

As the UAE completes its sterilization drive in the battle against the covid-19 pandemic, Abu Dhabi has started re-opening restaurants... but how is the actual experience?

We found out with a weekend dining visit to one of the capital's hippest modern Indian joints - Tamba!



Firstly, our safety - because we haven't been through months of lockdown just to run out carelessly at the first opening!

And so we approached with due precautions - however, Tamba was way ahead of us!

Besides the government sterilization and strict rules, Tamba basks in fabulous natural light and high ceilings, copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prosett@weekenduae.com

and with tables removed to provide even more distance than usual, the ambiance was both elegant as well as spacious.



There is no doubt that Tamba is professionally run, with all proper precautions taken, and beyond! And so we turned our attention to the menu, which we found to be eclectic, certainly intriguing, and offering lovely modern twists on well-loved dishes from the Indian subcontinent.

For instance, the humble Puri.

At Tamba, however, we're not talking your everyday street cart puri, although the inspirations and obvious traditional roots are 100% from the vibrant heartland markets of India.

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Spear-heading what will be the overall theme at Tamba: the elevation of simple, tried-and-true Indian specialties to a fine-dining level of sophistication in terms of ingredients, taste, and presentation - contemporary culinary art at its best.



The above nugget, a single-shot crispy-soft puri prepared with king crab, and crowned with bubbly foam. The flavors intense, yet curated to not overpower; and addressing the palate in waves, tickling the tongue playfully with the crunchiness, then the smoothness of textures evolving as the mouth absorbs the flavors - your eyes will close, and time will stand still, as you are taken on a miraculous journey of epicurean ecstasy... and then you resurface on the other side, smiling, blinking in disbelief at what just happened... and your hand instinctively reaches out for another shot!

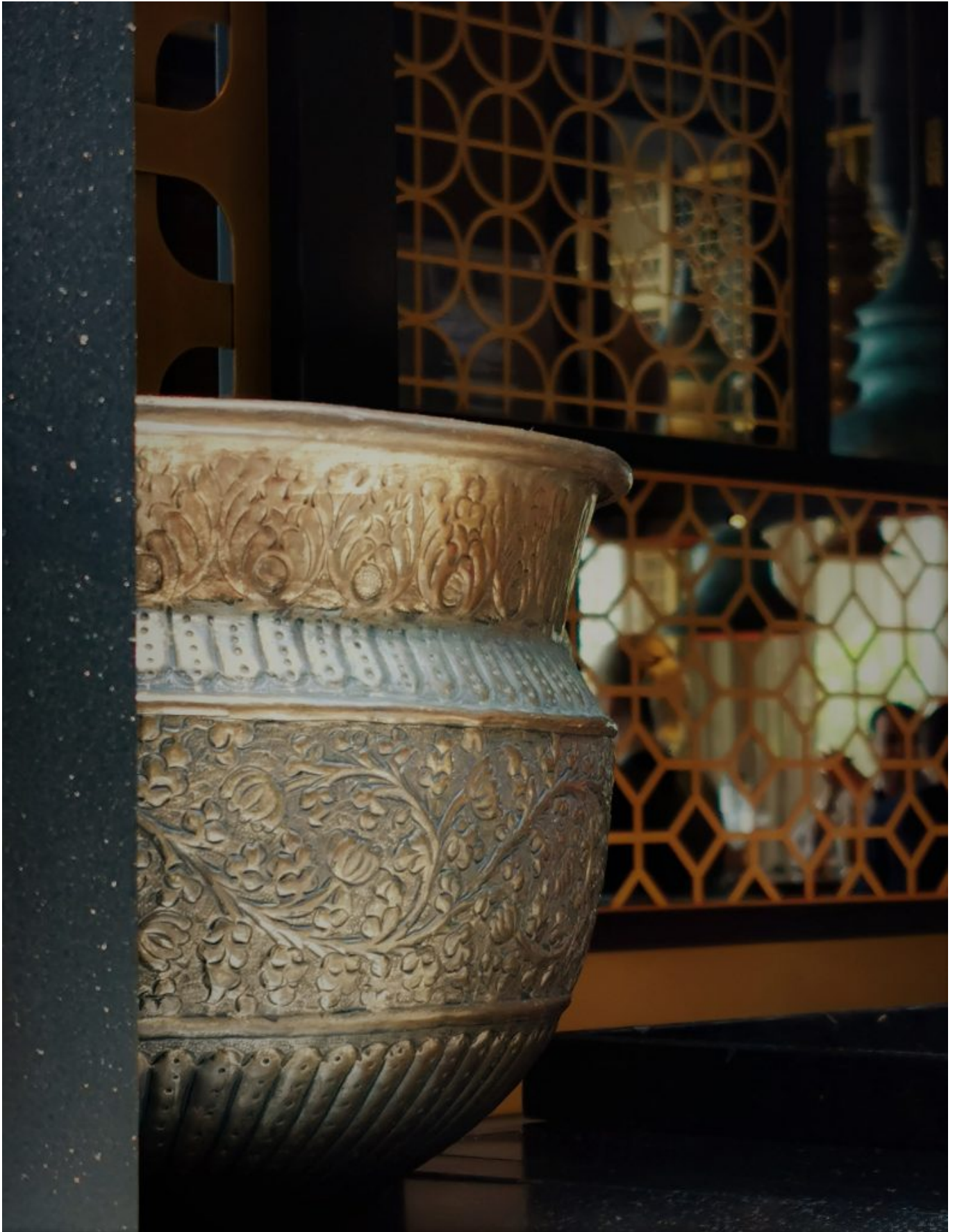
And this ceremonial tasting, trip up to the heavens of delightful flavors, is repeated as each different creative serving reaches your table.



You can't go wrong at Tamba, and I'd advise you to simply surrender the menu, and trust in the guidance of your host, who will ably recommend your selections, of both foods and drinks - because Tamba is fully licensed, as well as presenting a selection of mocktails.



Presentation is impeccable and artistic throughout, and very much in touch with the dining hall decor, where attention to detail is evident.



In this sense, Tamba is far more than a restaurant - it is a weekend rendezvous destination on its own.

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A place for you to catch up with friends, while being transported to a parallel universe, in which, almost by chance, wonderful dishes are served!

And each dish is a masterpiece...



Lamb kebabs that dreams are made of... and gorgeously creative salads...



And a variety to please all.



But let's just have a closer look at that lamb kebab again, because I mentioned dreams, and I must admit I am dreaming of it right now as I type!

The red crispy bits? Beetroot! Pure genius... the green sauce? A secret concoction of mint, coriander, or perhaps just the leaves, the cilantro? And then creamy yoghurt... one of the best kebabs ever.



And if the appetizers impressed, just you wait for the mains!

Again, humble and honest in their origins, heralding the hospitality and accompaniments of times immemorial...



And then on the other end of the serving tray, a masterpiece of pulled lamb shank following 72-hours of slow, loving cooking!



And contrasted by a flavorsome tiger prawn with coconut and chili - superb!



Served again with that lovely balance of sophistication and humility: a portion of seafood biryani, but again prepared to the highest standards, in a traditional clay pot and sealed with flat bread dough during its time in oven – fit for royalty:



Overall, Tamba delivers an extraordinary weekend out for lunch or dinner, where all the factors combine seamlessly to provide a marvelous re-opening - oh, how I missed dining out!

At Tamba, 6th floor in The Hub, World Trade Center - also following all due precautions - it's a different universe; one that covid-19 has kept us brutally away from, but also one that welcomes back the discerning diners, Abu Dhabi's gourmet lovers, and where once again we come together to celebrate our lives, accompanied by delicious food.





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