

TAMBA

EVERY BITE IS A
CHRONICLE

EVERY MEAL
A JOURNEY





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 Josper 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 Jada, 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

MAKHAI BADAMI BISQUE

Sweet corn, almond cream, roasted cumin, ginger, tamarind.

TANDOORI ARTICHOKE SALAD

Black truffle, corn, sprouted mung bean, tofu,
curry wasabi dressing.

THAI BASIL POMELO SALAD

Cucumber, roasted coconut, shallots, sunflower seeds,
chili lime dressing.

RAW

OYSTER KUSSHI

Black truffle infused
ponzu, yuzu mignonette,
fresh wasabi ponzu.

INDIAN HAMACHI CEVICHE

Black truffle, pickled cucumber,
jicama, kashmiri chili
yuzu emulsion.

SESAME SALMON CEVICHE

Ikura, grapefruit, orange,
granny smith apple, curry
emulsion, sesame dressing.

APPETIZERS

CHOLE SAMOSE CHAAT

Filled with masala potatoes, green peas, pomegranate,
sav, black chickpeas curry.

BHARWA ALOO ROLL

Potato stuffed with sweet mango pickle, raisin, walnut,
coriander, fig chutney, salad.

COD AMRITSARI

Fried alaskan cod fish, cassava chips, fattoush salad,
tomato sambal, mint chutney.

HARIYALI PAHADI KEBAB

Chef Anand Aingh re-imagines one of the most notable dishes from
north india by infusing a medley of 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, chaat salad.



CHARCOAL & TANDOOR

Tandoor is known to be one of the oldest cooking vessels in the world. This traditional vase-shaped clay oven is known to rapidly reach high temperatures, creating a beautiful sear while locking in natural juices and flavors.

These dishes are popularly enjoyed with Naan, Roti and Chutneys.

ADRAKI CHARRED SABZI

Ten vegetables infused spiced basil purée, romesco, goat cheese, pumpkin seed, truffle oil.

SAFFRON AFGHANI PANEER

House made cottage cheese, bell pepper, roasted cauliflower masala purée, mint, cucumber raita, dip.

SHIKARI SHISH BOTI

Chicken thigh kebab, chili guajillo spiced, butter chat masala, harissa garlic hummus, chutney.

LASOONI LAMB CHOP*

New Zealand baby lamb chop, dry spice rub, cumin spinach potato masala, pickled salad.

LEMONGRASS FISH TIKKA

Branzino, ajwain, madras curry, crispy leeks, tomato salsa, kachumber salad, tamarind, mint, chutney.

MAINE LOBSTER

Curried mushrooms, kaffir lime marinade, thai chili, mango, mint wasabi chutney.

WAGYU KEBAB* 'KHUSIYAKI'

Our Wagyu are rated A5 and procured exclusively from Japan. We prepare this delicate beef in our Tandoor, complimenting the Wagyu's unprecedented marbling with a flavorful crust. Skewered and served with mint avocado edamame, onion, quinoa, and citrus dressing.

JOSPER

*Known to be a legend in the world of charcoal gastronomy,
the Josper is an elegant combination of a grill and oven.
We are proud to be the only establishment to own
and operate a Josper in Las Vegas.*

BHUNA GOBI

Cauliflower, roasted cherry tomato, green coconut curry,
broccoli purée, japanese chili oil.

TAWA CHARRED OCTOPUS

Corn purée, beetroot, fennel, yuzu lime chat aioli,
orange glaze, amaranto eel sauce.

ANGARA RIB EYE STEAK

Broccolini, romanesco, roast carrot purée, saffron porcini
mushroom sauce, balsamic curry glaze.

WOK

TAMBA VEGETABLE FRIED RICE

Szechuan-inspired jasmine fried rice, carrots, beans,
cabbage, corn, eggs.

ANAND'S HAK NOODLES STIR-FRY

Hakka-inspired stir-fried noodle, kaffir lime leaves,
citrus soy, chili garlic, sambal oelek paste.

VEGETABLE STYLE

SEAFOOD STYLE

Combination of maine lobster, shrimp, and sea bass.

MAINE LOBSTER FRIED RICE

Maine lobster tails, jasmine rice, kaffir lime leaves,
lemongrass, thai chili, szechuan sauce.

BLACK PEPPER WAGYU

Japanese A5 wagyu stir-fried with mushroom, celery,
broccoli, and lemongrass. Served with jasmine rice.

WOK

From Ghee Tadka to Deghi Mirch, Kasuri 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 FRY & TADKA

Yellow toor, chana lentils, onion masala, tempered with butter garlic cumin.

PAHADI 'MOUNTAINOUS' PANEER

House made cottage cheese, with exotic spices, rich onion tomato gravy.

ACHARI BHINDI DO PYAZA

Spiced okra, onion, tomato, pickled mango masala.

ROASTED ALOO GOBI MASALA

Mangal grilled potatoes & cauliflowers, green chili, garlic onion masala.

SARSO KA SAAG

Mustard leaves medley purée, cooked with indian spices.

MEATS & SEAFOOD

MURGH MAKHANI

Free range chicken, creamy tomato onion sauce.

CHICKEN TARIWALA

Bone-in chicken, home style a hot spicy curry with potato.

KASMIRI PRAWN CURRY

Giant prawns, fresh ground spices, aromatic masala gravy.

FISH MOILEE MASALA

Sea bass, mustard chili onion masala, coconut tamarind sauce.

NIHARI GOSHT

Slow-roasted mutton, roast spices, onion garlic sauce.



BIRYANI RICE

SUBZ KEBAB BIRYANI

Long grain basmati rice,
vegetable tikki with saffron,
cumin, herbs, pickle.

TANDOORI MURGH BIRYANI

Chicken leg cooked with
saffron long grain basmati rice
& masala herbs, nuts.

MUTTON KI BIRYANI

Marinated goat with cooked
long grain basmati rice,
herb and spices.

TANDOORI BREADS

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

NAAN

Plain - Black Truffle - Olive - Garlic - Cheese

TANDOORI ROTI

MAKI KI ROTI

ACCOMPANIMENTS

CUCUMBER RAITA

ONION & GREEN CHILI SALAD

SINGLE CHUTNEY

TRIO OF CHUTNEY

VEG PULAO (PILAF)

BASMATI RICE

MASALA PAPAD (CRISPY WAFERS)

HOUSE MADE PICKLES



CONTAINS DAIRY



GLUTEN FREE



SHELLFISH



ROW



MILD SPICY



VEGAN



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