The Cottage Cheese

URBAN INDIAN

Service

Menu

Dining

Community

Flavours

Aroma

Heritage

Spices

Seasons

Urban Indian

summer



WELCOME

The Cottage Cheese ofers a dining experience that fosters meaningful connections with people and Indian food culture through every ingredient in our dishes. Our team continually seeks new ways to enhance your experience, and we invite you to join us on this journey.

TASTE THE DIFFERENCE

- Vegetarian
- Non-vegetarian
- Chef's special
- Spicy
- Seafood
- Dairy
- Vegan
- Contains nuts
- Dairy-free
- Gluten free
- Nut-free
- Vegan on request

Please alert our wait staff of any food allergies or dietary restrictions, as not all the ingredients are listed in the menu. Our restaurant doesn't host an allergen or gluten-free environment. Menu items may be prepared using shared cooking equipment, allowing chances for cross-contact with allergens & other food ingredients.

For these reasons, even when specially ordered, we are unable to guarantee that a menu item will be free of any allergen, despite taking every precaution to tend to specifications. Our facility also does not use Monosodium Glutamate (MSG) in any food items).

Medleys



AMARANTH AVOCADO SALAD — 14
Quinoa, green onion, avocado, cucumbers,
sorrento zest, cilantro, & beetroot crisps

THE KENSINGTON COTTAGE SALAD — 14
Baby greens, seasonal summer vegetables,
and mint vinaigrette

A PULLED CHICKEN SALAD — 15
Green peppers, crispy iceberg lettuce,
& homemade dressing

CRISP AND CRUNCH

Firsts

PAPAD — 5
Flat & crisp lentil breads,
mango-mint chutney

TURNIP TIKKI CHAAT — 15
Young pumpkin chutney, kataifi, crushed peanuts,
tamarind sauce, & coriander chutney

MUSHROOM GALOUTI — 15
Mushroom, pineapple-curry leaf chutney,
chickpea flour

BOMBAY BHEL — 15
Puffed rice, green onions, cucumbers, tamarind chutney,
sweetened yogurt, mint sauce, & pomegranate

ROASTED BUTTERNUT SQUASH — 15
Balsamic cauliflower mash, cinnamon dust

CRISPY OKRA — 17
Thinly sliced okra, crushed peppers,
chermoula sauce

CHAAT & CHEERS

CAULIFLOWER BITES — 16
Cauliflower nuggets, scallion, sesame seeds

PINK SAMOSA CHAAT — 16
Pastry with savory potatoes, sweetened yogurt, tamarind chutney, & mint sauce

EGGPLANT BITES — 16
Japanese eggplant slivers, paprika, lemon juice

BEETROOT GALETTES — 16
Root vegetable kebabs, lemon cauliflower chutney, apple ginger thecha

CHICKEN 65 — 17
Chicken morsels, curry leaves, tangy hot sauce

CHILLI GARLIC CALAMARI — 17
Inshore squids, shellfish miso sauce

Smokey Cla



TANDOORI GARLIC BROCCOLI 18
Charred florets broccoli, garlic ketchup

CHARCOAL CHICKEN TIKKA 19
Boneless marinated chicken, basil chutney

HARIYALI CHICKEN TIKKA 19
Boneless marinated chicken,
fresh green herbs, basil chutney

PANEER SOOLA 20
Zesty tandoori marinade, bell peppers,
onion, & coriander chutney

LAMB KEBAB 20
Minced NZ lamb, aromatic spice marinade, mint aioli

ayPot

FLAMED AFFAIRS

SHASHLIK PANEER TIKKA 20
Cottage cheese chunks, bell peppers,
pineapples, & coriander chutney

OREGANO FISH TIKKA 23
Fresh halibut steak, carom seeds, & dill chutney

GUNPOWDER PRAWNS 28
Fresh black tiger prawns, yogurt,
gunpowder masala, dill sauce

NEW ZEALAND LAMB RACK - 2 PCS 34
Rack of lamb, chokha mash, mint pesto,
and cauliflower chutney

Seconds



VEG. OF THE DAY 19

Dal Makhani

Aloo Gobi

Bhindi Masala

SMOKEY EGGPLANT BHARTA 22

The humble household eggplant delicacy with a Chef's twist

BEETROOT KOFTA 23

Rich cashew nut gravy, beetroot kofta, thyme base

BLACK PEPPER BHUNA 23

w/ paneer or lamb (+$1)

SAAG 24

w/ chicken, paneer, lamb (+$1)

BUTTER CHICKEN 24

Butter-tomato sauce, sprinkled fenugreek

BRITISH CHICKEN TIKKA MASALA 24

Creamy chop sauce, fresh bell peppers

PANEER MAKHANI 24

Butter-tomato sauce, sprinkled fenugreek

SPICE SPARK

CHICKEN CHETTINAD 24
Shivgangai chicken curry, homemade chettinad spice
& lime essence

CHICKEN MANGO CURRY 24
Fresh mango, coconut milk, mustard seeds

SAFFRON CHICKEN KORMA 24
Boneless chicken breast, cashew sauce,
& curry leaves oil

ROSE PETAL PANEER 24
Delicate chunks of cottage cheese,
rose infused butter-tomato sauce

KASHMIRI LAMB ROGAN JOSH 25
Slow cooked lamb chunks, ground aromatic spices, & ratanjot oil

COCONUT FISH CURRY 25
Halibut fish, coconut-lime gravy

COASTAL PRAWN CURRY 29
Fresh black tiger shrimps, poppy seeds, dill, coconut-lime curry

NAAN NIRVANA

Breads

PLAIN NAAN	5.50
BUTTER NAAN	5.75
PLAIN TANDOORI ROTI	5.50
BUTTER TANDOORI ROTI	5.75
GARLIC NAAN	6.50
CHILLI GARLIC NAAN	7
ROSEMARY NAAN	7
CHEESE NAAN	8
BASIL NAAN w/ garlic +$1	8
PANEER GHEE KULCHA	9
BREAD PLATTER (Garlic Naan, Butter Naan, Tandoori Roti)	15

Rice Table



GHEE RICE	6
SAFFRON RICE	7
VEGETABLE PULAO	16
BEETROOT PULAV	17
VEGETABLE BIRYANI	24
CHICKEN BIRYANI	25
LAMB BIRYANI	26
SHRIMP BIRYANI	28

FLAVOR FIESTA

Thirds



GULAB JAMUN 12
Fried dough balls made of powdered
milk and soaked in rose infused sugar syrup.

CAKE OF THE DAY 12
*Ask our server for details

FRESH FRUIT CREAM 12
Mango / Strawberry / Kiwi

PISTACHIO PAYASAM 13
Pistachio flavored rice pudding

SWEET TREATS

MUNCH & MINGLE

Sides



PICKLE 3

CHUTNEY 3
*Each from an assortment. Ask our server for details on dietary specifications.

ONION SALAD 4
Round-cut shredded onion tossed with chopped coriander & seasoning

INDIAN KACHUMBER 4
Chopped tomatoes, onions, & cucumber tossed with salt, lemon juice and finely chopped coriander.

PINEAPPLE RAITA 6
House-seasoned whipped yogurt, little chunks of pineapple

- 18% gratuity will be automatically applied to a party of 4 and more, 20% to a party of 6 and more and 25% to a party of 9 and more.
- All substitutions will be charged a la carte.
- Sales Tax will be added to all the retail prices mentioned.
- Prices are subject to change without notice.
- We are not responsible for lost or stolen articles.
- We reserve the right to refuse service to anyone.
- For large group reservations, please reach out to the management via-call or in-person.

www.thecottagecheese.ca

+1-647-368-8633

info@thecottagecheese.ca

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thecottagecheesetoronto

64 Oxford Street, Toronto, Ontario, Canada, M5T1P1