

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	GOURMET SAUSAGE PLATTER	55
Please ask your waiter for today's flavour		Chargrilled beef, lamb, chicken cheese and chicken chorizo, roasted tomato and capsicum sauce	
AFRICAN LAMB SPRING ROLL	55	PERI PERI CHICKEN LOLLIPOPS	48
Lamb and mushroom ragout, wrapped in pastry, baked and served with black pepper, rosemary, sweet syrup and rémoulade		Crumb fried chicken lollipops, tossed in original Peri-Peri sauce	
WEST COAST FRIED CALAMARI (S)	48	HAKUNA MATATA PLATTER	205
Garlic, rosemary fried calamari, served on a bed of tomato and capsicum pesto, potato crisp		African pie, fried calamari, boerewors, crumbed chicken lollipop, pan-fried chilli and garlic prawns / Serves 2 people	
MOZAMBIQUE PRAWNS (C)	78		
Pan-fried 16/20 size Peri-Peri prawns, served with steamed coriander rice, mango salad and cress			

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Peri-Peri Chicken Lollipops



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 and charred sour dough bread

BEETROOT & AVOCADO (V)(N) 55

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

CRAB & MELON (C) 42

Ocean gem crab meat, honeydew melon, sweet corn kernel, chives, mayonnaise and 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 and drizzled with wood apple dressing

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Beetroot and Avocado



Grilled Chicken, Baby Gem and Bacon



Crab and Melon



Fully Loaded Beef Burger

B U R G E R S ^(SS)

All Burgers are served with Connoisseur fries

CHEESE BURGER	65	FULLY LOADED BEEF	84
200g beef pattie with traditional trimmings and topped with cheddar cheese		200g beef pattie, beef bacon, fried egg, potato crisps, lettuce, cocktail sauce, tomato and melted cheese	
NORTH AFRICAN CHICKEN BURGER(N)	58	WAGYU BURGER	93
180g grilled chicken breast, moroccan spices, lettuce, tomato, onion with roasted capsicum and cream cheese pesto		200g Wagyu beef pattie, rib meat, mushroom duxelle, caramelized onion, tomato, lettuce and melted comté cheese	
SPICY SALMON BURGER (S)	85	Top your burger with one of the following:	9
Peri-Peri spiced salmon fillet, avocado, tomato, onion, lettuce with tomato and onion chutney		<i>Beef Bacon, Fried Egg, Melted Cheese, Avocado</i>	

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Spicy Salmon Burger

TRIBAL SPECIALITIES

BEEF SHORT RIBS	200	MOROCCAN SPICED LAMB CHOPS	195
Southern African braised short rib served with white bean and vegetable hot pot		Marinated lamb chops, grilled, yoghurt, mint sauce served with your choice of side order	
SPICY LAMB RUMP STEAKS	177	VENISON STEAK 250g	255
Lamb steaks marinated in Mauritian spices and flame-grilled served with baked sweet potato		Grilled venison, sautéed spinach, parsnip and cumin mash, roasted apple and choice of side order	
OX TAIL	195	CHICKEN BUNNY CHOW	100
Traditional African braised dish served with mash and root vegetables		Durban special - hollowed-out square loaf of freshly baked bread, filled with a rich and tasty curry served with flat bread and dip	

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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	165 / 190
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NEW ZEALAND BEEF

Silver fern natural A grade grass-fed

Fillet	220g / 300 g	185 / 210
Striploin	250g	125

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 350g
TENDER (skewer) **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

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Lamb Chops



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 and prawns

WARRIOR PLATTER 385

A feast for 2

Madagascar half chicken, half beef ribs, 175g striploin, 2 lamb cutlets. 2 beef sausage, beef bacon, cherry tomatoes, potato chips, creamy mash and 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



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 with tomato sauce	
WHOLE FISH OF THE DAY (S) (C)	165
Seasoned and baked in the oven, served with chilli clams sauce and your choice of side order	
CAPE MALAY FISH CURRY (S)	110
With coriander, coconut rice, pappadum, yoghurt, onion, tomato and cucumber dip	

PERI-PERI PRAWNS (S) (C)	184
Pan-fried East Coast Tiger prawns flavoured with Peri-Peri and garlic, served on a seafood paella	
BAKED SALMON FILLET (S) (C) (SS)	153
Tartar sauce crust, school prawns and leek infused cream sauce	

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C H I C K E N

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

MADAGASCAR ½ CHICKEN 100

Pepper and 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 and parmesan cheese

MOROCCAN SPICED GRILLED CHICKEN BREAST FILLETS 115

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

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Moroccon Spiced Grilled Chicken Breast Fillets



Jamaican Style Whole Boneless Chicken

S A U C E S

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, sautéed spinach pap and kachumbari, West African jollof rice

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Warm Date and Pistachio Sponge

DESSERTS

The perfect end to your Tribal journey!

CARAMEL MALVA PUDDING 35

Date cake with white chocolate caramel cream and vanilla ice cream

WARM DATE & PISTACHIO SPONGE (N) 35

Pistachio crisp, cream anglaise served with pistachio ice-cream

SELECTION ICE-CREAMS 25

Ask your waiter for flavours

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Caramel Malvaa Pudding

TASTE OF TRIBES

MOJITO'S 27

lime & mint, strawberry, passion fruit

LEMONADES 27

mint lemonade, strawberry lemonade

HOMEMADE ICE TEA 27

freshly brewed with fresh fruit
choose from lemon or peach

WAKA WAKA MILKSHAKE 45

lotus biscuit, vanilla ice cream, milk,
banana, cinnamon

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, apple

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Sina Makosa



Dawa Cuja

SOFT DRINKS

100% JUICE - 0,25L / 0,5L 25 / 35
orange / watermelon / apple / carrot / pineapple

COKE, COKE LIGHT, GINGER ALE, SPRITE, FANTA, SODA 17

WATER
Acqua Panna mineral water 0.5L / 1L 24 / 34
S. Pellegrino sparkling water 0.5L / 1L 25 / 35
Arwa local water 0.5L / 1.5L 14 / 20

ICED CUBED LATTE 28

GREEN MATCHA LATTE 28

BLUE BUTTERFLY PEA LATTE 29

served with warm milk and sweetened with organic honey

SERVED HOT

sgl / dbl
ESPRESSO 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

** 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.*

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