



WELCOME

Recognition for our

culinary excellence



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Pratik Parmar

FOUNDER | THE COTTAGE CHEESE - URBAN INDIAN

Founder's Note

The Cottage Cheese – Urban Indian was born from a simple belief that food should carry emotion.

When I opened our doors in Toronto's Kensington Market, I entered a neighbourhood rich with creativity, diversity, and stories. I wanted my food and the space to reflect that same spirit: expressive and grounded. My vision has never been about trends or theatrics, it has always been about truth. Honest food, genuine service, and an unwavering respect for those who choose to dine with us.

From the beginning, I've held one guiding philosophy inspired by The Oberoi Hotels: "The guest is everything." It's a thought that shapes how I want to design every part of the dining experience. It reminds me that hospitality is not about perfection, it's about connection. Every table, every conversation, and every plate must reflect that someone's time and trust are being honoured.

My approach to food is simple: don't chase reinvention but rather embrace reinterpretation. Each dish is a dialogue between memory and modernity. I take inspiration from India's rich flavours and express them through balance, subtlety, and care. To me, Indian cuisine doesn't need reinvention, it needs thoughtful representation woven with respect, and pride.

My team carries this philosophy in everything they do. I often say that great hospitality happens when intent and execution meet, and when care is consistent, even when no one is watching.

At The Cottage Cheese, we will always remain committed to the simple promise to serve with heart, create with integrity, and make every guest feel like the only one in the room. Because in the end, food is temporary but the feeling it leaves behind lasts forever

and for us, the guest will always be everything.

Our Story...

In the middle of Kensington Market's colorful charm and chaos, The Cottage Cheese stands as something different... A warm, plant-filled corner where the city noise fades and something more intimate takes over.

This isn't your typical Indian restaurant. Over here, the classic flavours of India find their home within the soul of a Canadian cottage, creating something unexpected and entirely its own.

The inspiration? Those cherished second homes built deep in the Canadian wilderness, places where you exhale, settle in, and stay awhile. Step through our doors and you'll find rustic wooden beams overhead, floor-to-ceiling windows flooding the space with golden light, and a small jungle of potted plants, some grounded, others hanging like green chandeliers that breathe life into every corner.

It's a space designed to feel like a home that we like to call our cottage. The kind of place where the air hums with the perfume of toasted spices and freshly baked breads, where conversations flow easily, and where laughter lingers just a little longer than usual. Here, strangers become friends over shared plates, and regulars are greeted like family returning home. We believe that the best meals aren't rushed, they're savoured, celebrated, and remembered long after the last bite. Every dish tells a story and every visit creates a new chapter.

In September 2025, we were honoured with a Michelin award and that to us is a gentle reminder for

**why we do what we do:
to create moments of comfort, connection,
and simple culinary joy.**

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



You're
In Good
Company

let's drink



The Classics, Reimagined

WHISPERED SPICE ~ 19

A bold vodka sour with cumin and dill in a silky-savory balance of spice and citrus.

THE CHEEKY COTTAGE ~ 16

A warm spiced rum punch with apple and tea. Comfort in a glass with a cheeky twist.

SPICY MANGO MARGARITA ~ 20

A fiery tropical margarita where ripe mango, lime, and tequila meet a bold kick of chili heat.

Muddled & Shaken

GINGER LUMIERE ~ 17

A bright ginger liqueur, prosecco effervescent spritz, hint of ginger warmth and citrus elegance.

PURPLE HAZE ~ 15

A floral citrus fusion of Empress Gin and lime, elevated with butterfly pea syrup for a vibrant and refreshing finish.

APEROL SPRITZ ~ 15

A bright and bittersweet blend of Aperol and sparkling wine, finished with lively bubbles for a crisp, refreshing sip.



Strong Intentions

THE DELHI DIPLOMAT ~ 19

A smoky, spiced Old Fashioned with rye, cardamom, and a hint of maple elegance.

MARINE DRIVE NEGRONI ~ 19

A smoky, bittersweet negroni with mezcal and amaro bold, smooth, and undeniably Mumbai.

THE ROYAL SYNDICATE ~ 19

A rich, velvety blend of cognac, scotch, and amaretto smooth, indulgent, and royally refined.





Trink A Tini, Martini!

CLASSIC MARTINI ~ 19

A Timeless Classic

PASSIONFRUIT MARTINI ~ 20

A vibrant, silky martini bursting with passionfruit and vanilla served with a playful prosecco shot on the side.

CAFE CREMA ~ 20

A smooth, indulgent coffee cocktail where vanilla latte meets vodka for a creamy, dessert-like finish.



BLENDDED SCOTCH

JOHNNIE WALKER BLACK ~ 12

CHIVAS REGAL 12 YEAR ~ 14

SINGLE MALT

GLENLIVET 12 YEAR ~ 12

GLENFIDDICH 12 YEAR OLD ~ 16

BEER BY THE PINT

HEINEKEN ~ 9

STELLA ARTOIS ~ 9

CORONA ~ 9

BOSTON BLONDE ~ 10

TORONTO AMBER LAGER ~ 10

TORONTO IPA ~ 10

Red, White & Everything In Between



~ Please Note: All the Wines are Vegan ~

WHITE :

DILIGIO PINOT GRIGIO, DOC DELLE VENEZIE, ITALY

- Crisp, fresh, citrusy, balanced, light bodied, and elegant
- Gold medal by Gilbert & Gaillard

ZULL LUST & LAUNE GRUNER VELTLINER, WEINVIERTEL, AUSTRIA

- Fresh, zesty, earthy, peppery, light-bodied
- 92 Points IWSC- International Wine & Spirit Competition

PHONE BOX WHITE, GASPEREAU, NOVA SCOTIA

- Bright and refreshing, apple and pear notes, aromatic, off-dry
- 90 Points by Wine Align

UMANI RONCHI PECORINO, MARCHE, ITALY

- Orchard fruillime zest and balanced acidity, finishing fresh & lively.
- 91 points James Suckling, Gambero Rosso Winery of the year 2024



16 / 65

16 / 65

16/ 65

16/ 65





CLOUDSLEY CHARDONNAY, NIAGARA PENINSULA, ON
• Pear, citrus, and toasted hazelnut with a textured, mineral finish.
• 92 points by WineAlign

18/ 72

DOMAINE JEAN-MARC BROCARD CHABLIS, CHABLIS, FRANCE
• Crisp with citrus, green apple, and chalky minerality, finishing clean & bright.
• 90 points by James Suckling

75

JEAN-MAX ROGER SANCERRE CLOCHER D'AMELIE, SANCERRE, FRANCE
• Citrus, apple, pear, and florals with a creamy texture, fine acidity, & an elegant finish.
• 91 points by Vinous

87

SPARKLING WINE:

PARES BALTA CAVA BRUT, PENEDES, SPAIN
• Citrus with plum, peach, and floral honey, lifted by crisp bubbles.
• 90 points by James Suckling

16/ 65

ROSE WINE:

Librandi Ciro Rose, Calabria, Italy glass
• Bright cherry, citrus, and floral notes with a fresh, dry palate & a clean finish.
• 90 points by James Suckling

17/ 70

RED:

FINCA MARTHA MALBEC, MENDOZA, ARGENTINA
• Rich, ripe, fruity, peppery, smooth, and full-bodied
• 91 points by Tim Atkin

16/ 55

BODEGAS LANDALUCE CRIANZA, RIOJA ALAVESA, SPAIN
• Complex, blackberry, spicy, and medium bodied
• 91 points by Wine Align

16/ 55

WEST CAPE HOWE CABERNET SAUVIGNON, WESTERN AUSTRALIA
• Dark-fruited, savoury, herbal, and medium-bodied
• 90 points Wine Align

16/ 55

ALIATS TEMPRANILLO MONASTRELL, VALENCIA, SPAIN
• Ripe dark fruit, earthy, herbal, fresh and medium bodied
• 90 points by Wine Enthusiast

17/ 56

BOUTINOT COTE DU RHONE, RHONE VALLEY, FRANCE
• Bright red berries, soft spice, and garrigue, with a juicy, peppery finish.
• 89 points by Decanter for Boutinot Côtes du Rhône

18/ 72

Zero Proof,
Full Flavour

zerohol + beverages

ZEROHOL

LEITZ SPARKLING ROSÉ 0% ~ 12
Citrus And Red Berry with Floral Note

THE COTTAGE CHEESE SPRITZ ~ 15
A refreshing spritz with citrus,
ginger, and bubbly elegance

HIBISCUS GINGER FIZZ ~ 15
Hibiscus and ginger—
floral, spicy, and uplifting!

COCONUT MOJITO ~ 15
Coconut meets soda
for an absolute delight

MANGO PASSION SPARKLE ~ 16
A TCC favourite

HIBISCUS MOJITO ~ 16
Mint, Sparkling Wine, Hibiscus



BEVERAGES

POP ~ 5

BOTTLED WATER ~ 8

SAN PELLEGRINO ~ 8

MANGO LASSI ~ 13

HOT DRINKS

CAPPUCCINO ~ 6

AMERICANO ~ 6

LATTE ~ 6

ESPRESSO ~ 6



The Table Is Set

Curtain Raisers

PAPADAM ~ 5   

Crispy lentil flatbreads, mango-mint chutney

CRISPY OKRA ~ 17    

Thinly sliced okra, crushed red peppers,
chermoula sauce

BOMBAY BHEL ~ 16    

Puffed rice, cucumbers, onion, tamarind chutney,
sweetened yogurt, mint sauce, & pomegranate

CAULIFLOWER CRUNCH ~ 18   

Battered nuggets, scallion, sesame seeds

PINK SAMOSA CHAAT ~ 18   

Pastry with savory potato filling, sweetened yogurt,
tamarind chutney, mint sauce

EGGPLANT BITES ~ 17   

Japanese eggplant silvers, coriander mayo

BROCCOLI CHEESE BALLS ~ 18   

Mozzarella cheese, sesame garlic ketchup,
cauliflower scheswan chutney

DAHI AVOCADO KABAB ~ 18   

Plum chili chutney, avocado pesto

CHICKEN 65 ~ 20    

Chicken morsels, curry leaves, tangy hot sauce

CHILLI GARLIC BASIL PRAWN ~ 34   

Butter-tossed black tiger prawn, green garlic crumbs, basil





Through The Coal And Flames



MALAI CAULIFLOWER ACHARI ~ 19 🍲 🌱 🌶️ 🥗
Florets in tangy achari spice, beetroot labneh

BASIL GARLIC PANEER TIKKA ~ 21 🍲 🌱 🌶️ 🥗 🍷
Grape & onion caramelised chutney

SICHUAN CHICKEN TIKKA ~ 22 🍲 🌱 🌶️ 🥗 🍷
Tomato sichuan chutney, soya gel

GUNPOWDER PRAWN ~ 30 🍲 🌱 🌶️ 🥗 🍷
South Indian spices, dill chutney

LAMB KEBAB ~ 22 🍲 🌱 🌶️ 🥗 🍷
Minced NZ lamb, aromatic spice marinade, mint aioli

TANDOORI FISH ROULADE ~ 28 🍲 🌱 🌶️ 🥗 🍷
Turmeric raita, curry leaves, sundried tomato, capers

FISH KASUNDI ~ 32 🍲 🌱 🌶️ 🥗 🍷
Branzino steak, fermented mustard sauce, dill chutney

At The Heart Of It All



KASHMIRI LAMB ROGANJOSH ~ 27 🍴 🌱 🍷 🍷 🍷

Slow cooked NZ lamb chunks,
ground aromatic spices, ratanjot oil

FISH KOKUM ~ 44 🐟 🌱 🍷 🍷

Fish steak, peanut masala sauce,
coconut purée

PISTACHIO LAMB CHOP KORMA ~ 44 🍴 🍷 🍷 🌱

NZ lamb chop in special house sauce

COASTAL MALAI PRAWN ~ 34 🐟 🍷 🌱 🍷 🍷

Black tiger prawns, chef's special sauce



DAL MAKHANI ~ 20     
Buttery lentils cooked overnight
in aromatic spices

SAAG PANEER KOFTA ~ 25   
Rich cashew and spinach gravy,
cottage cheese kofta

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

PANEER RARA ~ 25    
Ground spices gravy, cheese duet

VEGETABLE PORIYAL ~ 22     
Mixed vegetables, coconut cream,
curry leaves

EGGPLANT BHARTA ~ 23  
Fire-roasted eggplant, aromatic spices

SAAG PANEER ~ 25     
Cottage cheese chunks simmered in
freshly blended spinach puree with a
touch of cream and roasted garlic

BUTTER CHICKEN ~ 26     
Butter-tomato sauce,
sprinkle of fenugreek

**BRITISH CHICKEN
TIKKA MASALA ~ 26**     
Creamy chop sauce, fresh bell peppers

CHICKEN MANGO MOILEE ~ 26     
Fresh mango, coconut milk,
mustard seeds

CHICKEN CHETTINAD ~ 26     
Shivgangai chicken curry, homemade
chettinad spice, lime essence

SAFFRON CHICKEN KORMA ~ 26    
Boneless chicken breast, cashew sauce,
curry leaves oil



The Global Staple

breads + rice + sides



PLAIN NAAN ~ 6 🍲 🌱

BUTTER NAAN ~ 6.25 🍲 🍳 🍞

GARLIC NAAN ~ 7.75 🍲 🍳 🌱 🍳

CHILI GARLIC NAAN ~ 8 🍲 🌱 🍳 🍳

House Breads



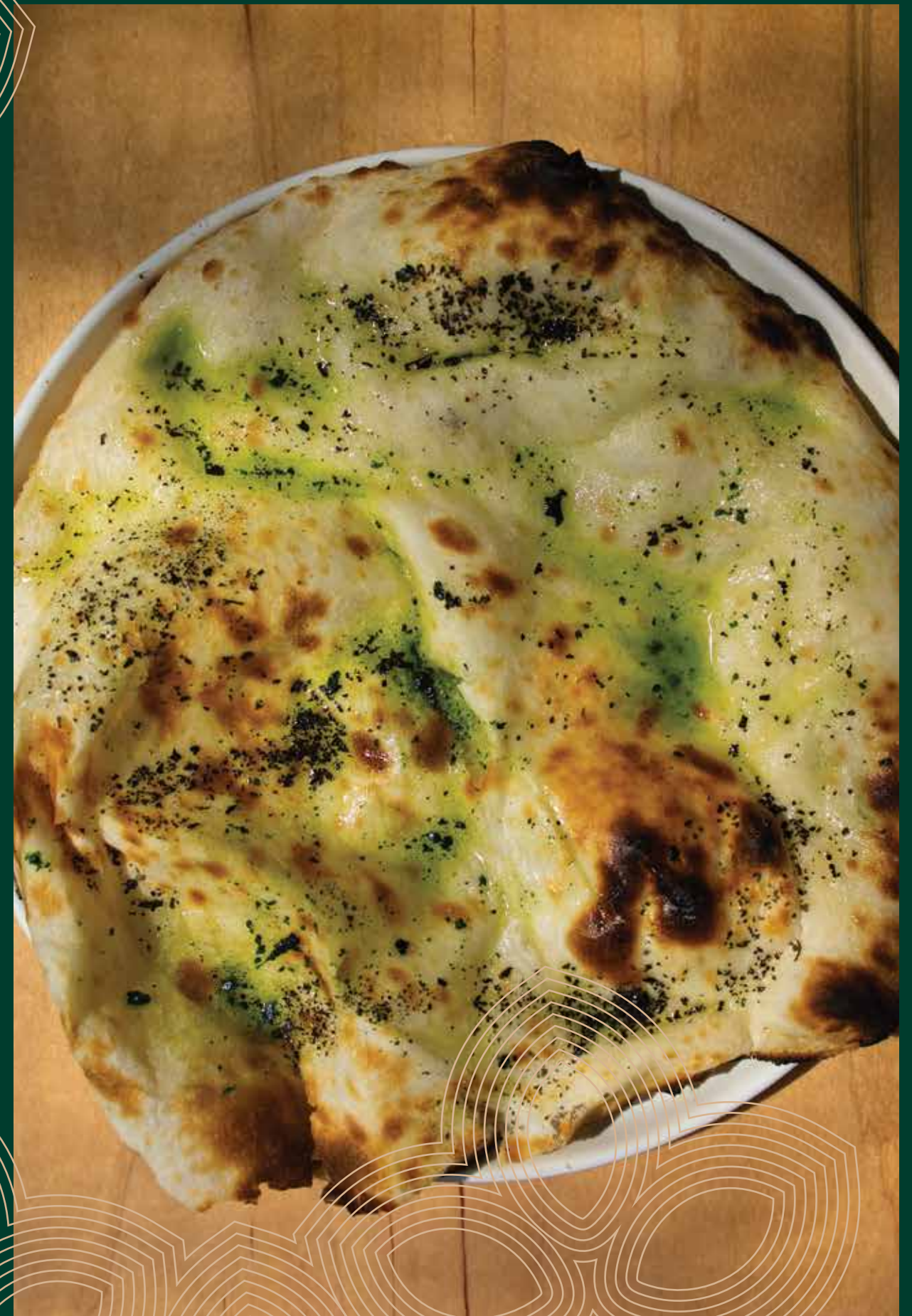
ROSEMARY NAAN ~ 7.75 🍲 🌱 🍳

CHEESE NAAN ~ 9 🍲 🍳

CHEESE &
JALAPEÑO NAAN ~ 10 🍲 🍳 🍳

GREEN GARLIC NAAN ~ 7.5 🍲 🌱 🍳
A must try

BREAD PLATTER ~ 18
Garlic Naan, Butter Naan,
Chilli Garlic Naan





Rice

GHEE RICE - 7   

SAFFRON RICE - 8    

VEGETABLE PULAO - 15    

VEGETABLE BIRYANI - 24  

CHICKEN BIRYANI - 26   

LAMB BIRYANI - 27   

SHRIMP BIRYANI - 29  

The Side Act

PICKLE - 3  

CHUTNEY - 3 

Ask our server for the assortment and dietary restrictions for respective chutneys.

KACHUMBER SALAD
WITH FETA CHEESE - 8    

ANAR AND MINT RAITA - 6    

SLICED & MARINATED ONIONS - 4    

The Closing Act

sweet notes

RASMALAI ~ 12 🇮🇳 🍲 🥛 🍯

Cottage cheese discs soaked in cardamom flavoured thickened milk.

GULAB JAMUN NEST ~ 12 🇮🇳 🍲 🥛 🍯

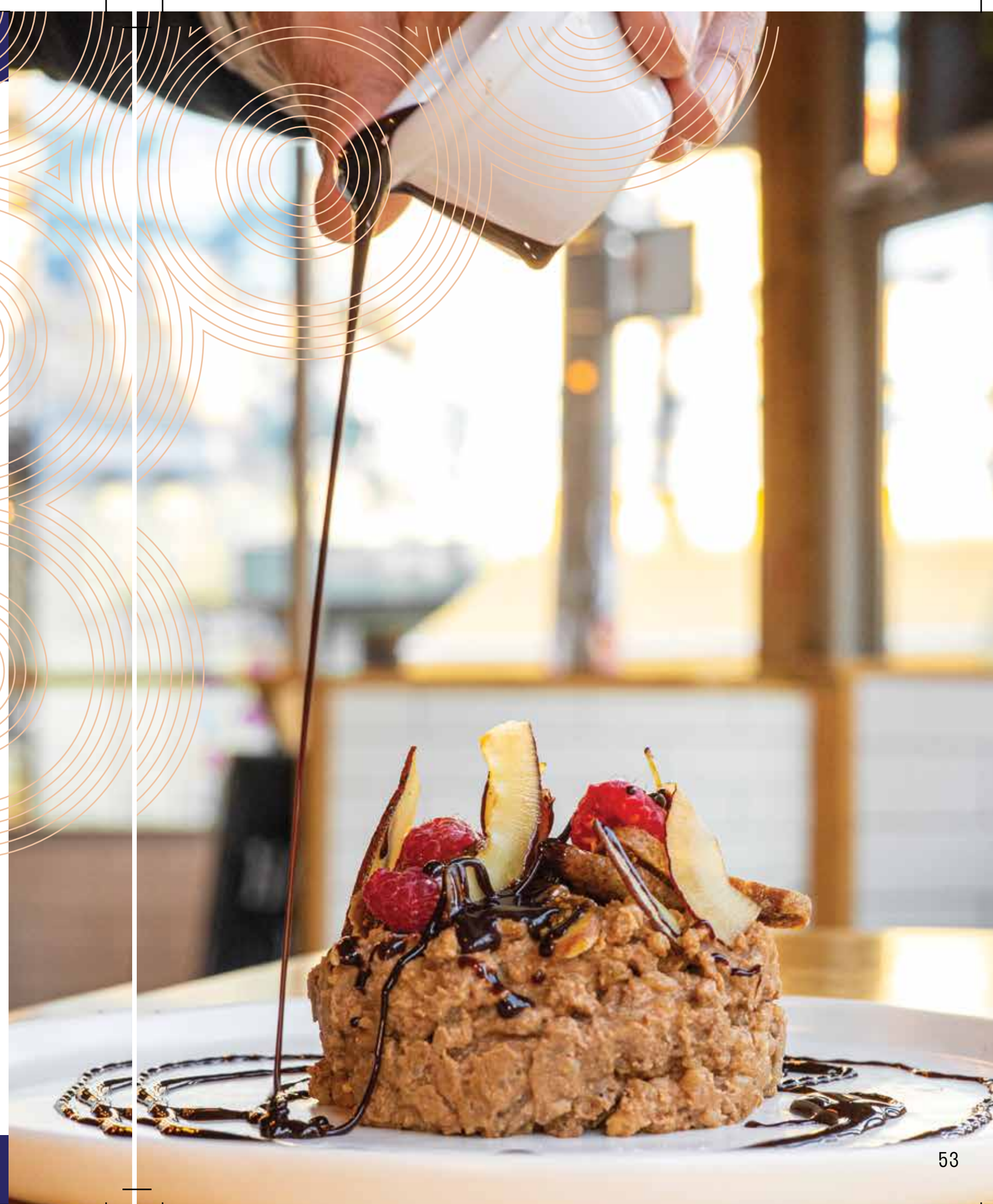
The classic with a Dubai inspired twist!

PISTACHIO KHEER ~ 12 🇮🇳 🍲 🍲 🥛 🍯 🍳

Pistachio flavoured rice pudding... a must try.

CLASSIC TIRAMISU ~ 14 🍲 🍯 🍳

Soaked ladyfingers, vanilla infused mascarpone cream





Meet Our Chef!

Chef Vikash Chhetri's journey began in the heart of Kolkata, India, where his mother's traditional recipes and the rich flavours of his cultural heritage first ignited his passion for cooking. What started in a home kitchen, fueled by curiosity and determination, has blossomed into a remarkable culinary adventure spanning over a decade.

His formal training took him through esteemed institutions: culinary university in Kolkata, followed by stints at the Taj Group of Hotels and JW Marriott. But it was his time with Princess Cruises that truly shaped his perspective, working alongside Italian, German, Greek, Indian, and American chefs as he sailed the world. Each mentor left an imprint, teaching him not just techniques, but the universal language of hospitality and flavour.

Yet traditional kitchens felt too rigid for Vikash's creative spirit. He yearned for the freedom to develop his own voice, reimagine recipes, and to push boundaries. That search brought him to Toronto, where he found his canvas at The Cottage Cheese in Kensington Market.

His approach is humble, yet impactful. Taking simple ingredients and techniques and elevating them into dishes with powerful, unforgettable flavours. His cooking celebrates India's diverse culinary traditions through a modern personal lens.

Today, under the creative freedom The Cottage Cheese offers, Chef Vikash showcases his unique culinary voice with warmth, joy, and dedication. He's not just cooking food; he's crafting experiences, building connections, and carving out his place amongst Toronto's culinary greats.

one delicious dish at a time!

- 18% gratuity will be automatically applied to a party of 5 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 email, call or in-person.

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THANK YOU

