











PLEASE NOTE

 for Vegan  Chef Special

- ** All our dishes are prepared with the freshest ingredients and authentic spices.
- ** Please inform your server if you have any food allergies or dietary restrictions.
- ** [Vegetarian/Vegan/Gluten-Free] options are available. - There are dishes that can be prepared using almond / soy / coconut milk.
- ** To adjust with vegan preferences, non-vegan items like paneer can be removed and item can be prepared well to serve your tastebuds.
- ** Please inquire with your server about spice levels and share your preferences as Mild, Medium or Hot
- ** Prices are subject to change without prior notice.
- ** We offer catering services for special events and gatherings. Please inquire with our staff for more information.
- ** Follow us on social media     for exclusive offers and updates.

ORDER ONLINE
(719) 362-3300

3167 W Colorado Ave, Colorado Springs, CO 80904

    **www.mausamrestaurant.com**

INDIAN FAMOUS CHAAT

PAPADI CHAAT

Crispy fried dough wafers topped with potatoes, yogurt, and chutneys 12

GOLGAPPA SHOTS

Crispy puri shells filled with tangy and spicy flavored water, a fun and interactive appetizer 10

CHICKEN TIKKA CHAAT

Tender chicken tikka pieces in a zesty chaat 12

DEEP FRIED APPETIZERS

SAMOSA VEG

Crispy triangular pastries filled with spiced potatoes and peas 12

FISH AMRITSARI

Crispy fried fish marinated in Amritsari spices 15

CRISPY PRAWN PESHAWARI

Crispy fried prawns with Peshawari spices 16

EDAMAME PAPAD FRIES

Crispy fried papads topped with seasoned edamame beans, a healthy and delicious twist on classic fries 12

BHAJIA

Mixed vegetable fritters 10

ROYAL CORN TIKKI

Crispy corn patties with a royal touch 15

INDIAN CLAY OVEN STARTERS (VEG)

CLASSIC PANEER TIKKA

Marinated cottage cheese cubes grilled in a tandoor 17

TANDOORI SOYA CHAAP TIKKA

Soya chaap marinated and grilled in a tandoor 16

SOYA MALAI TIKKA

Soya chunks marinated in a creamy sauce and grilled 16

MALAI PANEER TIKKA

Cottage cheese marinated in a creamy sauce and grilled 17

VEG MIXED PLATTER

An assortment of vegetarian appetizers 22

INDIAN CLAY OVEN STARTERS (NON-VEG)

LAMB SEEKH KEBAB

Minced lamb seasoned with spices and grilled on skewers 18

MANITOU INCLINE PLATTER

An assortment of non-vegetarian tandoori starters 25

TANDOORI TANGRI KEBAB

Chicken drumsticks marinated and grilled in a tandoor 16

TANDOORI SALMON TIKKA

Salmon marinated in spices and grilled in a tandoor 21

TANDOORI JUMBO PRAWNS

Jumbo prawns marinated and grilled in a tandoor 22

CHICKEN ANGARI TIKKA

Tender chicken marinated in a spicy blend of yogurt and aromatic spices, grilled to perfection in a tandoor 18

MURG MALAI TIKKA

Tender chicken kebabs marinated in a creamy sauce 19

RICE PULAO / BIRYANIS

KASHMIRI PULAO

Aromatic rice with nuts and dried fruits 14

CORN MATAR PULAO

Flavorful rice dish with corn and green peas 14

VEG. HIGH PROTEIN BIRYANI

Fragrant basmati rice cooked with assorted vegetables and protein-rich ingredients, flavored with aromatic spices. 18

CHICKEN/LAMB/SHRIMP BIRYANI

Aromatic basmati rice cooked with tender chicken, succulent lamb, or juicy shrimp, infused with exotic spices. 20/21/22

VEGETABLE CURRIES

DAL MAKHANI

Slow-cooked black lentils in a creamy tomato-based sauce 15

PANEER LAZEEZ

Soft cottage cheese cubes simmered in a rich, creamy tomato-based gravy, flavored with exotic spices. 21

PANEER BUTTER MASALA

Cottage cheese cubes in a creamy tomato-based sauce 22

PANEER TIKKA MASALA

Grilled paneer tikka in a spiced tomato-onion sauce 21

MALAI KOFTA

Potato and paneer dumplings in a rich, creamy sauce 22

DINGRI MATAR

Mushrooms and peas cooked in a flavorful sauce 19

SOYA CHAAP MASALA

Soya chaap cooked in a flavorful masala sauce 19

NAVRATAN KORMA

Mixed vegetables cooked in a creamy cashew-based sauce 20

VEG. DIWANI HANDI

A medley of fresh vegetables cooked in a flavorful gravy, enriched with a blend of aromatic spices and herbs. 20

PALAK PANEER CORN

Cottage cheese and corn in a smooth spinach gravy 20

COCONUT SAUTÉED VEGS

Vegetables sautéed with coconut and spices 18

BHINDI MASALA

Okra cooked with onions, tomatoes, and spices 16

ALOO GOBHI MATAR

Potatoes, cauliflower, and peas cooked with spices 18

PINDI CHANA

Chickpeas cooked in a flavorful Punjabi-style sauce 16

BREAD

PLAIN NAAN

Leavened bread baked in a tandoor 4

GARLIC NAAN

Soft, leavened bread baked in a tandoor, brushed with garlic butter for a delightful flavor. 5

BUTTER NAAN

Naan brushed with butter 4

MANITOU BULLET NAAN

Naan stuffed with spicy bullet chili 4

CHEESE NAAN

Naan stuffed with cheese 6

MAUSAM SPECIAL KULCHA

Chef's special stuffed bread 7

MISSI ROTI

Spiced chickpea flour bread 5

TAWA ROTI

Unleavened whole wheat bread cooked on a hot griddle 4

DESSERT/ICE CREAM

GAJAR KA HALWA

A traditional Indian dessert made with grated carrots, milk, sugar, and ghee, studded with raisins and nuts. 7

RASMALAI

Soft cottage cheese dumplings in sweetened milk 7

PINEAPPLE FIRNI

Rice pudding flavored with pineapple 7

KESAR KULFI

Saffron-flavored Indian ice cream 9

GULAB JAMUN WITH ICE CREAM

Syrup-soaked dough balls with vanilla ice cream 8

NON-VEG CURRIES

BUTTER CHICKEN

Tender chicken tikka in a creamy tomato-based sauce 21

CHICKEN/FISH TIKKA MASALA

Grilled chicken/fish tikka in a spiced tomato-onion sauce 21/23

CHICKEN JAFRANI

Chicken cooked in a creamy saffron-flavored sauce 21

KADAI CHICKEN/LAMB/FISH

Chicken/lamb/fish cooked with bell peppers and kadai spices 21/23/23

CHICKEN/LAMB SAAG WALA

Tender chicken/lamb cooked in a spinach-based sauce 21/23

CHICKEN/LAMB VINDALOO

A fiery Goan curry made with tender chicken or lamb, simmered in a tangy, spicy sauce with potatoes 21/23

BHUNA CHICKEN /LAMB

Lamb cooked in a rich and spicy bhuna sauce 21/23

CHICKEN/LAMB/FISH KORMA

Chicken in a creamy and mild cashew-based sauce 21/23/23

CHICKEN CURRY

A classic Indian dish featuring tender chicken pieces in a flavorful, aromatic curry sauce, perfect with rice or naan. 21

GOAN FISH CURRY

A tangy and spicy fish curry from Goa, featuring tender fish in a coconut-based gravy with a hint of sourness. 23

GOAT CURRY

Traditional style goat curry full of Indian flavors 23

RARA GOSHT

Succulent lamb cooked in a rich, spicy gravy with minced lamb, delivering a burst of flavors with every bite. 23

LAMB ROGAN JOSH

A Kashmiri specialty featuring tender lamb cooked in a rich, aromatic gravy with a blend of warm spices. 23

KING PRAWN MASALA

Jumbo prawns cooked in a flavorful masala sauce 23

SIDES

GREEN SALAD

A refreshing mix of crisp lettuce, cucumbers, tomatoes, and onions, served with your choice of dressing on the side. 6

CREAMY CORN SALAD

A delightful combination of sweet corn kernels, mixed vegetables, and a creamy, flavorful dressing. 7

MIX VEG. RAITA

A cool and refreshing yogurt-based side dish with a medley of finely chopped vegetables and aromatic spices. 5

PINEAPPLE RAITA

Yogurt-based side dish with pineapple 5

PAPADAM CHUTNEY PLATTER

Crispy, thin lentil wafers served with an assortment of flavorful chutneys for dipping. 7

MASALA PAPADAM

Crispy lentil wafers topped with a zesty mixture of finely chopped onions, tomatoes, and tangy spices. 6