

*Food, family, devotion & community, the meaning of these words is intertwined in the vast cultural tapestry of India. In our life, among friends and in community gatherings food is an indispensable part of socialization and festivities.*

*At Exotic India we present you food from various parts of India, cooked to perfection with a rainbow of colors and myriad of pleasing & tempting aromas & served with joy and gratitude. A unique treat for your body & soul.*

## **Appetizers**

### **Samosa (\*)**

Traditional flaky pastry shell with delicious spiced potatoes & peas or minced meat

Vegetarian 3.99      Meat 4.99

### **Pakora (\*)**

Fritters battered in chickpea flour with fresh herbs & spices

Assorted Vegetables 5.99      Chicken 7.99

Homemade Cheese 7.99      Tofu 5.99

Mushroom 6.99      Mirchi 5.99

Fish 8.99      Shrimp 9.99

### **Vegetable Bhajiya (\*)**

Mixed vegetable fritters battered in chickpea flour.  
5.99

**(\*) Dishes can be prepared lactose free on request**

### **Alloo Tikki**

Potato cutlets topped with yogurt, onion, tomato & delicious chutneys  
5.99

### **Nargasi Pakora**

Lightly spiced potato balls, filled with homemade cheese.  
Fried crisp  
8.99

### **Onion Bhaji (\*)**

Thinly sliced onions battered in chickpea flour, deep fried  
5.99

### **Chicken Chat**

Marinated roasted chicken chunks, mixed with fresh onions & tomatoes with a tangy flavor  
7.99

### **Alloo Chat (\*)**

Sweet & sour marinated potatoes, chickpeas, cucumber & tomatoes with Exotic Dressing  
6.99

### **Samosa Chat (\*)**

Vegetable Samosa topped with lightly spiced potatoes & chutneys  
7.99

### **Exotic Naan**

Homemade bread from clay oven stuffed with chicken, homemade cheese & onion  
4.50

### **Exotic Platter**

A combination platter of Samosa, Pakora, Nargasi Pakora & Papadum

Vegetarian 8.99      Non Vegetarian 9.99



## Soup & Salads

### **Mulligatawny Soup (\*)**

Vegetable & lentil soup with delicate spices  
3.99

### **Tomato Soup (\*)**

A refreshing delicious soup made with fresh tomatoes  
3.99

### **Chicken Soup**

Chicken chunks in delicately spiced soup  
3.99

### **Murg 'n' Mango Soup (\*)**

Delicious soup with chunks of Mango & chicken seasoned with ginger, clove & cinnamon  
4.99

### **House Green Salad**

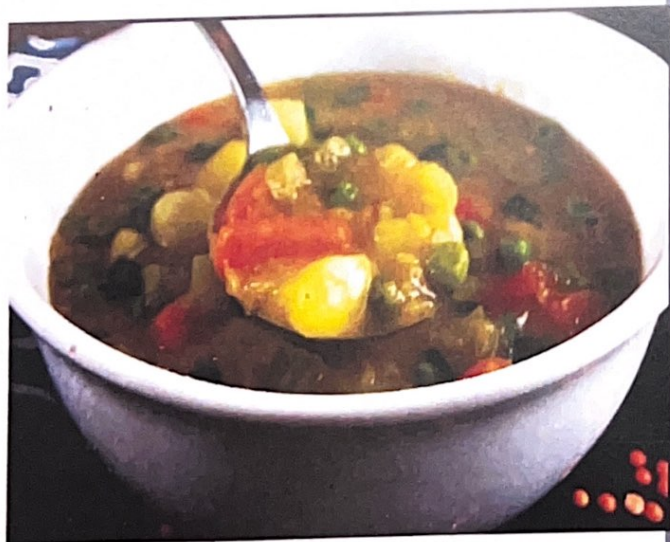
Fresh & crisp romaine lettuce tossed with cucumber & tomatoes with house dressing  
5.99

### **Fruit Salad**

Fresh fruits with nuts & exotic dressing of yogurt, honey & mint  
6.99

### **Exotic Chicken Salad**

Tandoori chicken breast on the bed of crispy lettuce & greens  
7.99



(\*) Dishes can be prepared lactose free on request

## Main Course Delicacies

Served with Basmati Rice

At Exotic India we present traditional curries from different regions of India. You can choose from homemade cheese, tofu, vegetables, chicken, lamb, fish or shrimp with any of these curries.

### **Tikka Masala**

Creamy sauce with fresh tomatoes and aromatic spices

### **Karahi(\*)**

North Indian curry cooked with fresh ground spices in an iron pot

### **Jalfrezi(\*)**

Stir fry green peppers, onions, tomatoes, ginger and green chilies with aromatic spices

### **Exotic Curry**

Our signature recipe for a rich creamy tomato based sauce

### **Kashmiri**

A rich curry prepared with chunks of fresh fruits and nuts

### **Mango Curry(\*)**

Sweet and spicy curry cooked with fresh mango chunks and spices

### **Saag**

Spinach cooked on slow heat with ginger, garlic and traditional herb and spices

### **Korma**

Mild Mughlai style curry with grounded almonds, cashews, touch of coconut and raisins

### **Vindaloo (\*)**

A hot Goan curry with chunks of potatoes in tangy spicy sauce

### **Malai**

A delicious curry sauce with hint of sour cream and fresh spices

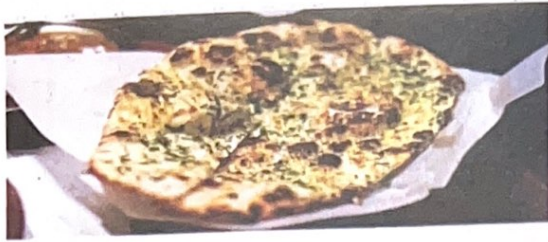
### **Punjabi Curry (\*)**

Traditional North Indian curry with touch of aromatic spices

#### **ADD TO ABOVE CURRIES**

<i>Vegetable or Tofu</i>	10.99	<i>Homemade Cheese</i>	11.99
<i>Chicken</i>	11.99	<i>Lamb</i>	12.99
<i>Fish</i>	13.99	<i>Shrimp</i>	14.99

**("Tikka Masala", "Jalfrezi", "Karahi", "Mango", "Exotic Curry" and "Kashmiri" curries- \$1.00 extra)**



## Whole Wheat Breads (\*)

### Roti

Basic whole wheat bread fresh from clay oven  
2.50

### Parantha

Unleavened layered whole wheat bread topped with  
butter or oil  
3.00

### Stuffed Parantha

You can choose a stuffing from potato, garlic, paneer,  
cauliflower, mint, chicken or keema  
3.99

### Fried Bread

Can be made as poori (whole wheat) or bhatura  
3.00

## Sides

**Homemade plain Yogurt** 2.49

**Raita** 3.99

Cool whipped yogurt with fresh cucumber, carrots and tomatoes

**Mango Chutney (\*)** 2.99

(Mild or Hot)

**Exotic Mango Relish (\*)** 3.99

Homemade with fresh mangoes

**Onion Salad** 1.99

**Papadum (\*)** 1.99

**Pickle** 1.99

**Pulao Rice** Small 3.99 Large 4.99

(\*) Dishes can be prepared lactose free on request

## Desserts

### Kheer (Rice Pudding)

Basmati rice cooked slowly with milk and nuts  
3.99

### Gulab Jamun

Cheese & dough balls cooked in sugar and honey syrup  
3.99

### Gajrela

Traditional dessert made with carrots, milk, sugar, and dry  
fruits (served hot or cold)  
3.99

### Rasmalai

Homemade cheese balls sweetened in milk and  
flavored with rose water and pistachio  
5.99

### Exotic Mango Ice Cream

4.99

## Soft Drinks

Lassi- Cool yogurt drink (Sweet, rose or salty) 3.00

Mango Lassi 3.50

Mango shake 3.50

Mango Juice 2.50

Masala Chai/ Herbal teas 2.00

Iced Masala Chai 2.00

Plain Hot Tea/ coffee 2.00

Pop/ Ice tea/ Lemonade 2.00

Bottled Water 2.00

Coke (Bottle) 2.00



- Upon request food can be made mild, medium or spicy
- 15% gratuity will be added for groups of 5 people or more

***Paneer Butter Masala***

Homemade cheese in a special sauce made with butter and fresh tomato

12.99

***Matar Paneer***

Green peas and homemade cheese in creamy sauce with nuts

11.99

***Malai Kofta***

Grated potatoes, cheese, and vegetables balls in mild creamy sauce with aromatic spices

11.99

***Nargasi Kofta***

Lightly spiced potato balls filled with homemade cheese in creamy sauce with herbs and spices

12.99

***Bengan Bhertha (\*)***

Roasted eggplant with onion, tomatoes, green peas & mild spices

11.99

***Punjabi Bhaji***

Traditional vegetable fritters in our signature Exotic Curry sauce

12.99

***Vegetables Manchurian (\*)***

Vegetable cooked in a fresh tomato based sweet & sour sauce with Indo-Oriental spices

12.99

***Bhindi Masala (\*)***

Okra sautéed with onions, tomatoes and special spices

11.99

***Gobi Massallum (\*)***

Steamed and grilled, cauliflower with potatoes coated in exotic marinade made with onions and tomatoes

11.99

***Channa Masala (\*)***

Garbanzo beans cooked in light gravy with mustard seeds

10.99

***Dal Makhani***

Black lentils cooked in its own sauce on slow fire with traditional North Indian seasoning

10.99

**(\*) Dishes can be prepared lactose free on request**

***Yellow Dal (\*)***

Masoor and split channa lentil beans cooked in its own sauce with mild seasoning, ginger & garlic

10.99

***Palak Dal***

Spinach and lentil beans cooked with traditional herbs & spices

10.99

***Dum Alloo (\*)***

Potatoes cooked in thick tomato and yogurt sauce with special spices

11.99

***Mushroom Masala***

Fresh mushrooms and peas in thick spicy gravy

11.99

***Butter Chicken***

A traditional North Indian dish with creamy tomato sauce and roasted chicken with aromatic spices

12.99

***Chili Chicken***

Marinated boneless pieces of chicken cooked with fresh onions, peppers, and sweet and sour sauce with oriental spices

12.99

***Rogan Josh***

Selected pieces of lamb cooked with onion, tomato, bell pepper and fresh curry spices and yogurt

13.99

***Lamb Madras (\*)***

A traditional South Indian curry with touch of coconut & hot spices

13.99

*"There is no love sincerer than the love of food."*

*— George Bernard Shaw, Man and Superman*



## Tandoori Sizzlers

Served on the bed of seasoned grilled onions & bell peppers with side of basmati rice & chutneys

### Chicken Tikka

Tender and juicy chicken breast marinated and roasted on a skewer in the tandoor  
13.99

### Tandoori Chicken

Chicken marinated in yogurt and mild spices, roasted in traditional style clay oven  
Half 10.99 Full 17.99



### Seekh Kabab

Minced lamb marinated with mild spices, cooked on a skewer over the charcoal bed  
13.99

### Boti Kabab

Selected pieces of lamb marinated in our special recipe and broiled in tandoor  
14.99

### Fish Tikka Kabab

Marinated fish cubes, char broiled in our clay oven  
14.99

### Prawn Tandoori

Delicious jumbo shrimps marinated & lightly broiled in Tandoor  
14.99

### Exotic Grill

Assortment of tandoori chicken, chicken tikka, boti kabab & prawn tandoori  
17.99

### Vegetable Kabab(\*)

Assorted vegetables grilled in tandoor and sautéed with fresh onion and green peppers  
12.99

(\*) Dishes can be prepared lactose free on request

## Biryani (\*)

Basmati rice cooked with vegetables or meat in Mughlai style on slow heat with aromatic spices and nuts.  
Served with raita

Vegetable 12.99 Chicken 12.99 Lamb 14.99  
Shrimp 15.99

## Dinner Thali

### Exotic Vegetarian Thali

Choose from Matar Paneer or Saag Paneer, one vegetarian dish of your choice, choice of Garlic or Plain Naan Comes with Dal, Rice, Raita, Salad, Papadum and Kheer or Gulab Jamun.  
16.99

### Exotic Non Vegetarian Thali

Choose from Chicken or Lamb Curry, one chicken dish of your choice, choice of Garlic or Plain Naan Comes with Dal, Rice, Raita, Salad, Papadum and Kheer or Gulab Jamun.  
18.99

(Dinner Thali *excludes* "Sizzlers", "Biryani", "Bhindi Masala" and "Nargasi Kofta")

## Kids Special

Tandoori chicken or chicken tikka, fresh fruits, basmati rice and fried potatoes  
7.99

## Fresh Baked Breads

### Naan

Traditional bread baked to crisp perfection in clay oven.  
3.00

### Stuffed Naan

You can choose a stuffing or topping on your naan from onion, potato, garlic, paneer, cauliflower, chicken or keema  
3.99

### Kabuli Naan

Naan stuffed with nuts, raisins and coconut  
3.99