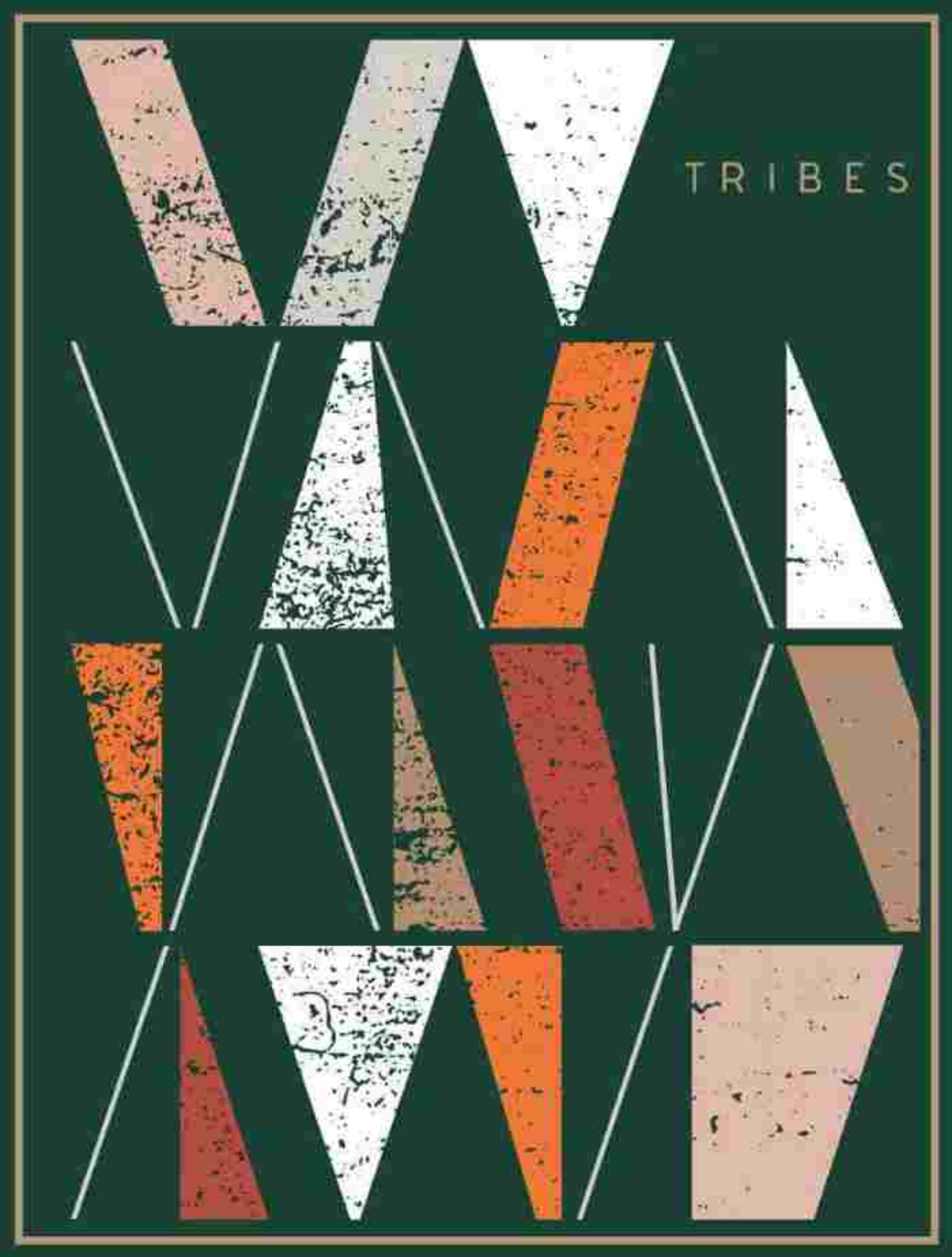

TRIBES

Dubai Hills Mall

Dubai



Cheesy Meatballs



Mozambique Prawns

PRE-FEAST

SOUP OF THE DAY 45

Please ask your waiter for today's flavour

SHORT RIB CROQUETTE 65

Slow-braised beef short rib and mushroom truffle aioli

WEST COAST FRIED CALAMARI (S) 65

Garlic & rosemary fried calamari, capsicum & mayo dip

BUFFALO CHICKEN CHOPS 68

Crispy fried chicken lollipops, tossed in original Peri-Peri sauce & ranch mayo

CRISPY PRAWNS 62

Panko-crusted shrimp tempura served with green aioli, crispy garlic, burnt chilli, and vallcornia

CHEESY MEATBALLS 65

Loaded cheese, dattereini tomato & capsicum sauce, Parmesan and sourdough bread

BEEF CARPACCIO 72

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

MOZAMBIQUE PRAWNS (S) 85

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

PORTUGUESE STYLE CHICKEN LIVER 55

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

GRILLED SAUSAGE PLATTER 68

A selection of chicken, beef, lamb sausage, and chorizo sausages served with chickpea, tomato salsa

HAKUNA MATATA TASTING PLATTER (S) 225

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

(N) Nuts, (F) 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



Buffalo Chicken Chops



Hakuna Matata Tasting Platter

SALADS

BABY GEM 55

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

BEETROOT & AVOCADO (V) (N) 57

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

CRAB & MELON (S) 58

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

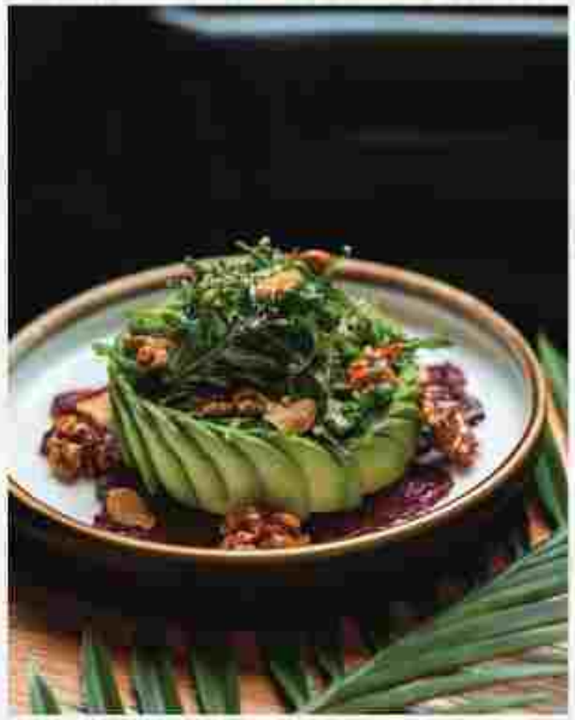
RAINBOW (V) 55

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

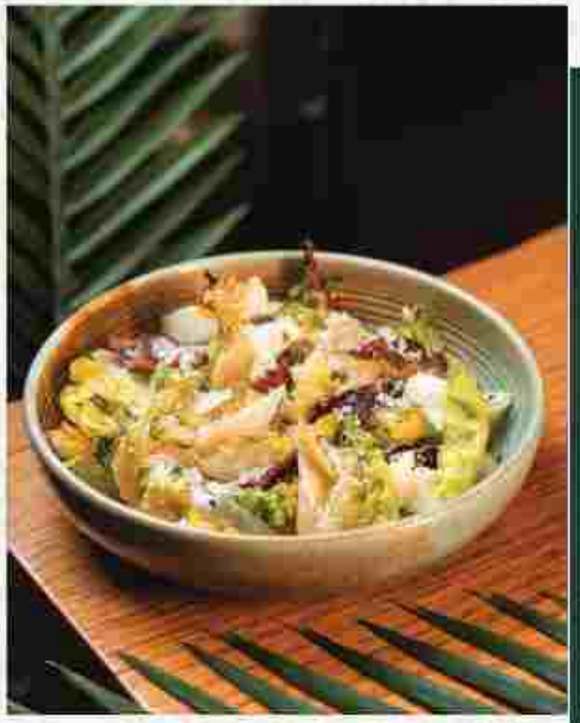
TROPICAL SALAD 56

Green papaya, capsicums, baby gem, lemongrass-kaffir dressing, mint leaves, roasted pineapple, mango, cripsy quinoa, and peanuts

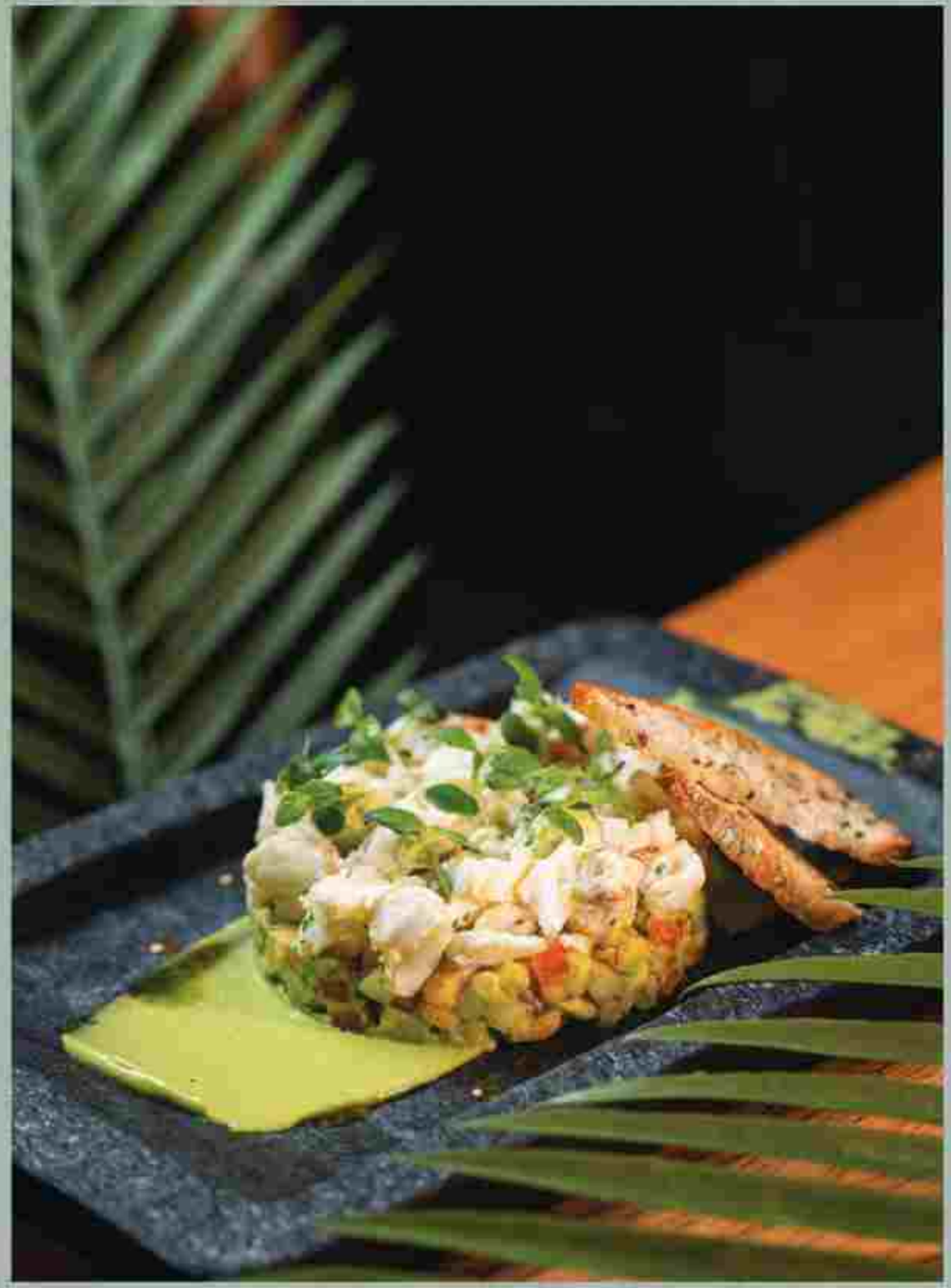
(N) Nuts, (S) Seafood, (SS) Sesame Seeds, (V) Vegetarian. Please ask your waiter for gluten-free and dairy-free options.
All prices are in UAE Dirham and inclusive of 5% VAT.



Beetroot and Avocado



Baby Gem



Crab & Melon



Fully Loaded Beef Burger

BURGERS (55)

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

CHEESE BURGER 85

200g beef patty with traditional trimmings, topped with cheddar cheese

NORTH AFRICAN CHICKEN BURGER (N) 75

140g grilled chicken breast, Moroccan spices, lettuce, tomato, onion, with roasted capsicum & cream cheese pesto

SPICY SALMON BURGER (S) 97

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

FULLY LOADED BEEF 98

200g beef patty beef bacon, fried eggs, lettuce cocktail sauce, tomato, onion & melted cheese

WAGYU BURGER 110

200g Wagyu beef patty & mushroom duxelles, onion marmalade, tomato, lettuce, melted Comté cheese

Top your burger with one of the following: 15

Beef bacon, fried egg, melted cheese, avocado

(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.



Spicy Salmon Burger

TRIBAL SPECIALITIES

BRAISED WAGYU TONGUE **230**

Slow-cooked Wagyu tongue served with creamy saffron orzo, Parmesan, crispy garlic, green peas, tribal herb emulsion, and pickles

OXTAIL **255**

Traditional African braised dish served with mash & root vegetables

BEEF SHORT RIBS **268**

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

CAPE WILD MUSHROOM RISOTTO **130**

Creamy risotto with roasted wild mushrooms, capsicum, Parmesan cheese, truffle carpaccio, and herb oil

SLOW-BRAISED LAMB SHANK **210**

Lamb hind shank cooked in tomato-flavoured capsicum sauce, chickpea, root vegetables served with couscous

MOROCCAN SPICED LAMB CHOPS **220**

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

RIBS

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

BEEF Half **– 165**
BEEF Full **– 245**

(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.



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 order and sauce.

SOUTH AFRICAN BEEF
100 day grain-fed

Fillet	220 g / 300 g	**195 / 235**

NEW ZEALAND BEEF
Silver Fern natural A grade grass-fed

Fillet	220 g / 300 g	**225 / 255**

USA BLACK ANGUS BEEF
180 day grain-fed

Striploin	250 g / 350 g	**180 / 210**
Ribeye	300 g / 400 g	**270 / 310**

AUSTRALIAN BEEF
Stockyard-certified 250 day grain-fed

Rump	300 g	**180**
Wagyu blade	300 g / 500 g	**275 / 310**

BEEF HANGING 350 g **195**
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

WESTHOLME WAGYU FILLET 250G **390**

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

VENISON STEAK 250G **285**

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

MIX GRILL BRAAI **255**

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

WARRIOR PLATTER **425**

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 and pepper sauce

WESTHOLME WAGYU RIBEYE 300G **360**

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



Venison Steak

(B) Beef, (S) Seafood, (H) Home Made, (V) Vegetarian
Please ask your waiter for gluten free and dairy free options.
All prices are in SAR, Durban and inclusive of 5% VAT



Warrior Platter



Cape Malay Fish Curry



Baked Salmon Fillet



Peri-Peri Prawns

SEAFOOD

FISH FILLET (S) — 145

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

CAPE MALAY FISH CURRY (S) — 145

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

PERI-PERI PRAWNS (S) — 220

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

BAKED SALMON FILLET (S) (SS) — 170

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

(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.

CHICKEN

JAMAICAN STYLE WHOLE BONELESS CHICKEN 175

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

SPEARED CHICKEN 130

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

MADAGASCAR ½ CHICKEN 130

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

CHICKEN FILLET & CREAMY PASTA 130

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

MOROCCAN SPICED GRILLED CHICKEN BREAST 135

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



Moroccan Spiced Grilled Chicken Breast



Jamaican Style Whole Boneless Chicken

SAUCES

Creamy mushroom, creamy pepper, garlic, Peri-Peri 15

SIDE ORDERS 22

Steakhouse fries
Sweet potato chips
Potato mash
Baked potato
Steamed rice
Salad

SIDE DISHES 30

Steamed broccoli
Buttered corn kernels
Mixed vegetables
Sautéed mushrooms
Sautéed spinach

(N) Nuts, (S) Seafood, (SA) 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 45
Date cake with crème anglaise & vanilla ice cream

CHOCOLATE & PECAN FUDGE BROWNIE (N) 42
Rich pecan fudge brownie served with vanilla ice cream and warm chocolate sauce

BASQUE PISTACHIO CHEESECAKE (N) 45
Rich and creamy Basque cheesecake served with crunchy pistachio Nutella

TROPICAL 45
Coconut pudding, mango compote, passion fruit, chocolate feuilletine

SELECTION OF ICE CREAM 35
Ask your waiter for our flavours

(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.

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 sprite

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

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

COCO 33
Pineapple | coconut puree | passion fruit

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

YEBO 35
Açai | blueberry | mango | banana | cranberry

All prices are in UAE Dirham and inclusive of 5% VAT



Sina Makosa



Dawa Cuja

SOFT DRINKS

	150 ml Glass | 750 ml 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
100% JUICE – 0.25 L / 0.5 L Orange | watermelon | apple | carrot | pineapple	25 / 35
HOMEMADE ICE TEA Freshly brewed with fresh fruits – Choose from Tropical Rooibos or Peach	28
WAKA WAKA MILKSHAKE Lotus biscuit | vanilla ice cream | fresh milk | banana | cinnamon	45
SOFT DRINKS Coca-Cola | light | ginger ale | sprite | fanta | soda	19
WATER	
Eira - Still Mineral Water, Norway 400 ml | 700 ml	16|26
Eira - Sparkling Mineral Water, Norway 400 ml | 700 ml	18|28



SERVED HOT

	sgl / dbl
ESPRESSO	18 / 21
MACCHIATO	19
CAPPUCCINO	22
LATTE	22
AMERICANO	21
Extra Shot	5
Almond Milk	5
30L HOT CHOCOLATE	32
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 Sugar cane | ginger | lemon | honey	25
NON-DIARY LATTES (Prepared with almond milk and sweetened with organic honey)	32
Green Matcha Latte	32

**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.*

All prices are in UAE Dirham and inclusive of 5% VAT

Mall of the Emirates

Dubai



Cheesy Meatballs



Mozambique Prawns

PRE-FEAST

SOUP OF THE DAY 45

Please ask your waiter for today's flavour

SHORT RIB CROQUETTE 65

Slow-braised beef short rib and mushroom truffle aioli

WEST COAST FRIED CALAMARI (S) 65

Garlic & rosemary fried calamari, capsicum & mayo dip

BUFFALO CHICKEN CHOPS 68

Crispy fried chicken lollipops, tossed in original Peri-Peri sauce & ranch mayo

CRISPY PRAWNS 62

Panko-crusted shrimp tempura served with green aioli, crispy garlic, burnt chilli, and vallcornia

CHEESY MEATBALLS 65

Loaded cheese, dattereini tomato & capsicum sauce, Parmesan and sourdough bread

BEEF CARPACCIO 72

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

MOZAMBIQUE PRAWNS (S) 85

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

PORTUGUESE STYLE CHICKEN LIVER 55

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

GRILLED SAUSAGE PLATTER 68

A selection of chicken, beef, lamb sausage, and chorizo sausages served with chickpea, tomato salsa

HAKUNA MATATA TASTING PLATTER (S) 225

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

(N) Nuts, (F) 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



Buffalo Chicken Chops



Hakuna Matata Tasting Platter

SALADS

BABY GEM 55

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

BEETROOT & AVOCADO (V) (N) 57

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

CRAB & MELON (S) 58

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

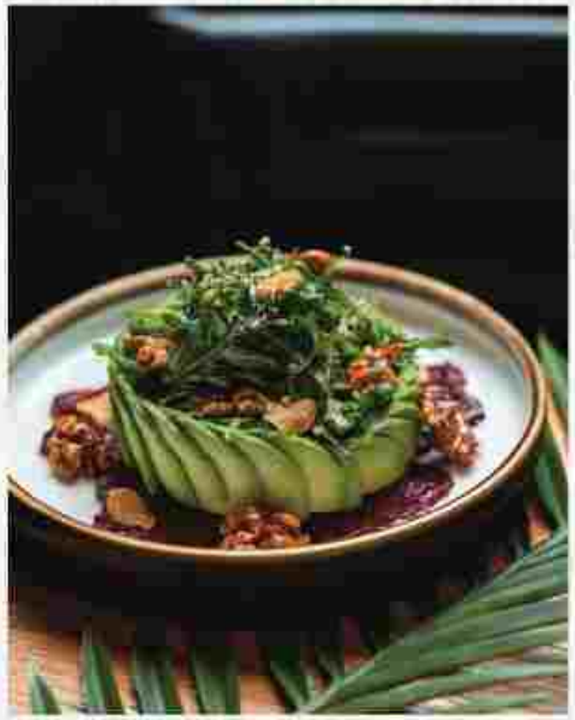
RAINBOW (V) 55

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

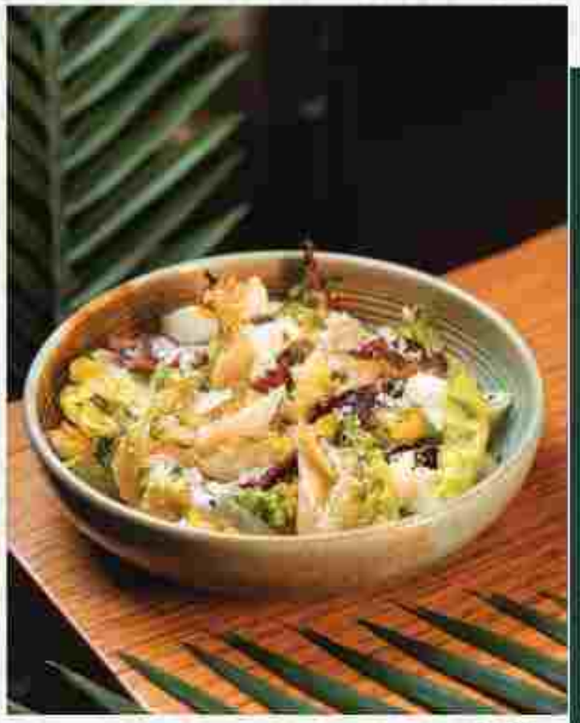
TROPICAL SALAD 56

Green papaya, capsicums, baby gem, lemongrass-kaffir dressing, mint leaves, roasted pineapple, mango, cripsy quinoa, and peanuts

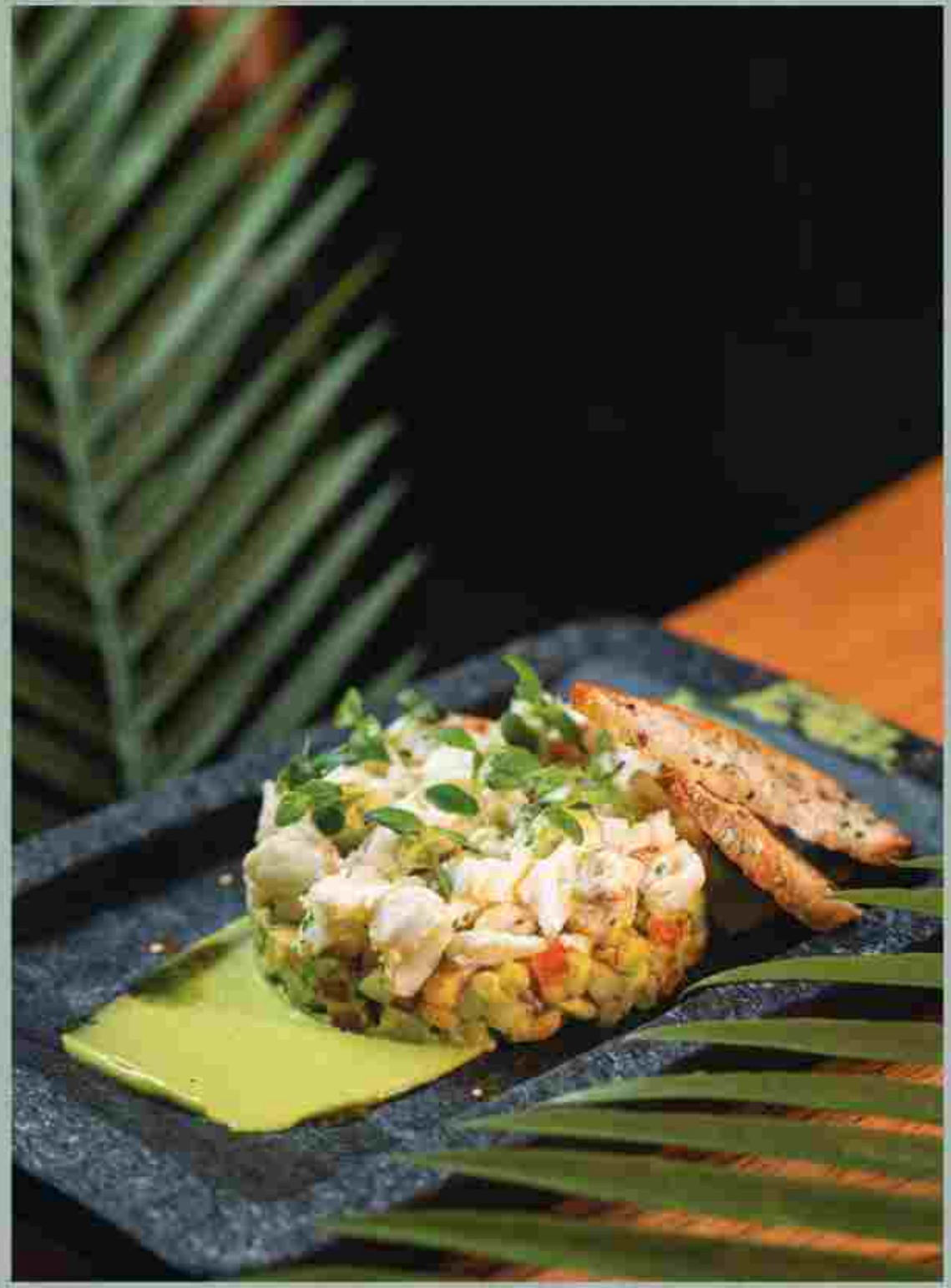
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Beetroot and Avocado



Baby Gem



Crab & Melon



Fully Loaded Beef Burger

BURGERS (55)

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

CHEESE BURGER 85

200g beef patty with traditional trimmings, topped with cheddar cheese

NORTH AFRICAN CHICKEN BURGER (N) 75

140g grilled chicken breast, Moroccan spices, lettuce, tomato, onion, with roasted capsicum & cream cheese pesto

SPICY SALMON BURGER (S) 97

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

FULLY LOADED BEEF 98

200g beef patty beef bacon, fried eggs, lettuce cocktail sauce, tomato, onion & melted cheese

WAGYU BURGER 110

200g Wagyu beef patty & mushroom duxelles, onion marmalade, tomato, lettuce, melted Comté cheese

Top your burger with one of the following: 15

Beef bacon, fried egg, melted cheese, avocado

(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.



Spicy Salmon Burger

TRIBAL SPECIALITIES

BRAISED WAGYU TONGUE **230**

Slow-cooked Wagyu tongue served with creamy saffron orzo, Parmesan, crispy garlic, green peas, tribal herb emulsion, and pickles

OXTAIL **255**

Traditional African braised dish served with mash & root vegetables

BEEF SHORT RIBS **268**

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

CAPE WILD MUSHROOM RISOTTO **130**

Creamy risotto with roasted wild mushrooms, capsicum, Parmesan cheese, truffle carpaccio, and herb oil

SLOW-BRAISED LAMB SHANK **210**

Lamb hind shank cooked in tomato-flavoured capsicum sauce, chickpea, root vegetables served with couscous

MOROCCAN SPICED LAMB CHOPS **220**

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

RIBS

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

BEEF Half **– 165**
BEEF Full **– 245**

(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.



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 order and sauce.

SOUTH AFRICAN BEEF
100 day grain-fed

Fillet	220 g / 300 g	**195 / 235**

NEW ZEALAND BEEF
Silver Fern natural A grade grass-fed

Fillet	220 g / 300 g	**225 / 255**

USA BLACK ANGUS BEEF
180 day grain-fed

Striploin	250 g / 350 g	**180 / 210**
Ribeye	300 g / 400 g	**270 / 310**

AUSTRALIAN BEEF
Stockyard-certified 250 day grain-fed

Rump	300 g	**180**
Wagyu blade	300 g / 500 g	**275 / 310**

BEEF HANGING 350 g **195**
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

WESTHOLME WAGYU FILLET 250G **390**

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

VENISON STEAK 250G **285**

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

MIX GRILL BRAAI **255**

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

WARRIOR PLATTER **425**

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 and pepper sauce

WESTHOLME WAGYU RIBEYE 300G **360**

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



Venison Steak

(B) Beef, (S) Seafood, (H) Home Made, (V) Vegetarian
Please ask your waiter for gluten free and dairy free options.
All prices are in SAR, Durban and inclusive of 5% VAT



Warrior Platter



Cape Malay Fish Curry



Baked Salmon Fillet



Peri-Peri Prawns

SEAFOOD

FISH FILLET (S) — 145

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

CAPE MALAY FISH CURRY (S) — 145

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

PERI-PERI PRAWNS (S) — 220

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

BAKED SALMON FILLET (S) (SS) — 170

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

(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.

CHICKEN

JAMAICAN STYLE WHOLE BONELESS CHICKEN 175

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

SPEARED CHICKEN 130

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

MADAGASCAR ½ CHICKEN 130

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

CHICKEN FILLET & CREAMY PASTA 130

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

MOROCCAN SPICED GRILLED CHICKEN BREAST 135

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



Moroccan Spiced Grilled Chicken Breast



Jamaican Style Whole Boneless Chicken

SAUCES

Creamy mushroom, creamy pepper, garlic, Peri-Peri 15

SIDE ORDERS 22

Steakhouse fries
Sweet potato chips
Potato mash
Baked potato
Steamed rice
Salad

SIDE DISHES 30

Steamed broccoli
Buttered corn kernels
Mixed vegetables
Sautéed mushrooms
Sautéed spinach

(N) Nuts, (S) Seafood, (SA) 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 45
Date cake with crème anglaise & vanilla ice cream

CHOCOLATE & PECAN FUDGE BROWNIE (N) 42
Rich pecan fudge brownie served with vanilla ice cream and warm chocolate sauce

BASQUE PISTACHIO CHEESECAKE (N) 45
Rich and creamy Basque cheesecake served with crunchy pistachio Nutella

TROPICAL 45
Coconut pudding, mango compote, passion fruit, chocolate feuilletine

SELECTION OF ICE CREAM 35
Ask your waiter for our flavours

(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.

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 sprite

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

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

COCO 33
Pineapple | coconut puree | passion fruit

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

YEBO 35
Açai | blueberry | mango | banana | cranberry

All prices are in UAE Dirham and inclusive of 5% VAT



Sina Makosa



Dawa Cuja

SOFT DRINKS

	150 ml Glass | 750 ml 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
100% JUICE – 0.25 L / 0.5 L Orange | watermelon | apple | carrot | pineapple	25 / 35
HOMEMADE ICE TEA Freshly brewed with fresh fruits – Choose from Tropical Rooibos or Peach	28
WAKA WAKA MILKSHAKE Lotus biscuit | vanilla ice cream | fresh milk | banana | cinnamon	45
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WATER	
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SERVED HOT

	sgl / dbl
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MACCHIATO	19
CAPPUCCINO	22
LATTE	22
AMERICANO	21
Extra Shot	5
Almond Milk	5
30L HOT CHOCOLATE	32
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English Breakfast - Finest Full Leaf Blend of Assam, Ceylon and Chinese Yunnan Tea

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The Dubai Mall

Dubai



Cheesy Meatballs



Mozambique Prawns

PRE-FEAST

SOUP OF THE DAY 45

Please ask your waiter for today's flavour

SHORT RIB CROQUETTE 65

Slow-braised beef short rib and mushroom truffle aioli

WEST COAST FRIED CALAMARI (S) 65

Garlic & rosemary fried calamari, capsicum & mayo dip

BUFFALO CHICKEN CHOPS 68

Crispy fried chicken lollipops, tossed in original Peri-Peri sauce & ranch mayo

CHEESY MEATBALLS 65

Loaded cheese, durrerini tomato & capsicum sauce, Parmesan

MOZAMBIQUE PRAWNS (S) 85

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

PORTUGUESE STYLE CHICKEN LIVER 55

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

GRILLED SAUSAGE PLATTER 68

A selection of chicken, beef, lamb sausage, and chorizo sausages served with chickpea, tomato salsa

HAKUNA MATATA TASTING PLATTER (S) 225

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

(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 55

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

BEETROOT & AVOCADO (V) (N) 57

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

CRAB & MELON (S) 58

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

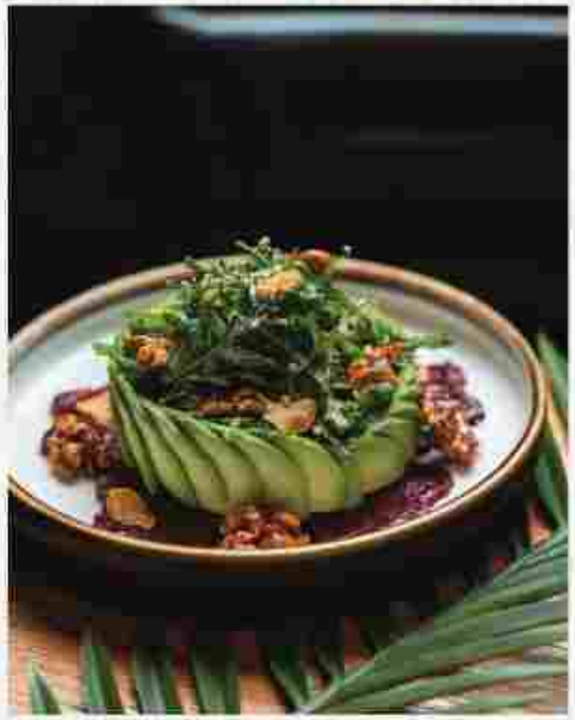
RAINBOW (V) 55

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

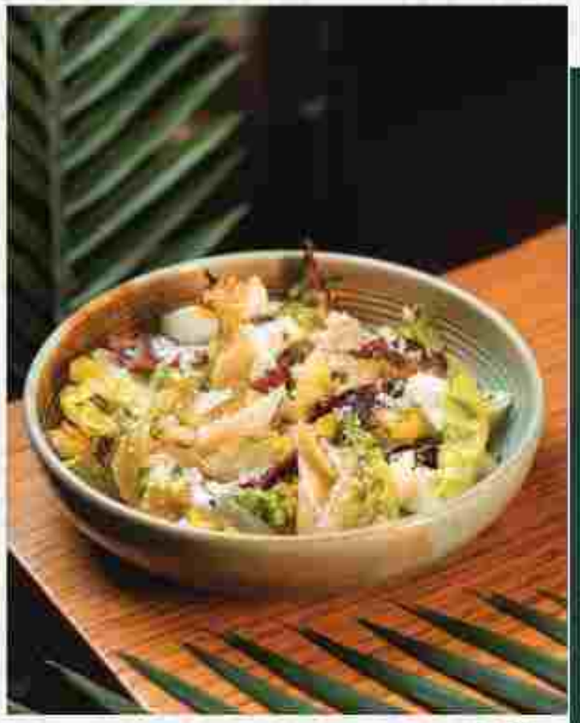
TROPICAL SALAD 56

Green papaya, capsicums, baby gem, lemongrass-kaffir dressing, mint leaves, roasted pineapple, mango, crispy quinoa, and peanuts

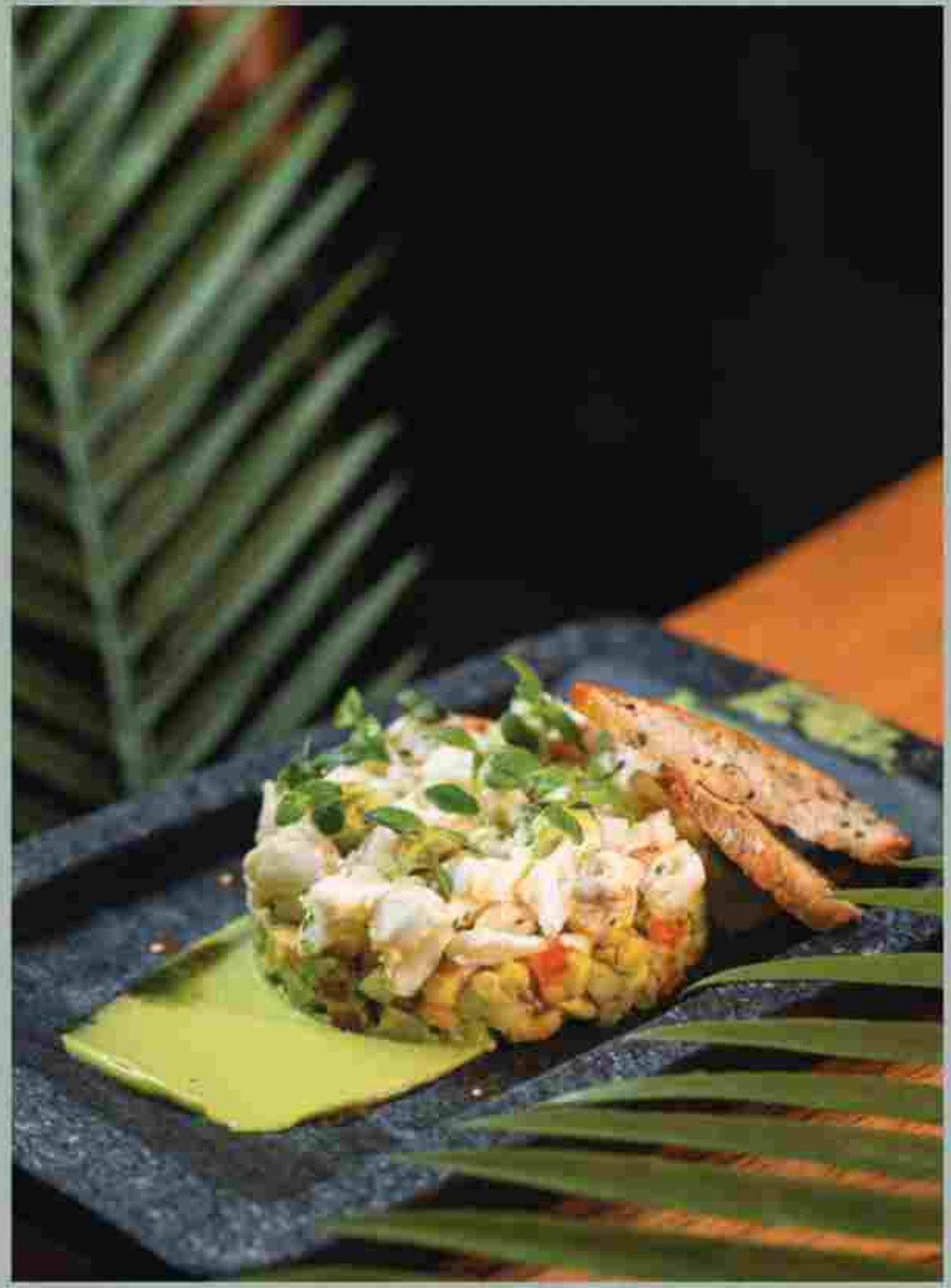
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Beetroot and Avocado



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 85

200g beef patty with traditional trimmings, topped with cheddar cheese

NORTH AFRICAN CHICKEN BURGER (N) 75

140g grilled chicken breast, Moroccan spices, lettuce, tomato, onion, with roasted capsicum & cream cheese pesto

SPICY SALMON BURGER (S) 97

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

FULLY LOADED BEEF 98

200g beef patty beef bacon, fried eggs, lettuce cocktail sauce, tomato, onion & melted cheese

WAGYU BURGER 110

200g Wagyu beef patty & mushroom duxelles, onion marmalade, tomato, lettuce, melted Comté cheese

Top your burger with one of the following: 15

Beef bacon, fried egg, melted cheese, avocado

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Spicy Salmon Burger

TRIBAL SPECIALITIES

BRAISED WAGYU TONGUE 230

Slow-cooked Wagyu tongue served with creamy saffron orzo, Parmesan, crispy garlic, green peas, tribal herb emulsion, and pickles

OXTAIL 255

Traditional African braised dish served with mash & root vegetables

BEEF SHORT RIBS 268

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

CAPE WILD MUSHROOM RISOTTO 130

Creamy risotto with roasted wild mushrooms, capsicum, Parmesan cheese, truffle carpaccio, and herb oil

SLOW-BRAISED LAMB SHANK 210

Lamb hind shank cooked in tomato-flavoured capsicum sauce, chickpea, root vegetables served with couscous

MOROCCAN SPICED LAMB CHOPS 220

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

RIBS

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

BEEF Half – **165**
BEEF Full – **245**

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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 order and sauce.

SOUTH AFRICAN BEEF
100 day grain-fed

Fillet	220 g / 300 g	**195 / 235**

NEW ZEALAND BEEF
Silver Fern natural A grade grass-fed

Fillet	220 g / 300 g	**225 / 255**

USA BLACK ANGUS BEEF
180 day grain-fed

Striploin	250 g / 350 g	**180 / 210**
Ribeye	300 g / 400 g	**270 / 310**

AUSTRALIAN BEEF
Stockyard-certified 250 day grain-fed

Rump	300 g	**180**
Wagyu blade	300 g / 500 g	**275 / 310**

BEEF HANGING 350 g **195**
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

WESTHOLME WAGYU FILLET 250G **390**

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

VENISON STEAK 250G **285**

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

MIX GRILL BRAAI **255**

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

WARRIOR PLATTER **425**

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 and pepper sauce

WESTHOLME WAGYU RIBEYE 300G **360**

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



Venison Steak

(B) Beef, (S) Seafood, (H) Sesame Seeds, (V) Vegetarian
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Warrior Platter



Cape Malay Fish Curry



Baked Salmon Fillet



Peri-Peri Prawns

SEAFOOD

FISH FILLET (S) — 145

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

CAPE MALAY FISH CURRY (S) — 145

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

PERI-PERI PRAWNS (S) — 220

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

BAKED SALMON FILLET (S) (SS) — 170

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

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CHICKEN

JAMAICAN STYLE WHOLE BONELESS CHICKEN 175

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

SPEARED CHICKEN 130

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

MADAGASCAR ½ CHICKEN 130

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

CHICKEN FILLET & CREAMY PASTA 130

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

MOROCCAN SPICED GRILLED CHICKEN BREAST 135

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



Moroccan Spiced Grilled Chicken Breast



Jamaican Style Whole Boneless Chicken

SAUCES

Creamy mushroom, creamy pepper, garlic, Peri-Peri — 15

SIDE ORDERS 22

Steakhouse fries
Sweet potato chips
Potato mash
Baked potato
Steamed rice
Salad

SIDE DISHES 30

Steamed broccoli
Buttered corn kernels
Mixed vegetables
Sautéed mushrooms
Sautéed spinach

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DESSERT

The perfect end to your Tribal journey!

MALVA PUDDING 45

Date cake with crème anglaise & vanilla ice cream

CHOCOLATE & PECAN FUDGE BROWNIE (N) 42

Rich pecan fudge brownie served with vanilla ice cream and warm chocolate sauce

BASQUE PISTACHIO CHEESECAKE (N) 45

Rich and creamy Basque cheesecake served with crunchy pistachio Nutella

TROPICAL 45

Coconut pudding, mango compote, passion fruit, chocolate feuilletine

SELECTION OF ICE CREAM 35

Ask your waiter for our flavours

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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 sprite

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

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

COCO 33
Pineapple | coconut puree | passion fruit

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

YEBO 35
Açai | blueberry | mango | banana | cranberry

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Sina Makosa



Dawa Cuja

SOFT DRINKS

	150 ml Glass | 750 ml 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
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