

TRIBECA

Kitchen + Bar

SOMETHING TO START WITH...

edamame	28	a big caesar	70
with pink himalayan sea salt (ve)		romaine lettuce, garlic bread slices, black olives, hass avocado & parmesan cheese; topped with your choice of grilled free range chicken or pan seared organic salmon (s,g,d)	
organic baked halloumi	49	asian free-range chicken salad	65
organic casserole of roasted seasonal veggies, pomodoro sauce & greek organic halloumi cheese, pan-seared until golden to enjoy with home-made garlic bread (v,g,d)		5-spice marinated free-range chicken breast, shredded cabbage and carrot julienne dressed with miso, honey and dijon mustard dressing	
organic guacamole (serves 2)	79	organic salmon poke bowl	70
one pound of chunky hass avocado mash, tomato, onion, lime, coriander served with crispy home-made corn tortilla chips (ve)		organic salmon in sesame crust, sauteed pok choy, organic avocado, edamame beans over basmati rice OR organic quinoa, dressed with tahini dressing (s)	
tribeca nachos (serves 2)	79	southern chicken wings	70
home-made corn tortilla chips, loaded with angus bolognese, red & white cheddar, jalapeños, black olives, sour cream & organic guacamole (d)		tossed with one of the below: (a)	
crispy calamari	44	<ul style="list-style-type: none"> • diablo habanero (only for the brave!) • BBQ • honey & mustard • buffalo • jagermeister 	* 10 per extra sauce
wagyu beef sliders trio	69		
grilled wagyu beef patty, cheddar, fresh veggies, chipotle sauce sandwiched in tribeca's home-made organic bun (d,g)			

CHEF'S TACOS (5 pcs)

baja fish tacos	79
beer battered fish, oriental coleslaw with organic guacamole and roasted tomato salsa (s,a,g)	
dynamite shrimp tacos	79
battered shrimp, chipotle mayo, cabbage, pickled onions (a,g,s)	
chicken tacos	70
marinated free range chicken breast, cabbage, chipotle mayo & pineapple relish (g)	

PIZZA

kale, bacon & fig pizza	70
organic tuscan kale, beef bacon, tasty cheddar cheese, home-made organic pizza base & finished with a touch of dijon mustard & organic honey (d,g)	
organic veggie pizza	70
portobello mushrooms, tomato petals, bell peppers, asparagus & mozzarella cheese (v,d,g)	
organic tenderloin pizza	92
organic tenderloin strips, bell peppers and portobello mushrooms (d,g)	

V=VEGETARIAN VE=VEGAN N=NUTS A=ALCOHOL G=GLUTEN S=SEAFOOD D=DAIRY

Price are inclusive of 10% service charge, 7% municipality fee and 5% VAT

MAINS

cod almighty & chips 82
beer battered white cod fillet, chunky fries, tartare sauce (a,g,s)

organic tenderloin steak 169
200g grilled organic tenderloin steak served with a side dish and sauce of your choice

organic salmon steak 129
grilled organic salmon steak, silky carrot & thyme puree sided with fennel, walnut & apple salad (s,n)

prawn dynamite fettuccini 92
fettuccini pasta, seared prawns in homemade dynamite sauce (s,d,g)

thai green chicken curry 99
creamy coconut curry, keffir lime leaves, sweet basil, bamboo shoots, broccoli, sliced chicken served with white rice (s)

wagyu beef burger 86
grilled wagyu beef patty, cheddar, beef bacon, fresh veggies, chipotle sauce in tribeca's organic home-made bun served with french fries (d,g)

truffle risotto 99
seasonal mixed mushrooms, porcini infused white truffle paste and organic grana padano cheese (v,d)

smokey beef brisket 148
48 hour slow cooked brisket rubbed with coffee and smokey spices, organic potato pave, roasted baby vegetables (d,g)

SIDES

truffle mac & cheese 33
macaroni with black truffle & cheddar sauce (d,g)

braised mushrooms 33
guajillo chilli, garlic confit, white wine & parsley (ve,a)

braised asparagus 33
cherry tomato, red onion & garlic (ve,pa)

organic oven roasted veggies 28
organic selection of seasonal veggies (ve,pa)

some fries 28
sweet potato fries, chunky fries, spicy wedges or french fries you choose (ve)

creamy mash potato 28

DESSERTS

deconstructed new york cheese cake 45
topped with berries & passionfruit coulis (d,g)

organic chocolate brownie 45
fudge brownie served with organic ice cream (d,g)

tribeca tiramisu 45
tiramisu tribeca style served in a jar (d,a)

organic ice cream bowl 39
choose between speculoos, coffee & salted caramel or strawberry, matcha & yogurt (d,n)

TR!BECA

JUST VEG IT!

In partnership with **Go Organic ME**, here's a range of cocktails made with cold pressed, raw, vegan and gluten free organic juices. Each juice contains 1.5 Kgs of organic vegetables and fruits, and are hand made packed with superfoods... just add your "super-spirit" for a kick!

GO ORGANIC DRINKS

65 AED

brainiac

low-glycemic green juice cleanses, alkalizes the body, and ups energy levels.

ingredients: tanqueray gin, spinach, cucumber, parsley, lemon, apple & celery - 115kcal

glow

a bright and cleansing to flush excess water and toxins from the body.

ingredients: tanqueray gin, cucumber, lemon, apple, ginger, mint - 150kcal

after party

formulated to promote recovery, it helps detox the liver and lower inflammation.

ingredients: stolichnaya vodka, beet, carrot, lemon, ginger, apple - 153kcal

sweet kale

with the kick of ginger, this juice betters brain function and digestive health.

ingredients: stolichnaya vodka, apple, lemon, ginger, kale - 120kcal

digestif

antioxidant-rich, but low in fat, purple cabbage lends color and character to this refreshing mix

ingredients: tanqueray gin, apple, lemon, purple cabbage, ginger - 155kcal

aloevera h2O

aloevera water is an excellent choice if you are looking to get your digestion back in flow.

ingredients: jose cuervo tequila, chia seeds, blueberry, pineapple, strawberry, spinach, pure aloe vera, indian gooseberry - 145kcal

bhakti ayurveda

this juice is ultra-hydrating and contains three of the most powerful natural digestive aids.

ingredients: tanqueray gin, aloe vera, coconut water, cucumber, apple, pineapple, mint, brain tonic, lemon - 115kcal

toxin away

perfect for a morning dose of freshness or a weekly energy booster.

ingredients: johnny walker red label whisky, lemon, filtered water, agave, activated charcoal, honey - 172kcal

cold crusher

helps to ease inflammation and give your immune system an extra boost

ingredients: stolichnaya, orange, carrot, lemon, turmeric & lime stone - 185kcal

kapha ayurveda

featuring ingredients which are used to clear the kapha dosha

ingredients: matusalem, acai, blueberry, raspberry, cucumber, spinach, kale, raw organic honey - 158kcal

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STARTERS

artichoke dip

ve,v,sf,gf,af 360kcal

artichoke, baby spinach, onion, garlic,
vegan sour cream, corn tortilla chips

cauliflower buffalo poppers

v,sf,nf 420kcal

cauliflower, beer batter, buffalo sauce,
blue cheese dressing, celery sticks

edamame hummus

ve,v,gf,af 687kcal

edamame, tahini celery & carrot sticks

mushroom ceviche

ve,v,gf,af,nf 301kcal

mushroom, citrus marinade, pico de gallo & corn tortilla chips

organic guacamole

ve,v,sf,gf,af,nf 512kcal

avocado, pico de gallo, olive oil & corn tortilla chips

vegan nachos

ve,v,sf,gf,af 699kcal

corn tortilla chips, pico de gallo, guacamole,
olives & vegan sour cream

DESSERTS

speculoos & coffee ice cream

v,af,nf 412kcal

speculoos, coffee & salted caramel ice cream platter

matcha & yoghurt ice cream

v,af,nf 401kcal

strawberry, yoghurt & matcha green tea ice cream

banana & pecan brownies

ve,v,sf,gf,af,r 623kcal

banana, brazil nuts, dates, cashews, agave syrup

blueberry cheesecake

ve,v,sf,gf,af,r 488kcal

blueberry, cashew cream, dates, agave syrup

mango & pineapple mousse cake

ve,v,sf,gf,af,r 480kcal

mango, pineapple, cashew cream, dates, agave syrup

MAINS

60

handmade ricotta gnocchi

v,sf,af,nf 489kcal

ricotta cheese, asparagus, cherry tomato & parmesan cheese

49

truffle risotto

v,gf,af,nf 953kcal

carnarolli rice, shiitake mushroom, button mushrooms, black truffle paste

49

carrot tartare

ve,v,gf,af,r,nf 252kcal

carrot, pickles, capers, shallot, artisanal
tartare dressing & vegan egg yolk

49

roasted carrot & lentils

v,sf,gf,af,nf 369kcal

beluga lentils, roasted carrot, agave syrup, feta cheese

79

jicama tacos

ve,v,sf,gf,af,nf 124kcal

jicama tortilla, hibiscus flower, pico de gallo, pineapple,
mango & avocado

70

vurger

ve,v,af 451kcal

beans & carrot pattie, vegan bun, lettuce, tomato &
dulse seaweed bacon

add vegan mayo 165kcal

add sweet fries 273kcal

rainbow noodles

ve,v,gf,af,r 302kcal

zucchini, carrot & cucumber noodles, rice noodles,
peanut sauce, mint & red chilli

38

38

48

48

48



Vegan **VE** | Vegetarian **V** | Soy Free **SF** | Gluten Free **GF**
Alcohol Free **AF** | Raw **R** | Nuts Free **NF**

*calorie count may vary

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SIGNATURE COCKTAILS

eminem (all organic)

65 AED

organic vodka shaken with fresh mandarin, mint and homemade vanilla sugar, finished with a hint of lime

espress yourself

60 AED

a silky concoction of jose cuervo tradicional tequila shaken with fresh espresso, crème de cacao dark, agave nectar & fresh berries

jamaican bolt

60 AED

sailor jerry dark rum, galliano vanilla, cinnamon & lime shaken with passion fruit

fidel's sazerac

65 AED

Havana 7anos, honey syrup, orange & peychauds bitters served on the absinthe rinsed rocks...

nutty professor

65 AED

one for the ladies... a creamy blend of stolichnaya vodka, baileys, frangelico, amaretto and cream

marky mark (funkybunch optional)

65 AED

old fashion style maker's mark, cointreau & maple syrup

bruce lychees

60 AED

a simple yet amazing must have.. fresh lychees, stolichnaya vanilla vodka, cranberry juice and lime

halle berries

60 AED

stolichnaya raspberry shaken with passoa, chambord, passion fruit sugar, raspberry puree and lime

organic gin starring basil fawlty

65 AED

organic gin shaken with basil and fresh lemon juice

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COCKTAILS - THE ORIGINS

martinez

65 AED

preceeding the martini, first appeared in print in 1887 by professor jerry thomas in bon vivant's companion... a voluptuous mix of antica formula, bombay sapphire gin, a touch of maraschino and angostura bitters... a homage to the sweet martini and vermouth!

blood & sand

65 AED

a 1920's classic originating from the namesake movie starring rudolf valentino - johnnie walker black label, shaken with antica formula, cherry marnier and orange juice

ramos gin fizz

70 AED

a remarkable classic originating from new orleans, courtesy of henry c. ramos back in 1888... tanqueray gin, egg white, cream, fresh lime and lemon juices, vanilla, the indispensable orange flower water and a dash of soda, shaken vigorously for over 1 minute, served tall... immortality in a cocktail!

el presidente

65 AED

el presidente gained prominence among prohibition-era travellers to cuba, notably at havana's la floridita bar in the 1930's, consisting of white rum, noilly prat, clement creole shrub and a dash of grenadine

old fashioned deluxe

75 AED

woodford reserve bourbon slowly stirred with cubed ice, a bitters-soaked sugar cube and with added hints of orange. circa 1800, the cocktail was a "hair of the dog" morning drink that tamed spirits with water, sugar and bitters (patent medicine). the late 19th century expanded the use of the word "cocktail" to encompass just about any mixed drink. since then, the old fashioned—literally, the old-fashioned way of making a cocktail—has been our contemporary expression of the original drink.

mojito deluxe

70 AED

matusalem reserva rum stirred with muddled mint, limes, demerara sugar and shaved ice with a splash of soda, topped with a crown of captain morgan's dark rum. the mojito was born on the island of cuba and is one of the nation's oldest cocktails.

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BEER

draught

heineken (netherlands)

stella (belgium)

peroni (italy)

50 AED

53 AED

53 AED

bottled

peroni (italy) 330ml

corona (mexico) 330ml

honey dew organic (uk) 500ml

somersby apple cider (denmark) 330ml

heineken (netherlands)

budweiser (usa)

45 AED

48 AED

58 AED

48 AED

45 AED

48 AED

WINE

white

bio bio chardonnay

italy - biodynamic

d'alamel, lapostolle sauvignon blanc

chile - biodynamic

pinot grigio, piedmont

italy

blanc de pacs, pares balta parellada

spain - biodynamic

babydoll sauvignon blanc

new zealand - sustainable

leon beyer riesling

france - biodynamic

macon-fuisse, cordier - chardonnay

france - biodynamic

glass / bottle

45 / 195 AED

48 / 225 AED

69 / 330 AED

399 AED

435 AED

546 AED

585 AED

rose

rose d'anjou

cotes de provence - france

jean - luc colombo

france - organic

chateau minuty, M de minuty

cotes de provence, france

glass / bottle

45 / 195 AED

59 / 290 AED

450 AED

sparkling wine/champagne glass / bottle

casa defra prosecco

laurent perrier brut

laurent perrier rose

dom perignon

louis roederer cristal

60 / 300 AED

760 AED

1860 AED

3600 AED

4100 AED

red

bio bio merlot

italy - biodynamic

casa lapostolle, cabernet sauvignon

chile - biodynamic

simonsig, shiraz

south africa - sustainable

mastro rosso, aglianco/piediroso

italy - organic

la vendimia, rioja

spain - biodynamic

indigena pares balta, grenache

spain - biodynamic

pinot noir, expresion reserce, villard

chille

glass / bottle

45 / 195 AED

55 / 255 AED

330 AED

399 AED

435 AED

585 AED

610 AED

spirits by bottle 750ml/1500ml/3000ml

ciroc

grey goose

belvedere

stolichnaya

chivas 12yo

johnny walker black

jack daniels

bombay sapphire

hendricks

don julio blanco

don julio reposado

patron xo

jagermeister

1300/2600/5100 AED

1300/2600 AED

1300 AED

900/1700/3400 AED

1200 AED

1100 AED

1200 AED

900 AED

1300 AED

1200 AED

1600 AED

1100 AED

900 AED

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