



## Welcome to Exotica

Hyderabad's premier al fresco dining destination since 2005.

Discover a culinary journey that blends the rich flavors of North Indian and Chinese cuisines, crafted to perfection. Pair your meal with refreshing drinks from our well-stocked bar, offering a variety of spirits, cocktails, and mocktails to complement every mood.

Set amidst an enchanting ambiance inspired by the serene beauty of Bali, Exotica is more than just a dining experience, it's a retreat for the senses. Whether it's a romantic evening, a family gathering, or a casual outing, Exotica offers the perfect setting to unwind and create unforgettable memories.

Savor the taste, soak in the ambiance, and embrace the style, only at Exotica.

**BANJARA HILLS  
HITECH CITY  
FINANCIAL DISTRICT** OPENING SOON



Celebrating milestones... Every STAR on our team members signifies 5 years of dedication and passion at Exotica. You will have a delightful experience with their unique skills and friendly demeanours...

# SOUPS

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## Sweet Corn Soup

Thick Creamy Cantonese Soup with Fresh Sweet Corn.

## Hot N Sour Soup

Spicy N Sour Thick Soup with Mushrooms.

## Manchow Soup

A Medium Spicy Thick Soup with Chopped Cabbage & Carrot,  
Ginger N Green Chillies, Garnished with Crispy Noodles.

## Clear Soup

A Healthy & Refreshing Soup Packed with the Goodness of Veggies and Mild Spices.

Veg...450 / Chicken...475

# FRESH START

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## Exotica's Garden Salad

Assorted Garden Salad Leaves Tossed with Olive Oil, Black Pepper,  
and A Tangy Vinaigrette Dressing.

375

## Green Salad

295

## Peri Peri French Fries

475

## Peanut Masala

375

## Masala Papad

Roasted / Fried

375

# VEG APPETIZERS

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## Banarasi Puri

Beet Root Raita, Pineapple, Tamarind Chutney, Sev.  
495

## Karara Palak Chaat

Crispy Spinach Topped with Luscious Curd, Tangy Chutney,  
Sev and Fragrant Chaat Masala.  
595

## Aloo Ghugni Chaat

White Peas Ghugni Tempered in Ghee, Cumin,  
Tamarind Chutney Served on Aloo Tikki.  
625

## Achari Stuffed Paneer

Passion Fruit Chilli Chutney, Beetroot Pickle.  
425

## Paneer Tikka Peshawari

Tender Paneer Cubes, Marinated in Flavorful Yoghurt Masala.  
625

## Paneer Tikka Mirchwala

Chilli Garlic, Cashew Paste, Pomegranate and Water Melon Chutney.  
625

## Dahi Ke Kebab

Crispy, Golden-Fried Hung Curd Croquettes, Delicately  
Spiced and Served with A Tangy Dip.  
625

## Theecha Aloo Dahi Tarka

Fiery Temptation of our Spicy Baby Potatoes, Perfectly Roasted and  
Served on a Creamy Bed of Tarka Dahi.  
625

## Khumb Exotica

Fresh Button Mushrooms, Stuffed with a Delightful Medley of Spinach and Cheese.  
625

## Malai Broccoli

Creamy Charcoal Roasted Broccoli Florets.  
625

## Hara Bhara Kebab

Our Spinach & Cottage Cheese Patties, the Ultimate Melt-in-your-mouth Treat.  
595

### **Honey Chilli Lotus Stem**

Thinly Sliced, Crispy Fried Lotus Stem, Tossed in a Tantalizing Sweet and Spicy Sauce...  
595

### **Veg Manchurian**

Delight in our Veg. Dumplings, with a Delectable Manchurian Twist.  
595

### **Trio of Mushrooms**

Shimji, button, and black fungus mushrooms tossed in chilli soya sauce.  
675

### **American Corn Pepper Salt**

Crispy Fried Sweet Corn, Bursting with the Perfect Blend of  
Chopped Onion, Garlic and Pepper.  
595

### **Chilli Paneer**

Batter Fried Cottage Cheese Cubes Tossed with Onion, Capsicum & Scallions.  
625

### **Spinach Cheese & Corn Rolls**

Fried Spring Rolls Filled with a Blend of Vibrant Spinach,  
Sweet Corn and Irresistible Cheese.  
625

### **Crispy Chilli Baby Corn**

Crispy Baby Corn, Perfectly Fried and Bathed in an Irresistible Sweet & Spicy Sauce.  
595

Above prices are exclusive of GST. Service charge as applicable

Kindly advise your server if you have any allergic intolerance.

We use only fresh ingredients. Unavailability of some items at times is regretted.

# NON-VEG APPETIZERS

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## Murg Ke Chaamp

Flavor-Packed Chicken Tikka, Marinated to Perfection.  
675

## Murg Kasturi

Succulent Chicken, Marinated in a Spicy Blend of Creamy  
Hung Curd Infused with Aromatic Fenugreek.  
675

## Murg Malai Kebab

Creamy Cashew Paste with Pomegranate and Water Melon Chutney.  
675

## Tandoori Murg

Chicken Marinated in Yoghurt, Spices & Indian Herbs, Cooked in a Clay Oven.  
675

## Gosht Seekh Kebab

Mouth-Watering Skewered Minced Lamb Kebabs,  
Bursting with the Perfect Blend of Aromatic Spices and Fragrant Herbs...  
725

## Smoked Mutton Chops

Succulent Tenderness of our Marinated Lamb Chops,  
Cooked to Perfection in the Tandoor.  
725

## Roti Pe Boti

Savor Tender Lamb, Marinated in our Secret Recipe, Paired with Cocktail Paratha.  
725

## Galouti Kebab

Our Mouth-Melting Awadhi Speciality, Shallow Fried Minced  
Lamb Kebab, Juicy, Flavorful and Bursting with Spices.  
725

## Lehsooni Fish Tikka

Murrel, Yoghurt and Garlic, Pomegranate and Water Melon Chutney.  
725

## Tawa Fish

Murrel Fish, Mustard, Curry Leaves &  
Indian Herbs, Shallow Fried to Perfection.  
725

## Bhattiwala Nimbu Mirchi Jhinga

Succulent Fresh Prawns, Marinated in Zesty Lemon and Fiery Chilli, Expertly  
Grilled in our Traditional Clay Oven. Indulge in A Culinary Masterpiece.  
775

### **Hakka Chilli Chicken**

Tender Chicken Tossed with Onions, Capsicum and Scallions in Soya Chili Sauce...  
675

### **Devils Chicken**

Batter Fried Chicken, Drizzled with Delicious Ginger Oil and  
Soya Glaze, Then Tossed with A Fiery Blend of Chili Flakes and Scallions...  
675

### **Drums Of Heaven**

Chicken Lollypops Featured in the Chef's Secret Sauce.  
675

### **Mongolian Fish**

Succulent Fish Cooked in A Blend of Mongolian, Hoisin, Soy & Oyster Sauces.  
725

### **Schezwan Pepper Prawn**

Crispy fried prawn coated in bold Schzewan pepper sauce.  
725

### **Butter Garlic Prawns**

Juicy Prawns Sautéed in A Rich, Buttery Garlic Sauce,  
Bursting with Flavors of Fresh Herbs.  
775

### **Chilli Prawns**

Wok Tossed Prawns, in A Delicious Blend of  
Dark Soya Sauce, Fresh Basil, and Fiery Birds Eye Chili.  
775

# VEG MAIN COURSE

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## Paneer Chandni

Creamy Onion, Cashew, Capsicum and Curd Gravy.  
675

## Paneer Lababdar

Cottage Cheese Cubes Bathed in A Velvety Gravy,  
Infused with the Aromatic Spices of Peshawari Cuisine.  
675

## Lehsooni Palak

Fresh Spinach, Perfectly Tempered with Garlic and Whole Red Chilies.  
Elevate your Taste Buds with this Irresistible Combination Corn/Paneer.  
675

## Peshawari Veg

Flavorful Explosion with our Peshawari-Spiced Vegetable Medley.  
675

## Lahori Aloo

Baby Potato Tampered in Garlic, Red Chilli Simmered in Tomato Onion Gravy.  
675

## Malai Kofta

Delectable Cottage Cheese and Potato Dumplings Immersed in A Velvety Cashewnut Gravy.  
675

## Amritsari Chole

Spiced Chickpeas in Amritsari Masala and Desi Ghee.  
645

## Dal Tadkewali

Slow-Cooked Lentils, Delicately  
Tempered with Aromatic Spices and Fiery Whole Red Chillies...  
645

## Dal Zafran

Exotica's Signature Dish, Black Lentils Cooked to Perfection.  
645

## Five Treasure Vegetables In Choice Of Sauce

Hot Garlic / Manchurian / Chilli Soya Sauce.  
625

## Wok Tossed French Beans And Broccoli

Fresh Beans and Broccoli Wok Tossed with Garlic and Soya.  
625



# NON-VEG MAIN COURSE

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## Butter Chicken Masala

Boneless Tandoori Chicken Chunks Immersed in A Rich, Creamy Tomato & Onion Gravy.  
675

## Frontier Chicken Curry

Boneless Chicken, Simmered to Perfection in A Spicy and Flavorful Curry.  
675

## Hari Mirch Ka Bhuna Murg

Tender Boneless Chicken Cooked to Perfection in Fragrant Spices and Green Chilies.  
675

## Murg Makhani

Tandoori Chicken Strips, Simmered in A Luscious Creamy Tomato and Butter Gravy.  
675

## Egg Curry

Eggs Cooked in an Onion and Tomato-Based Gravy.  
675

## Rarha Gosht

An Unmatched Flavors of Tenderly Cooked, Succulent Mutton and Delicately Minced Meat, Expertly Prepared in the Traditional Punjabi Style.  
725

## Mutton Rogan Josh

The Timeless Allure of Mutton Traditionally Cooked in Kashmiri Style. Savor the Aromatic Spices and Tender Meat, Creating an Unforgettable Culinary Experience.  
725

## Mutton Korma

Tender Mutton, Slow-Cooked in Onions, Ghee, Curd and Homemade Spices, all Enhanced by A Delicate Hint of Saffron.  
725

## Prawn Chandni

Creamy Onion, Cashew, Capsicum and Curd Gravy.  
775

### **Chicken Manchurian**

Tender Diced Chicken with A Delectable Manchurian Twist,  
Irresistible Burst of Asian Spices.

675

### **Kung Pao Chicken**

Sichuan Speciality of Wok Fried Chicken Tossed with Bell Peppers  
and Peanuts in A Chef's Special Sauce and Five Spices Powder.

675

### **Fish in Chilli Basil Soy**

River Sole Simmered with Bird's Eye Chilli & Basil in Light & Dark Soy Sauce.

725

### **Prawn in Oyster Sauce**

Prawns Tossed in Piquant Oyster Sauce.

775

## **NOODLES**

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### **Schezwan Noodles**

Stir-Fried Noodles Tossed in A Bold, Chili-Garlic Schzewan Sauce  
with Vibrant Vegetables.

### **Hakka Noodles**

Stir-Fried Noodles Cooked with Vegetables and Spices.

### **Butter Chilli Garlic Noodles**

Stir-Fried Noodles Tossed in Butter, Garlic and Chilli,  
Offering Savoury and Aromatic Flavour.

### **Pan Fried Noodles**

Pan-Fried Noodles Are Crispy, Golden-Brown Noodles Topped  
with Savory Stir-Fried Vegetables in A Flavorful Sauce.

Veg 550 / Egg 575 / Chicken 595

# BIRYANI & RICE

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## Subz Dum Biryani

Vegetable & Rice Cooked in Old Nizami Style, Served with Mix Raita & Salan.  
675

## Murg Dum Biryani

Chicken and Rice Cooked in Old Traditional Dum Style, Served with Mix Raita and Salan.  
745

## Gosht Dum Biryani

Mutton & Rice Cooked in Traditional Dum Style, Served with Mix Raita and Salan.  
795

## Ghee Jeera Rice

Fragrant Basmati Rice Cooked with Desi Ghee and Aromatic Cumin Seeds.  
625

## Green Peas Pulao

Aromatic Basmati Rice Cooked with Sweet Green Peas & Fragrant Spices.  
625

## Steamed Rice / Curd rice

475

## Edamame Jasmine Truffle Rice

Fragrant jasmine rice, edamame and a hint of truffle.  
575

## Soya Garlic Jasmine Rice

Fragrant Jasmine Rice infused with rich soya and garlic flavors.  
575

## Chinese Fried Rice

Savoury stir-fried rice with vegetables and soy sauce.  
575

## Burnt Ginger Capsicum Fried Rice

Smoky fried rice with burnt ginger and capsicum.  
575

Egg...25 / Chicken...50

# BREADS

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## Tandoori Roti

140

## Lachha Paratha

160

## Pudina Paratha

160

## Lal Mirch Ka Paratha

160

## Ajwain Paratha

160

## Paneer Kulcha

180

## Kulcha

Onion, Aloo, Masala.

160

## Naan

Butter / Plain

195

## Garlic Naan

195

## Hari Mirch ka Naan

195

## Zafrani Cheese Kulcha

250

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# DESSERTS

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## Mango Three Ways

Rasmalai, Mango Mousse, Coulis,  
Fresh Raspberries.

425

## Gulab Jamun With Rabri

Nestled in a Tart, Rich, Malai Rabri.

425

## Kheer

Chilled Rice Pudding with Milk, Nuts and White Chocolate.

425

## Malai Kulfi with Faluda

Creamy Traditional Indian Ice Cream.

425

## Exotic Nest

Trio of Flavoured fenni, Chenna Balls & Condensed Milk.

425

## Hot Walnut Brownie

White Chocolate Vanilla Ice Cream & Chocolate Sauce.

425

## Blue Berry Mascarpone Cheese Cake

This Luscious Dessert Combines the Tangy Sweetness of Blueberries with  
the Creamy Richness of Mascarpone.

425

## Layered Mocha Bliss

Coffee-Soaked Sponge, Velvety Mascarpone Cream,  
Mango Ice Cream.

425

## Tres Leches

Savour Every Bite of Moist Goodness, Sponge Cake Soaked in Three Creamy Milks.

425

## Choice of Ice Cream

Chocolate / Strawberry / Vanilla / Butterscotch / Mango

325