

WELCOME TO

# TAMBA

*A Celebration of Fire, Flavor, and Magic*

It is our greatest pleasure to welcome you to Tamba. Our vision is to create a culinary experience that ignites the senses and leaves an indelible mark on your palate and your heart.

Tamba was born from the love of bold flavors, shared meals, and the time-honored cooking traditions. From the blaze of the tandoor to the primal allure of the mangal grill, the precision of the Jospier oven, and the sizzling artistry of the Chinese wok, our kitchen is an homage to live-fire cooking — a technique that connects us to the roots of food.

OUR CONCEPT

At Tamba, our menu reflects a tapestry of diverse flavors, from the ocean's bounty in our raw bar to the smoky intensity of grilled meats, the complexity of regional curries, and the simplicity of perfectly prepared grains to celebrate the union of global techniques with Indian soul.

OUR CHEF

At the heart of Tamba is Michelin-acclaimed Chef Anand, a true maestro of fire and spice. With years of experience perfecting the art of live-fire cooking, Chef Anand leads our culinary team in celebrating Indian flavors with a contemporary edge, honoring ingredients, and ensuring every plate tells a story of heritage and boundless imagination.

WHAT TO EXPECT

Whether savoring a delicacy from the tandoor, indulging in the vibrant complexity of our curries, or sipping on a cocktail inspired by the magic of Bar Jadu, we invite you to embark on a journey of discovery with the promise of an experience that lingers long after the last bite.

We are deeply honored to have you join us.  
Your presence brings our vision to life, and for that, we thank you.

*With gratitude and warmth,*  
Sunny Dhillon & The Tamba Team  
Las Vegas, Nevada

## SOUPS & SALADS

Ⓞ BADAMI CORN BISQUE - 18  
Sweet Corn, Almond Cream,  
Roasted Cumin, Ginger, Sesame Cracker

+ LOBSTER 10

Ⓞ PEACH & KALE SALAD - 20  
Mangal grilled peach, Truffle, Avocado,  
Pumpkin, Walnut Seed, Crispy Coral,  
Madras Curry Dressing

+ TANDOORI GRILLED CHICKEN 5

Ⓞ POMELO SALAD - 20  
Heirloom Tomato, Coconut, Shallots, Garlic,  
Peanut, Chili Lime Tamarind Dressing

+ SHRIMP 6

## COLD & RAW

HALF DOZEN  
SEASONAL OYSTERS - 32  
Infused Ponzu, Yuzu Mignonette,  
Chili Lime

TAMARIND SPICED HAMACHI - 24  
Asian Pear, Curry emulsion,  
Tamarind Ponzu, Jalapeno

SPICE SEARED TUNA - 24  
Rose Apple Wasabi, Madras Curry Seasoning,  
Nam-jim Crispy Garlic, Truffle Oil

## SUSHI TEMARI

Ⓞ TANDOORI ARTICHOKE ROLL - 22  
Pickled Cucumber, Avocado, Mint,  
Sesame, Chutney, Black Garlic Glaze

HAMACHI - 26  
Lemon Grass, Strawberry Curry Cream,  
Garlic, Cilantro

SALMON - 26  
Tamarind Chutney, Avocado, Cured Ikura

TUNA - 26  
Basil Amchur Emulsion Sea Grass Jalapeño

## APPETIZERS

Ⓞ BAKED SAMOSA CHAAT - 22  
Puff Pastry with Masala Potatoes, Green Peas,  
Pomegranate, Sev, Curried Chickpea

Ⓞ HARIYALI KEBAB - 24  
Fresh Vegetables, Pomegranate, and Cashews  
with a vibrant blend of fresh Indian herbs and  
spices. Each succulent piece is fried to perfection  
Served with a Chutney and Fennel Onion Salad

SEA BASS AMRITSARI - 26  
Fried Seabass, daikon Kimchi salad,  
Garlic & Tomato Sambal, Mint Salsa

◇ *This menu is crafted for sharing and is best enjoyed family style.* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. ◇  
Many items can be prepared gluten- or nut-free upon request. Kindly inform your server of any dietary restrictions or allergies.

## CHARCOAL & LIVE FIRE

### 🍷 SAFFRON AFGHANI PANEER - 22

House Made Cottage Cheese, Bell Pepper, Roasted Cauliflower Masala Purée, Mint, Cucumber Raita Dip

### LEMONGRASS FISH TIKKA - 30

Fish of the day, Ajwain, Madras Curry, Tomato Salsa, Kachumber Salad, Tamarind, Mint, Chutney

### SKULL ISLAND PRAWNS - 42

Curried Mushrooms, Kaffir Lime Marinade, Thai Chili, Mango, Mint Wasabi Chutney

### MORITA MURGH - 28

Chicken Thigh Kebab, Chili Guajillo Spiced, Butter Chat Masala, Harissa Garlic Hummus, Chutney, Cucumber Salad

### LASOONI LAMB CHOP - 40

Lumina Farms "NZ" Lamb Chops, Dry Spice Rub, Cumin Spinach Potato Masala, Pickled Salad

### ANGITHI KEBAB - 44

Skewered and served with Mint Avocado Edamame, Onion, Quinoa, and Citrus Dressing

## JOSPER

*Legendary in the world of charcoal gastronomy, the Josper is an elegant combination of a grill and oven.  
We are proud to be the one of the very few establishments to own and operate a Josper in Las Vegas.*

### 🍷 BHUNA GOBI - 24

Purple Cauliflower, Roasted Cherry Tomato, Green Coconut Curry, Broccoli Purée, Japanese Chili Oil

### ANGARA WAGYU

NEW YORK (10 oz) - 100  
Margaret River (AZ) Broccolini, Romanesco, Roast Carrot Purée, Saffron Porcini Mushroom Sauce, Balsamic Curry Glaze

### TAWA CHARRED OCTOPUS - 34

Cauliflower puree, Beetroot, Fennel, Yuzu Lime Chat Aioli, Orange Glaze, Amaranto Eel Sauce

## WOK

### 🍷 TAMBA VEGETABLE FRIED RICE - 26

Szechuan-inspired Jasmine Fried Rice, Carrots, Beans, Cabbage, Corn, Eggs

CHICKEN 31

### 🍷 ANAND'S HAKKA NOODLE STIR-FRY - 24

Seasonal Vegetables, Kaffir Lime Leaves, Citrus Soy, Chili Garlic,

+ SEAFOOD MEDLEY

(MAINE LOBSTER, SHRIMP, AND SEA BASS) - 40

### LOBSTER FRIED RICE - 42

Maine Lobster Tails, Jasmine Rice, Kaffir Lime Leaves, Lemongrass, Thai Chili, Szechuan Sauce

### BLACK PEPPER WAGYU - 52

Japanese A5 Wagyu stir-fried with Mushroom, Celery, Broccoli, and Lemongrass. Served with Jasmine Rice.



VEGAN



VEGETARIAN

## OUR CURRIES

*From Ghee Tadka to Deghi Mirch, Kasturi Methi to Amchoor, our herbs and spices are masterfully procured from India. Our signature Curries are hand-created from inception to presentation. Served with Basmati Rice.*

### Vegetarian

☐ DAL TADKA - 20  
Yellow Toor, Chana Lentils, Onion Masala,  
Tempered with Butter Garlic Cumin

☐ PAHADI PANEER - 26  
House Made Cottage Cheese, With Exotic Spices,  
Rich Yoghurt, Mint, Coriander Gravy

☐ ACHARI BHINDI DO PYAZA - 26  
Spiced Okra and Onion, Cumin, Chili, Pickled Mango Masala

☐ ROASTED ALOO GOBI MASALA - 26  
Mangal Grilled Potatoes & Cauliflowers,  
Green Chili Onion, Ginger

☐ SAAG SARSO BURRATA - 28  
Mustard Leaves Medley Purée, Indian Herbs & Spices

### Meats & Seafood

MURGH MAKHANI - 32  
Chicken Thigh Tikka Creamy Butter Tomato,  
Fenugreek, Sauce

CHICKEN TARIWALA - 32  
Chicken Thigh Home Style A Hot Spicy Curry, Potato

GRILLED JHINGA SALAN - 34  
Black Tiger Prawns, Fresh Ground Spices,  
Mexican Chili, Aromatic Masala Gravy

FISH MOILEE MASALA - 32  
Sea Bass, Turmeric, Mustard, Curry Leaves,  
Coconut Tamarind Sauce

NIHARI GOSHT - 40  
Mutton Simmered with Bone Gravy & Whole Roast Spices

## BIRYANI RICE

☐ SUBZ KEBAB BIRYANI - 28  
Vegetable Tikki, Saffron Basmati Rice,  
Indian Herbs & Spices

TANDOORI MURGH BIRYANI - 34  
Chicken, Saffron Basmati Rice,  
Masala, Nuts

MUTTON KI BIRYANI - 40  
Marinated Goat, Saffron Basmati Rice,  
Indian Herbs & Spices

## TANDOORI BREADS

*Homemade flatbread from the Tandoor,  
served in different styles.*

- ☐ PLAIN NAAN - 4
- ☐ TANDOORI ROTI - 5
- SPECIALTY NAAN - 6
  - ☐ Garlic Cilantro
  - ☐ Goat Cheese & Togarashi
  - ☐ Black Truffle & Fleur Del Sel

## ACCOMPANIMENTS

- ☐ CUMBER RAITA - 5
- ☐ ONION & GREEN CHILI SALAD - 5
- ☐ TRIO OF CHUTNEY - 8
- ☐ HOUSE SPICED PICKLES - 10
- ☐ BASMATI RICE - 6
- ☐ MASALA PAPAD (CRISPY WAFERS) - 5
- ☐ PERSIAN CUCUMBER - 5
- ☐ GRILL VEGETABLES - 5

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