



CHOLA

COASTAL INDIAN CUISINE

SERVE, LOVE, GIVE, PURIFY, MEDITATE, REALISE

– Swami Sivananda Saraswati

WWW.CHOLANY.COM

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STARTERS

SOUP

Savitri Amma's Rasam 8 (Add shrimp 2)

Tangy tomato tamarind soup

Mulligatawny 8

Lentil coconut soup

Paya Soup 10

Goat trotters, yogurt broth, garam masala

VEG

Samosa 9

Spiced potato and cauliflower filling

Onion Bhaji 8

Crispy onion fritters

Karela Karare 9

Fried bitter gourd, smoky paprika

Kurkuri Bhindi 10

Crispy okra, chaat masala, lemon

Lasoni Gobi 10

Tangy cauliflower, ginger, garlic

Imli Baigan Chaat 10

Spiced eggplant, tamarind chutney, chaat masala

Cafreal Paneer Tikka 11

Tandoor fired cheese, green masala

Paneer Khurchan Pao 11

Grated cheese, ghee, bell pepper, fenugreek

NON VEG

Kodi 58 11

Chola chicken fry, house blend spices

Haleem 12

Pounded chicken, lamb, wheat, barley, pao bread

Achari Murgh Chop 11

Tandoor fired pickled chicken

Dhabewali Murgh Tikka 13

Grilled chicken bites, lemon

Tunde Ka Kebab 15

Melt in your mouth lamb patties

Butter Murgh Naan 9

Stuffed chicken white flour bread

THELEWALA CHAATS

Alu Chokha 8

Bengali style mashed potatoes, mustard, onions

Corn Masala Chaat 8

Jalapeno, onions, lemon and fresh coriander

Bhel Puri 8

Savory crunchies, onions, chutnies

Batata Sev Puri 8

Potato & chickpea stuffed crisp puris, yogurt, chutnies

Ragda Patties 8

Potato patties, spiced chickpeas, chutnies

Pani Puri 8

Potato & chickpea stuffed crisp puris, tamarind water

Mumbai Vada Pao 8

Spiced potato ball sandwich, garlic chutney

Pao Bhaji 9

Spiced vegetable mash, buttered bread rolls

SEAFOOD

Goan Mussels 14

Coconut tamarind broth

Mumbai Fish Fry 15

Our version of the famous bombil fry

Jhinga Koliwada 15

Shrimp fry from the fishermen of the Koli tribe

Timater Malai Jhinga 14

Tangy creamy shrimp, curry leaves

Scallops Caldin 17

A Goan yellow coconut curry

Khekda Nariyal 18

Sauteed crab, coconut, mustard seeds



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**.



ENTRÉE



VEGAN

Dal Pakhwan 12

Two lentils, burnt garlic, garden herbs

Rajma Tamatar 12

Curried kidney beans

Doodhi Chana 13 🍌

Yellow chana dal, white pumpkin

Dal Saag 13 🍌

Two lentils, burnt garlic, fresh spinach

Jeera Methi Alu 14

Potatoes, roasted cumin, fresh fenugreek

Bong Alu Dum 14 🍌

Potatoes, tamarind, chaat masala

Pumpkin Bharta 14 🍌

Pureed, mustard seeds, curry leaves

Amritsari Chole 14

Curried chick peas, coriander leaves

Bhindi Sasuralwali 17

Spiced okra, onion, garden herbs

Adrak ki Gobi Keema 17 🍌🍌

Minced cauliflower, green chili, ginger

Alu Gobi Ghar Ki 17

Spiced potato, cauliflower, garden herbs

TANDOOR

Tandoori Murgh 20

All natural bone-in chicken, garam masala, yogurt marinade

Murgh Tikka 19

Skewered chicken thighs, red marinade

Murgh Zafrani Malai Tikka 21 🍌

Skewered spring chicken, creamy saffron marinade

Seekh Kebab 20

Minced lamb chicken rolls, pounded spices

Jhinga Hariyali Tikka 27 🍌

Skewered shrimp, ajwain seeds, creamy marinade

Nimbu Methi Fish Tikka 26 🍌

Grilled salmon, lemon, fresh fenugreek

Mustard Burrha Kebab 29 🍌

Tandoor fired lamb chops, kasundi

Lobster Malai Tikka 30 🍌

Tandoor fired, creamy marinade, ajwain seeds

VEGETARIAN

Ghee Masala Dosa 12

Potato onion masala stuffed rice crepe, sambar, coconut chutney

Dal Malai Marke 15 🍌

Slow cooked black lentils, cream, tomato

Saag Paneer 17

Pureed spinach, paneer cheese, cream

Lasoni Pyaaz Ki Saag 17 🍌

Pureed spinach, garlic, green chili, onion

Baigan Bharta 17

Tandoor-smoked eggplant, pounded spices

Malai Kofta 17

Vegetable croquettes, cream, nuts, raisins

Methi Mutter Malai Paneer 17 🍌

Green peas, cheese, fresh fenugreek, creamy tomato

Paneer Makhni 17 🌿

Skewered cheese, creamy tomato sauce

Savitri Amma's Moru Kulambu 14 🍌

White pumpkin, okra, coconut buttermilk curry

Savitri Amma's Avial 14 🍌

Eclectic vegetables, coconut, yogurt, curry leaves

CHICKEN

Dak Bungalow Murgh Curry 15

Colonial Sahib's guest house bone-in chicken curry, potatoes

Kadai Murgh 16

Dry style chicken curry, onions, bell pepper & fenugreek

Melugu Kozhi Chettinad 16 🍌🍌

Pepper chicken curry from the house of Chettiyars

Murgh Vindaloo 18 🍌🍌

A fiery Goan chicken curry, red chili, malt vinegar

Lata Shetty's Kori Gassi 22 🍌🍌

Mangalorean coconut chicken curry, red masala

Murgh Makhni 22

All natural tandoori chicken strips, green chili, bell pepper, cream

Amritsari Methi Murgh Malai 22 🍌

Fenugreek infused creamy chicken

Dahi Dania Murgh 22 🍌

Skewered chicken, yogurt, onions, fresh coriander

Murgh Korma 23

Skewered spring chicken, creamy nut sauce

Murgh Tikka Masala 23

Chicken tikka, creamy tomato sauce, fenugreek



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ENTRÉE

LAMB & GOAT

(Free range Lamb)

Keema Hari Mirch 18 🍴🌶️

Spiced minced lamb, green chili

Madras Mamsam 23 🌶️

A hot, tangy coconut lamb curry

Saag Gosht 23

Spiced lamb, pureed spinach

Khade Masale Ka Gosht 23 🌶️

Spiced lamb, pounded spices, green chili

Gosht Rezala 23

Mughlai lamb dish, yogurt, poppy seeds paste & garam masala

Rogan Josh 24

Kashmiri-style lamb curry, yogurt, deghi mirch, saffron

Golbari Kosha Mangsho 26 🍴

Slow cooked bone-in goat roast from a Kolkata pada

Goat Nihari 26 🍴🌿

Slow cooked bone-in goat curry, wheat flour

LOBSTER & CRAB

Lobster Ghee Roast 29 🍴🌶️

Spicy red pounded masala

Lobster Malaikari 29 🍴

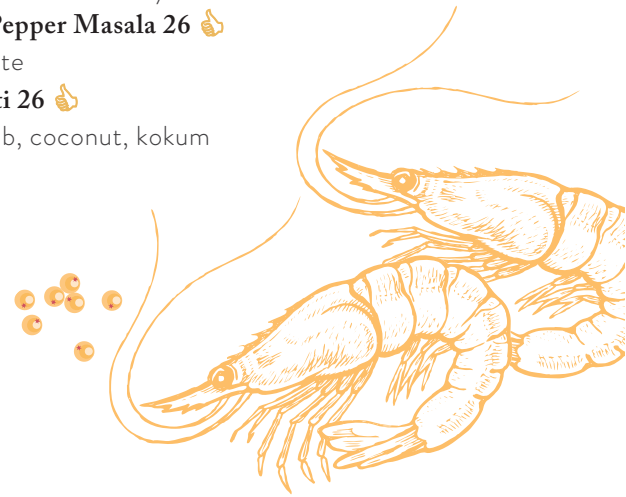
Cream bengali coconut curry

Crab Butter Pepper Masala 26 🍴

A Chola favorite

Khekda Xacuti 26 🍴

Goan style crab, coconut, kokum



FISH

Mashyachi Amti 26 🍴

Maharashtrian coconut fish curry, green mangoes

Meen Moilee 26

Branzino fish, coconut, turmeric, curry leaves

Shorse Maach 26 🍴

Kolkata mustard fish curry

Malvani Rus-Golichi Amti 31 🍴🌶️

Fish of the day, kokum, red chili paste

SHRIMP

Allepy Konju Pappas 27 🍴

Kerala style shrimp curry, kokum, coconut milk

Jhinga Butter Masala 27

Mughlai style creamy shrimp, bell pepper

Lata Shetty's Yeti Ajadina 27 🍴

Mangalorean style shrimp, fresh coconut, pounded spices

Chettinad Eral Thokku 26 🍴🌶️

Tamarind pepper shrimp curry from the house of Chettiars

Lake Market Panch Poran Jhinga 27 🍴

Mustard shrimp, green mangos, panch poran



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RICE & SIDES

Brown Rice 5

Steamed

Basmati Rice 6

Steamed

Ghee Peas Pulav Rice 7

Bay leaf, cumin, green peas

Turmeric Lemon Rice 10

Roasted lentils, curry leaves

Kovil Tamarind Peanut Rice Spicy 10 🌶️

Roasted peanuts, dry red chilies, curry leaves

Coconut Rice 10 🍌

Fried appalam, red chilies, coriander

Ginger Thair Sadam 10

Yogurt rice, mustard seeds, curry leaves

Boondi Raita 5

Beaten yogurt, besan crunchies, cumin

Appalam 4

Fried lentil wafers

PULAO

(A preparation of spiced shrimp or vegetable cooked with simple spices and rice)

Tahiri 12

Vegetable rice pulao, ghee, bay leaf, cloves

Malvani Masale Bhat 12

Rice, vegetable, tomatoes, house blend goda masala

Kolmi Bhaat 21 🍌 🌶️

Parsi style shrimp pulao, fresh tomatoes, onions, green chilies

BIRYANI

(All India popular style of rice preparation, with meat cooked with variety of spices and then layered with rice in dum style)

Chicken Biryani 20

Bone-in Chicken Biryani 20

Lamb Biryani 21

Bone-in Goat Biryani 22

BREADS

Kerala Parotta 5 🌾

Flakey, thick pan griddled flour bread

Bature 4 🌾

Fluffy, thick fried bread

Chapati 5 🌾

Unleavened flatbread

Lachha Paratha 5 🌾

Layered bread

Tandoori Roti 5 🌾

Whole wheat bread

Butter Naan 5 🌾

Tandoor fired white flour bread

Onion naan 6

Garlic naan 6

Paneer cheese naan 7

Chili onion naan 7

Cheese nuts naan 8

CHUTNEY & PICKLE

(Housemade)

Konkani Tomato Chutney 3 🍌

Tempered onion seeds, green chilies, jaggery

Mangalorean Beerakaya Chutney 3 🍌

Lentil ridge gourd mash, tamarind, curry leaves

Kolkata Amm Chutney 3

Sweet mango, paanch poran, black salt

Chola Lemon Pickle 3 🍌

Tempered fenugreek seeds, curry leaves



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