
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.

FOOD, FRIENDS

AND FAMILY

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).

Firsts

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

BOMBAY BHEL 16
Puffed rice, avocado, green chilli, onions,
yogurt, medleys of chutneys

EGGPLANT BITES 16
Chinese eggplant, deep fried and sprinkled
with zesty Indian spices

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

CHIWDA DAHI KABAB 17
Flattened rice coated yogurt cake, plum chili chutney

CHAAT & CHEERS

PINK SAMOSA CHAAT 18
Pastry with savory potato filling, sweetened yogurt,
tamarind chutney & mint sauce

CAULIFLOWER CRUNCH 18
Fried florets of cauliflower,
wok-tossed in a tangy sauce

SHREDDED CHICKEN MEDLEY 18
Pulled Chicken, chutneys, flatbread

CHICKEN 65 19
Morsels of chicken tossed in a hot & tangy sauce

Smokey Cla



MALAI BROCCOLI ACHARI 17
Broccoli, tangy achari spice,
beetroot labneh

BASIL GARLIC PANEER TIKKA 21
Basil garlic pesto marinated paneer,
grape and caramelised onion chutney

CHARCOAL CHICKEN TIKKA 22
Boneless marinated chicken,
basil chutney

ayPot

FLAMED AFFAIRS

LAMB KEBAB 21
Minced NZ lamb, aromatic spice marinade,
mint aioli

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

FISH KASUNDI 29
Branzino steak, fermented mustard sauce,
dill chutney

Seconds



DAL MAKHANI 20
Rich buttery lentils cooked overnight in aromatic spices

SMOKEY AUBERGINE BHARTA 23
The humble household aubergine delicacy with a Chef's twist

RAW BANANA KOFTA 25
Rich cashew curry sauce, plantain chips

PANEER RARA 25
Rara masala gravy, cheese duet

SAAG - PANEER/CHICKEN or LAMB (+2) 25
Choice of paneer, chicken or meat chunks simmered in freshly blended spinach pureé with a touch of cream and roasted garlic

BUTTER CHICKEN 25
House-special butter-tomato sauce with a touch of cream

BRITISH CHICKEN TIKKA MASALA 25
Creamy chop sauce, bell peppers, chicken chunks

CHICKEN MANGO MOILEE 25
Fresh mango, coconut milk, mustard seeds

SPICE SPARK

CHICKEN CHETTINAD 25
Shivgangai chicken curry, homemade Chettinad spice
& lime essence

SAFFRON CHICKEN KORMA 25
Boneless chicken breast, cashew sauce,
& curry leaves oil

ROSE PETAL PANEER 25
Delicate chunks of cottage cheese,
rose infused butter-tomato sauce

KASHMIRI LAMB ROGAN JOSH 27
Slow cooked lamb chunks, ground aromatic spices
& ratanjot oil

FISH ALLEPPEY 30
Branzino fillet, coconut and raw mango curry, curry leaves

LEMONGRASS CHILI COCONUT PRAWNS 30
Tossed bellpeppers, lemon grass drops, fresh black tiger shrimp

PISTACHIO LAMB CHOP KORMA 33
NZ lamb chop in Chef's Special sauce

NAAN NIRVANA

Breads

PLAIN NAAN	5.75
BUTTER NAAN	6
GARLIC NAAN	6.75
CHILLI GARLIC NAAN	7.25
ROSEMARY NAAN	7.25
CHEESE NAAN	8
CHEESE & JALAPENO NAAN	9
BREAD PLATTER (Garlic Naan, Butter Naan, Chilli Garlic Naan)	16

Rice Table



GHEE RICE	7
SAFFRON RICE	7
VEGETABLE PULAO	16
VEGETABLE BIRYANI	24
CHICKEN BIRYANI	24
LAMB BIRYANI	26
SHRIMP BIRYANI	29

All our Biryanis are Dum-Cooked

FLAVOR FIESTA

Thirds

RASMALAI — 10
Pistachio flavored rice pudding

GULAB JAMUN CHURROS — 14
Soft, fried milk churro soaked in a sweet,
rose-flavored syrup, cardamom-infused

CHOCOLATE PISTACHIO KHEER — 14
Classic rice pudding, chocolate,
crushed pistachios, kunafa. A Dubai special

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.

PINK PEPPERCORN RAITA 6

House-seasoned whipped yogurt

- 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.

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