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.

WWW.TRIBESRESTAURANT.COM





African Lamb Spring Roll



Mozambique Prawns

## PRE-FEAST

#### 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, sweet syrup and rémoulade

#### WEST COAST FRIED CALAMARI (S) 48

Garlic, rosemary fried calamari, served on a bed of tomato and capsicum pesto, potato crisp

#### MOZAMBIQUE PRAWNS (C) 78

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

#### **GOURMET SAUSAGE PLATTER**

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

55

205

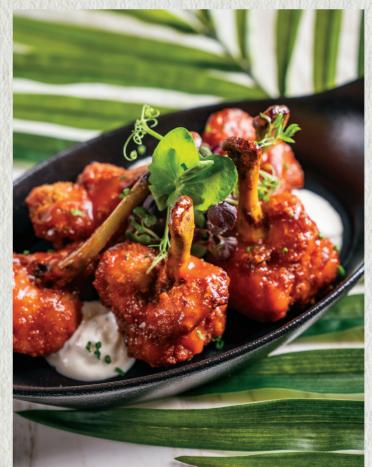
#### PERI PERI CHICKEN LOLLIPOPS

Crumb fried chicken lollipops, tossed in original Peri-Peri sauce

#### HAKUNA MATATA PLATTER

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

(C) Crustacean, (N) Nuts, (S) Seafood, (SS) sesame seeds, (V) Vegetarian. Please ask your waiter for gluten free and dairy free options. All prices are in UAE Dirham and inclusive of 5% VAT.





Peri-Peri Chicken Lollipops Hakuna Matata Platter

## SALADS

#### 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)

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

## CRAB & MELON (C)

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

42

46

## RAINBOW (V)

55

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

## BURGERS (SS)

All Burgers are served with Connoisseur fries

#### CHEESE BURGER

65

85

200g beef pattie with traditional trimmings and topped with cheddar cheese

#### NORTH AFRICAN CHICKEN BURGER(N) 58

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

## SPICY SALMON BURGER (S)

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

## FULLY LOADED BEEF

200g beef pattie, beef bacon, fried egg, potato crisps, lettuce, cocktail sauce, tomato and melted cheese

## WAGYU BURGER

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

Top your burger with one of the following:

Beef Bacon, Fried Egg, Melted Cheese, Avocado

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Spicy Salmon Burger

93

## TRIBAL SPECIALITIES

#### **BEEF SHORT RIBS** 200

Southern African braised short rib served with white bean and vegetable hot pot

#### SPICY LAMB RUMP STEAKS 177

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

#### OX TAIL 195

Traditional African braised dish served with mash and root vegetables

#### MOROCCAN SPICED LAMB CHOPS 195

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

#### **VENISON STEAK 250g**

Grilled venison, sautéed spinach, parsnip and cumin mash, roasted apple and choice of side order

255

100

#### CHICKEN BUNNY CHOW

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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## 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

165 / 190 Fillet 220g/300g

#### **NEW ZEALAND BEEF**

Silver fern natural A grade grass-fed

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

#### **USA BLACK ANGUS BEEF**

150 day grain-fed

140 / 180 Striploin 250g/350g 200 / 240 Rib eye 300g / 400g

#### AUSTRALIAN-BEEF

Stockyard certified 250 day grain-fed

137 Rump / Top sirloin 300g 215 / 265 Wagyu Blade 300g / 500g

# **BEEF HANGING 350g**

TENDER (skewer)

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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175





Lamb Chops US Rib Eye

Ox Tail



195

385

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

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

## WARRIOR PLATTER

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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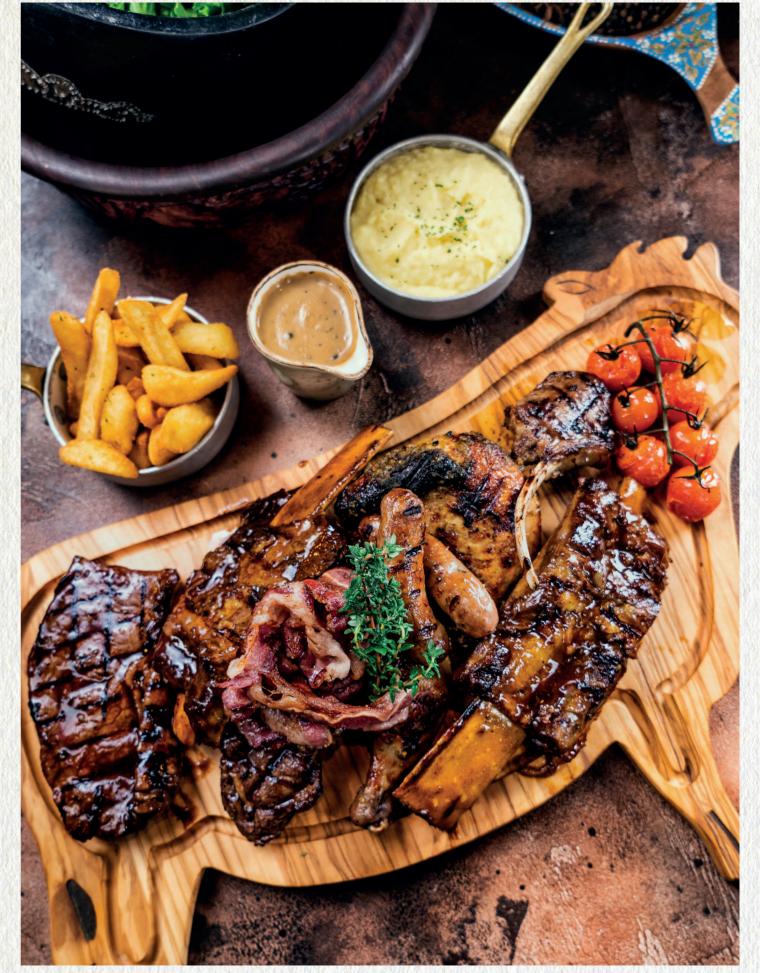
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## RIBS

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





Baked Salmon Fillet

Snapper Fillet

184

153

# SEAFOOD

## SNAPPER FILLET (S) (C)

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

tomato sauce

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

110

110

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

## CAPE MALAY FISH CURRY (S)

With coriander, coconut rice, pappadum, yoghurt, onion, tomato and cucumber dip

## PERI-PERI PRAWNS (S) (C)

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

## BAKED SALMON FILLET (S) (C) (SS)

Tartar sauce crust, school prawns and leek infused cream sauce

Peri - Peri Prawns

## CHICKEN

# JAMAICAN STYLE WHOLE BONELESS 145 CHICKEN

Chargrilled baby boneless chicken, jerk seasoning, garlic dip sauce served with jollof rice or choice of starch

#### SPEARED CHICKEN

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

#### MADAGASCAR 1/2 CHICKEN

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

#### CHICKEN FILLET & CREAMY PASTA 10

115

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

# MOROCCAN SPICED GRILLED CHICKEN BREAST FILLETS

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

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110

100

Moroccon Spiced Grilled Chicken Breast Fillets



Jamaican Style Whole Boneless Chicken

15

## SAUCES

Creamy mushroom, creamy pepper, garlic,
Peri-Peri

## SIDE ORDER

Steakhouse fries, Sweet potato chips, steamed rice or potato mash

## SIDE DISH

Steamed broccoli, buttered corn kernels, mixed veg, sautéed mushrooms, sautéed spinach pap and kachumbari, West African jollof rice



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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# TASTE OF TRIBES

MOJITO'S lime & mint, strawberry, passion fruit	27
LEMONADES mint lemonade, strawberry lemonade	27
HOMEMADE ICE TEA freshly brewed with fresh fruit choose from lemon or peach	27
WAKA WAKA MILKSHAKE lotus biscuit, vanilla ice cream, milk, banana, cinnamon	45

# **MOCKTAILS & SMOOTHIES**

DAWA CUJA ginger, maracuja, lime, mint, sugarcane	33
SINA MAKOSA banana, mango, coconut, agave	34
COCO pineapple, coconut pureé, fresh maracuja	33
VUVUZELA strawberry, banana, papaya, cherry, red apple	35
YEBO acai blueberry mango banana apple	35

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Sina Makosa Dawa Cuja

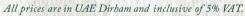
# SOFT DRINKS

100% JUICE - 0,25L / 0,5L orange / watermelon / apple / carrot / pineapple		25 / 3
COKE, COKE LIGHT, GIN SPRITE, FANTA, SODA	IGER ALE,	17
WATER Acqua Panna mineral water S. Pellegrino sparkling water Arwa local water	0.5L / 1L 0.5L / 1L 0.5L / 1.5L	24 / 3 25 / 3 14 / 2
ICED CUBED LATTE GREEN MATCHA LATTE BLUE BUTTERFLY PEA		28 28 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 english breakfast, earl grey, chamomile, peppermint, gunpowder green tea	22
Dawa sugarcane / ginger / lemon / honey	25







<sup>\*</sup> 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.