

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](http://WWW.TRIBESRESTAURANT.COM)



## PRE - FEAST

### SOUP OF THE DAY 42

Please ask your waiter for today's flavour

### SHORT RIB CROQUETTE 58

Slow braised beef short rib and mushroom truffle aioli

### WEST COAST FRIED CALAMARI (S) 56

Garlic & rosemary fried calamari, capsicum & mayo dip

### BUFFALO CHICKEN CHOPS 55

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

### CHEESY MEATBALLS 58

Loaded cheese, datterini tomato & capsicum sauce, Parmesan

### TUNA TARTARE 65

Yellowfin tuna, kamquat, sesame, blood orange, avocado, yuzu ponzu, Peri-Peri chilli crackers

### BEEF CARPACCIO 65

Rocket leaves, truffle pesto, parmesan, pickled radish, croutons

### BRAISED KHLRABI (M)(V) 50

Slow braised & char-grilled kholrabi, yellow chilli, labneh, almond, green apple, popped quinoa, kale

### MOZAMBIQUE PRAWNS (S) 78

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

### PORTUGUESE STYLE CHICKEN LIVER 48

Chicken liver pan-fried in a Peri-Peri sauce with onion, garlic, chilli & peppers. Served with toasted sourdough

### HAKUNA MATATA TASTING PLATTER (S) 210

Pan-fried chilli & garlic prawns, fried calamari, short rib croquette, crumbed chicken lollipops, cheesy meatballs, chicken liver

(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

### CRAB & MELON (S)

52

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

### BEETROOT & AVOCADO (V) (N)

55

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

### 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

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



*Baby Gem*

## BURGERS (SS)

*All burgers are served with your choice of mixed salad or onion & mushroom fries*

|                                                                                                                  |           |                                                                                                  |           |
|------------------------------------------------------------------------------------------------------------------|-----------|--------------------------------------------------------------------------------------------------|-----------|
| <b>CHEESE BURGER</b>                                                                                             | <b>74</b> | <b>FULLY LOADED BEEF</b>                                                                         | <b>90</b> |
| 200g beef patty with traditional trimmings, topped with cheddar cheese                                           |           | 200g beef patty beef bacon, fried eggs, lettuce cocktail sauce, tomato & melted cheese           |           |
| <b>NORTH AFRICAN CHICKEN BURGER (N)</b>                                                                          | <b>68</b> | <b>WAGYU BURGER</b>                                                                              | <b>98</b> |
| 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 |           |
| <b>SPICY SALMON BURGER (S)</b>                                                                                   | <b>90</b> | Top your burger with one of the following:                                                       | <b>9</b>  |
| Peri-Peri spiced salmon fillet, avocado, tomato, onion, lettuce with tomato & onion chutney                      |           | Beefbacon, fried egg, melted cheese, avocado                                                     |           |

*(N) Meat, (S) Seafood, (SS) Sausage Sandwich, (V) Vegetarian. Please ask your waiter for gluten-free and dairy-free options.  
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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

(R) Ribs, (S) Seafood, (SS) Shrimp Steak, (V) Vegetarian. Please allow more wait for gluten-free and dairy-free options.  
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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 200g / 300g 175 / 215

### NEW ZEALAND BEEF

Silver Fern natural A grade grass-fed

Fillet 200g / 300g 155 / 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 TENDER (kewer) 185

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*

*(N) Meat, (S) Seafood, (SS) Sea and Smoke, (V) Vegetarian.  
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*Baked Salmon Fillet*



*Peri-Peri Prawns*

## SEAFOOD

|                                                                                           |            |                                                                                                   |            |
|-------------------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------------------------------|------------|
| <b>FISH FILLET (S)</b>                                                                    | <b>130</b> | <b>PERI-PERI PRAWNS (S)</b>                                                                       | <b>158</b> |
| Baked fish fillet, served with crushed baby potato, olives & prawn-flavoured tomato sauce |            | Pan-fried East Coast Tiger prawns flavoured with Peri-Peri and garlic, served on a seafood paella |            |
| <b>CAPE MALAY FISH CURRY (S)</b>                                                          | <b>130</b> | <b>BAKED SALMON FILLET (S) (SS)</b>                                                               | <b>160</b> |
| With coriander & coconut rice clams meat, cracker, onion, tomato & cucumbersaka           |            | Tartar sauce crusted salmon fillet, school prawns & leek-infused cream sauce                      |            |

*(N) Non, (S) Seafood, (SS) Seafood Sides, (V) Vegetarian. Please ask your waiter for gluten-free and dairy-free options.  
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## CHICKEN

### JAMAICAN STYLE WHOLE BONELESS CHICKEN 155

Char-grilled 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

Char-grilled 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

(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.

## 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

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



*Dawa Guja*

## SOFT DRINKS

|                                                                          |               |                      |
|--------------------------------------------------------------------------|---------------|----------------------|
| <b>0% GRAPE BEVERAGES</b>                                                |               | Glass 150ml   Bottle |
| Natureo - Sparkling Muscat Grape                                         |               | 220                  |
| Natureo - White Muscat Grape                                             | 32   160      |                      |
| Natureo - Red Garnacha - Syrah Grape                                     | 32   160      |                      |
| <b>100% JUICE - 0,25L / 0,5L</b>                                         |               | 25 / 35              |
| Orange   watermelon   apple   carrot   pineapple                         |               |                      |
| <b>HOMEMADE ICE TEA</b>                                                  |               | 28                   |
| Freshly brewed with fresh fruits - Choose from Tropical Rooibos or Peach |               |                      |
| <b>WAKA WAKA MILKSHAKE</b>                                               |               | 45                   |
| Lotus biscuit   vanilla ice cream   fresh milk   banana   cinnamon       |               |                      |
| <b>SOFT DRINKS</b>                                                       |               | 19                   |
| Coca-Cola   light   ginger ale   sprite   fanta   soda                   |               |                      |
| <b>WATER</b>                                                             |               |                      |
| Acqua Panna mineral water                                                | 0.25L / 0.75L | 15 / 35              |
| S. Pellegrino sparkling water                                            | 0.25L / 0.75L | 16 / 36              |
| Arwa                                                                     | 0.5L / 1.5L   | 14 / 20              |

## SERVED HOT

|                                                                                                             |           |
|-------------------------------------------------------------------------------------------------------------|-----------|
|                                                                                                             | sgl / dbl |
| <b>ESPRESSO</b>                                                                                             | 18 / 21   |
| <b>MACCHIATO</b>                                                                                            | 19        |
| <b>CAPPUCCINO</b>                                                                                           | 22        |
| <b>LATTE</b>                                                                                                | 22        |
| <b>AMERICANO</b>                                                                                            | 21        |
| Extra Shot                                                                                                  | 05        |
| Almond Milk                                                                                                 | 05        |
| <b>JOL HOT CHOCOLATE</b>                                                                                    | 32        |
| <b>ORGANIC TEA SELECTION BY AVANTCHA</b>                                                                    | 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                |           |
| <b>DAWA</b>                                                                                                 | 25        |
| Sugarcane   ginger   lemon   honey                                                                          |           |
| <b>NON DIARY LATTES</b>                                                                                     | 32        |
| (Prepared with almond milk and sweetened with organic honey)                                                |           |
| <b>Green Matcha Latte</b>                                                                                   | 32        |



\*Straw free message: At Tribes we participate in a worldwide movement "Be 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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