

TRIBES



Tribes is a culinary celebration of Africa!
Our menu has been inspired by the diverse, indescribable continent that is Africa and the warm people who call it home.

Tribes offers a memorable fusion of exotic flavours, inspired by Africa and 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.

Africans are known for preparing and serving food with heart, soul and an immense amount of pride.
We hope we do our inspiration justice, as we share our food with you, our friends and family.

Welcome to the tribe!

WWW.TRIBESRESTAURANT.COM





Cheesy Meatballs



Mozambique Prawns

P R E - F E A S T

SOUP OF THE DAY	42	BEEF CARPACCIO	65
Please ask your waiter for today's flavour		Rocket leaves, truffle pesto, parmesan, pickled radish, croutons	
SHORT RIB CROQUETTE	58	MOZAMBIQUE PRAWNS (S)	78
Slow braised beef short rib and mushroom truffle aioli		Pan-fried 16/20 size Peri-Peri prawns, served with steamed coriander rice & cress	
WEST COAST FRIED CALAMARI (S)	56	PORTUGUESE STYLE CHICKEN LIVER	48
Garlic & rosemary fried calamari, capsicum & mayo dip		Chicken liver pan-fried in a Peri-Peri sauce with onion, garlic, chilli & peppers. Served with toasted sourdough	
BUFFALO CHICKEN CHOPS	55	HAKUNA MATATA TASTING PLATTER (S)	210
Crispy fried chicken lollipops, tossed in original Peri-Peri sauce		Pan-fried chilli & garlic prawns, fried calamari, short rib croquette, crumbed chicken lollipops, cheesy meatballs, chicken liver	
CHEESY MEATBALLS	58		
Loaded cheese, datterini tomato & capsicum sauce, Parmesan			

*(N) Nuts, (S) Seafood, (SS) Sesame Seeds, (V) Vegetarian.
Please ask your waiter for gluten-free and dairy-free options.
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Buffalo Chicken Chops



Hakuna Matata Tasting Platter

SALADS

BABY GEM 52

Tossed baby gem wedges, crispy beef bacon, soft boiled eggs, aged Parmesan, creamy tarragon dressing, charred sourdough

BEETROOT & AVOCADO (V) (N) 55

Roasted beetroot, avocado, baby rocket leaves, honeyed walnuts, topped with popped quinoa & balsamic olive dressing

CRAB & MELON (S) 52

Ocean gem crab meat, honeydew melon, sweet corn kernels, chives, mayonnaise, avocado mousse with micro greens

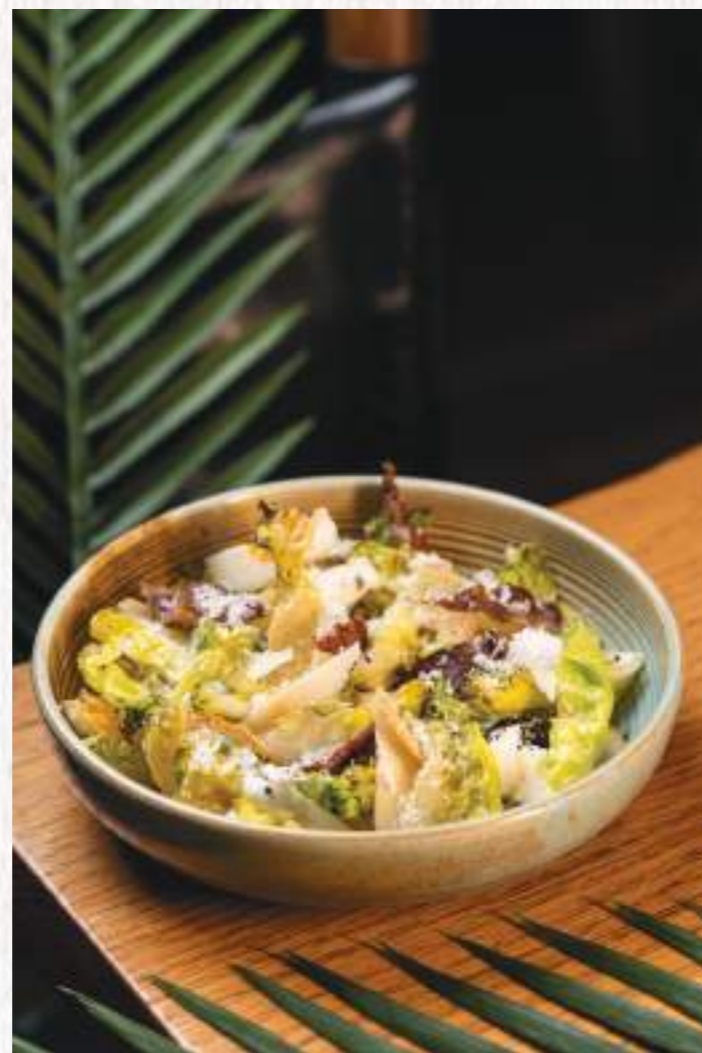
RAINBOW (V) 48

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

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Beetroot and Avocado



Baby Gem



Crab & Melon



Fully Loaded Beef Burger

BURGERS (SS)

All burgers are served with your choice of mixed salad or connoisseur fries

CHEESE BURGER	74	FULLY LOADED BEEF	90
200g beef patty with traditional trimmings, topped with cheddar cheese		200g beef patty beef bacon, fried eggs, lettuce cocktail sauce, tomato & melted cheese	
NORTH AFRICAN CHICKEN BURGER (N)	68	WAGYU BURGER	98
180g grilled chicken breast, Moroccan spices, lettuce, tomato, onion, with roasted capsicum & cream cheese pesto		200g Wagyu beef patty & mushroom duxelles, onion marmalade, tomato, lettuce, melted comté cheese	
SPICY SALMON BURGER (S)	90	Top your burger with one of the following:	9
Peri-Peri spiced salmon fillet, avocado, tomato, onion, lettuce with tomato & onion chutney		Beef bacon, fried egg, melted cheese, avocado	

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Spicy Salmon Burger

TRIBAL SPECIALITIES

BEEF SHORT RIBS 230

Southern African braised short ribs served with white bean & vegetable hot pot

OXTAIL 220

Traditional African braised dish served with mash & root vegetables

MOROCCAN SPICED LAMB CHOPS 198

Marinated lamb chops, flame-grilled, served with yoghurt & mint sauce with your choice of side

SLOW-BRAISED LAMB SHANK 195

Lamb hind shank cooked in tomato-flavoured capsicum sauce, chickpea, zucchini served with sourdough

RIBS

Beef ribs slow-braised in a unique house marinade, flame-grilled. Served with your choice of mashed potato, chips or baked potato

BEEF Half - 145

BEEF Full - 225

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Oxtail

FROM THE CHARGRILL

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 chargrilled to order and served with your choice of side and sauce.

SOUTH AFRICAN BEEF

100 day grain-fed

Fillet 220g / 300g 175 / 215

NEW ZEALAND BEEF

Silver Fern natural A grade grass-fed

Fillet 220g / 300g 195 / 235

USA BLACK ANGUS BEEF

180 day grain-fed

Striploin 250g / 350g 160 / 190

Ribeye 300g / 400g 250 / 290

AUSTRALIAN BEEF

Stockyard-certified 250 day grain-fed

Rump / Top sirloin 300g 160

Wagyu blade 300g / 500g 250 / 290

BEEF HANGING 350g 185

TENDER (skewer)

Selection of matured Angus beef cuts, flame-grilled with our unique house sauce, served with your choice of side

Top your steak with Mushroom & Truffle Butter / 15



Lamb Shank



US Ribeye



Mix Grill Braai

ROYAL FEASTS

RANGERS VALLEY WAGYU FILLET 300g 380

Marble score 5+ Wagyu fillet, flame-grilled to your liking, served with your choice of side & sauce

RANGERS VALLEY WAGYU RIBEYE 300g 330

Marble score 5+ Wagyu rib-eye, flame-grilled to your liking, served with your choice of side & sauce

MIX GRILL BRAAI 220

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

WARRIOR PLATTER 395

A feast for 2

Madagascar half chicken, half beef ribs, 200g striploin, 2 lamb cutlets, 2 beef sausages, beef bacon, cherry tomatoes, potato chips, creamy mash & mushroom sauce

VENISON STEAK 250g 265

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



Venison Steak



Warrior Platter

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Cape Malay Fish Curry



Baked Salmon Fillet



Peri-Peri Prawns

SEAFOOD

FISH FILLET (S) 130

Baked fish fillet, served with crushed baby potato, olives & prawn-flavoured tomato sauce

CAPE MALAY FISH CURRY (S) 130

With coriander & coconut rice clams meat, cracker, onion, tomato & cucumber salsa

PERI-PERI PRAWNS (S) 198

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

BAKED SALMON FILLET (S) (SS) 160

Tartar sauce crusted salmon fillet, school prawns & leek-infused cream sauce

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CHICKEN

JAMAICAN STYLE WHOLE BONELESS CHICKEN 155

Chargrilled baby boneless chicken, jerk seasoning, garlic dip sauce, served with your choice of starch

SPEARED CHICKEN 120

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

MADAGASCAR ½ CHICKEN 120

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

CHICKEN FILLET & CREAMY PASTA 120

Chargrilled chicken fillets, served with creamy wild mushroom pasta & Parmesan

MOROCCAN SPICED GRILLED CHICKEN BREAST 125

Chicken breasts marinated in Moroccan spices, flame-grilled, served with creamy spring onion mash, asparagus & Peri-Peri sauce



Jamaican Style Whole Boneless Chicken



Moroccan Spiced Grilled Chicken Breast

SAUCES

Creamy mushroom, creamy pepper, garlic, Peri-Peri 11

SIDE ORDERS 15

Steakhouse fries
Sweet potato chips
Potato mash

SIDE DISHES 20

Steamed broccoli
Buttered corn kernels
Mixed veg
Sautéed mushrooms

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DESSERT

The perfect end to your Tribal journey!

MALVA PUDDING **35**

Date cake with crème anglaise & vanilla ice cream

CHOCOLATE LAVA CAKE (N) **38**

Served with pistachio ice cream

LOTUS BAKED CHEESE CAKE (N) **35**

Mixed berries

TROPICAL **40**

Coconut pudding, mango compote, passion fruit, chocolate feuilletine

SELECTION OF ICE CREAM **25**

Ask your waiter for our flavours

DESSERT PLATTER (N) **150**

A selection of sweet tribal treats for 2 people

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BEVERAGES



TASTE OF TRIBES

MOJITO 27
Lime & mint / Strawberry / Passion fruit

LEMONADES 27
Mint lemonade / strawberry lemonade

MOCKTAILS & SMOOTHIES

UHURU 35
White peach | sparkling orange | grapefruit spritz

DAWA CUJA 33
Ginger | maracuja | lime | mint | honey | sugarcane

SINA MAKOSA 34
Banana | mango | coconut | agave | banana leaf

COCO 33
Pineapple | coconut purée | passion fruit

VUVUZELA 35
Strawberry | banana | papaya | cherry | red apple

YEBO 35
Açaí | blueberry | mango | banana | cranberry

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Sina Makosa



Darwa Cuja

SOFT DRINKS

	150ml Glass	750ml Bottle
0% GRAPE BEVERAGES		
Natureo – Sparkling Muscat Grape		220
Natureo – White Muscat Grape	32	 160
Natureo – Red Garnacha – Syrah Grape	32	 160
Belli. No – Natural Peaches Pulp, combined with White Moscato Must in a Sparkling elegance		340
Heineken 0.0% Malt Beverage - 330ml		27
100% JUICE – 0.25l / 0.5l	25	 35
Orange / green apple / pineapple		
COKE, COKE LIGHT, GINGER ALE, SPRITE, FANTA, SODA		19
WATER		
Eira - Still Mineral Water, Norway 400ml 700ml	16	 26
Eira - Sparkling Mineral Water, Norway 400ml 700ml	18	 28



SERVED HOT

	sgl / dbl
ESPRESSO	18 / 21
MACCHIATO	19
CAPPUCCINO	22
LATTE	22
AMERICANO	21
Extra Shot	5
Almond Milk	5
JOL HOT CHOCOLATE	32
ICED CUBED LATTE	28
GREEN MATCHA LATTE	32
Served with warm milk & sweetened with organic honey	
ORGANIC TEA SELECTION BY AVANTCHA	25
English Breakfast - Finest Full Leaf Blend of Assam, Ceylon and Chinese Yunnan Tea	
Mint Duo - Crisp and Invigorating Melange of North African Nana Mint and Peppermint	
Spring Mao Feng - Smooth and Elegant with Soft Nutty Notes from the West Hunan Wuling Mountains	
Rooibos Vanilla Earl Grey - Fragrant Version of a Herbal Earl Grey Mixed with Lavender Blossoms and Vanilla	
Rush Berry Hour - Mouthwatering Combination of Flavourful Garden and Luscious Forest Berries	
DAWA	25
Sugar cane 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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