

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 specialities 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 R48 Cheese & garlic R57

Oysters SQ

Fresh hand selected Coastal oysters

Squid Heads R63

Deep fried, served with rice

Maputo Chicken Livers R63

Chicken livers sautéed in a mild peri-peri sauce

Soup of the day R62

Boerewors R65

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

Cape Spring Rolls R73

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

Congo Black Mushrooms R66

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

Snails R73

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

Calamari R74

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

Creamy Mussels R74

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

Trinchado R75

Tender beef strips in a rich gravy

Haloumi & Bacon R83

Haloumi cheese wrapped with bacon & served with accompanying condiments

Carpaccio R87

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

Prawn & Avocado Cocktail R87

Succulent prawns in a tangy Island Sauce

Smoked Salmon Carpaccio R87

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

salads

Roasted Baby Beetroot and Avocado Salad R76

Marinated and Roasted baby beets tossed with rocket and walnuts

Greek Salad R92

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

Roquefort Salad R92

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

Chicken Salad R92

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

Tribes Salad R105

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

Biltong Salad R115

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

Table Salad

Greek Salad R140

Tribes Salad R145

vegetarian

Vegetable Lasagne R105

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

Vegetable Platter R120

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 R164

Fillet 300g R220

Fillet On the Bone 350g R215

Fillet Supreme 300g R220
topped with succulent chicken livers

T-Bone 500g R195

T-Bone 750g R236

Sirloin 300g R164

Sirloin 500g R195

Rump 300g R164

Rump 500g R195

Prime Rib 600g R215

Rib Eye (only when available) 300g R220

satisfying sauces R38

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

side dishes R38

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 R108

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

Honey Mustard Steak R215

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

Biltong and Avo Sirloin R215

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 R155

200g sirloin with your choice of sauce

Tribal Sirloin R215

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 - R175

800g - R255

Beef

400g - R165

800g - R235

Pork Chops R140

2 Pork chops pepper crusted and grilled to perfection

specialities

Beef Lasagne R115

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

Tribal Wellington R200

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 R215

Calamari with lemon butter served with a prime cut of beef

Chicken and Rib Combo R215

Lemon & herb or peri peri chicken served with basted ribs

Ribs and Rump R235

Tender 200g rump served with basted ribs

Chicken and Chops R235

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 R205

Kudu Steak R205

Impala Steak R205

Ostrich Fillet R205

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

Game Platter R310

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 R180

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

Tribal Skewer R190

A selection of juicy prime cuts served with our famous basting

Inyama Grill Skewer R205

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

Prawn Skewer R335

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 R105

Blackened chicken breast served with salsa and guacamole

Half Chicken R110

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

Chicken Schnitzel R115 (*Add Crispy Bacon R30*)

Crumbed chicken breast with a cheese sauce

Chicken Breast R115

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

Spatchcock Chicken R175

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 R130

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

Calamari Tubes R140

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

Kingklip R205

Fresh kingklip, grilled and served with lemon butter

Salmon R240

Norwegian Salmon, served with lemon butter

Sole R255

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) R300

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

Add:

Prawn Queen R38

Prawn King R45

Langoustine R155

Tiger Giant SQ

Cray Fish SQ

little chiefs menu

Ribs and Chips R70

A kiddies portion of ribs with chips

Cheese Burger R62

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

Boerewors Roll R52

Served with tomato sauce

Fish Fingers R52

Line fish lightly crumbed and served with chips

Chicken Nuggets R52

Chicken nuggets lightly fried and served with chips

Spaghetti and Meat Balls R52

In tomato based sauce

Dessert R58

Ice Cream and Bar-one sauce

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

Milkshakes R27

Strawberry

Lime

Bubblegum

Chocolate

Vanilla

Please note that prices are subject to change without prior notice

dessert

Milk Tart R63

Traditional milk tart

Peppermint Crisp Fridge Tart R63

Decadent layers of biscuit and peppermint mouse - a South African classic

Bar One Cheesecake R68

Feshly baked creamy cheese cake

Chocolate Brownie R68

Served with your choice of ice cream or cream

Ice-Cream and Bar One Sauce R68

Rich vanilla Ice cream covered with Bar One Sauce

Malva Pudding R68

Individual portions of traditional malva pudding, served with custard

Bread and Butter Pudding R68

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

Chocolate Mousse Pot R72

A chocolate potjie pot filled with creamy chocolate mousse

Creme Brulee R72

Baked custard with glazed sugar crust

Chocolate Fondant R73

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

Berry Pavlova R73

Light and fluffy meringue topped with seasonal berries

hot beverages

Filter Coffee	R22
Espresso	R20
Double Espresso	R23
Café Latte	R27
Cappuccinno	R26
Decaf Cappuccinno	R24
Top Deck	R27
Espresso and Condensed Milk	

Hot Chocolate	R24
Milo	R24
Tea 5 Roses	R22
Tea Rooibos	R22
Tea Earl Grey	R22

speciality coffee

Irish coffee	R42
Kahlua coffee	R42
Amarula coffee	R42
Amaretto coffee	R42
Tia Maria coffee	R42
Frangelico coffee	R42

don pedros

Don Pedro	R44
Frangelico Don	R44
Peppermint Don	R44
Kahlua Don	R44
Whisky Don	R44



Tribes Restaurant

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