

EVERY BITE IS
A CHRONICLE

EVERY MEAL
A JOURNEY

TAMBA

SOUPS & SALADS

Ⓞ BADAMI CORN BISQUE - 20
Sweet Corn, Almond Cream,
Roasted Cumin, Ginger, Sesame Cracker

+ LOBSTER 10

Ⓞ POMELO SALAD - 24
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 - 26
Asian Pear, Curry emulsion,
Tamarind Ponzu, Jalapeno

SPICE SEARED TUNA - 26
Rose Apple Wasabi, Madras Curry Seasoning,
Nam-jim Crispy Garlic, Truffle Oil

THE ONLY CAVIAR

OSCIETRA (30g) - 199

paired with
LOUIS XIII COGNAC

(1/2 oz) - 100

(1 oz) - 180

SUSHI TEMARI

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

Hamachi
Lemon Grass, Curry Emulsion,
Garlic, Cilantro

TAMARI TRIO - 26
Salmon
Citrus alioli,
Avocado, Cured Ikura

Tuna
Basil Amchur Emulsion
Sea Grass Jalapeño

APPETIZERS

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

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 - 24

House Made Cottage Cheese, Bell Pepper, Roasted Cauliflower Masala Purée, Mint Garlic Chutney

LEMONGRASS FISH TIKKA - 34

Chilean Sea Bass, Ajwain, Madras Curry, Tomato Salsa, Kachumber Salad, Tamarind, Mint, Chutney

MORITA MURGH - 28

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

LASOONI LAMB CHOP - 42

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

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 (10oz) - 120

Margaret River 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

🌱 ANAND'S HAKKA NOODLE STIR-FRY - 24

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

+ SEAFOOD MEDLEY - 16

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

LOBSTER FRIED RICE - 46

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

BLACK PEPPER BEEF - 52

Stir Fried Filet Mignon with Mushroom, Celery, Broccoli, and Lemongrass. Served with Basmati Rice.



VEGAN



VEGETARIAN

OUR CURRIES

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

- ① DAL TADKA - 20
Yellow Toor, Chana Lentils, Onion Masala,
Tempered with Butter Garlic Cumin
- ① PAHADI PANEER - 26
House Made Cottage Cheese, With Exotic Spices,
Rich Yoghurt, Mint, Coriander Gravy
- ① SAAG SARSO BURRATA - 28
Mustard Leaves Medley Purée, Indian Herbs & Spices

Meats & Seafood

- BUTTER CHICKEN - 32
Chicken Thigh Tikka Creamy Butter Tomato,
Fenugreek, Sauce
- 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

- ① SUBZ KEBAB BIRYANI - 28
Vegetable Tikki, Saffron Basmati Rice, Indian Herbs & Spices

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

TANDOORI BREADS

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

- ① PLAIN NAAN - 4
- ① TANDOORI ROTI - 5
- ① GARLIC CILANTRO - 6
- ① GOAT CHEESE & TOGARASHI - 7
- ① BLACK TRUFFLE & FLEUR DEL SEL - 8

ACCOMPANIMENTS

- ① CUMBER RAITA - 5
- ① ONION & GREEN CHILI SALAD - 5
- ① TRIO OF CHUTNEY - 5
- ① HOUSE SPICED PICKLES - 10
- ① BASMATI RICE - 6
- ① MASALA PAPAD (CRISPY WAFERS) - 5
- ① PERSIAN CUCUMBER - 5
- ① GRILL VEGETABLES - 5