



# WELCOME

We warmly welcome you to **The Cottage Cheese!**

We are dedicated to bringing you the best possible food and hospitality.

Each food element: marinade, sauce, curry, and dressing is made fresh and from scratch. We breadcrumb every fritter, grate our cheeses, knead our bread doughs daily, freshly dice & chop our fruits and vegetables, carefully carve out meats, and make our famous Butter Sauce from scratch, throughout the day.

Our commitment to service is intuitive, thoughtful and genuine. We have brought together a team of passionate and driven people to deliver the best of what Toronto has to offer. Our knowledgeable and personable staff aim to deliver to you an unforgettable experience using the finest of what Toronto has to offer, in this thriving industry.

Our secret recipes are our lineage, and our reputation is on your plate.



# A NOTE FOR THIS SEASON

India is known for its large assortment of traditional local cuisines. These culinary delights range from simple to complex and mild to fiery.

This winter, we're unravelling a variety of delicacies featuring a sense-awakening menu inspired from recipes developed from different parts of the country that we call home, India. These dishes are widely appreciated for their labor-intensive cooking methods and unique flavors arising out of tried and tested use of rare oils, ground herbs, leaves and spices.

Now, witness a piece of India through multiple cuisines and special delicacies coming from the best of Western, Eastern, Southern, Northern, & Central India and enjoy an immersive statement Indian dining experience.

Let's ~~taste~~ travel the difference.



## Our Fine Print:

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 item(s).

 Vegetarian

 Non-vegetarian

 Seafood

 Chef's special

 Dairy

 Dairy-free

 Contains nuts

 Nut-free

 Vegan

 Vegan on request

 Gluten free

 Spicy

# APPETIZERS

🍱 Papads of India    

*Flat & crisp lentil breads, mango mint chutney*

🍱 Kale and Corn Pakoda   

*Deep fried cakes of freshly chopped kale and corn kernels. Chutney contains dairy*

🍱 Samosa Chaat  

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

👑 🍱 Eggplant Bites   

*Chinese eggplant, deep fried and sprinkled with zesty Indian spices*

🍱 Beetroot Galette  

*Kebabs of root vegetables served with lemon cauliflower chutney & apple ginger thecha*

👑 🍱 Cauliflower Bites   

*Fried florets of cauliflower, wok-tossed in a tangy sauce*

🍱 Chicken 65  

*Morsels of chicken tossed in a hot & tangy sauce*



# TANDOOR GRILLS

🍱 Garlic Cauliflower   

*Tandoori garlic spice mix, served with date chilli chutney*

🍱 Grilled Stuffed Potato  

*Seasonal vegetable stuffing, sesame seeds, & bukhara chutney*

🍽️ 🍱 Shashlik Paneer Tikka   

*Soft and creamy chunks of cottage cheese marinated with bell peppers, pineapples, & aromatic spices, cooked to perfection*

🍱 Kabab Mein Haddi     

*Bone-in chicken steak, cafireal masala, vindaloo mash*

🍱 Gilafi Chicken Kebabs   

*Minced chicken marinated with rosemary & chopped assorted bell peppers*

🍽️ 🍱 Chicken Tikka   

*Boneless chunks of chicken marinated in yogurt, lime and freshly pounded tandoori spices*

🍱 Lamb Kebab  

*Minced lamb marinated using fresh mint leaves & warm spices*

🍱 Saffron Chicken Tikka   

*A marination of warm Indian spices & cashewnut paste*

🍽️ 🍱 Lamb Chops   

*New Zealand rack of lamb, chokha mash, mint pesto, & lemon cauliflower chutney*

🍱 Kingfish Sufiani Tikka   

*Hung yogurt, lime & spice mix marination*

🍽️ 🍱 Bharwa Tandoori Prawns (4pcs)   

*Crustaceans stuffed with kobbari & fresh herbs*

🍽️ 🍱 Cottage Catch Tandoori Lobster (7oz)  

*Lobster Tail, coconut-lime crumble, & pataani sauce*



# MAINS

## Vegetarian

### Veg. Of The Day

{Chana Masala, Dum Pukht Dal, Aloo Gobi, Okra Masala, M5(+\$1)}

Check with our server for dietary specifications

### Tengda Style Eggplant V GF NF

Tangy tamarind chop sauce, coconut milk

### Paneer Makhani GF NF D

House-special butter-tomato sauce with a touch of cream

### Saag Paneer GF NF D

Baby spinach pureed with a touch of cream and roasted garlic

### Smokey Baigan Bharta V GF NF

The humble household eggplant delicacy with a Chef's twist

### Paneer Tikka Masala GF NF D

Oven roasted chunks of cottage cheese, bell peppers & onions in a robust chop sauce

### Vindaloo GF NF

Paneer / Mushroom

### Wild Jackfruit Kofta N D

Rich cashewnut gravy with a hint of methi

## Non-Vegetarian

### Pulled Chicken Khurchan Curry GF NF D

Shreds of roasted tandoori chicken cooked with onion, tomato and chef's twisted spices

### Shahi Chicken Korma GF N D

Grilled T Bone chicken breast, cashew sauce, curry leaves oil

 **Butter Chicken** GF NF D

*House-special butter-tomato sauce with a touch of cream*

**Saag - Chicken / Lamb(+\$1)** GF NF D

*Choice of meat chunks simmered in freshly blended spinach puree with a touch of cream and roasted garlic*

**Chicken Chennai** GF NF DF 🌶️🌶️

*Spicy chicken, coconut milk, kokum, & kari beru*

**Chicken Tikka Masala** GF NF D

*Oven roasted chicken chunks, onions, & bell peppers in a robust chop sauce*

**Chicken Mango Curry** GF DF N

*Fresh mango, coconut milk, & mustard seeds*

**Vindaloo** GF NF DF 🌶️🌶️🌶️

*Lamb / chicken chunks cooked in an aromatic Goan spicy curry, wine vinegar and fried potatoes*

 **Kashmiri Lamb Rogan Josh** GF NF DF

*Slow cooked lamb with ground aromatic spices, ratanjog oil*

**Kashmiri Chicken Goshtava** GF NF D

*Chicken meatballs in a yakhni-yogurt gravy*

**Chicken Chettinad** GF NF DF 🌶️

*Shivgangai chicken curry, homemade Chettinad spice & lime essence*

 **Laal Maas Lamb** GF NF D 🌶️

*New Zealand lamb chunks, mathania chillies, yogurt and fresh coriander*

*Pescatarian*

**Coconut Fish Curry** GF NF

*Fresh kingfish steak simmered in a mild coconut-lime gravy*

**Potoler Fish Dorma** GF N D

*Stuffed fish in pointed gourd, raisins, & potato mash*

 **Coastal Shrimp Curry** GF NF

*Fresh black tiger shrimps simmered in a mild coconut-lime gravy*

# RICE TABLE

All our biryani's  
are dum-cooked

- ☑ Ghee Rice GF D VR
- ☑ Saffron Rice GF
- ☑ Vegetable Pulaav D N
- ☑ Vegetable Biryani D
- 👑 🍷 Chicken Biryani D
- 👑 🍷 Lamb Biryani D
- ☑ Shrimp Biryani D

# BREAD BAR

- Plain Naan V
- Plain Tandoori Roti V
- Butter Naan D
- Butter Tandoori Roti D
- 👑 Garlic Naan D VR
- 👑 Chilli Garlic Naan D VR

- Laccha Paratha D VR
- Rosemary Naan D VR
- Onion Naan D VR
- Malabari Paratha D VR
- Cheese Naan D
- Paneer Ghee Kulcha D

Bread Box

*(Garlic Naan, Butter Naan, Tandoori Roti)*



# ACCOMPANIMENTS

🍱 Pickle V

🍱 Chutney GF

*Each from an assortment. Ask our server for details*

🍱 Onion Salad GF V

*Round-cut shredded onion tossed with chopped coriander, salt & lemon juice*

🍱 Mint & Cucumber Raita GF D

*A condiment made with whipped yogurt, shredded cucumber, chopped mint leaves and seasoned with salt and crushed cumin*

🍱 Indian Kachumber GF V

*Chopped tomatoes, onions, and cucumber tossed with salt, lemon juice and finely chopped coriander*

# DESSERTS

👑 🍱 Cottage Mango Dream GF N D

*Saffron infused vanilla sponge, mango coulis, whipped cream, & a hint of passionfruit*

🍱 Lauki Halwa GF N D

*Grated bottle gourd simmered to perfection with ghee (clarified butter), reduced milk, honey and cardamom*

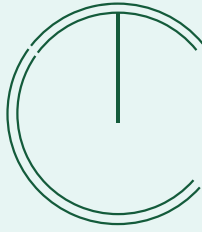
🍱 Kensington Cottage Globe GF N D

*Our version of the classic black forest cake interpreted into a chocolate cherry mousse cake*

🍱 Gulab Jamun (3pcs) D

*Fried dough balls made of powdered milk and soaked in rose infused sugar syrup*

- 20% gratuity will be automatically applied 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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