

BREWED

Tea	31
Masala Tea	35
Nescafe	49
Milk Glass	69
Ginger Honey Lemon Tea	75

SPARKLING AND AERATED

Fresh Lime Soda	69
Fresh Lime Water	49
Sweet Lassi	89
Soft Drinks (300 ML)	30
Mineral Water	20
Butter Milk	55



FLAVOURED AND CREAMY

Tooty Fruity (Ice cream with crushed ice blended with banana, strawberry / kiwi / pineapple pieces juice and cream)	199
Blue Hawaiian (Tropical summer juices blended with pineapple juice coconut milk on top and blue curacao squares)	169
Mango Tango (Blended with mango and orange juice topped with cream)	169
Fruit Punch (Blended with ice-cream, mango, orange, pineapple and apple juices)	179
Cold Coffee (All time favourite milkshake)	127
Milkshake (Vanilla, strawberry, mango ,butter scotch, kesar pista)	130
Banana Milkshake	137
Chickoo Milkshake	139
Brownie Milkshake (Vanilla ice cream, cream, chocolate ice cream, brownie)	199
Lemon Ice Tea	149
Kit Kat Milkshake	149
Oreo Biscuit Milkshake	149

APERITIF



HORS D'OEUVRES

CONTINENTAL

Thai Cashewnut Soup	109
Surkh Tamatar Dhaniya (Fresh Tomato Extract cooked with coriander and indian spices)	105
Cream of Mushroom (A rich creamy mushroom flavoured soup , finished with cream and herbs)	117
Cream of Tomato (Combination of fresh tomato and basil leaves)	109
Cream of Spinach Soups (Prepared with spinach puree and bechamel sauce, flavoured with herbs)	109
Cheesy Corn Tomato Soup (Sweetcorn soup enhanced with tomatos and cheese)	117
Corn and Celery Chowder (Tender American corn soup with a hint of celery)	109
Cream of Broccoli Soup (Prepared with pureed broccoli finished with creamy roux and milk)	117

CHINESE

Veg Clear Soup	105
Veg Manchow Soup	105
Hot & Sour Soup	115
Burnt Garlic Soup	115
Sweet Corn Soup	115
Lemon Coriander Soup	115
Veg Talumein Soup (mixed vegetables with chinese sauce)	109

SOUTH INDIAN

Mulligatawny Shorba (South Indian delicacy, prepared with lentil and vegetable stock, finished with lemon, ginger and curry leaves)	120
Soya Bean Alani (Maharashtrian spicy soup)	105



Appetizer FROM CLAY OVEN

Mozzarella Baked Chatpate Aloo (Baby potatoes cooked in tandoor with yoghurt marination, baked and grill topped with mozzarella cheese)	179
Paneer Afghani Tikka (Cottage cheese marinated in Afghani spiced mixture flavoured with cheese and aromatic spices)	199
Paneer Lasooni Tikka (Large paneer cubes marinated in minced garlic flavoured mixture baked and grilled in clay oven with grated cheese)	199
Vegetable Platter (Assortment of cottage cheese, Cauliflower, Button mushroom and potato kebab)	369
Hara Bhara Kebab	179
Banjara Paneer Tikka	199
Tandoori Mushroom	169
Paneer Tikka	199
Hariyali Paneer Tikka	199
Tandoori Baby Corn	179
Mushroom Nazakat (Stuffed mushroom with cheese, chat masala and Indian spices)	209
Paneer Romantic Kebab (Kitchen special spices)	209
Paneer Multani (Stuffed paneer with cheese and seasoned with Indian spices)	209
Achari Paneer (Paneer with Pickle Flavour)	199
Paneer Pahadi (Mint flavoured seasoned Indian spices)	199
Paneer Malai Tikka (Chunks of tender paneer masked with Almond cream mixture baked in clay oven)	199
Paneer Thecha Tikka (Chunks of tender paneer marinated with Maharashtrian style thecha (green chilli and garlic) and other spices)	199
Dahi Ke Sholey (Curd and mayo mixture, spiced, rolled in white bread, deep fried and served with mint sauce)	189



Appetizer CONTINENTAL

Golden Corn And Cheese Balls	189
Stuffed Mushroom (Button mushroom stuffed with cheese and spinach, crumbed and deep fried)	199
Sautéed Mushroom And Zucchini On Toast (Sautéed mushroom and zucchini in white sauce with finger chips)	219
Veg Cheese Nachos/cheese With Kidney Beans (Crispy corn tortilla chips topped with cheese sauce/ mexican salsa)	159/169
Jalapeno Cheese Poppers (Cheese croquettes infused with jalapeno, chillies and pepper)	209
Corn Salsa Crostini (Garlic bread topped with corn, tomatoes, onion, spices and ketchup)	189
Finger chips /Peri Peri/Cajun Spices	110/120/130
Animal Style French Fries (French fries topped with special sauce cheese and baked)	169
Kharari Baby Naan (Four baby naan, topped with juliennes of capsicum, tomato, onion, grated cheese, baked)	199
Pepper Tomato Brushchetta (Tomato, basil and mozzarella cheese pesto sauce)	179
Bar-be-cue Paneer Roly poly (Paneer fingers tossed in pepper B.B.Q. sauce)	199
Cheese Chilli Toast (Grated cheese mixed with minced green chilli, capsicum dash of cream and baked)	159
Cheese Garlic Bread	139
Garlic Bread	99

Appetizer CHINESE

Paneer Chilli Dry	199
Veg Manchurian Dry	179
Crispy Veg	189
Paneer 65	199
Veg 65	189
Cauliflower Manchurian Dry (Batter fried cauliflower florets tossed with manchurian sauce)	189
Mushroom Chilly Dry	189
Paneer Hot Pan (Cottage cheese fingers tossed in hot garlic sauce)	259
Veg Schezwan Finger (Finger cut vegetables tossed in schezwan sauces)	189
Mamali (Mashed potato coated with noodles and served with schezwan sauce)	179
Paneer Crispy (Fried paneer tossed with chinese sauce)	199

Appetizer THAI

Kung Pao Veg Vegetables tossed in sweet and spicy sauce	289
Thai Curry - (Red and Green) Served with steamed rice/Chilli Coriander rice	309
Crispy Chilli Potato	209
Crispy Corn	219

DESI MUNCHING

Fried Papad	29
Roasted Papad	29
Masala Papad	49

APPETIZERS

MAIN COURSE INDIAN - MUGHLAI

Paneer Masala J (Paneer tikka cooked in red & brown onion gravy)	219
Paneer Lababdaar J (Diced cottage cheese cooked in creamy tomato and onion gravy flavoured with Indian spices)	229
Veg Tawa Masala (Assorted vegetables cooked on a tawa in an exotic semi-dry masala)	199
Shaam Savera J (Spinach balls with paneer stuffing in a tangy tomato gravy)	229
Begum Bahar (Vegetables kofta served with med spicy red and yellow gravy)	229
Paneer Chingaari (Cottage cheese cooked in spicy red gravy)	229
Veg Toofani (Mix vegetables cooked in spicy Mughlai gravy)	209
Veg Rajasthani (Mix vegetable cooked with cabbage and Indian spices)	199
Paneer Chakori (Grated paneer and paneer cubes cooked in Indian spices)	219
Paneer Mumtaz (Paneer Balls cooked in creamy tomato gravy)	219
Lucknavi Paneer Pasanda (Sliced cottage cheese sandwiched with mava, dry fruits served in creamy tomato curry)	219
Veg Maratha (Balls prepared from Coarsely chopped vegetable flavoured with Maharashtrian spices and tempered)	199
Veg Kadai J (Mixed vegetables cooked in spiced mughlai gravy)	199

INDIAN



Kaju Curry / Masala J (Kaju fried and cooked in tomato-onion gravy with indian spices)	239
Veg Bhuna Masala (Vegetable balls pan-fried in a spicy onion-tomato gravy and flavoured with freshly grounded spices)	199
Veg Peshawari (Hot sizzler dish, mix chopped vegetable, grated paneer, yellow gravy, white til ghee tadka)	259
Kadai Paneer J (Fresh cottage cheese cubes cooked in tomato and pepper gravy)	209
Videshi Sabzi Desi Masala (True combination of west and east)	219
Malai Kofta J (Cottage cheese dumplings cooked in rich white cashewnut gravy flavoured with Indian spices)	239
Shahi Paneer J (Traditional mughlai delicacy, a rich aromatic cottage cheese dish with gravy)	239
Methi Mutter Malai J (Green peas blended with butter, cream and cooked with fenugreek leaves)	239
SPECIAL COSMO THALI (Three veg dishes, lentil, steamed rice, tandoori roti, sweet, chutney and butter milk)	260
Aloo Aap Ki Pasand (Choose from - jeera, palak, mutter, gobhi, dum, kali mirch, capsicum)	189
Paneer Blossom (Deep fried cottage cheese cubes cooked in rich aromatic gravy)	219



DAL CHAWAL

Shahi Basmati Pulav	169
Muttar / Makai Pulav	159
Kashmiri / Navratna Pulav	189
Jeera Rice	129
Shahi Basmati Khichdi Dal Khichdi, Palak Khichdi, Kadi Khichdi	159
Steamed Rice	119
Vegetable Biryani	189
Dal Tadka	147
Dal Fry	139
Dal Lehsuni	139
Dal Makhani	169
Curd Rice with Tadka	189
Ghee Rice	189
Lemon Pulav	189

CLAY OVEN BREAD

Plain (Wheat Roti)	32
Butter Roti	37
Missi Roti	42
Plain Naan	47
Butter Naan	55
Garlic Naan	99
Cheese Garlic Naan	119
Butter Kulcha	P 40 - B 45
Laccha Paratha	59
Roti Basket	299



GREENS AND SAVOURY COOLERS

Green Salad	89
Classic Caesar Salad	179
Winter Hash Vegetable Salad	209
Supreme of Veg Salad	179
Veg Russian Salad	179
Veg Mix Raita	80
Boondi Coriander Raita	80
Mint Pineapple Raita	99
Potato Mint Raita	99



DESI VIDESHI SWEETS

Choice Of Ice-cream - Vanilla/Chocolate/Mango/Strawberry	129
Sizzling Brownie	209
Matka Kulfi	105
Gulab Jamun	89
Gulab Jamun With Ice Cream	115
Caramel Banana Split (Three flavour ice-cream scoops and banana boat topped with caramelized nuts and sauce)	159
Falooda	189



CHINESE MAIN COURSE

CHINESE WOK

Veg Fried Rice	189
Burnt Garlic Rice	189
Schezwan Fried Rice	189
Chilli Garlic Rice	189
Chilli Coriander Rice	189
Hong Kong Rice	189
Korean Rice	209
Veg Hakka Noodles	169
Chilli Garlic Noodles	189
Veg Manchurian Gravy	189
Hot Garlic Sauce	189
Schezwan Chilli Sauce	189
American Chop Suey	210

SIZZLING PLATTERS

Slow Boat of China (Three type starters with rice or noodles)	279
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CONTINENTAL DELICACIES

ITALIAN PASTA

Arrabiata (Tomato sauce with generous use of chilli flakes)	219
Alfredo (Penne pasta cooked in béchamel sauce flavoured with garlic, cheese and cream)	219
Napolitana (Pasta cooked in tomato sauce flavoured with fresh basil and pepper)	219
Al Funghi (Creamy mushroom, finished with cheese)	219
Pink Pasta (Pasta cooked in béchamel and tomato sauce, finished with cream)	219
Indian Desi Pasta (Pasta prepared with mild Indian onion gravy and spices)	219
Basilico Pasta (Creamy basil with cheese and pasto sauce)	219



SIZZLERS

Barbeque Paneer Sizzlers (Fingers of fresh cottage cheese, tossed in bar-be-cue sauce, served with spicy rice, fries and sautéed vegetables)	279
Veg Kebab Sizzlers (Veg kebab tossed in Indian sauce served with spicy rice, fries)	279
Paneer Steak with Alfanso Sauce (Fresh cottage cheese steak, tossed in alfanso sauce, served with spicy rice, fries and sauteed vegetables)	279

SUPPER SURPRISE

Veg Sandwich	95
Veg Grilled Sandwich	99
Veg Cheese Sandwich	110
Paneer Tikka Sandwich	110
Spinach Cottage Cheese Sandwich	120
Paneer Chaat Sandwich	110



MEXICAN RICE

Salsa Rice	199
Stroganoff Rice	199
Paprika Rice	199

CUCINA D' ITALIA

Cheese Pizza	199
Margherita Pizza (Topped with tomatoes and herbs ,garnished with basil)	199
Neapolitan (Onions, bell pepper and mushroom topping)	199
Marinated Vegetables Pizza (Marinated vegetables in balsamic vinegar)	199
Paneer Tikka Pizza (Diced paneer tikka ,onion, tomato, capsicum and cheese topping)	359
Four Seasons Pizza (Capsicum, tomato, paneer and corn topping)	199
Spicy Corn & Peppers (American corn with bell peppers and cheese)	199
Pesto Paneer Pizza (Paneer tossed in pesto sauce and topped with olive and bell peppers)	199



EVENING SUPPER

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