



mausam

i n d i a n c u i s i n e





Wine

Red

The Seeker

California | Cabernet

\$28

J Lohr

California | Cabernet

\$32

Finca El Origien

Argentina | Malbec

\$25

Bodega Norton Reserve

Argentina | Malbec

\$30

Folie A Deux

California | Merlot

\$23

Natura(Organic)

Chile | Merlot

\$25

Oyster Bay

New Zealand | Merlot

\$28

Rodney Strong

California | Merlot

\$30

The Crusher

California | Pinot Noir

\$26

White

Natura(Organic)

Chile | Chardonnay

\$23

Mezzacorona

Italy | Pinot Grigio

\$19

Estancia

California | Pinot Grigio

\$23

Oyster Bay

New Zealand | Sauvignon Blanc

\$23

Montevina

California | White Zinfandel

\$19

Bubbles

Moscato (single serving)

\$8

Red Moscato (single serving)

\$7

Beer

Domestic

Budweiser

\$4

Bud Light

\$4

Coors Light

\$4

Samuel Adams

\$4

Imported

Heinken

\$5

Heinken Lite

\$5

Corona

\$5

Corona Lite

\$5

Indian

Kingfisher big/small

\$9/\$5



Classics

Cocktails

Kama Sutra

Grey goose & gin with classic blend of strawberry.

Nilgiri

Grey goose with Blue Curacao & Amaretto.

Tarbooz

Coconut Ciroc, Watermelon pucker, orange juice & sprite.

Tandoori Illusion

Midori, Absolute vodka, pineapple juice, lemon juice & tripple sec.

Maharaja

Crown royal, peach schnapps, cranberry & orange juice.

Mango Mojito

Becardi, lime and mango juice, sour mix, fresh mint

Rasbhary L.i. Tea

Chambord with all of them (vodka, rum, gin, tequila, triple sec) sour mix.

Kerala Vice

Pina colada, strawberry daiquiri & Malibu rum.

Mahan Margarita

Grand marnier, tequila, sour mix with lime juice.

3 Idiots

Jack (J&D), Jim & Johny your style.

Martini

Just Mango

Absolute mango, mango juice, triple sec and lime juice

Tropical Goa

Cranberry juice, pineapple juice topped with malibu rum

Assam's Lychee

Absolute vodka, sweet vermouth & lychee juice

Kolkata Pineapple

Absolute vodka, chambard and pineapple juice

Basic Apple

Absolute vodka, sour apple pucker, midori & sour mix

Our Collection

Jack Daniel

Jamerson

Dewars

Grey Goose

Ciroc

Smirnoff

Bombay Sapphire

Captain Morgan

Becardi Silver

Patron Silver

Jose Cuervo Gold / Silver

1800 Tequila

Single Malt

The Glenlivet 12 year old \$9

Glenfiddich 12 year old \$11

Laphroaig 10 year \$11

The Macallan 12 year \$12

The Glenlivet 18 year old \$16



Appetizers

Veg Samosa

Potato and vegetables spiced with cumin, ginger, mango powder in a turn over.

\$5.99

Chicken Manchurian

Seasoned and battered chicken cubes tossed in a Manchurian sauce.

\$8.99

Ajmeri Dahi Kebab

Seasoned hung yogurt and paneer pan grilled kebab

\$7.99

Shrimp Varuval

Shrimp cooked with onions tomatoes, garlic, coconut milk fennel.

\$10.99

Gobi 65

Battered Qualiflower tossed in tangy Mausam 65 sauce.

\$7.99

Tawa Scallops

Pan grilled scallops served with cilantro mint basil sauce & sundried tomato.

\$10.99

Alu Tiki Chat

A potato patty topped with chick-peas, yogurt, tamarind, and mint chutney.

\$7.99

Chennai Calamari

Sauteed Calamari with Madras fresh curry powder.

\$10.99

Mexican Bhel

Tortilla chips with beans, peppers, onions and sauces.

\$7.99

Chimbori

Crab meat sauted with mustard, curry leaves, tomatoes, ginger, garlic & roasted black peper.

\$10.99

Papadi Chat

Crispy wafers topped with yogurt, mint, tamrind and sev.

\$7.99

Greek Salad??

Fresh crisp lettuce greens, tomatoes, onions, green peppers, Greek Kalamata olives, Feta cheese, in our delicious home-made Greek dressing.

\$7.99

Tandoori

Starters

Veg Sheekh Kebab

Ground vegetables seasoned with ginger, garlic, onions and cilantro.

\$8.99

Hariyali Paneer Tika

Cottage cheese marinated with mint & coriander sauce.

\$9.99

Kesari Kebab

Chicken breast marinated in yogurt, ginger, garlic, saffron hint of cardamom grilled in tandoor.

\$9.99

Tandoori Mushroom

Fresh mushrooms marinated in our special sauce & served on a sizzler with onions and green pepper.

\$9.99

Lamb Sheekh Kebab

Ground lamb seasoned with ginger, garlic, onions and cilantro.

\$10.99

Tandoori Eggplant Rollatini

Eggplant stuffed with ricotta, mozzarella and parmesan cheese cooked in tandoor, topped with marinara sauce and mozzarella cheese.

\$9.99

Fish Tikka

Marinated fillet of salmon fish marinated cooked in tandoor.

\$10.99

Chicken Tikka

Boneless pieces of chicken marinated in red yogurt sauce and lemon juice.

\$9.99





Tandoori

Main Course

Tandoori Subz

Enjoy your favorites - tandoori veg, hariyali paneer tikka, tandoori mashroom.

\$14.99

Lamb Chops

Marinated grilled in tandoor lamb chops hint of nutmeg.

\$24.99

Tandoori Chooza (Chicken)

Indian Traditional Grilled Cornish hen.

\$14.99

Ajwaini Shrimp

Shrimp marinated in ginger, garlic, garam masala, ajwain and grilled in tandoor.

\$19.99

Chicken Burra Kebab

Whole chicken breast marinated in yogurt spices & grilled in tandoor

\$14.99

Machali Nilgiri

Chilean Sea bass marinated in garlic ginger cilantro chili coconut milk grilled in tandoor.

\$20.99

Vegetarian

Main Course

Bagare Baigan

Eggplant cooked in peanut, sesame, coconut, tamrind sauce

\$13.99

Masala Chhole

Garbanzo beans cooked in tomatoes and onion gravy.

\$13.99

Subji Malabar

Hand vegetables cooked in coconut, mustard & curry leave sauce

\$13.99

Tiranga Kofta

Vegetable dumplings simmered in cashew sauce.

\$13.99

Subji Malabar

Hand vegetables cooked in coconut, mustard & curry leave sauce

\$13.99

Paneer Tika Masala

Tandoori Paneer Tika cooked in masala sauce

\$13.99

Tawa Jungle Jalfrazi

Mélange of roasted vegetables sautéed with indian spices

\$13.99

Kadai Paneer

Homemade cheese sautéed with onions, peppers & spices.

\$13.99

Soya Subz Tika Masala

Marinated soya & fresh vegetables grilled in tandoor steamed in tomato & kasturi methi

\$13.99

Veg Manchurian

Vegetable dumplings cooked in Manchurian sauce

\$13.99

Aloo Gobi

Cauliflower & potatoes cooked with special spices perfect for vegetarians.

\$13.99

Rajasthani Bhindi

Okra cooked in onion, tomato, ginger and mango powder.

\$13.99

Mausam Makhanwala

Fresh cut vegetables cooked in tika masala sauce

\$13.99

Dal Fry

Yellow lentils tempered with ginger, garlic, onions, tomatoes & red chili.

\$13.99

Palak Paneer

Home style cheese and spinach cooked with exotic spices.

\$13.99

Dal Makhani

Black lentils with herbs & spices.

\$13.99

Methi Masti

Kasturi methi & peas cooked in curry sauce

\$13.99



Chicken

Main Course

Chicken Curry

Seasoned Tender chicken cooked with onion curry sauce

\$14.99

Murgh Kubani

Tandoori grilled chicken breast in a tangy apricot sauce.

\$14.99

Chicken Tikka Masala

Grilled chicken cooked with tomato and fenugreek sauce with Indian spices.

\$14.99

Basil Thai Chicken

Boneless chicken cooked in thai basil coconut curry leaves.

\$14.99

Butter chicken (chicken makhani)

Boneless chicken cooked in a mildly spiced creamy sauce with coconut & nuts.

\$14.99

Chicken Korma

Boneless chicken in saffron cashew sauce.

\$14.99

Chicken Vindaloo

Tender chicken cooked in red chili garlic ginger spices sider vinegar , potatoes.

\$14.99

Chicken Kali Mirch

Boness chicken pieces cooked in curry sauce and crushed pepper

\$14.99



Lamb

Main Course

Lamb Shank

Lamb shank simmered in onion tomato and whole spices.

\$16.99

Lamb Chettinad

Lamb stood in mustard, curry, coconut touch of star anise and fennel seeds.

\$16.99

Lamb Rogan josh

Lamb pieces in onion curry and spices.

\$16.99

Goat Curry

Marinated goat meat in a masala ginger, chili, onion and tomato paste.

\$16.99

Lamb Mughlai

Lamb pieces in onion curry and topped with tomato sauce.

\$16.99

Goat Mamasam

Goat cooked in a gongura leaves.

\$16.99

Lamb Vindaloo

Lamb cooked in red chili garlic ginger spices sider vinegar, potatoes.

\$16.99



Bread & Naan

Plain or Butter Naan

Light & fluffy bread baked in tandoor with or without butter

\$3.49

Kashmiri Naan

Bread sturred with cashew and nuts.

\$4.49

Plain or Butter Roti

Whole wheat bread baked in tandoor with or without butter

\$3.49

Poori

Whole wheat puffy bread.

\$3.49

Chili Garlic Naan

Breads cooked with garlic, herbs and green chili

\$3.49

Mausam Bread Basket

Enjoy your favorites - Garlic Naan , Roti, & Plain Naan

\$9.99

Garlic Naan

Breads cooked with garlic, herbs

\$3.49

Aloo Paratha

Whole wheat bread with potato stuffing.

\$4.49

Onion Kulcha

Bread stuffed with onions & spices.

\$4.49

Lachhna Paratha

Butter layered whole wheat bread.

\$3.49



Accompaniments

Mixed Vegetable Raita

Yogurt with grated carrot & cucumber seasoned with salt, grounded cumin & cilantro.

\$2.49

Plain Yogurt

\$2.49

Masala papad

Deep fried crispy cracker topped with chopped onions, peppers, chilies, peppers & seasoning.

\$2.49

Mixed Pickle

\$2.49

Mango Chutney

\$2.49

Roasted Papad

\$2.49

Chutney Platter

Mint sauce, Tamrind sauce, vindaloo sauce, Pickle, Mango chutney & onion chutney

\$5.99





Seafood

Main Course

Fish Malabar

Fish fillet, ginger, mustard & curry leaves in coconut milk stew.

\$16.99

Shrimp Vindaloo

Shrimp cooked in red chili garlic ginger spices sider vinegar, potatoes.

\$16.99

Machli Ka Salan

Seasonal fish cooked with curry tomato sauce.

\$16.99

Samundar Se (seafood) Melody in clay pot

Calamari, Shrimp, scallops, fish in a curry sauce served in clay pot

*\$20.99

Dab Chingri

Shrimp cooked with mustard coconut and curry leaves.

\$16.99

Rice

Jeera Rice

Basmati rice with cumin flavored.

\$3.99

Peas Pulao

Basmati rice with green peas lightly flavored with spice.

\$5.99

Vegetable Biryani

Basmati rice cooked with garden vegetables & herbs.

\$13.99

Chicken Biryani

Basmati rice with a delicate blend of spices, onions and boneless chicken.

\$14.99

Goat Biryani

Basmati rice with a delicate blend of spices, onions, cashew, raisins and goat.

\$16.99

Lamb Biryani

Basmati rice with lamb, saffron with blend of spices

\$16.99

Vegetable Fried Rice

Rice stir fried with vegetables.

\$13.99

Shrimp Biryani

Basmati rice with a delicate blend of spices, onions & shrimp.

\$16.99

Chicken Fried Rice

Rice stir fried with chicken and vegetables.

\$14.99





Desserts

Gulab Jamun

Golden brown dough rounds soaked in syrup.

\$4.99

Sweet Sizzler

Shredded carrots with almonds, raisins & khoya served with Vanilla Ice cream

\$7.99

Mango Malai

Sweet cottage cheese dumplings flavored with saffron & cardamom served with mango ice cream

\$7.99

Tiramisu

Sponge Cake soaked in espresso, topped with mascarpone cream & dusted with cocoa powder.

\$6.99

Chocolate Mousse

Rich chocolate mousse topped with chocolate curls.

\$6.99



KID'S MENU

Masala Fries

French fries served with masala sauce

\$5.99

Pizza Naan

Bread stuffed with tomato, onions and tomato ketch up

\$5.99

Paneer 65

Paneer cooked with tangy tomato sauce

\$6.99

Cheese Naan

Stuffed Bread With Cheese

\$5.99





Mocktails

Masala Chaash

\$3.99

Salted yogurt blended with mint & cumin powder.

Mango Lassi

\$3.99

Mango pulp blended with fresh homemade yogurt.

Strawberry Mausam

\$3.99

Blend of strawberry juice, sprite & lime juice.

Masala Soda

\$3.99

Pepsi, with lime juice, sugar, salt & cumin powder.

Pina Colada

\$3.99

Pineapple juice, coconut juice blended with ice.



STILL

Soda

\$2.49

Orange Juice

\$2.49

Pineapple Juice

\$2.49

Cranberry Juice

\$2.49

Mango Juice

\$2.49

Sparkling Water

\$2.49

Tea

\$2.49

Masala Chai

\$2.49

Iced Tea

\$2.49

Coffee

\$2.49





Good To Go

Celebrate Groups

Our entire menu is available logo, Its Lunch at the office or movie time at home, or party with friends think of Indian food, Just call Mausam at 201 869 FOOD (3663) or order online at www.mausamnj.com

Mausam Offer

Group packages with flexible affordable price to fit your budget.
Indian, American, Italian & Spanish Menus, Full bar services, Lunch or Dinner Banquet Menus,
Cocktail parties A perfect solution for Corporate Events, Birthday Parties,
Sweet 16, Bridal Shower, Weddings & Receptions.

Mausam Party Pack

Feed the crowd, Easy part size portions of our menu items, our menu items, Its Mausam of Party.



Join Us For

Moments

Valentines Day
Super Bowl Party
Mothers Day
Fathers Day
New Years Eve

Tandoor is a clay oven of a type used originally in northern India and Pakistan. The heat for a tandoor was traditionally generated by a charcoal or wood fire, burning within the tandoor itself, thus exposing the food to live-fire, radiant heat cooking, and hot-air, convection cooking, and smoking by food and charcoal. Temperatures in a tandoor can approach 900 °F, and it is common for tandoor ovens to remain lit for long periods to maintain the high cooking temperature.*From wiki.





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