



CHANA MASALA

TRADITIONAL VEGETARIAN INDIAN RESTAURANT HIN KONG KOH PHANGAN

Welcome to our Chana Masala Indian Restaurant Koh Phangan. We bring Experienced Indian Chef Team from India to create a rich, flavourful and diverse menu that brings authentic, traditional North and South Indian cuisine to our beautiful island home, Koh Phangan.

All our dishes are "Vegetarian" but we can make almost every dishes "Vegan" also.

We are committed to crafting delicious tasty meals and we only use high and fresh quality ingredients from local and Ayurvedic Indian spices imported from India. We use Himalayan pink salt and NO MSG in our cooking. We serve you food same like we serve our family too.

Most of our dishes are "mildly spicy" as the traditional indian taste, if you prefer a more intense level of spiciness or would like to take it a couple of notches down or even no spicy at all, please let our staff know. We will happily adjust the taste for you.

Please use the following food icons throughout the menu to help identify dietary requirements and Chef's recommendations:



VEGAN DISH



VEGAN OPTION AVAILABLE



GLUTEN FREE



CHEF'S RECOMMENDATION

Please contact us via the facebook page, whatsapp, or call directly to place an order for take away Please bring your own containers to reduce single-user containers. We try our best to avoid plastic in our shop and will have to pay extra for the non-plastic takeaway containers. Therefore, we need to charge extra if you want disposable containers for takeaway.

We hope you enjoy your time in our little slice of India. If you have any suggestions we would love to hear from you on any of the social media links below or feel free to chat with us in person too. Much love,
Chana Masala Team



www.chanamasalarestaurant.com



063-234-3588



Chana Masala Indian Restaurant & Cafe



[Chanamasala_kohphangan](https://www.instagram.com/Chanamasala_kohphangan)

Open 8:00 am - 22:30 pm everyday

CHOLE BHATURE

IDLI SET

MENU
VADA
SET

MASALA DOSA



indian breakfast

AVAILABLE FROM 8.00AM - 11.00AM

SAMOSA



Crispy and spicy deep fried filling with mashed potato, peas and spices. Comes with Tamarind & Green Chutney | 50thb/p

** Only green chutney has a curd (not Vegan) **

PANEER SAMOSA



Samosa filling with paneer and spices | 80thb/p

SAMOSA CHAAT

Samosa topping with yogurt and chana masala | 120 thb/p

MEDU VADA SET



3 pieces of crispy deep fried donut-like. Made from urad dal (black gram lentils). Served with coconut chutney, sambar and tomato chutney | 150thb

IDLI SAMBAR SET



3 pieces of soft, pillowy steamed savory cake made from rice and lentil batter. Served with coconut chutney, sambar and tomato chutney | 150thb

POHA



Flattened rice (chura), roasted with chillies, onions, mustard and cumin seeds. | 140thb

MASALA OMLETTE



Made from chickpea flour, cooked with onion, tomato and indian spices. | 130thb

CHOLE BHATURE

2 pcs of Puffy fried bread made from maida flour (soft wheat) served with chana masala and pickles | 165thb

AMRITSARI KULCHA



2 pcs of Tandoor-cooked bread filling with potatoes, paneer, veggies, onion and spices, Served with Chana Masala and pickles. | 175thb

UPMA



Thick porridge from dry roasted semolina (sooji) fried with vegetables and spices. | 130thb

ALOO PURI



Potato curry with Indian spices. Wheat flour, deep fried bread | 160 thb

* Extra: Vada, Idli, Bhature is 20thb/piece

paratha set

MULTI-LAYERED FLATBREAD AND VARIOUS STUFFINGS COOKED IN A TRADITIONAL CHARCOAL TANDOOR OVEN. SERVED WITH FRESH YOGURT (CURD) AND PICKLE

LACCHA PARATHA

A multi layered shallow fried north Indian flat bread | 110thb

MINT PARATHA (PUDINA)

Flatbread with mint and spices | 110thb

ALOO PARATHA



Flatbread stuffed with a mixture of mashed potato and spices | 130thb

GOBI PARATHA

Flatbread stuffed with a mixture of flavored cauliflower and vegetables | 195thb

CHILLI GARLIC PARATHA

Flatbread stuffed with a mixture of chilli and garlic | 130thb

PANEER PARATHA

Flatbread stuffed with Paneer (Indian cottage cheese) | 240thb

Please bring your own container for takeaway.
20 Baht charge for our disposable take-away packages.



GREEN SALAD
WITH RAITA



PAKORA



HARA BHARA
KABAB



SAMOSA
CHAAT

appetizer

VEGAN OPTION - PLEASE ORDER VEGAN CHUTNEY
INSTEAD OF GREEN CHUTNEY

MASALA FRENCH FRY

Deep fried potatoes mixed with masala
Indian spice powder served with green
chutney | 100

SAMOSA

Crispy deep fried triangle bread filling with
mashed potato, peas and spices served
with tamarind chutney and green chutney
(mild spicy) | 50/p

PANEER SAMOSA

Deep fried cottage cheese, green pea with
Indian spices willed in white flour pattie
| 80 /p

MASALA PAPAD

2 roasted crunchy disc-shaped lentil served
with chopped mixed salad & masala spice
| 60 /p

ROASTED PAPAD

A plain roasted crunchy disc-shaped lentil
(salty taste) | 15 /p

MIXED VEG PAKORA

Golden deep fried mixed vegetables mixed
with indian spice powder served with
green chutney | 130

ONION RING PAKORA

Golden deep fried onion mixed with indian
spice powder served with green chutney
| 110

PANEER PAKORA

Golden deep fried cottage cheese mixed
with indian spice powder served with
green chutney | 200

HARA BHARA KABAB

4 pieces of deep fried kababs made from
fresh spinach leaves, green bean, green
pea and pototo | 130

ALOO BONDA

Deep fried potato balls with Indian spices
dipped in chickpea flour | 100

इलाद

RAITA

Plain yogurt with Jeera seed & Salt | 120

GREEN SALAD

Sliced cucumber, carrot, onion, white radish
with lemon | 80

ONION SALAD

Sliced red onion served with lemon | 70

KACHUMBER SALAD

Chopped onions, tomatoes, cucumbers,
carrot with a salt, black pepper, lemon
dressing | 100

GREEN SALAD WITH RAITA

Chopped cucumber, carrot, onion,
tomato mixed with plain yogurt | 130
Tomato salad | 80
Carrot salad | 80

chaat

A SAVORY SNACK TYPICALLY SERVED AS A' HORS
D' OEUVRE AS ROAD-SIDE SNACKS FROM STALLS IN
INDIA

PEANUT CHAAT

Roasted peanut mixed with yogurt, tomato
sauce, green chutney | 95

SAMOSA CHAAT

Paneer samosa chaat | 160
samosa topped with yogurt, chana masala
and chaat spices | 120 / pc



SAMOSA



MIXED VEGETABLE
CURRY

ALOO GOBI

PALAK PANEER

CHANA MASALA

paneer curry

*VEGAN OPTION: TOFU INSTEAD OF PANEER -50

PALAK PANEER

Indian cottage cheese cooked in fresh spinach paste & Indian spices | 250



PANEER AMRITSARI

Indian cube cottage cheese cooked in indian yellow gravy. Rich and spiced taste | 250



PANEER KORMA (NO SPICY)

Indian cube cottage cheese cooked w/ creamy onion yellow spiced gravy. Rich, spiced and a hint of sweetness. | 250



SHAHI PANEER (NO SPICY)

Indian cube cottage cheese cooked w/ cashew nut & onion yellow gravy | 250



MALAI KOFTA (NO SPICY)

Deep fried paneer-potato balls cooked in smooth creamy cashew nut yellow gravy | 250



PANEER BUTTER MASALA

Indian cottage cheese cooked with cashew nut white gravy and yellow gravy & indian spices | 250



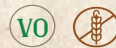
PANEER HARIYALI CURRY

Indian cube cottage cheese cooked in creamy green mint sauce & Indian spices | 250



PANEER LABABDAR

Indian cube cottage cheese cooked w/ bell peppers in creamy cashew nut yellow gravy & Indian spices | 250



KADAI PANEER

Indian cube cottage cheese stir fried with sliced onion, bell peppers & spicy masala | 250



PANEER BHURJI

Scrambled Indian cottage cheese stir fried with onion, tomatoes and spices | 260



indian curry

MIXED VEGETABLE CURRY

Seasonal vegetables in onion yellow gravy and indian spices | 150



ALOO GOBI

Cauliflower & potatoes sautéed in onion, yellow gravy and Indian spices | 150



BAINGAN BHARTA

Smoked eggplant, roasted with tandoori and mashed and cooked with Indian herbs and spices | 220



PLAIN PALAK

Fresh spinach paste cooked with Indian spices | 130



ALOO JEERA

Potatoes boiled and sauteed until golden with turmeric and jeera | 120



BHINDI MASALA

Ladyfinger (Okra) stir fried with onion, tomato & indian spices | 160



CHANA MASALA

Boiled chickpea cooked with rich yellow gravy and Indian spices | 150



BLACK CHANA MASALA

Black Chickpeas cooked in Indian spices with chopped onion and tomato | 165



MUSHROOM MASALA

Fried mushroom cooked with rich yellow gravy and Indian spices | 260



ALOO MUTTER

Green peas sautéed in onion yellow gravy and Indian spices | 140



VEG KOFTA

Deep fried vegetable balls cooked in smooth creamy cashew nut yellow gravy sauce | 170



VEG HARIYALI CURRY

Mixed vegetables cooked in Palak paste with onion, tomato, yellow curry and Indian spices | 150



ALOO PALAK | 150

ALOO TOMATO | 140



PANEER BUTTER MASALA

MASALA DOSA



dosa

THIN INDIAN CREPES MADE FROM FERMENTED RICE URAD DAL (BLACK GRAM), FENUGREEK SEED AND RAVA SERVED WITH COCONUT CHUTNEY AND SAMBAR

PLAIN DOSA

Dosa served with only chutney and sambar and no filling. | 110



MASALA DOSA

Dosa stuffed with mash potato, green pea, mustard seed & masala spices | 150



GHEE DOSA

Dosa roasted with ghee (clarified butter) | 125



GHEE MASALA DOSA

Masala dosa roasted with ghee (clarified butter) | 165



CHEESE DOSA

Dosa with cheese stuffing | 210



PANEER DOSA

Dosa with paneer (indian cottage cheese) stuffing | 220



PALAK DOSA

Dosa with fresh spinach paste stuffing | 135



PALAK MASALA DOSA

Masala dosa with fresh spinach paste stuffing | 170



FAMILY DOSA SET

Double sized dosa served with additional 2 chutneys - Paneer Bhurji and Masala Chutney | 240



uttapam

THICK INDIAN PANCAKES MADE FROM FERMENTED RICE AND URAD DAL (BLACK GRAM) AND FENUGREEK SEED AND RAVA SERVED WITH COCONUT CHUTNEY AND SAMBAR

PLAIN UTTAPAM

Uttapam served with only chutney and sambar and no filling. | 110



MASALA UTTAPAM

Uttapam topping with chopped onion, tomato and masala spices | 135



ONION UTTAPAM

Uttapam with onion topping | 125



TOMATO UTTAPAM

Uttapam with tomato topping | 125



ONION TOMATO UTTAPAM

Uttapam with onion and tomato topping | 145



CAPSICUM UTTAPAM

Uttapam with bell pepper topping | 135



PANEER UTTAPAM

Uttapam stuffed with Paneer (Indian cottage cheese) | 180



MIXED UTTAPAM

Uttapam with onion & tomato & paneer | 165



kitchadi

AYURVEDA'S HEALING FOOD CLEAR OUT AMA TOXINS FROM YOUR SYSTEM AND STRENGTHEN YOUR AGNI DIGESTIVE FIRE. MADE FROM RICE AND MUNG DAL SOME GHEE AND HING

PLAIN KITCHADI

Rice and mung dal with ghee & hing | 140



MIXED VEG KITCHADI

Kitchadi cooked w/ mixed vegetables | 165



PALAK KITCHADI

Kitchadi cooked w/ spinach paste | 185



MASALA UTTAPAM



BASMATI RICE



MALAI PANEER TIKKA



MUSHROOM TIKKA



DAL MAKHANI



तौकेरा ह रदु केबले

कथी रली

INDIAN APPETIZER COOKED IN TRADITIONAL CHARCOAL TANDOOR OVEN

ALOO TIKKA



Potato cube mixed with yogurt, ginger, garlic paste, Indian spices then roasted in tandoori | 150

MUSHROOM TIKKA



Fresh mushroom mixed with yogurt, ginger, garlic paste, Indian spices then roasted in tandoori | 360

PANEER TIKKA



Indian cottage cheese mixed with yogurt, ginger, garlic paste, Indian spices then roasted in tandoori, served with roasted bell peppers | 350

MALAI PANEER TIKKA



Indian cottage cheese cooked with cashew nut and roasted in tandoori, served with roasted bell peppers | 340

PANEER HARIYALI TIKKA



Indian cottage cheese cooked with mint and coriander chutney, then roasted in tandoori and served with roasted bell peppers | 350

STUFFED ALOO



Potato stuffed with cottage cheese and cashew nuts and spiced flavours | 350

PAPAD PANEER TIKKA



Cottage cheese cooked in tandoor with yogurt, Indian spices and crushed papad | 350

STUFFED MUSHROOM



Mushroom stuffed with paneer, coated in Tandoor, yogurt and Indian spices | 400

DAHI KEBAB



4 pieces of deep fried patties prepared from hung yogurt mixed with paneer & Indian spices | 220

VEG SEEKH KEBAB



6 pieces of Tandoored kababs made from fresh spinach leaves, green bean, green pea and potato | 150

VARIETY OF MASALA STUFFINGS ROLLED IN A CHAPATI WRAP CUT IN TWO PCS SERVED WITH GREEN CHUTNEY

PANEER MIXED VEG KATHI ROLL

| 180/roll

PALAK PANEER KATHI ROLL

| 180/roll

MUSHROOM MASALA KATHI ROLL



| 180/roll

VEGAN KATHI ROLL



| 120/roll

PANEER TIKKA KATHI ROLL

| 190/roll

देले

SAMBAR



Boiled yellow lentils cooked with seasonal vegetable and tamarind (Sweet, sour & salty taste) | 145

YELLOW DAL FRY



Boiled yellow lentils cooked with chopped onion, tomato, garlic and butter (ghee) (Salty and butter taste) | 150

DAL MAKHANI



Boiled black lentil and red bean cooked with fresh tomato and fresh garlic paste (Sweet, salty and creamy taste) | 175

DAL PALAK



Yellow dal fry cooked with fresh spinach and spices | 175

RAJASTHANI DAL



Mixed lentil cooked with onion, garlic, tomato & spices | 165



PANEER TIKKA



VEG THALI SET

VEG THALI SET



thali इट

AVAILABLE ONLY FOR LUNCHTIME
11:00 AM - 15:00PM

INDIAN STYLE MEAL MADE UP OF A SELECTION OF
VARIOUS DISHES WHICH ARE SERVED ON A PLATTER

VEG THALI SET

1 x Dal of the day
3 x Sabji (curry) of the day
Roasted Padpad
Basmati Rice
1 x Plain Naan (OR) 2 x Plain Roti
| 250 thb

VEGAN THALI SET

1 x Vegan Dal of the day
3 x Vegan Sabji (curry) of the day
Roasted Padpad
Basmati Rice
1 x Plain Naan (OR) 2 x Plain Roti
| 250 thb

DELUXE THALI



DELUXE THALI SET

1 x Dal of the day
2 x Sabji (curry) of the day
1 x Curd
1 x Paneer curry of the day
Roasted Padpad
Basmati Rice
1 x Plain Naan (OR) 2 x Plain Roti
1 x Gulab Jamun (OR) 1 x Rasgulla sweet
| 350 thb

MAHARAJA THALI



MAHARAJA THALI SET

1 x Dal of the day
2 x Sabji (curry) of the day
1 x Raita
1 x Shahidish (white gravy curry)
1 x Paneer curry of the day
Roasted Padpad
Special Rice of the day - Safron/Jeera rice/
Biryani Rice. (selected by chef daily)
1 x Plain Naan (OR) 2 x Plain Roti
1 x Gulab Jamun (OR) 1 x Rasgulla sweet
| 400 thb

Extra options:

** Change Plain Naan to: Garlic Naan + 20 thb | Cheese Naan + 60 thb | Garlic & Cheese Naan + 80 thb*

** Change Plain Roti to: Butter Roti + 10 thb*

Please bring your own container for takeaway.
20 Baht charge for our disposable take-away packages.

ਲਾਂਦੀਵੀ ਏਸ਼ਟਰਨ

AVAILABLE ALL DAY

FATIMA HAND

Set of Hummus. Babaganuch, Kalamata Olives. Matbucha (North African Tomato & Red pepper dip). Roasted eggplant. Quinoa Salad. Served with Toast (with za'atar) - OR - Pita bread in Fatima hand plates | 250

FATIMA HAND WITH FALAFEL

Set of Hummus. Babaganuch. Kalamata Olives. Matucha (North African Tomato & Red pepper dip). Roasted eggplant, falafel balls. Served with Toast (with za'atar) - OR - Pita bread in Fatima hand plates | 300

FATIMA HAND WITH KIBBEH

Kalamata olives, kibbeh, muhammara, tabuleh, babaganush and pumpkin hummus
Choice of bread: Pita or Za'atar Toast | 350



Fatima Hand with Kibbeh

MORROCAN CIGARS

Crispy golden appetizer from plant-based omni meat cooked with garlic, onion, almond, spices and cayenne.

Choice of sauce: Green Tahini or White Tahini or Pumpkin Hummus | 170



Falafel Wrap with Arabic Salad

FALAFEL WRAP WITH ARABIC SALAD

Falafel balls with fresh vegetables and green tahini wrapped in warm flatbread served with Arabic Salad | 200

FALAFEL SET

Choice of sauce: Green Tahini or White Tahini or Pumpkin Hummus | 150



Morrocan Cigars

KIBBEH

A mixture of Bluga and plant-based omni meat with walnut, and spices.

Choice of sauce: Green Tahini or White Tahini or Pumpkin Hummus | 220

VEGAN SHAWARMA WRAP WITH ARABIC SALAD

Vegan Shawarma with fresh vegetables & tahini, wrapped in warm flatbread served with Arabic Salad | 280

BABA GANOUSH

Smokey, savory and creaming roasted eggplant, garlic, organic olive oil, lemon juice, tahini, garlic

Served with choice of pita or Za'atar Toast or vegetable sticks or Salad | 150

TABBOULEH

A salad made with a super fresh mix of parsley, tomato, onion, summac and bulgur. Mixed with organic olive oil and lemon juice. Served as a side dish. | 80



Hummus Shakshuka

hummus

Served with toast - OR - Pita bread

HUMMUS CLASSIC

Hummus with chickpea toppings | 190

HUMMUS SALAD

Hummus with brunoise of fresh vegetables (onion, tomato, cucumber), roasted red pepper | 200

HUMMUS FALAFEL

Hummus with 4 falafel balls toppings | 210

HUMMUS SHAKSHUKA

Hummus with Shashuka topping homemade tomato sauce | 220

HUMMUS MUSHROOM AND SHAKSHUKA

Hummus with mushroom and Shashuka topping (homemade tomato sauce) | 230 thb

HUMMUS MUSHROOM

Hummus with cooked mushroom | 250 thb

HUMMUS FOUL MADAMMAS

Hummus with cooked Egyptian fava bean topping | 235 thb

PUMPKIN HUMMUS

Creamy golden hummus made from Roasted Japanese pumpkin, tahini, garlic, lemon juice and Cayenne.

Served with choice of pita or Za'atar Toast or vegetable sticks or Salad | 180

HUMMUS SHAWARMA

Hummus with homemade spiced mushroom shawarma | 270

Extra :

Pita Bread +40thb

Plate of vegetable sticks +40thb



PLAIN
NAAN



PLAIN
ROTI



BASMATI RICE



LACCHA
PARATHA



BUTTER NAAN



PLAIN CHAPATI



BUTTER
ROTI

roti

INDIAN FLATBREAD MADE FROM WHEAT FLOUR
COOKED IN A TRADITIONAL CHARCOAL TANDOOR
OVEN

PLAIN ROTI | 20



BUTTER ROTI | 30

MISSI ROTI



Chickpea flour roti cooked in the tandoor
with Indian spices. | 60

naan

LEAVENED INDIAN FLATBREAD MADE FROM
WHITE FLOUR (MAIDA) COOKED IN A
TRADITIONAL CHARCOAL TANDOOR OVEN

PLAIN NAAN | 50



BUTTER NAAN | 60

GARLIC NAAN | 70

CHEESE NAAN | 185



GARLIC CHEESE NAAN | 195

BUTTER GARLIC NAAN | 85



chapati

THINNER TYPE OF ROTI MADE FROM WHOLE WHEAT
FLOUR AND COOKED ON A TAWA (FLAT PAN)

PLAIN CHAPATI | 25



BUTTER CHAPATI | 35

rice

BASMATI RICE



Indian plain white rice | 60

JEERA RICE



Indian plain white rice fried with cumin seed
| 70

GREEN PEA PULAO RICE



Indian plain white rice fried with green pea
and spices | 80

paratha

A MULTILAYERED FLAT BREAD WITH VARIOUS
STUFFINGS COOKED IN CHARCOAL TANDOOR
OVEN. AVAILABLE ALSO AS A SET SERVED WITH
YOGURT AND PICKLES

LACCHA PARATHA

Plain paratha no filling

| 50 (bread only) or 110 (set)

MINT PARATHA (PUDINA)



Stuffed with mint and spices

| 50 (bread only) or 110 (set)

ALOO PARATHA



Stuffed with mashed potato and spices

| 70 (bread only) or 140 (set)

GOBI PARATHA



Stuffed with cauliflower and vegetables

| 110 (bread only) or 140 (set)

GARLIC CHILLI PARATHA



Topping with garlic & chilli powder

| 70 (bread only) or 130 (set)

PANEER PARATHA



Stuffed with Indian cottage cheese

| 160 (bread only) or 240 (set)

GARLIC NAAN



indian इण्डियन इ वेडइइएटइ

GULAB JAMUN



A popular classic indian sweet made from milk (Khoya), ghee, curd soaked in rosewater scented syrup | 40

RASGULLA



A melt in the mouth soft and spongy cheese ball in a light and sweet mild cardamom flavored sugary syrup made from chhena (an Indian cottage cheese) and semolina dough, cooked in light syrup made of sugar. | 40

GULAB
JAMUN



RASGULLA

WHITE BARFI



The delicious barfi is also known as 'Khoya Barfi' (Milk Barfi) in some parts of India. It's one of the most popular sweets in India, be it any festival or a happy occasion. Made from milk powder, condensed milk, ghee and cardamom powder. | 40

CHOCOLATE BARFI



A chocolate version of delicious barfi sweets. Two layered barfi recipe. Bottom layer is plain khoya barfi while the top layer is cocoa flavored chocolate barfi. | 50

CHOCOLATE
BARFI



WHITE BARFI

* Served cold



Desserts:

by Indigo Bakery

RASPBERRY
OATMEAL
45

ENERGY BALLS:

MATCHA
WHITE
CHOCOLATE
45

PECAN ORANGE
45

PISTACHIO
45

MEDJOOOL DATE:

MATCHA
COCONUT
45

TAHINI
45

WALNUT
75

DARK
CHOCOLATE
MIX NUT
150

CHOCOLATE
CLASSIC
50

APRICOT
75

DATE
COOKIE
50

ALMOND
75

PISTACHIO
85

MACADEMIA
CARAMEL
60

HAZELNUT
55

MIX MEDLEY
75

CHOCOLATE TRUFFLE:

Homemade Italian Gelato by Indigo Bakery

We use premium ingredient product from Italy. Please check new seasonal flavors at our gelato fridge. We always add more delicious flavors.

Gelato:

French Vanilla	70
Cafe Espresso	75
Caramel	75
Dark Chocolate	80
Chocolate	80
White Cioccolato Bianco	85
Panna Cotta	80
Tiramisu	80
Amarena - Sour Cherry	85
Nocciola Chocolate	80
Biskokrok-Cookie	80
Turkish Rose	80
Rhum Raisin	85
Pistachio	110
Hazelnut Nocciola	95

Sorbet:

Strawberry	70
Bluberry Lemon	75
Mango	70
Peach-Mango	75
Passionfruit	75
Mix Forest Berries	80
Raspberry	90
Kiwi	70

