



## GOOD FOOD IS A JOURNEY BEST SHARED WITH FAMILY & FRIENDS.

Niyama Private Islands is home to Tribal restaurant, the first and only Afro Latin fusion in the Maldives.

The menu is a showcase of dishes that reflects a celebration of rich culinary heritage, embracing the ancient spice routes and the diversity of cultures that have influenced Africa and South and Central American Tribal cuisines.

House specialties includes the abundant fresh produce found along the shores and in the waters of the two continents, African Game and artisanal meat cuts.

An authentic Boma or Cauchu, live and interactive style of dining. Tribal provides a uniquely authentic cultural experience that showers the sense with the tastes, sight, sounds, touch and smell of traditional tribal cooking.

We wish you a memorable experience with us and trust that your culinary adventure will capture your imagination and inspire your senses.

Let your journey begins.....

# Appetizers

<b>Tribal Biltong (ϕ)</b> Cured black angus ribeye, cheese crackers, Tribal BBQ sauce, savora mayo, caper vinaigrette	Wakanda	32
<b>Kudu Tartare (R)</b> Kudu loin, smoked radish cream, pepper & parmesan crunch, tomato relish, egg cream, chilies, capers & onion	South Africa	28
<b>Abalone Escabeche</b> Coconut nage, orange gel & dill cream, micro herbs & charcoal grissini	El Salvador	40
<b>Peri peri Chicken Livers (SP)</b> Chicken crackers, spicy peri-peri sauce, lemon gel	Angola	25
<b>Tiwi Calamari (ϕ)</b> Flame grilled baby calamari tubes & heads, lemon, garlic reduction, peppadew puree micro herbs, banana chips	Kenya	36
<b>Warm Ostrich Bobotie</b> Sweet peri peri sauce, tomatillo confit, peach chutney	South Africa	39
<b>Peruano Ceviche (ϕ) (R)</b> Traditional peruvian ceviche, pickled onion, choclo, cilantro, sweet potato, avocado, aji limo, reef fish	Peru	28

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# Glossary

**Peri peri** is a Portuguese influenced sauce, and "especially prevalent in Angola, Namibia, Mozambique and South Africa "It is made from crushed chillies, citrus peel, onion, pepper, garlic, salt, lemon juice, bay leaves, paprika, pimiento, basil, oregano, and tarragon.

**Bobotie** This traditional South African dish incorporates mildly spiced curried mince with a savoury custard topping.

**Quinoa** pronounced 'keen-wa' is a great wheat-free alternative to starchy grains. There are two types: red and creamy white. Both types are slightly bitter when cooked and open up to release little white curls (like a tail) as they soften. Grown in South America (Peru, Chile and Bolivia) for thousands of years, quinoa formed the staple diet of the Incas and their descendants.

**Teff** seed is a fine grain—about the size of a poppy seed—that comes in a variety of colours, from white and red to dark brown. Teff grows predominantly in Ethiopia and Eritrea, and thrives even in difficult climates. The grain has a very mild, nutty flavour, and it packs a serious nutritional punch.

**Teff** has an excellent balance of amino acids, and it is also high in protein, calcium, and iron. Ground into flour, teff is used to make the traditional bread, injera: flat, pancake-like, fermented bread that complements the exotic spices found in the regional food. It can also be ground into flour to make excellent gluten-free flour alternative.

**Zaatar** Pronounced zah-tar, this supremely aromatic spice blend combines toasted sesame seeds, dried thyme, dried marjoram, and sumac. Though the name "za'atar" actually means "thyme" in Arabic, the blend incorporates various herby flavours.

**Naartjie** The fruit possess sweet taste and it resembles much like mandarin orange. It is usually seedless having a thin, leathery outer rind with hugely secreted oil glands. The skin that covers the fruit can be easily peeled off and the inner flesh is very delicate to handle that cannot withstand any force or hand pressure. The taste also resembles much like an orange possessing both sweet and tart.

**Jicama** A round, bulbous root vegetable with origins in the Mexican peninsula, jicama (pronounced hee-cama) is part of the legume family and grows on vines. But unlike yams with their edible peels, jicama skin is thick, tough.

**Beef Biltong** is a variety of cured meat that originated in South Africa. Various types of meat are used to produce it, ranging from beef and game meats to fillets of ostrich from commercial farms. It is typically made from raw fillets of meat cut into strips following the grain of the muscle, or flat pieces sliced across the grain.

# Salads

<b>Kale &amp; Quinoa Salad (N)</b> Kale, red quinoa, black eyed peas, crunchy sunflower seeds, tomatoes, zaatar lemon dressing	Bolivia	28
<b>Teff Organic Salad (N) (ϕ)</b> Roasted sweet potato, avocado, amaranth leaves, heirloom tomatoes, pepitas, teff seed, sunflower seed honey, naartjie dressing	Eritrea	32
<b>Ceviche Vegano (ϕ)</b> Avocado, mushroom, congo potato, artichoke, mango, heirloom carrot, sweet potato, aji limo, choclo	Peru	24
<b>Blackened Goat Cheese &amp; Beetroot Salad (N)</b> Karoo goat cheese mousse, pickled red beets, golden beets, grapefruit and strawberry dressing, walnuts	South Africa	28

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**Nopales** also called cactus pads or nopalitos; edible cacti contain vitamins A and C, and are also a source of calcium and iron. Their crunchy texture goes well with salads.

**Salsa Verde** Green sauce is the name of several different sauces containing mainly herbs

**Achiote** a spice made from the red seed of the annatto tree

**Aji Panca Paste** aji panca is a member of the baccatum family of chiles. They're fruity and sweet.

**Pepitas** is a Spanish culinary term for the pumpkin seed, the edible seed of a pumpkin

**Choclo**, also known as Peruvian or Cusco corn (named for the capital city of the Incas), it's an Andean corn with extra-large, bulbous kernels "almost five times bigger than Regular corn.

**Lablebi**, is a Tunisian dish based of chick peas in a thin garlic and cumin-flavoured soup.

**Parihuela** is a hearty and spicy seafood soup that has modest origins in the fishing communities of Peru traditionally use firm-fleshed white fish as the main ingredient, such as the centre cut of a cod or sea bass, crabs, and a variety of other fresh seafood, while the signature flavour comes from ají panca.

# Soups

## Seafood Parihuela (SP) (ϕ)

Peruvian seafood broth, aji panca paste, cumin, lemon, cod fish, prawn, mussels, octopus, crab

Peru

35

## Chicken Peanut Soup (N)

Lime, cilantro, peanuts, galangal, lemon grass, corn tortilla

Tanzania

22

## Sunchokes Lablebi Soup (SP)

Garbanzo, artichoke, dried olives, harissa paste, amasi crumble, pickled onion, avocado

Tunisian

22

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**Samp** is an African food consisting of dried corn kernels that have been stamped and chopped until broken. The coating around the kernel loosens and is removed during the pounding and stamping process. It is eaten by the Lozi and Tonga people of Zambia with sugar and sour milk. It can also be served with gravy and various additives.

**Braai** "The word braaivleis is Afrikaans for "roasted meat. "The word braai (pronounced "bry", rhyming with the word "cry"; plural braais) is Afrikaans for "barbecue" or "roast" and is a social custom in South Africa, Namibia, Zimbabwe and Zambia.

It originated with the Afrikaner people, but has since been adopted by South Africans of many ethnic backgrounds. The word vleis is Afrikaans for "meat".

**Chipotle** comes from the Nahuatl word chipotle meaning "smoked chili", is a smoke-dried jalapeño. It is a chili used primarily in Mexican and Mexican-inspired cuisines, such as Mexican-American and Tex-Mex.

**Saka Saka**, also known as Mpondu, or Pongu) is the Congolese word for cassava leaves, and the name of a dish made from them

**Tacu tacu** is a simple and rustic Peruvian dish that combines rice, beans, various spices, and onions. The ingredients are typically pan-fried and formed in a thick, pancake-like dish. It is believed that tacu-tacu originated among the African community, while the name stems from the Quechuan taka-taka, which translates as pounded or mashed

**Jerk** is a style of cooking native to Jamaica, in which meat is dry-rubbed or wet marinated with a hot spice mixture called Caribbean jerk seasoning gets its kick from a blend of ingredients such as chiles, thyme, cinnamon, garlic, and nutmeg.

**Kik Alichu** is an Ethiopian dish consisting of a purée made from yellow split peas. The taste is mild and savory, and the dish can be additionally flavored with garlic, turmeric, or ginger

**Plantain** / platano is a plant of the banana genus *Musa* intended to be consumed only after cooking or other processing, rather than being eaten raw

**Calaloo** also known as Amaranth the leaves of these plants can also be eaten, used raw in salads or used as spinach or cabbage. In some areas, young stems are peeled, and then cooked like asparagus.

**Cassava** also called manioc, yuca, balinghoy, Mogo, mandioca, kamoteng kahoy, tapioca-root and manioc root, a woody shrub of the Euphorbiaceae family native to South America

**Chimichurri** is an herb condiment sauce that is considered a culinary specialty of Argentina. Typically served with grilled or roasted beef, it is made from parsley, oregano, garlic, onion, salt, and pepper In a liquid base of olive oil and vinegar

# Daily Selection of Dry-Aged Beef (ϕ)

## Tribal Rubs

*(select one)*

Spicy Yirgacheffe coffee

Peri peri

Lime & Chipotle

Cajun rub

Jerk spice

## Homemade Sauce

*(select three)*

Madagascar Green Peppercorn

Biltong Jus

Rocoto Mustard

Chimichurri

Forest Mushroom Jus

Tribal Mojo Verde (SP)

Tribal Chili Sauce (SP)

## Tribal Side Dishes

Platano - fried plantains with salsa rojo

Kik Aicha - split lentils stew with spinach

Tacu Tacu - sautéed Rice, beans, banana

Sweet Potato Rosti - grilled and mild spicy

Saka Saka - sautéed cassava leaves, dried fish, spinach,  
cilantro, onion, tomato

Hand Cut Taro chips - fried taro, guacamole, tomato salsa

Chipotle Lime Corn - grilled corn on the cob, lime,  
chipotle butter

Samp & Beans - sautéed with rocoto sauce, mixed bean

Braai Vegetables - assorted vegetables, braai spices,  
tamarind butter

Stewed Black Beans - black bean, coconut milk, ginger & garlic

Kachumbari Salad - tomato, onion, cilantro, lime, chili

12

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**Boerewors** a type of sausage which originated in South Africa. The name is derived from the Afrikaans words Boer ("farmer") and wors ("sausage").

**Chayote** a member of the gourd family, chayote is very popular in Latin America and it also pops up in some Asian and European cuisine.

**Galangal** is a rhizome plant, a fascinating ginger-like spice Orangey-brown skin with pale yellow or white interior.

**Awaze** is a spicy Ethiopian seasoning paste made from berbere spice, ground bird's eye peppers, honey mead and spiced butter

**Huacatay**, known also as wakatay in some Quecha language communities or as "menta negra". (black mint) is a spontaneous annual herb originally from the area that includes Bolivia and Peru where it grows wild.

**Pap** also known as mealiepap (Afrikaans for maize porridge) in South Africa or Sadza in Zimbabwe, or Nsima in Malawi, or Nshima in Zambia, Ogi/ Akamu in Nigeria or phaletšhe in Botswana or ugali in East Africa.

**Fideos** refers to the very thin and short noodles commonly used in Mexican cuisine for both soups and pasta salads.

**Huancaina** this sauce is made from spicy aji Amarillo chile peppers. These so-called "yellow peppers" look orange or red when ripe, but they turn yellow as they cook, giving this sauce its bright yellow color. The other main ingredient is the queso fresco cheese, a firm but crumbly white cheese that is popular in many regions of Peru.

**Seco** Peruvian Stew Made with dark beer and tons of cilantro, has a rich, deep flavour, and fall-apart tender meat. Must-try during colder months!"

**Cerdo** the latin name referring to pork which is the culinary term for the meat of a domesticated pig.

**Rocoto** Peppers (aka Locoto Peppers) are one of Peru's hottest spices. They are a South American red pepper that natively grow on the slopes of the Andes mountain range.

**Arroz con Hongos** the Spanish translation for rice with mushrooms

**Fumbwa** Congolese stew known as Fumbwa. The main ingredients for this dish include fish, wild spinach (fumbwa), peanuts and palm oil.

# House Specials

<p><b>Wagyu Beef Sirloin</b>            Flame grilled, chimichurri, garlic confit, green peppercorn,            margarita salt, chipotle rub</p>	Wakanda	88
<p><b>Jerk Lamb Ribs</b>            Slow roasted, omega lamb ribs, pine apple and radish slaw,            buttered corn</p>	Jamaica	68
<p><b>Seco de Cerdo (ϕ) (P) (A)</b>            Braised pork cheeks, cilantro, malt beer, taro majado, salsa criolla,            avocado</p>	Peru	65
<p><b>Quail Awaze (A)</b>            Smoked quail, Injera, awaze chili relish, buttered corn,            kik alicha puree, red wine</p>	Ethiopia	58
<p><b>Smoked BBQ Ribs (P)</b>            Slow roasted chipotle, tamarind, ginger, house BBQ sauce,            grilled pineapple</p>	Argentina	80
<p><b>Wors &amp; Pap</b>            Homemade beef sausage, millet pap, onion salad, beef jus</p>	Zimbabwe	52
<p><b>Hunters Choma Sampler (ϕ)</b>            Exotic game meat platter: Crocodile fillet, blesbok loin,            springbok tenderloin, ostrich fillet, peppercorn jus, split pea puree</p>	Kenya	52

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# Seafood

<b>Ceviche Mixto (ϕ)</b> Traditional peruvian ceviche, pickled onion, choclo, cilantro, sweet potato, avocado, aji limo	Peru	55
<b>Fumbwa (ϕ) (N)</b> Cod fish, peanut sauce, spinach, cassava leaves, peanut crunch, plantain, salted fish croquettes	Congo	52
<b>Zambezia Prawns (SP)</b> Grilled Tiger prawns malaguena chilli, grilled lemon manioc dumplings	Mozambique	62

# Vegetarian Selection

<b>Maafe</b> Samp, vegetables, beans, cape malay curry sauce, amasi raita	South Africa	38
<b>Quinoa Chaufa (ϕ)</b> Mixed quinoa, seasonal greens, mushrooms, paprika, huancaína, avocado, ocopa sauce	Bolivia	38
<b>Arroz Con Hongos (N)</b> Wild rice, wild mushroom jus, smoked cepes, almond cream, avocado	Peru	42

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**Acacia** honey is derived from the nectar of the Robinia pseudoacacia flower, commonly known as the black locust or false acacia tree and It has a flower-like arom, sweet, delicate flavor. Conveniently, acacia honey remains liquid longer and crystallizes much slower than traditional honey.

**Caraiibe 66 % Cocoa** A blend of Trinitarios cocoa beans from the Caribbean Islands. Beautiful chocolate taste, sustained fullness with hints of dried fruits and grilled almonds with a woody base.

**Jivara** 40% milk chocolate from Ecuador captivates with the pronounced flavour of its creamy chocolatey notes, combined with the ultimate notes of vanilla and malt.

**Picarones** (or Picaron singular) are a Peruvian dessert that originated in Lima during the viceroyalty. It is somewhat similar to buñuelos, a type of doughnut brought to the colonies by Spanish conquistadors. Its principal ingredients are squash and sweet potato.

**Illanka** 63% dark chocolate Made from Gran Blanco beans, rare white cocoa beans found in the Piura region of Peru, this distinctive chocolate delivers exceptional creaminess with strong tang and complex notes of sun-ripened blackberries, blueberries and black grapes. Anchored by robust chocolate strength with hints of roasted peanuts.

**Arabica** coffee is a type of coffee made from the beans of the Coffea Arabica plant. Arabica originated in the southwestern highlands of Ethiopia and Kenya.

**Plátano** maduro are simply ripened plantains. When ripe, plantains become sweet and the skin starts turning yellow. As it continues to ripen, the skin starts turning black and the more black the skin is the sweeter the plantain.

**Rooibos**, colloquially known as 'Red Tea' (although not from the actual tea bush), is a naturally caffeine-free herbal plant that grows only in South Africa. A flavourful stimulant-free beverage, it is fruity, sweet, rounded, mild and smooth with a refreshingly herbal texture.

# Desserts

Valrhona Chocolate Story (ϕ) Guanaja, Caraibe and Jivara mousse chocolate soil, chocolate comb, lemon gel	16
Malva Pudding (A) Butter scotch cream, citrus and pineapple compote, Cointreau-flambe	16
Acacia Honey Tree Bitter spice soil, acacia chocolate tree, Tonka zest, purple corn ice cream	16
Rooibos Tea Brulee Spicy honey crumble, golden apple sorbet	14
African Coffee Granita (N) (A) Amarula espuma, apricot chunks, Brazil nut cookie	14
Picarones (ϕ) Sweet potatoes pumpkin pie donuts, cinnamon, caramelized anise syrup, avocado ice cream	14

## Selection of Homemade Ice Cream & Sorbet

### Ice Cream

Illanka Peruano Chocolate  
Vanilla And Tonka Bean  
Apricot All Spices  
Platano Caramel

### Sorbet

Mango and Pimento Nut (N)  
June Plum (Golden Apple)  
Purple Corn

10 for 3 scoops

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