



Tamba Indian Cuisine

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



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Vegetarian Starters and Appetizers

ITEM	PRICE
Paneer Tikka Tendres morceaux de fromage maison marinés puis cuits au four tandoor.	\$17.00
Samosa Chaat Potato and pea stuffed pastries topped with diced onions, tomatoes, cilantro, chutneys, and yogurt.	\$8.00
Aloo Tikki Choley Chaat Galettes de pommes de terre poêlées agrémentées d'oignons hachés, tomates fraîches, coriandre parfumée, épices légères e...	\$8.00
Pani Puri Fines bulles croustillantes de puri, remplies de pommes de terre tendres, pois chiches savoureux et une touche de corian...	\$7.00
Vegetable Samosa De délicieuses pâtisseries croustillantes farcies de pommes de terre parfaitement assaisonnées et de pois.	\$7.00
Vegetable Pakora Diced mixed vegetables dipped in a gram flour batter.	\$7.00
Onion Bhaji Sliced onions dipped in a lightly spiced gram flour batter.	\$8.00

Breads

ITEM	PRICE
Plain Naan White flour tandoori bread.	\$3.00
Tandoori Roti Faite de blé entier, cette galette cuite à la perfection dans notre four traditionnel en terre cuite.	\$4.00
Garlic Nan Nan garnished with fresh roasted garlic.	\$4.00
Onion Kulcha Soft nan stuffed with light spices.	\$4.00
Kabuli Nan Pain naan délicatement garni de cerises juteuses et de noix de cajou croquantes.	\$4.00
Parantha Glazed whole wheat flatbread.	\$4.00

Vegetarian Curries and Entrees

ITEM	PRICE
Kali Dal Lentilles noires mijotées lentement, enrichies d'un savoureux mélange d'épices.	\$14.00
Yellow Dal Buttery yellow lentils cooked with cumin and fresh cilantro.	\$14.00
Malai Kofta Mixed vegetable rolls in a savory cream butter sauce.	\$15.00
Saag Paneer Dés de fromage fait maison mélangés dans des épinards mijotés, rehaussés par notre mélange unique d'épices maison.	\$15.00
Paneer Tikka Masala Fresh home-made cheese in a cream seasoned sauce.	\$15.00
Mattar Paneer Faux filet de fromage maison enveloppé dans une sauce douce aux pois.	\$15.00

ITEM	PRICE
Navrattan Korma Vegetables with farmed cheese and nuts in a mild cream sauce.	\$15.00
Bombay Aloo Chunks of potatoes in a light tomato and onion gravy.	\$15.00
Aloo Gobi Cauliflower and baked potatoes cooked in a mild spice.	\$15.00
Classic Bhindi Masala Okra tossed with cumin, ginger, chili, tomato, and fresh ground spices.	\$15.00
Chana Masala Garbanzo beans cooked in a tomato and onion based gravy.	\$15.00
Bengan Bhartha Whole eggplant baked in out clay oven, blended with sauteed onions, tomatoes, and garlic cloves.	\$15.00
Aloo Saag Pommes de terre enrobées dans des épinards délicatement épicés.	\$15.00

Non-Vegetarian Starters and Appetizers

ITEM	PRICE
Malai Tikka Tender pieces of farm-raised chicken breast marinated with cream cheese, mint, and dry pama seeds.	\$18.00
Tandoori Murg Our specialty marinated chicken in a mildly spiced ginger base.	\$18.00
Lamb Chops Côtelettes d'agneau marinées deux fois aux épices.	\$23.00
Adarki Seekh Kebab Fresh ginger-flavored Australian ground lamb.	\$20.00
Tandoori Fish Chunks of white fish marinated in a lime ajwain seasoning.	\$19.00
Tandoori Selection (Non-Vegetarian Starters and Appetizers) false	\$27.00

Rice

ITEM	PRICE
Basmati Rice Plain steamed basmati rice.	\$5.00
Yellow Fried Rice Cumin and butter rice cooked in a wok.	\$7.00
Vegetable Biryani Vegetable fried rice.	\$17.00
Chicken Biryani Richly flavored rice with chicken, nuts, and raisins.	\$18.00
Lamb Biryani Riz basmati aux épices douces mélangé avec de tendres morceaux d'agneau, parsemé de noix croquantes et raisins secs sucr...	\$19.00
Prawn Biryani (Rice) Steamed prawns cooked in a subtle flavor and tossed with fried rice.	\$20.00

Non- Vegetarian Curries and Entrees

ITEM	PRICE
Chicken Tikka Masala (Non- Vegetarian Curries and Entrees) Chunks of boneless chicken roasted in a clay oven and then served in a mild cream sauce.	\$16.00
Butter Chicken Chicken pieces roasted in a clay oven and tossed in a mild creamed butter sauce.	\$15.00
Classic Chicken Curry Morceaux de poulet cuits lentement dans une sauce au curry onctueuse, enrichie de yogourt, de tomates fraîches, d'oignon...	\$15.00
Chicken Vindaloo Poulet tendre enveloppé dans une sauce au piment épicée, accompagné de pommes de terre.	\$16.00
Karahi Chicken Poulet sauté dans une sauce épaisse de tomates fraîches, oignons fondants et coriandre parfumée.	\$16.00
Chicken Korma Creamy chicken curry with nuts and cashews.	\$15.00
Rogan Gosht Morceaux d'agneau fondants mijotés dans une sauce aux épices.	\$17.00
Lamb Korma Cubes of lamb cooked with onions, garlic, red chili's, and pickling spices.	\$18.00
Lamb Vindaloo Le curry d'agneau acidulé accompagné de pommes de terre savoureuses.	\$18.00
Classic Goat Curry Morceaux de chèvre avec os mijotés dans une sauce au curry légère.	\$18.00
Prawn Makhani Prawns cooked in our delicious cream butter sauce.	\$20.00
Prawn Pepper Masala Lightly spiced prawns tossed in bell pepper tomato curry.	\$21.00
Fish Masala Morue marinée au gingembre et citron, mijotée dans une sauce curry acidulée.	\$20.00

Feasts

ITEM	PRICE
Buddha's Feast (Feasts) Appetizer-Petite veg samosa, kali dal, malai kofta, saag paneer, plain rice, nan, raita, and daily dessert.	\$25.00
Ashoka's Feast (Feasts) Appetizer-Tandoori chicken, kali dal, chicken tikka masala, rogan josh, plain rice, nan, raita, and daily dessert.	\$26.00

Picked for you

ITEM	PRICE
Prawn Biryani Steamed prawns cooked in a subtle flavor and tossed with fried rice.	\$20.00
Chicken Tikka Masala Chunks of boneless chicken roasted in a clay oven and then served in a mild cream sauce.	\$16.00
Tandoori Selection Un choix varié pour deux, offrant une sélection colorée de grillades tandoori soigneusement marinées et cuites au four t...	\$27.00
Ashoka's Feast Appetizer-Tandoori chicken, kali dal, chicken tikka masala, rogan josh, plain rice, nan, raita, and daily dessert.	\$26.00

Buddha's Feast

\$25.00

Appetizer-Petite veg samosa, kali dal, malai kofta, saag paneer, plain rice, nan, raita, and daily dessert.