAT CURRY</b>	23.95
Bone-in goat curry from Punjab	

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## MUGHLAI BIRYANI

(Basmati rice prepared with whole spices, yogurt, saffron and garden herbs. Served with Raita, cucumber onion salad )

<b>Veg/paneer</b>	15.95
<b>Chicken</b>	18.95
<b>Lamb</b>	19.95
<b>Bone-in goat (Andhra Style)</b> 🍴🍴	21.95

## RICE & MORE

<b>CHENNAI APPALAM</b>	2.95
Fried south indian papad	
<b>MANGO CHUTNEY RAISIN</b>	3.95
Tempered fennel, bay leaf	
<b>RAITA</b>	5.50
Beaten yogurt with cumin & fresh coriander	
<b>PEAS PULAV</b>	5.50
Basmati rice & green peas, cumin	
<b>GHEE CHAWAL</b>	8.95
Basmati rice, ghee, bayleaf, cloves & cumin	
<b>LEMON RICE</b> 🍴	8.95
Tempered curry leaves, mustard seeds & dry red chillies	
<b>COCONUT RICE</b> 🍴	8.95
Tempered curry leaves, papad, lentils & coriander	
<b>YOGURT RICE</b> 🍴	8.95
Tempered curry leaves, fresh coriander & ginger	

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## The New York Times \*\*

### Restaurants; An Indian Restaurant Breaks the Mold

"Very good" - Ruth Reichl, New York Times

"Excellent. Among top two Indian restaurants in NYC"

"Rated #1 for Lunch Buffet" - ZAGAT 2012

"Chola has maintained its spot in the top tier of upscale Indian Restaurants" - Jon Steinberg, New York Magazine

"... the mix of modern and traditional decor is as eclectic as the multi-regional menu.  
... rarely go wrong with whatever you get." - Time Out New York

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