

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 R50      Cheese & garlic R59

## **Oysters** SQ

Fresh hand selected Coastal oysters

## **Squid Heads** R66

Deep fried, served with rice

## **Maputo Chicken Livers** R66

Chicken livers sautéed in a mild peri-peri sauce

## **Soup of the day** R66

## **Boerewors** R69

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

## **Congo Black Mushrooms** R69

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

## **Cape Spring Rolls** R76

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

## **Snails** R76

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

## **Calamari** R77

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

## **Creamy Mussels** R77

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

## **Haloumi & Bacon** R83

Haloumi cheese wrapped with bacon & served with accompanying condiments

## **Carpaccio** R89

Thin sliced ostrich fillet, accompanied by balsamic marinated mushrooms and parmesan shavings

## **Prawn & Avocado Cocktail** R89

Succulent prawns in a tangy Island Sauce

## **Smoked Salmon Carpaccio** R89

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** R109

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

## **Vegetable Platter** R125

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

<b>Fillet</b>	<b>200g</b>	R169	<b>Sirloin</b>	<b>300g</b>	R169
<b>Fillet</b>	<b>300g</b>	R228	<b>Sirloin</b>	<b>500g</b>	R199
<b>Fillet On the Bone</b>	<b>350g</b>	R218	<b>Rump</b>	<b>300g</b>	R169
<b>T-Bone</b>	<b>500g</b>	R199	<b>Rump</b>	<b>500g</b>	R199
<b>T-Bone</b>	<b>750g</b>	R239	<b>Prime Rib</b>	<b>600g</b>	R220
			<b>Rib Eye</b> (only when available)	<b>300g</b>	R229

## 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  
Green Salad

# from the grill

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

## **Tribes Beef Burger** R110

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

## **Honey Mustard Steak** R220

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

## **Biltong and Avo Sirloin** R220

300g sirloin topped with avocado and biltong

## **Lamb Cutlets** R235

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

## **Fillet Supreme** R245

Fillet supreme topped with succulent chicken livers

## **Saucy Steak** R160

200g sirloin with your choice of sauce

## **Tribal Sirloin** R220

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 - R180

800g - R260

### **Beef**

400g - R170

800g - R240

## **Pork Chops** R145

2 Pork chops grilled to perfection

Honey glazed

Pepper crusted

# specialities

## **Beef Lasagne** R120

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

## **Tribal Wellington** R215

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

## **Hake and Calamari** R185

Hake and calamari served with your choice of starch

## **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

## **Surf and Turf** R250

Steak served with juicy prawns

## **Mixed Grill** R330

200g Sirloin, 350g beef/pork ribs and boerewors.

## **Meat Platter for two** R490

Portioned sirloin, beef riblets, boerewors, sliced biltong and boboti springrolls with your choice of two starches

## **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

# out of africa

# 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** R110

Blackened chicken breast served with salsa and guacamole

## **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 Spring Chicken** R145

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

# african coastline

Served with your choice of starch and vegetables

## **Hake** R135

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

## **Calamari Tubes** R145

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

## **Kingklip** R210

Fresh kingklip, grilled and served with lemon butter

## **Salmon** R245

Norwegian Salmon, served with lemon butter

## **Sole** R260

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

## **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

## **Macaroni and Cheese** R52

In a creamy cheese 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. For little chiefs under 12 years of age.*

# dessert

## **Milk Tart Springrolls** R63

Traditional milk tart in a crispy spring roll pastry

## **Peppermint Crisp Fridge Tart** R63

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

## **Bar One Cheesecake** R68

Freshly 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

## **Cake of the day** R68

Ask your waitron for selection

## **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 warm chocolate pudding served with scoop of ice-cream

## **Cheese Platter** R75

Variety of local cheeses served with crackers and fig preserve

## hot beverages

<b>Filter Coffee</b>	R24
<b>Espresso</b>	R21
<b>Double Espresso</b>	R24
<b>Café Latte</b>	R29
<b>Cappucinno</b>	R28
<b>Decaf Cappucinno</b>	R26
<b>Top Deck</b> Espresso and Condensed Milk	R29

<b>Hot Chocolate</b>	R26
<b>Milo</b>	R26
<b>Tea 5 Roses</b>	R24
<b>Tea Rooibos</b>	R24
<b>Tea Earl Grey</b>	R24

## speciality coffee

<b>Irish coffee</b>	R44
<b>Kahlua coffee</b>	R44
<b>Amarula coffee</b>	R44
<b>Amaretto coffee</b>	R44
<b>Tia Maria coffee</b>	R44
<b>Frangelico coffee</b>	R44

## don pedros

<b>Don Pedro</b>	R48
<b>Frangelico Don</b>	R48
<b>Peppermint Don</b>	R48
<b>Kahlua Don</b>	R48
<b>Whisky Don</b>	R48



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