Chaula's Menu

Chaula's Indian Café Restaurant
Eastgate House, Lewes, East Sussex
Tel: 01273 476707

Vegetarian Starters

Chaula's Vegetarian Mixed Platter
Selection of Veg Samosa, Kachori, Petis, Patra, Bhaji

Bhajia (per portion)
Traditional Gujarati snack, made with gram flour and vegetables. Crunchy & tasty.

Chana Chat
Chana (chickpeas) garnished with chopped onions, coriander and Chaula's spices.

Samosa (2 pc)
Triangular pastries filled with vegetables. All time favourite.

Kachori (2 pc)
Balls of spiced lentils coated with batter and fried. Very popular & unique.

Petis (2pc)
Cakes of mashed potato spiced peas & hint of onions

Spring Roll (2pc)
Mildly spiced vegetables rolled in filo pastry

Patra
Leaves of edible colocasia or 'elephant ear' plant coated with spicy batter, rolled up, and steamed to make delicious spiral snacks.

Chatpata Mogo
Fried cassava chips coated with our special marinade, crunchy and tasty.

Chilli Paneer
Paneer (cubed cottage cheese) cooked with soya sauce, spring onions and peppers.

Paneer Roll
Pastry filed with Paneer (cubed cottage cheese) green pepper, tangy, spicy and hot.

Paneer Tikka (per portion)
Paneer (cubed cottage cheese) marinated in tandoori masala with grilled peppers.

Garlic Mushroom
Mushroom cooked with garlic, peppers and Chaula's special spices.

Delhi Chat
Chunks of samosa, petis or kachori in tamarind-coriander chutney & yoghurt with gram flour noodles.

Chaupati Bhel Puri
Puffed rice, gram flour noodles, spiced potatoes-chickpeas topped with coriander-tamarind-red pepper chutney. Yoghurt optional, please ask.

Dahi Puri
Hollow puris filled with mildly spiced potatoes, chickpeas, coriander-tamarind-red pepper chutney, lots of yoghurt.

Pani Puri
Hollow puris, which are called golgappe, filled with special spiced potatoes and chickpeas and served with specially prepared spiced water.

Masala Dhosa or Large King Dhosa
Rice and urud lentils pancake served with spicy potato-onions filling, coconut chutney & Sambar. Very popular South Indian dish.

Non-Vegetarian Starters

Chaula's Non-Vegetarian Mix Platter
Selection of chicken-lamb samosa, sheek kebab, chicken tikka and chicken wings

Lamb/Chicken Samosa (2pc)
Triangular pastries filled with spicy minced lamb or minced chicken.

Chicken Bhajia
Chicken pieces marinated in spices.

Chicken Tikka (per portion)
Boneless chicken pieces marinated in yoghurt and spices grilled to perfection.

Chatpata Jeera Wings (3pc)
Chicken wings cooked with cumin, butter, garlic, ginger and coriander.

Sheekh Kebab (2pc)
Minced lamb marinated with spices and grilled on skewers.

Tandoori Wings (3pc)
Chicken wings marinated in yoghurt, spices & cooked with tandoori masala.

Fish Bhajia (per portion)
Succulent pieces of Cod marinated, dip fried with wheat/gram flour batter.

Tandoori Salmon
Salmon cooked with favourite tandoori masala marinated with yoghurt and ginger.

Prawn Puri
Prawn cooked with spices and served on puri (wheat flour).

Tandoori King Prawn
King prawn marinated and cooked in tandoori masala and garnished with coriander.

Chaula's Specials Vegetarian

Stuffed Baby Aubergine
Traditional Gujarati dish. Succulent aubergines stuffed with peanuts, sesame seeds, jaggery (sugar cane) & spices.

Malai ka Mushroom
Mushroom cooked with ginger & garlic in a yoghurt sauce with fresh coriander.

Bhindi Kadhi
A real favourite! Chunky okra pieces in a thick yoghurt sauce with spices, curry leaves.

Bhindi Bhaji
Okra cooked with onion and tempered with garlic and cumin.

Vej Jalfrezi
Vegatable curry cooked with ground cashew, ginger and peppers in a spicy sauce.

Paneer Kadai
Paneer in a creamy dish with a hint of sugar and peppers.

Chaula's Specials Non Vegetarian

Methi Chicken
Fenugreek leaves contrast well with the natural sweetness of chicken and tomatoes to make a very three-dimensional meal.

Jeera Chicken
A dry curry cooked in butter with cumin, garlic, ginger & coriander.

Chicken Darbari
Cashew nuts flavoured house speciality cooked with coriander and ginger in a spicy sauce.

Lamb Rajasthasni
Tender lamb cooked in a special rich cashew nuts sauce with fresh spicy herbs.

Pista Chicken
Amazing dish with varied flavour of pistachio nuts, fennel seeds and mystic spices. No tomato.

Chicken Jalfrezi
Chicken pieces cooked in a spicy cashew and tomato sauce.

Chaula's Vegetarian Main Dishes

Mutter Paneer
A luxurious curry of cubed cottage cheese, potato, peas and lots of cashew nuts in a coconut-based sauce.

Vegetable Kolapuri
Mixed vegetable curry. Vegetables with differing natural textures are used in this medium-spiced casserole.

Spinach Potato
Spinach cooked with garlic and potato, very mildly spiced to keep the flavour of spinach.

Palak Paneer
Punjabi-inspired dish with spinach and cubed cottage cheese cooked with cashew nuts in a mildly spiced sauce.

Bombay Aloo
Simple but effective Potatoes cooked in tomatoes and garlic. It also goes well with any of my other dishes.

Daal Palak
Spinach cooked with lentils tempered with garlic and cumin.

Moong Daal
Gujarati cooking uses virtually every variety of pulse. In this very healthy dish moong beans are allowed to cook slowly to give an amazing subtle flavour.

Tarka Daal
A classic dish of chana-moong lentils, its very subtly flavoured and goes well with other dishes.

Mushroom Bhaji
Mushroom cooked with garlic, ginger and Chaula's spices.

Chana Masala
A traditional recipe. Chickpeas flavored with onions, ginger, garlic and garnished with coriander.

Veg Korma
Vegetable curry in a mild version cooked with creamy sauce (sugar optional)

Veg Dhansak
Vegetable curry with lentils and spiced with garlic and ginger.

Veg Pasanda
Very famous Indian dish. Vegetables cooked with almonds, cream and a hint of sugar and wine.

Chaula's Non-Vegetatarian Main dishes

Hydrabadi Chicken
(originally Chaula's most popular chicken curry) Succulent chicken pieces cooked with onions, garlic & ginger in medium spicy sauce.

Chicken Korma
A well known creamy coconut based curry, which is not sweet and is flavoured with fresh spices.

Chicken Tikka Masala
No menu is complete without this favourite dish. Chicken marinated in tandoori masala, coriander, yoghurt spiced with chaula's chatpata sauce.

Chicken/Lamb Dhansak
Chicken/Lamb cooked with lentils in a spicy sauce.

Saag Chicken/Lamb
Tender pieces of chicken/lamb cooked gently with spinach and mildly spiced to bring out te flavour of spinach.

Chicken/Lamb Pasanda
Another favourite, this dish is cooked in a rich sauce with almonds, cream and a hint of sugar and wine.

Lamb Lucknovi
Originally Chaula' most popular lamb curry
Everyone knows that lamb goes well with mint but have you tried this combination When lightly cooked with tomatoes and spices? It leaves the taste buds tingling.

Lamb Kheema
Minced meat absorbs flavours very differently to larger cuts and so this tastes completely different to my other lamb curry It is cooked with peas, tomatoes and spices

Lamb Rogan Josh
Chunks of lamb in a spicy sauce tempered with tomatoes.

Lamb Garlic Chilli
Pieces of lamb toasted with garlic and chillies to tickle your taste buds.

King Prawn Masala
King prawns marinated, roasted in tandoor cooked in a medium curry sauce (Korma option available).

Shaami Prawns
Prawns cooked with fresh ginger garlic, tomatoes and coriander in medium spicy sauce (Korma option available).

Fish Amrutsari
Chunks of tropical Tilapia fish cooked with curry leaves, mustard seeds, mixed spices & garnished with coriander.

Rice and Biryani

Vegetarian Biryani
A Gujarati-style saffron rice based dish with plenty of vegetables -cauliflower, green peppers peas, carrots and potatoes.

Chicken Biryani
A substantial meal of chicken pieces, onions, herbs and spices cooked within layers of saffron flavoured rice.

Lamb Biryani
A substantial meal of lamb pieces, onions, herbs and spices cooked within layers of saffron flavoured rice.

Prawn Biryani
Prawns cooked with spices and layered with saffron rice and coriander.

Chaula's Fried Rice
Basmati rice tempered with onion, eggs, peas (soya sauce optional).

Plain rice
Pilau Rice
Lemon Rice
Coconut Rice
Saffron Rice
Jeera Rice
Egg fried Rice
Mushroom Rice
Garlic Rice

Sundries

Papad (Popadum) roasted or fried
Masala Papad
Puri
Chapatti
Paratha
Stuffed Paratha *(Potatoes/Onions)*
Tandoori Roti

Naan
Garlic Naan
Pashawari Naan
Chilli Naan
Cheese Naan
Kheema Naan
Garlic Chilli Naan

Bajri Rotia
Very traditional handmade millet flour bread cooked on special clay pan not available anywhere else - 100% wheat and dairy free.

Raita
Yoghurt with cucumber

Indian Green Salad

Lassi and Milkshakes

Mango Lassi
Mangoes with yoghurt Smoothie

Rose Lassi

Lassi salted/sweet
Yoghurt smoothie salted or sweet soothing

Buttermilk
Refreshing drink of yoghurt/water flavoured with cumin.

Falooda
Exotic Indian drink rose flavoured with vermicelli, takmaria (edible vegetable seeds), Ice cream and nuts.

Rose Milk Shakes

Mango Milk Shakes

Kaju Anjeer Milk Shakes

Cashew nuts & figs

Kaju Anjeer Milk Shakes

Apple and Banana Milk Shakes

Avacodo Milk Shakes

Desserts

Gulab Jummu

Ras malai

Shrikhand

Mixed Burfi

Bundi ladoo

Jalebi

Gajar Halwa