



CHOLA

COASTAL INDIAN CUISINE

Atithi Devo Bhava

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

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 10.95

Tangy tomato lentil soup

Mulligatawny 10.95

Mashed lentils, coconut, lemon

VEG

Onion Pakora 9.95

Crispy onion fritters

Samosa 11.95 🌾

Spiced potato and cauliflower filling

Kurkuri Bhindi 13.95 🍷

Crispy okra, besan flour, chaat masala, lime

Lasoni Gobi 13.95 🍷🍷

Tangy cauliflower, ginger, garlic

Tamarind Eggplant 13.95

Chaat masala, besan crunchies

Mushroom Haryali 14.95 🍷

Grilled in green marinade

Paneer Malai Tikka 17.95 🍷

Tandoor fired cheese, onion, bell pepper

Chili Paneer 17.95 🍷

Fried cheese, onion, bell pepper, garlic, soy sauce

NON-VEG

Kodi Vepudu 15.95

Sauteed spiced chicken, onion, coconut, curry leaves

Achari Murgh Tikka 17.95

Tandoor fired chicken thighs, pickled spices

Chicken Hariyali 17.95 🍷

Grilled chicken tenders, creamy green marinade

Chili Chicken 15.95 🍷

A Tangra specialty from Kolkata

Chapli Kabab 17.95 🍷

Hand slapped minced lamb patties

Lamb Pepper Fry 17.95 🍷

A fiery dry Chettiyar preparation

THELEWALA CHAATS

Bhel Puri 11.95 🌾

Savory crunchies, puffed rice, onion, chutneys

Purani Dilli Ki Papri Chaat 11.95 🌾

Flour semolina chips, yogurt, tamarind, green chutney

Pani Puri 11.95 🌾

Potato & chickpea stuffed crisp puris, tamarind water

Ragda Patties 12.95 🌾

Potato patties, spiced chickpea, chutneys

Dahi Bhalla 12.95

Lentil fritters, yogurt, chutneys

Samosa Chaat 13.95 🌾

Spiced chickpeas, yogurt, onions, chutneys

Puchkawala Alu Dum 13.95

Spiced tamarind potatoes, fresh coriander, ginger

SEAFOOD

Royyala Vepudu 18.95

Tossed shrimp, onion, curry leaves, coconut

Baghari Jhinga 18.95 🍷

Creamy mustard shrimp, tomato, curry leaves

Jhinga Koliwada 18.95 🍷

The famous shrimp fry from fisherman of the Koli tribe

Chili Garlic Shrimp 18.95 🍷

Fiery red chili sauce

Mangalorean Meen Fry 18.95 🍷

Pan seared fish, pounded spices, tamarind



🍷 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

TANDOOR

Murgh Tandoori 21.95

Marinated bone-in chicken grilled to perfection

Murgh Tikka 22.95

Boneless chicken thigh kebabs, yogurt marinade

Reshmi Kebab 21.95 🌶️

Skewered spiced chicken rolls, green chili

Martha Stewart's Fav Murgh Malai 23.95 🌶️

Skewered spring chicken, creamy cheese marinade

Sheekh Kebab 24.95 🌶️

Skewered lamb rolls, onion, bell pepper

Salmon Tikka 28.95 🌶️

Grilled, creamy marinade, lemon

Jhinga Malai Kebab 28.95

Grilled shrimp, creamy marinade

Kasundi Lamb Chops 31.95 🌶️

Grilled in our tandoor, mustard marinade

Lobster Ajwain Tikka 34.95 🌶️

Creamy marinade, caraway seeds

Tandoori Mix Grill 34.95 🌶️

A melange of our favorite kababs

VEGAN

Hingwali Dal Tadka 16.95

Yellow lentils, burnt garlic, asafoetida

Langarwali Dal 16.95 🌶️

Medley of lentils, cumin, dry red chili

Sweet Potato Bharta 16.95 🌶️

Mashed, mustard seeds, coconut, curry leaves

Ghar Ki Sabji 16.95

Home style fresh vegetables, paanch poran

Chole Amritsari 17.95

Curried chickpeas, garden herbs

Martha Stewart's Fav Bhindi 19.95 🌶️

Okra you would eat at your in-laws house

Adrak Ki Gobi Keema 19.95 🌶️

Mashed cauliflower, onion, green chili

Alu Gobi 19.95

Spiced potato & cauliflower

PANEER (CHEESE)

Saag Paneer 20.95

Fresh pureed spinach & cheese

Malai Kofta 20.95

Vegetable croquettes, cream, nuts, raisins

Methi Mutter Malai Paneer 20.95 🌶️

Green peas, cheese, fenugreek, cream, tomato sauce

Butter Paneer Masala 20.95

Skewered cheese, creamy tomato sauce, coriander

Paneer Khurchan 20.95

Grated paneer cheese, creamy tomato sauce

Tawa Vegetable 20.95

Handpicked daily vegetables, paneer cheese, green masala

VEGETARIAN

Bhoger Khichuri 16.95 🌶️

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

Dal Malai Marke 17.95

Slow cooked black lentils, cream, tomato

Sarson Da Saag 18.95

Fresh pureed spinach, mustard greens, ghee

Lasoni Makai Saag 18.95

Pureed spinach, corn, garlic

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 🌶️

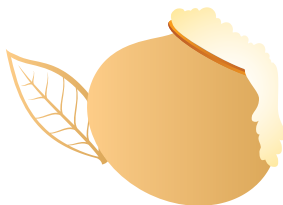
Stir fried eggplant, lentils, sambhar powder, curry leaves

Savitri Amma's Mor Kuzhambu 18.95 🌶️

A buttermilk churn, okra, white pumpkin, coconut

Tanjavur Avial 18.95 🌶️

Eclectic vegetables, coconut, yogurt, curry leaves



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ENTREE

LAMB & GOAT

Lamb Madras 25.95 🌶️

A hot coconut lamb curry from Chennai

Keema Do Pyaza 25.95

Minced lamb, onion, bell pepper, fenugreek

Gosht Pasanda 25.95 🌶️

Creamy cashew lamb curry, raisins

Rogan Josh 25.95

Kashmiri yogurt lamb curry, saffron, cardamom

Saag Gosht 25.95

Spiced lamb, pureed spinach, ginger

Golbari Kosha Mangsho 28.95 🌶️

Slow cooked bone-in goat curry from a Kolkata pada

Goat Chukka 28.95 🌶️

A famous Madurai style mutton pepper fry

Nihari 28.95 🌶️🌿

A famous stew style goat preparation, wheat flour

CHICKEN

Dak Bungalow Murgh Curry 20.95

Colonial Sahib's famous guest house chicken curry

Melugu Kozhi Chettinad 22.95 🌶️

Pepper chicken curry from the house of Chettiyars

Mirapakaya Kozhi 22.95 🌶️🌶️

Andhra dry coconut chicken, curry leaves

Lata Shetty's Kori Gassi 23.95 🌶️🌶️

Mangalorean coconut chicken curry, red masala

Murgh Dhaniwal 23.95 🌶️

A Kashmiri yogurt chicken, cumin, fresh coriander

Martha Stewart's Fav Butter Chicken 23.95 🌶️🌶️

Creamy tomato sauce, bell pepper, fenugreek, green chili

Chicken Tikka Masala 23.95

Fenugreek infused creamy tomato sauce

Murgh Korma 23.95

Skewered spring chicken, creamy cashew nut sauce

SHRIMP

Jhinga Bhuna Mirchwala 28.95 🌶️

Wok tossed shrimp, onion, tomato, green chili

Aunt Murli's Shrimp Malai Curry 28.95

A classic Bengali preparation with coconut milk, garden herbs

Konju Pappas 28.95

A kokum coconut shrimp curry

Shrimp Tikka Masala 28.95

Fenugreek infused creamy tomato sauce

Amritsari Jhinga Curry 28.95 🌶️

Shrimp, fresh coriander, pounded spices

FISH

Allepy Fish Curry 28.95

A popular Kerala dish with green mangoes

Fish Moilee 28.95

Turmeric infused coconut milk, lemon

Malvani Fish Curry 28.95

Kokum infused coconut milk, pounded Malvani masala

Goan Fish Curry 28.95 🌶️

A spicy paste of red chili, coconut with tamarind, onion

Meen Polichattu 28.95 🌶️

Pan seared fish in a banana leaf, house blend spice masala

Patra Ni Machi 28.95 🌶️

Steamed Salmon, coconut green masala paste, lemon

LOBSTER

Lata Shetty's Lobster Ghee Roast 34.95 🌶️🌶️

Pounded masala, clarified butter

Lobster Tikka Masala 34.95 🌶️

Creamy tomato sauce, fenugreek



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BRITISH CURRY CLUB

Modeled after “curry” that is now staple fare in British Pubs

Vindaloo 🌶️🌶️

A fiery Goan specialty with vinegar infused red chili paste

Phall 🌶️🌶️🌶️

A volcanic British Indian curry

Kadhai 🍷

Wok tossed, onion, tomato, bell pepper, dry fenugreek

Jalfrezi 🍷

Wok tossed, mushroom, tomato, bell pepper, tangy flavor

Balchao 🍷

A Goan specialty, dry red chilli, coconut, vinegar

Veg/Paneer 20.95

Chicken 23.95

Lamb 25.95

Bone-In Goat 28.95

Shrimp 28.95

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

Martha Stewart's Fav Onion Naan 5.95 🌾

Garlic Naan 5.95 🌾

Chili Onion Naan spicy 6.95 🌾

Paneer Cheese Naan 6.95 🌾

Peshwari Naan 7.95 🌾

Dry fruits, nuts, paneer cheese

MUGHLAI BIRYANI

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

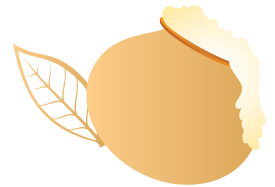
Veg/Paneer 20.95

Chicken 22.95

Lamb 24.95

Bone-In Goat 27.95

Shrimp 28.95



RICE

Brown Rice 4.95

Steamed

Basmati Rice 6.95

Steamed

Misti Rice 8.95

Sweet rice delicacy, cashew nuts, raisins, ghee

Ghee Peas Pulav Rice 9.95 🍷

Clarified butter, green peas, cumin

Martha Stewart's Fav Lemon Rice 11.95 🍷

Roasted lentils, curry leaves

Coconut Rice 11.95 🍷

Fried lentil wafers

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

Martha Stewart's Fav Raita 5.95

Refreshing yogurt, besan crunchies

Kolkata Tomato Chutney 5.95

Refreshing sweet chutney, paanch poran

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MICHELIN GUIDE

Bright, fresh and elegantly appointed Chola is nestled amidst chic design shops and upscale dining spots. Warm and hospitable servers are at the ready in its dining room, which dons polished wood floors, grey upholstery and cream walls. Even their ubiquitous lunch buffet does little to distract, keeping all eyes on the prize—intensely flavorful Indian food. Dishes arrive in gleaming metal bowls, entic-

ing diners to dig in to the likes of tandoor and vegan specialties. However, the underlying theme is southern coastal cuisine, as revealed in a delicious Goan fish curry redolent of coconut milk and tamarind. Your meal may reach a high point with rich and peppery Chettinad chicken curry. Matched with curry leaf-studded lemon rice, it's a match made in heaven.



The Best Restaurants in Midtown East
Chola has been serving the Midtown East neighborhood for over 20 years, sending out affordable to-go lunches for office workers and nightly feasts of coastal Indian fare. Expect a sprawling, pan-regional menu of meat dishes, vegetarian fare, and vegan items, but notable seafood dishes include crab poriyal, Mumbai fish fry, and prawns koliwada.

GOTHAM

For more than 20 years, Chola has been consistently congratulated for its fine cuisine, derived from the flavors of the Indian coastline. The interiors have just been renovated for an even more refreshed dining experience. There's an extensive menu, so be prepared for a tough decision, and don't skip out on the naan—try the paneer cheese one!

The New York Times

Restaurants; An Indian Restaurant Breaks the Mold

“Very good” - Ruth Reichl, New York Times

“Excellent. Among top Indian restaurants in NYC”

“Rated #1 - ZAGAT

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

- Jon Steinberg, New York Magazine