

The menu has been inspired by the amazing food and flavours of Africa, an extremely diverse continent, with numerous tribes, who not only speak different languages, they also have very different foods, which they prepare and serve to their family and friends with a lot of pride.

Tribes offers a memorable fusion of exotic flavors, taken from the African continent since the Tribal era, influenced by the Spice Islands of the East, the French in the West, the Malay & Dutch in the South and the Arabic flavours of the North.

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African Lamb Spring Roll



Mozambique Prawns

P R E - F E A S T

SOUP OF THE DAY / 40

Please ask your waiter for today's flavour

AFRICAN LAMB SPRING ROLL / 55

Lamb and mushroom ragout, wrapped in pastry, baked And served with black pepper, rosemary and sweet syrup and rémoulade

WEST COAST FRIED OR GRILLED CALAMARI (S) / 48

Garlic & rosemary grilled or fried calamari served on a bed of tomato & capsicum pesto, potato crisp

MOZAMBIQUE PRAWNS (C) / 78

Pan fried 16/20 size Peri-Peri prawns, served with steamed coriander rice, mango salad & cress

GOURMET SAUSAGE PLATTER / 55

Chargrilled beef, lamb, chicken cheese and chicken chorizo roasted tomato & capsicum sauce

PERI PERI CHICKEN LOLLIPOP / 48

Crumb fried chicken lollipop, tossed in original peri peri sauce

HAKUNA MATATA PLATTER / 205

African pie, grilled or fried calamari, boerewors, crumbed chicken lollipop, pan-fried chilli & garlic prawns / Serves 2 people

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Gourmet Sausage Platter



Hakuna Matata Platter

S A L A D S

GRILLED CHICKEN, BABY GEM & BACON / 65

Tossed baby gem wedges, crispy beef bacon, soft boiled eggs, aged parmesan, grilled chicken, creamy tarragon dressing & charred sour dough bread

BEETROOT & AVOCADO (V&N) / 55

Roasted beetroot, avocado, baby rocket leaves, honeyed walnuts topped with roasted garlic & balsamic olive dressing

CRAB & MELON (S) / 42

Ocean gem crab meat, honeydew melon, sweet corn kernel, chives, mayonnaise, avocado mousse with micro herbs

RAINBOW (V) / 46

Crispy iceberg lettuce, Cos lettuce, corn kernels, shavings of beetroot, carrot, onion, fennel, & red radish, with slices of fresh tomato, drizzled with wood apple dressing

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Grilled Chicken, Baby Gem & Bacon



Beetroot & Avocado



Fully Loaded Beef Burger

BURGERS

All Burgers are served with Connoisseur fries

CHEESE BURGER / 65

200g beef pattie with traditional trimmings, topped with Cheddar cheese

NORTH AFRICAN CHICKEN BURGER (N) / 58

180g grilled chicken breast, Moroccan spices, lettuce, tomato, onion, with roasted capsicum & cream cheese pesto

SPICY SALMON BURGER (s) / 85

Peri-Peri spiced salmon fillet, avocado, tomato, onion, lettuce, with tomato & onion chutney

FULLY LOADED BEEF / 84

200g beef pattie, beef bacon, fried eggs, potato crisps, lettuce, cocktail sauce, tomato & melted cheese

WAGYU BURGER / 93

200g Wagyu beef pattie, rib meat & mushroom duxelle, caramelized onion, tomato, lettuce, melted Comté cheese

Top your burger with one of the following: *Beef Bacon, Fried Egg, Melted Cheese, Avocado* / 9



Spicy Salmon Burger

TRIBAL SPECIALITIES

BEEF SHORT RIBS / 200

Southern African braised short rib, served with a white bean & vegetable hot pot

SPICY LAMB RUMP STEAKS / 177

Lamb steaks marinated in Mauritian spices, flame-grilled, served with baked sweet potato

OX TAIL / 195

Traditional African braised dish served with mash & root vegetables

MOROCCAN SPICED LAMB CHOPS / 195

Marinated lamb chops, grilled & served with your yoghurt & mint sauce and choice of side order

VENISON STEAK 250g / 255

Grilled venison, Sautéed Spinach, Parsnip and Cumin Mash, Roasted Apple and choice of side order

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Ox Tail

FROM THE CHAR GRILL

We are proud to present the very best beef in the land only the finest quality wet-aged steaks are served. Our steaks are lightly basted in our unique special house sauce, then char-grilled to order and served with your choice of side order and sauce

SOUTH AFRICAN BEEF

100 day grain-fed

Fillet 220g / 300g - 175 / 200

NEW ZEALAND BEEF

Silver fern natural A grade grass-fed

Fillet 220g / 300g - 185 / 210

USA BLACK ANGUS BEEF

150 day grain-fed

Striploin 250g / 350g - 140 / 180

Rib eye 300g / 400g - 200 / 240

AUSTRALIAN - BEEF

Stockyard certified 250 day grain-fed

Rump / Top sirloin 300g - 137

Wagyu Blade 300g / 500g - 215 / 265

BEEF HANGING TENDER (skewer) 350g - 175

Selection of matured angus beef cuts, flamed grill with our unique house sauce served with your choice of side order

Top your steak with Mushroom & Truffle Butter / 15



Venison Steak



US Rib Eye



Mix Grill Braai

ROYAL FEASTS

Rangers Valley Wagyu Fillet 300g - 350

Marble score 5+ wagyu fillet, Flame-grilled to your liking, served with Choice of side dishes and sauce

Rangers Valley Wagyu Rib-Eye 300g - 290

Marble score 5+ wagyu ribeye, Flame-grilled to your liking, served with Choice of side dishes and sauce

MIX GRILL BRAAI / 195

Selection of meat skewers served on hot charcoal platter, including beef, lamb, chicken & prawns

WARRIOR PLATTER / 385

A feast for 2

Madagascar half chicken, half beef ribs, 150g striploin, 2 lamb cutlets. 2 beef sausage, Beef bacon, Cherry tomatoes, Potato Chips, Creamy mash, Mushroom sauce

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RIBS

Slow braised Beef ribs in a unique house marinade and flame-grilled. Served with your choice of side order

BEEF *Half* -125

BEEF *Full* - 185



Beef Ribs



Warrior Platter



Peri - Peri Prawns



Baked Salmon Fillet



Snapper Fillet

SEAFOOD

SNAPPER FILLET (S) (C) / 110

Pan fried fish fillet, served with grill zucchini, crushed potato and prawn flavoured tomato sauce

WHOLE FISH OF THE DAY (S)(C) / 165

Seasoned & baked in the oven, served with chilli clams sauce and choice of side order

CAPE MALAY FISH CURRY (S) / 110

With coriander & coconut rice, pappadums & a yoghurt, onion, tomato & yogurt dip

PERI-PERI PRAWNS (S) / 184

Pan-fried East Coast Tiger prawns flavoured with Peri-Peri & garlic, served on a seafood paella

BAKED SALMON FILLET (S) / 153

Tartare sauce crust, school prawns & leek infused cream sauce

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CHICKEN

JAMAICAN STYLE WHOLE BONELESS CHICKEN / 145

Chargrilled baby boneless chicken, jerk seasoning, garlic dip sauce. Served with Jollof rice or choice of starch

SPEARED CHICKEN / 110

Green herbs & garlic marinated chicken thigh fillets, skewered with capsicums, grilled to perfection and served with your choice of side

MADAGASCAR ½ CHICKEN / 100

Pepper & palm sugar spiced roasted half chicken, served with your choice of side

CHICKEN FILLET & CREAMY PASTA / 105

Chargrilled chicken fillets, served with creamy wild mushroom pasta, parmesan cheese

MOROCCAN SPICED GRILLED CHICKEN BREAST FILLETS / 115

Chicken breasts marinated in Moroccan spices, flame-grilled, served with creamy spring onion mash & crispy fried okra



Jamaican style whole boneless chicken



Moroccon Spiced Grilled Chicken Breast Fillets

SAUCES

Creamy Mushroom, creamy Pepper, Garlic, Peri Peri / 11

SIDE ORDER

Steakhouse fries, Sweet potato chips, Steamed rice or Potato mash / 15

SIDE DISH

Steamed broccoli, Buttered corn kernels, Mixed veg, Sautéed mushrooms, Pap & Kachumbari, West African Jollof rice / 20

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Sweet Tribal Feast

DESSERTS

The perfect end to your Tribal journey!

CARAMEL MALVA PUDDING / 35

Date cake with white chocolate caramel cream & Vanilla ice cream

ROOIBOS CHEESE CAKE (N) / 35

Pumpkin caramel sauce, chai spice, caramelized banana, honey walnut

Warm Date & Pistachio Sponge (N) / 35

Pistachio crisp, cream anglaise served with pistachio ice-cream

SELECTION ICE-CREAMS / 25

Ask your waiter for flavours

Sweet Tribal Feast (N) / 90

A Selection of sweet tribal treats for 2-3 people

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TASTE OF TRIBES

MOJITO'S / 27

Lime & Mint, Strawberry, Passion Fruit

LEMONADES / 27

Mint Lemonade, Strawberry Lemonade

MOCKTAILS & SMOOTHIES

DAWA CUJA / 33

Ginger, Maracuja, Lime, Mint, Sugarcane

SINA MAKOSA / 34

Banana, Mango, Coconut, Agave

Coco / 33

Pineapple, Coconut Pureé, Fresh Maracuja

Vuvuzela / 35

Strawberry, Banana, Papaya, Cherry, Red Apple

Yebo / 35

Acai, Blueberry, Mango, Banana, Lychee

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100% JUICE - 0,25 / 0,5L - 25 / 35
Orange / Watermelon / Apple / Carrot / Pineapple

Homemade Ice Tea / 27
freshly brewed with fresh fruit
Choose from Lemon or Peach

Waka Waka Milkshake / 45
Orange / Watermelon / Apple / Carrot / Pineapple

Homemade Ice Tea / 27
Lotus biscuit, vanilla ice cream, milk, banana, cinnamon

Soft Drinks / 17
Coke, Light, Ginger Ale, Sprite, Fanta, Soda

Water
Acqua Panna Mineral Water 0.5L / 1L - 24 / 34
S. Pellegrino Sparkling Water 0.5L / 1L - 25 / 35
Arwa 0.5L / 1.5L - 14 / 20

Iced Cubed Latte / 28
served with warm milk and sweetened with organic honey

SERVED HOT

Espresso - SGL / DBL / 18 / 21
Macchiato / 19
Cappuccino / 22
Latte / 22
Americano / 21
Jol Hot Chocolate / 29
Organic Tea Selection / 22
English Breakfast, Earl Grey, Chamomile,
Peppermint, Gunpowder Green Tea

Dawa / 25
sugarcane/ginger/lemon/honey



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** Straw free message: At Tribes we participate in a worldwide movement "the last plastic straw" and we support the change of local regulation to stop this unnecessary plastic pollution. Non plastic straws are available on order.*