



530-224-9791

<http://www.reddingentreeexpress.com>

Taj Mahal 722-9551

Appetizers

Samosa	\$4.00
<i>Pastry filled with potatoes, spices and peas.</i>	
Veggie Pakora	\$6.99
<i>Fresh vegetables deep-fried in a chick pea batter and spices.</i>	
Aloo Tikki	\$6.99
<i>Two of our delicious deep-fried potato patties served with chole (garbanzo beans).</i>	
Paneer Pakora	\$8.99
<i>Fresh homemade cheese deep-fried in a chick pea batter and spices.</i>	
Chicken Pakora	\$9.99
<i>Boneless chicken breast deep-fried in chick pea flour and spices.</i>	
Chicken Tikka	\$10.99
<i>Boneless chicken marinated in yogurt and spices.</i>	
Seekh Kabob	\$10.99
<i>Ground lamb marinated in garlic, ginger and fresh spices.</i>	
Fish Pakora	\$10.99
<i>Our fish patty deep-fried in chick pea flour and spices.</i>	
Mint Chutney	\$1.99
4 oz.	

Salad and Yogurt

Dahi	\$4.99
<i>Our fresh plain yogurt.</i>	
Cucumber Salad	\$5.99
<i>Tomatoes, cucumbers and bell peppers marinated in spices and cilantro.</i>	
Raita	\$5.99
<i>Our fresh yogurt with grated cucumbers, potatoes, carrots and spices.</i>	

Naan Specialties

Our naans are baked in a special clay oven called the tandoor.

Butter Naan	\$2.50
<i>Leavened Indian bread of white flour baked in a clay oven.</i>	
Tandoori Roti	\$2.00
<i>Our whole wheat flour bread cooked in the tandoor.</i>	
Garlic Naan	\$3.99
<i>A special naan bread from the tandoor flavored with garlic & cilantro.</i>	
Onion Kulcha	\$3.99
<i>Our famous naan stuffed with onions, spices and cilantro.</i>	
Aloo Parantha	\$3.99
<i>Our delicious naan stuffed with potatoes, spices and cilantro.</i>	
Paneer Kulcha	\$4.99
<i>Our home-made cottage cheese stuffed in our naan bread.</i>	
Keema Naan	\$5.99
<i>Our fresh ground lamb with garlic, ginger, spices, and cilantro stuffed in our naan.</i>	

Chicken Entrees

Served Basmati Rice.

Chicken Curry	\$18.99
<i>Our chicken cooked in a garlic and ginger based sauce.</i>	
Chicken Tikka Masala	\$18.99
<i>Clay oven-cooked chicken breast simmered in a tomato and onion sauce.</i>	
Chicken Vindaloo	\$18.99
<i>Chicken cooked with potatoes in a spicy sauce.</i>	
Butter Chicken	\$18.99
<i>Clay oven-cooked dark meat cooked in a tomato and onion sauce.</i>	
Chicken Korma	\$18.99
<i>Chicken cooked with coconut and cashews in a creamy tomato sauce.</i>	
Karahi Chicken	\$18.99
<i>Chicken breast sauteed with chili, onions and spices.</i>	
Chili Chicken	\$18.99
<i>Deep-fried chicken sauteed with bell peppers, onions and soy sauce.</i>	
Chicken Saag	\$18.99
<i>Boneless chicken cooked with garlic, ginger and spices.</i>	

Lamb Entrees

Served with Basmati Rice.

Lamb Curry	\$19.99
<i>Boneless lamb leg cooked in curry sauce.</i>	
Lamb Karahi	\$19.99
<i>Our tender pieces of lamb prepared with garlic, ginger and tomatoes in a delectable blend of spices.</i>	
Achari Ghost	\$19.99
<i>Lamb cooked with fresh tomatoes and green onions in a special blend of Indian spices.</i>	
Lamb Korma	\$20.99
<i>Lamb cooked in a mild creamy sauce with coconut and cashews.</i>	
Lamb Vindaloo	\$19.99
<i>Lamb cooked with spicy potatoes and our classic curry sauce.</i>	
Lamb Saag	\$19.99
<i>Our fine boneless lamb cooked in spinach puree.</i>	

Beef Entrees

Served with Basmati Rice.

Beef Curry	\$18.99
<i>Our boneless beef cooked with garlic, ginger and curry sauce.</i>	
Beef Vindaloo	\$18.99
<i>Freshly chopped beef cooked in a tangy curry sauce with potatoes.</i>	
Beef Korma	\$18.99
<i>Beef cooked in a delicious creamy sauce with cashews and garnished with coconut.</i>	
Beef Saag	\$18.99
<i>Beef cooked in spinach and spices.</i>	

Tandoori Specialties

Tandoori Chicken	\$19.99
<i>Chicken marinated in yogurt, garlic, ginger and fresh ground spices.</i>	
Akbari Chicken Tikka	\$19.99
<i>Boneless chicken breast marinated in a yogurt masala paste.</i>	
Murgh Malai Kabob	\$19.99
<i>Boneless chicken breast marinated in our chef's special creamy garlic sauce.</i>	
Tawa Mushroom	\$16.99
<i>Our mushrooms tossed with bell peppers, onions and spices.</i>	
Tandoori Paneer Tikka	\$17.99
<i>Home-made cheese marinated and then tandoori roasted with onions and bell peppers.</i>	
Boti Kabob	\$21.99
<i>Tender morsels of lamb marinated in fresh herbs and yogurt, roasted in our clay oven</i>	
Peshwari Seekh Kabob	\$21.99
<i>Our ground lamb marinated with garlic, ginger, fresh cilantro and spices.</i>	
Tandoori Fish	\$20.99
<i>Our catfish marinated with yogurt, spices, garlic and ginger.</i>	
Tandoori Prawns	\$29.99
<i>Seven pieces of our jumbo shrimp marinated in garlic powder, turmeric, paprika and spices.</i>	
Tandoori Mixed Grill	\$24.99
<i>Tandoori chicken, boneless chicken tikka, seekh kabob and tandoori prawns served on a bed of onions.</i>	

Veggie Entrees

Served with Basmati Rice.

Aloo Gobi	\$14.99
<i>Cauliflower and potatoes cooked with ginger and garlic.</i>	
Channa Masala	\$14.99
<i>Our garbanzo beans cooked with garlic, ginger, curry sauce and select spices.</i>	
Aloo Saag	\$15.99
<i>Our tasty potatoes served in a creamy spinach sauce.</i>	
Saag Paneer	\$15.99
<i>Indian cottage cheese served in a creamy spinach sauce.</i>	
Shahi Paneer	\$15.99
<i>Diced cottage cheese served in a rich, creamy tomato sauce garnished with shredded coconut and cashews.</i>	
Malai Kofta	\$15.99
<i>Potato, cheese and veggie balls served in a creamy tomato sauce.</i>	
Baigan Bharta	\$14.99
<i>Our mashed eggplant cooked with tomatoes and spices.</i>	
Navratan Korma	\$15.99
<i>Mixed vegetables in a creamy sauce with spices, garnished with almonds.</i>	

Assorted Bread Basket \$8.99
Comes with garlic naan, onion kulcha and butter naan.

Rice Specialties

Gheera Rice \$5.99
Basmati rice cooked with cumin.
Plain Pe Palo \$6.99
Rice cooked with spices, cumin, green peas and nuts.

Biryani Specialties

Cooked with shredded coconut and cashews.

Veggie Biryani \$16.99
Mixed vegetables cooked with basmati rice and garnished with coconut and cashews.
Chicken Biryani \$17.99
Boneless chicken cooked with basmati rice and garnished with coconut and cashew.
Lamb Biryani \$18.99
Our boneless lamb cooked with basmati rice and select spices, garnished with our finely grated coconut and cashews.
Shrimp Biryani \$20.99
Shrimp cooked with fresh basmati rice and spices.
Taj Mixed Biryani \$17.99
Boneless chicken breast, shrimp and lamb cooked with fresh rice and spices.

Desserts

Kheer \$6.99
Our homemade rice pudding garnished with almonds and pistachios
Mango Ice Cream \$6.99
Our homemade ice cream made with mangos and sweet cream
Punjabi Kulfi \$6.99
Our exotic Indian ice cream made with green cardamoms and sweet cream.
Gulab Jamun \$4.99
Two of our deep-fried milk balls soaked in a sweet syrup.

Seafood Entrees

Fish Curry \$20.99
Our fresh boneless fish marinated with spices and cooked in a curry sauce.
Shrimp Curry \$20.99
Shrimp cooked in our curry sauce.
Shrimp Saag \$24.99
Our shrimp cooked in a spinach puree.
Shrimp Vindaloo \$20.99
Shrimp cooked in a spicy curry sauce with fresh potatoes.

Beverages

Soft Drinks \$1.99
Mango Lassi \$3.99
Our homemade fresh yogurt drink with mango pulp garnished with whipped cream and a cherry.
Mango Shake \$3.99
Fresh milk blended with mango pulp.
Sweet Lassi \$3.99
Our fresh homemade yogurt drink blended with sugar.
Salty Lassi \$3.99
Our fresh homemade yogurt drink blended with salt.
Chai Tea \$2.99
Fresh made tea with spices and milk.
Shirley Temple \$3.99
Sierra Mist mixed with grenadine and topped with a cherry.

Mushroom Mattar \$15.99
Mushrooms and peas in a curry sauce.
Vegetable Jalfreezi \$15.99
Mixed vegetables with home-made cheese and spiced with ginger, cumin and garlic sauce.
Daal Makhani \$14.99
Lentils in a cream sauce, slow cooked and tempered with seasoned spices.
Daal Tharka \$14.99
Our yellow mixed lentils tempered with garlic, ginger, onion and spices.
Bhindi Masala \$15.99
Deep-fried okra with onions, garlic, ginger and spices.
Mattar Paneer \$15.99
Cubes of cottage cheese and peas in a curry sauce.
Channa Saag \$15.99
Our chick peas mixed in a creamy spinach sauce.
Kadhai Paneer \$15.99
Cottage cheese with bell peppers, onions and tomatoes cooked with fresh herbs and spices.
Paneer Tikka Masala \$16.99
Marinated cottage cheese cubes in tikka masala sauce.