

Tribes was established in 2000 with a modern ethnic African theme and has set a trend in traditional fusion cuisine with its unique Tribal touch.

The pride of Africa is enhanced in the ancestral décor and stylish furnishings, combined with personalised attention to detail, we promise an unforgettable experience.

Our extensive menu serves the very best in steaks, venison, lamb and traditional South African specialties and stretches out to the African coastline offering you the finest quality seafood.

Every occasion will be made memorable as we welcome you into a warm environment where your dining experience is the inspiration to the Tribal beatings of our success.

# appetisers

## **Baugettes / Bread**

Garlic R45      Cheese & garlic R54

## **Oysters** SQ

Fresh hand selected Coastal oysters

## **Squid Heads** R59

Deep fried, served with rice

## **Maputo Chicken Livers** R59

Chicken livers sautéed in a mild peri-peri sauce

## **Soup of the day** R60

## **Boerewors** R62

Traditional South African sausage served on a bed of mash potato or pap

## **Cape Spring Rolls** R68

Spicy bobotie mince spring rolls, served with mash potato and a sweet chutney and mint sauce

## **Congo Black Mushrooms** R62

Grilled black mushroom topped with creamed spinach and smothered with cheddar cheese

## **Snails** R68

Prepared in a creamy garlic sauce with a choice of blue or cheddar cheese

## **Calamari** R70

Tender Falkland calamari tubes smothered in your choice of either creamy lemon butter or spicy sweet chilli sauce

## **Creamy Mussels** R70

Half shell mussels in a creamy white wine and garlic sauce.

## **Game Sausage** R75

Grilled game sausage served on a bed of mash or mielie pap and accompanied with chakalaka sauce

## **Haloumi & Bacon** R78

Haloumi cheese wrapped with bacon & served with accompanying condiments

## **Carpaccio** R82

Thin sliced ostrich fillet, accompanied by balsamic marinated mushrooms and celery

## **Prawn & Avocado Cocktail** R82

Succulent prawns in a tangy Island Sauce

## **Smoked Salmon Carpaccio** R80

Thin Slivers of Smoke Salmon sprinkled with toasted sesame seeds and balsamic reduction

# salads

## **Roasted Baby Beetroot and Avocado Salad** R75

Marinated and Roasted baby beets tossed with rocket and walnuts

## **Greek Salad** R86

Lavish garden greens, tomato, cucumber and onions topped with Danish feta and Calamata olives

## **Roquefort Salad** R86

Garden variety of fresh lettuce, tomato, onions, cucumber and bell peppers with a tangy blue cheese dressing

## **Chicken Salad** R86

Greens tossed in a Caesar dressing with flame-grilled chicken, boiled egg, croutons and parmesan shavings

## **Tribes Salad** R100

Seasonal lettuce with tomato, cucumber, avocado, carrots, Danish feta cheese, Calamata olives and drizzled with a balsamic vinegar dressing

## **Biltong Salad** R105

Seasonal lettuce with cucumber, onion, tomato, bell peppers, danish feta cheese and our very own biltong

## **Table Salad**

Greek Salad R135

Tribes Salad R140

Biltong Salad R145

# vegetarian

## **Vegetable Lasagne** R100

Layers of pasta and mixed vegetables in a creamy sauce topped with cheese and oven baked

## **Vegetable Platter** R105

Baked potato topped with roasted vegetables and pesto sauce, vegetarian spring rolls with sweet chilli and haloumi

## super aged meat

Grain fed beef matured on our premises. Larger steaks cut to your requirements. Grilled with either our unique house basting or black pepper crust. Served with onion rings and a choice of mealie-pap , mashed potato, sweet potato, vegetables, baked potato, rice or chips

**Fillet** 200g R155

**Fillet** 300g R210

**Fillet On the Bone** 350g R205

**Fillet Supreme** 300g R210  
topped with succulent chicken livers

**T-Bone** 500g R185

**T-Bone** 750g R225

**Sirloin** 300g R155

**Sirloin** 500g R190

**Rump** 300g R155

**Rump** 500g R190

**Prime Rib** 600g R205

**Rib Eye** (only when available) 300g SQ

## satisfying sauces R35

Cheese and Mushrooms  
Creamy Mushroom  
Madagascar Pepper  
Garlic Sauce  
Peri-Peri  
Blue cheese  
Monkey Gland  
Chakalaka

## side dishes R35

Mielie-pap  
Chips  
Mashed potato  
Rice  
Onion rings  
Vegetables of the day  
Sweet Potato with Spinach Sweet potato and  
spinach in a sweet chilli sauce  
Jalapeno slices  
Morogo Spinach prepared with spring onions and tomato  
Stir-Fry Vegetables

## from the grill

Served with onion rings and a choice of Mielie-pap, vegetables, baked potato, mash, rice or chips.

### **Tribes Beef Burger** R95

200g pure beef patty served with lettuce, tomato and onion

### **Honey Mustard Steak** R205

300g fillet steak smothered in a honey mustard sauce and topped with crispy bacon

### **Biltong and Avo Sirloin** R205

300g sirloin topped with avocado and biltong

### **Lamb Cutlets** R230

Lamb chops grilled to perfection and served with a branding of mint sauce

### **Saucy Steak** R145

200g sirloin with your choice of sauce

### **Tribal Sirloin** R205

A 300g sirloin filled with mushrooms and cheese topped with a sauce of your choice

### **Spare Ribs**

Selected cuts grilled and basted to perfection

#### **Pork**

400g - R160

800g - R230

#### **Beef**

400g - R140

800g - R180

### **Pork Chops** R130

2 Pork chops pepper crusted and grilled to perfection

## specialities

### **Beef Lasagne** R105

Layers of meat sauce, creamy cheese sauce and tender pasta, topped with cheese and oven baked

### **Tribal Wellington** R190

A fillet of beef covered with mushrooms and onions, baked in a casing of pastry served with your choice of starch or vegetables

### **Oxtail** SQ (only when available)

A hearty, drop off the bone favourite in a rich gravy served with your choice of starch or vegetables

### **Karoo Lamb Shank** SQ

Marinated, then roasted in a rich gravy served with your choice of starch or vegetables

## combos

Served with onion rings and a choice of Mielie-pap, vegetables, baked potato, mash, rice or chips

### **Calamari and Sirloin** R205

Calamari with lemon butter served with a prime cut of beef

### **Chicken and Rib Combo** R205

Lemon & herb or peri peri chicken served with basted ribs

### **Ribs and Rump** R225

Tender 200g rump served with basted ribs

### **Chicken and Chops** R225

Lemon & herb or peri peri chicken served with succulent lamb chops

## out of africa

### **A seasonal variety of available African game**

Served with onion rings and a choice of mielie-pap, mashed potato, vegetables, baked potato, rice or chips

### **Warthog** R190

### **Kudu Steak** R190

### **Impala Steak** R190

### **Ostrich Fillet** R190

Medallions of Ostrich fillet served with your choice of either black cherry sauce, pepper coated or rubbed with mustard seeds

### **Game Platter** R295

A selection of game basted and grilled to perfection

# tribal hanging skewers

Served with onion rings and a choice of Mielie-pap, vegetables, baked potato, mash, rice or chips

## **Chicken Skewer** R170

Tender chicken fillets marinated in spices, skewered with peppers and flame-grilled

## **Tribal Skewer** R180

A selection of juicy prime cuts served with our famous basting

## **Inyama Grill Skewer** R195

Select cuts of meat-beef, chicken, boerewors, and a lamb chop, skewered with onions, flame-grilled to your liking

## **Prawn Skewer** R325

Prawns and Kingklip skewered with green peppers, grilled with lemon and herb or peri-peri

# poultry

Served with onion rings and a choice of Mielie-pap, vegetables, baked potato, mash, rice or chips

## **Chicken Burger** R95

Blackened chicken breast served with salsa and guacamole

## **Half Chicken** R105

Grilled to perfection, with a choice of lemon herb or peri-peri

## **Chicken Schnitzel** R110 (*Add Crispy Bacon R25*)

Crumbed chicken breast with a cheese sauce

## **Chicken Breast** R110

Chicken breast prepared with a choice of lemon herb, peri-peri or creamy basil pesto sauce

## **Spatchcock Chicken** R165

Grilled to perfection, with a choice of lemon herb or peri-peri

# african coastline

Served with your choice of starch and vegetables

## **Hake and Chips** R125

Delicate, lightly dusted/ grilled or fried, served with lemon butter or tartare sauce.

## **Calamari Tubes** R135

Tender Falkland calamari tubes smothered in your choice of either creamy lemon butter or spicy sweet chilli sauce

## **Kingklip** R195

Fresh kingklip, grilled and served with lemon butter

## **Salmon** R230

Norwegian Salmon, served with lemon butter

## **Sole** R245

Coastal sole grilled and served with lemon butter and garlic butter

## **Queen Prawns x6** SQ

Grilled to perfection, served with peri-peri, lemon butter or garlic butter sauce

## **Queen Prawns x8** SQ

Grilled to perfection, served with peri-peri, lemon butter or garlic butter sauce

## **King Prawns x8** SQ

Grilled to perfection, served with peri-peri, lemon butter or garlic butter sauce

## **Crayfish Thermidor** SQ

Served with herbed rice and vegetables

## **Sea Food Platter** (Create your own) R285

Base platter consisting of kingklip, calamari/squidheads, mussels served with starch and accompanying sauce.

**Add:**

**Prawn Queen** R35

**Prawn King** R42

**Langoustine** R145

**Tiger Giant** R260

**Cray Fish** R650

# little chiefs menu

## **Ribs and Chips** R68

A kiddies portion of ribs with chips

## **Cheese Burger** R60

120g beef patty and a slice of cheese on a roll served with chips

## **Boerewors Roll** R50

Served with tomato sauce

## **Fish Fingers** R50

Line fish lightly crumbed and served with chips

## **Chicken Nuggets** R50

Chicken nuggets lightly fried and served with chips

## **Spaghetti and Meat Balls** R50

In tomato based sauce

## **Dessert** R58

Ice Cream and Bar-one sauce

2 scoops of vanilla ice-cream served with Bar-one sauce

## **Milkshakes** R25

Strawberry

Lime

Bubblegum

Chocolate

Vanilla

*Please note that prices are subject to change without prior notice*

# dessert

## **Milk Tart** R60

Traditional milk tart

## **Peppermint Crisp Fridge Tart** R60

Decadent caramel topped with minty sweet peppermint crisp in a crunchy biscuit mould

## **Bar One Cheesecake** R65

Feshly baked creamy cheese cake

## **Chocolate Brownie** R65

Served with your choice of ice cream or cream

## **Ice-Cream and Bar One Sauce** R65

Rich vanilla Ice cream covered with Bar One Sauce

## **Malva Pudding** R65

Individual portions of traditional malva pudding, served with custard

## **Bread and Butter Pudding** R65

An old favourite, baked in custard served with ice-cream

## **Chocolate Mousse Pot** R68

A chocolate potjie pot filled with creamy chocolate mousse

## **Creme Brulee** R69

Baked custard with glazed sugar crust

## **Chocolate Fondant** R70

Rich Decadent hot oozy chocolate pudding served with a scoop of ice-cream

## hot beverages

<b>Filter Coffee</b>	R20
<b>Espresso</b>	R18
<b>Double Espresso</b>	R22
<b>Café Latte</b>	R25
<b>Cappucinno</b>	R24
<b>Decaf Cappucinno</b>	R22
<b>Top Deck</b>	R25
Espresso and Condensed Milk	

<b>Hot Chocolate</b>	R22
<b>Milo</b>	R22
<b>Tea 5 Roses</b>	R20
<b>Tea Rooibos</b>	R20
<b>Tea Earl Grey</b>	R20

## speciality coffee

<b>Irish coffee</b>	R40
<b>Kahlua coffee</b>	R40
<b>Amarula coffee</b>	R40
<b>Amaretto coffee</b>	R40
<b>Tia Maria coffee</b>	R40
<b>Frangelico coffee</b>	R40

## don pedros

<b>Don Pedro</b>	R42
<b>Frangelico Don</b>	R42
<b>Peppermint Don</b>	R42
<b>Kahlua Don</b>	R42
<b>Whisky Don</b>	R42



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