



CHOLA

new york

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Sivanandaonline.org

VEG STARTERS

MULLIGATAWNY SOUP	8.00
Lentil coconut soup, curry leaves	
SAMOSA	9.00
Spiced potatoes & cauliflower filing, fennel	
BATATA SEV PURI	9.00
Potato chick pea stuffed crisp puris, yogurt & chutnies	
LASONI GOBI	10.00
Tangy Cauliflower, onions & bell pepper	
IMLI BAIGAN 🍷	10.00
Spiced eggplant & tamarind chutney	
KURKURI BHINDI	10.00
Fried okra, lime, chat masala	

NON-VEG STARTERS

HARIYALI MURGH TIKKA 🍷	13.00
Skewered spring chicken, creamy green marinade	
ACHARI MURGH TIKKA 🍷🍷	13.00
Pickled boneless chicken thigh	
TUNDE KA KEBAB 🍷	15.00
Melt in your mouth lamb kebabs	
BAGHARI JHINGA	15.00
Creamy shrimp curry & luchi bread	

VINDALOO CLUB

VINDALOO 🍷🍷	Vinegar infused dried red chillies
PHAAL 🍷🍷🍷	Three chilli paste infused in curry
CHICKEN 20.00	LAMB 23.00
SHRIMP 25.00	VEG 17.00

BREADS

CHAPATI 3 pieces	5.00
Wheat bread heated on open fire	
LUCHI 2 pieces 🍷	6.00
Deep fried puffed bread	
BATURE 2 pieces	6.00
Fluffy thick fried bread	
ROTI	5.00
Tandoor fired wheat bread	
LACHA PARATHA	6.00
Tandoor fired multi layered bread	
ALU PARATHA	7.00
Stuffed spiced potato fillings	
BUTTER NAAN	5.00
Tandoor fired white flour bread	
Onion naan 6.00	Garlic naan 6.00
Paneer cheese naan 7.00	Chili onion naan 🍷 7.00
Cheese nuts naan 8.00	

TANDOOR

PANEER MALAI KEBAB	17.00
Skewered Paneer cheese, Creamy marinade	
CHICKEN TANDOORI 🍷 (prep time 25 min)	20.00
Bone-in chicken, garam masala yogurt marinade	
MURGH TIKKA	20.00
Boneless chicken thigh, red marinade	
MURGH MALAI TIKKA	22.00
Boneless spring chicken, creamy marinade	
NIMBU SALMON 🍷	26.00
Tandoor fired, lemon, herbs	
JHINGA MALAIWALI	27.00
Tandoor fired shrimp, creamy marinade	
KASUNDI LAMB CHOPS 🍷	28.00
Tandoor fired, mustard flavor	

🍷... Must try 🍷... Spicy

Serve, Love, Give, Purify, Meditate, Realise

- Swami Sivananda Saraswati

*Gluten free options available
If you have a food allergy, please inform your server.*

VEGAN

MASALA DOSA	14.00
Rice lentil crêpe, spiced potato & chutney	
DAL TADKA	15.00
Yellow Lentils, tempered cumin & ginger	
RAJMA 🍷	15.00
Curried kidney beans, garden herbs	
CHOLE	16.00
Curried chick peas, fresh coriander	
ALU DUM 🍷	16.00
Kolkata style curried round potatoes	
BHUNI GOBI MUTTER	17.00
Tossed cauliflower & green peas, ginger	
HARI MIRCH KA GOBI KEEMA 🍷 🌶️	17.00
Spiced Cauliflower mince, green chilies & fresh coriander	
ALU GOBI GHAR KI	17.00
Spiced potatoes & cauliflower, garden herbs	
MAA KI BHINDI 🍷	17.00
Sauteed okra & roasted spices	

VEGETARIAN

DAL MALAIWALI 🍷	16.00
Slow cooked creamy black lentils, fresh coriander	
SAAG PANEER	17.00
Spinach & Cheese, light cream	
SABJI SAAG MALAI	17.00
Spinach & Vegetables, chick peas	
BAIGAN BHARTA	17.00
Tandoor Smoked eggplant, garden herbs	
MALAI KOFTA	17.00
Vegetable cheese croquettes, creamy nut sauce, raisins	
PANEER TIKKA MASALA	17.00
Skewered paneer cheese, creamy tomato sauce	
PANEER KHURCHAN 🍷	17.00
Grated cheese, cream & tomatoes	
METHI MUTTER PANEER MALAI 🍷	17.00
Green peas & cheese, fenugreek, creamy tomato	
AVIAL 🍷	17.00
Chennai style mix vegetables, yogurt & coconut	

FISH

MOILEE 🍷	26.00
Fish of the day, turmeric infused coconut milk, lemon	
GOA FISH CURRY 🌶️	26.00
Fish of the day, tamarind coconut curry	
MALVANI MACHI CURRY 🌶️	26.00
Fish of the day curry from the Konkan coast	

SHRIMP

KONJU PAPPAS 🍷	26.00
Kerala style shrimp, kokum infused coconut milk	
JHINGA TIKKA MASALA	26.00
Tandoor fired shrimp, creamy tomato sauce	
JHINGA BALCHAO 🍷	26.00
Goan shrimp, vinegar, coconut milk & curry leaves	

CHICKEN

KADAI MURGH	18.00
Chicken curry, onions & bell pepper	
MURGH JALFREZI	18.00
Spiced chicken, mushroom, tangy flavor	
CHETTINAD CHICKEN 🌶️	19.00
Pepper curry from the house of Chettiyars	
METHI MURGH 🍷	19.00
Fenugreek infused creamy chicken	
MIRAPAKAI KODI 🍷	19.00
Andhra style dry coconut chicken curry	
MURGH SAAG	19.00
Chicken tikka & fresh spinach	
MURGH CHUTNYWALA	20.00
Curried mango chicken	
CHICKEN TIKKA MASALA	22.00
Creamy tomato sauce, fenugreek	
MAKHNI 🍷 🌶️	22.00
Creamy tandoori chicken strips, bell pepper & green chili	
KORMA	22.00
Skewered spring chicken, creamy nut sauce	
LATA SHETTY'S KORI GASSI 🍷 🌶️	22.00
Manglorean style coconut chicken curry	

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🌶️... Spicy

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LAMB

DHANSAK 👍	23.00
Lamb, Fresh spinach & lentils, tamarind	
SAAG GOSHT	23.00
Lamb & spinach, black peppercorn	
ROGAN JOSH	23.00
Kashmir style lamb curry, yogurt & saffron	
MADRAS 🌶️	23.00
Coconut lamb curry	
KHADE MASALE KA GOSHT 👍🌶️	23.00
Spiced lamb, pounded spices, green chillies	

BONE-IN GOAT

CALCUTTA KOSHA MANGSHO 👍	25.00
Bone-in Goat curry, yogurt & garam masala	
AMRITSARI GOAT CURRY	25.00
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)

Veg/paneer	17.00
Chicken	19.00
Lamb	20.00
Bone-in goat (Andhra Style) 🌶️👍	22.00

RICE & MORE

CHENNAI APPALAM	4.00
Fried south indian papad	
MANGO CHUTNEY RAISIN	4.00
Tempered fennel, bay leaf	
RAITA	6.00
Beaten yogurt with cumin & fresh coriander	
PEAS PULAV	6.00
Basmati rice & green peas, cumin	
GHEE CHAWAL	9.00
Basmati rice, ghee, bayleaf, cloves & cumin	
LEMON RICE 👍	9.00
Tempered curry leaves, mustard seeds & dry red chillies	
COCONUT RICE 👍	9.00
Tempered curry leaves, papad, lentils & coriander	
YOGURT RICE 👍	9.00
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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