



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.....

Tribal Afro Latin Cuisine

Camp Fire Starter

225 for two

Starter

Octopus and Snapper Numus (R,SP)

Shaved Octopus, white snapper sashimi, coconut, habanero, lime

Main Course

Tribal Tasting Platter

Mahi-Mahi fish fillet, harrisa prawns, Karoo lamb cutlet, baby chicken, Braai vegetables, chimichurri, biltong sauces

Dessert

African Delight

Delice of star anise, Tapioca samosa, tamarind sorbet

Reyneke Organic Sauvignon Blanc Semillon, Stellenbosch, South Africa 2017

Pinotage-Cabernet Sauvignon Kanonkop Kadette, Stellenbosch 2016

Kindly Notify One of Our Team Members if You Have Any Allergic Intolerance

P = Pork, R = Raw, V= Vegetarian N = contains nuts, SP = Spicy Food

ϕ =Symbol is a Must Try Tribal Signature Dish

All Prices are in U.S. Dollars and Subject to 10% Service Charge and 12% GST

Tribal Signature

195 per person

First Course

Chipotle Lobster Salad (SP)

Avocado, chipotle, jicama

Simonsig Brut Kaapse Vonkel Stellenbosch, South Africa NV

Second Course

Warm Ostrich Bobotie

Sweet peri peri sauce, tomatillo confit, peach chutney

Chardonnay Unoaked Warwick Estate The First Lady Stellenbosch,
South Africa 2016

Main Course

Harissa Prawns & Wagyu Beef Sirloin

Chimichurri, garlic, king mushroom confit, lime, chipotle

Cabernet Sauvignon Montes Alpha Colchagua Valley,
Chile 2014

Dessert

Tribal Tasting Plate

Chocolate cake, star anise, malva pudding, samosa, tamarind sorbet

Late Harvest Viogner, Finca las Moras San Juan, Argentina 2012

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Glossary

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.

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.

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.

Droëwors is a Southern African snack food, based on the traditional, coriander-seed spiced boerewors sausage.

Galangal is a rhizome of plants in the ginger family Zingiberaceae, with culinary and medical uses originating Indonesia. Galangal have a stronger taste than common ginger.

Habanero is a variety of chili pepper. When used in English, it is sometimes spelled habanero.

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.

The kudus are two species of antelope of the genus *Tragelaphus*: Lesser kudu, *Tragelaphus imberbis*, of eastern Africa; Greater kudu, *Tragelaphus strepsiceros*, of eastern and southern Africa.

Appetizers

Ostrich Tartare (R)

Ostrich fillet, poached quail egg, smoked radish cream, pepper, parmesan crunch, tomato relish, chilies, capers, onion

SouthAfrica 22

Octopus and Snapper Numus (R,SP)

Shaved octopus, white snapper sashimi, coconut, habanero, lime

Guatemala 36

Kudu Carpaccio (R)

Hibiscus Coffee rub, lightly smoked kudu fillet, rock salt, tomato, olives, chilies, herb oil

Namibia 28

Peri peri Chicken Livers (SP) (ϕ)

Marinated chicken liver, spicy peri-peri sauce, sweet potato matchsticks

Angola 25

Tiwi Calamari (ϕ)

Flame grilled baby calamari, lemon, garlic reduction, peppadew puree, micro herbs, banana chips

Kenya 36

Braaied Sardines (SP) (N)

Grilled sardines, mango, onion slaaie, cilantro, pomelo, dukkah spice, nut crunch

Swaziland 26

Warm Ostrich Bobotie (ϕ)

Sweet peri peri sauce, tomato confit, peach chutney

South Africa 39

Shrimp & Sweet Lobster Ceviche(SP)

Cilantro, pico de gallo, habanero, salsa verde, tomatillo, corn tortilla

Peru 39

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Salads

Kale & Quinoa salad (N)

Kale, red quinoa, black eyed peas, walnuts, tomatoes, zataar lemon dressing

Bolivia 28

Teff Organic Salad (N) (ϕ)

Roasted sweet potato, avocado, amaranth leaves, heirloom tomatoes, pepitas, teff seed, sunflower seed honey, & naartjie dressing

Eritrea 32

Woers & Avocado Salad (ϕ)

Grilled beef boerewors, crispy roasted, droewors, avocado, passion fruit vinaigrette

Botswana 35

Blackened Goat Cheese & Beetroot Salad (N)

Karoo goat cheese mousse, pickled red beets, golden beets, grapefruit, strawberry dressing,

South Africa 28

Chipotle Lobster salad (SP)

Avocado, Chipotle, jicama

Chile 39

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Soups

Seafood Parihuela (SP) (ϕ)

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

Peru

35

Chicken Peanut Soup (N)

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

Tanzania

26

Roasted Cauliflower & Potato Soup (N)

Purple cauliflower, Congo potato, garlic, macadamia pesto, sour cream

Bolivia

26

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Glossary

Peri peri sauce with a touch of lemon and a dash of garlic, blended with a subtle finish of Peri-peri (African Bird's Eye Chilli).

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".

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)

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.

Samaki wa kupaka - East African recipe of grilled fish which is then coated with a rich, thick and creamy tamarind-flavoured coconut sauce.

Droewors is a Southern African snack food, based on the traditional;

Harissa- pronounce it: ha-riss-ah. This hot, aromatic paste made from chili and assorted other spices and herbs is spicy and fragrant. It's widely used in North African and Middle Eastern cuisines.

Springbok is a medium-sized antelope found mainly in southern and southwestern Africa. The sole member of the genus *Antidorcas*, A slender, long-legged antelope, The springbok is characterised by a white face, a dark stripe running from the eyes to the mouth, a light-brown coat marked by a reddish-brown stripe that runs from the upper fore leg to the buttocks across the flanks, and a white rump flap. The springbok is the national animal of South Africa.

From the Charcoal Grill

Karoo Lamb Chops Dukkah crusted tender lamb chops, Congo potato croquettes, Vanilla and green peppercorn jus	South Africa	80
Butcher's Selection of Steaks & Chops Big Afrikaaner Grilled op rib 500g	South Africa	85
Wagyu Beef Sirloin 220g	Uruguay	90

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
Chipotle mustard
Chimichurri
Forest mushroom jus
Spicy smoked tomato chutney

Tribal Side Dishes

Mofongo - Mashed fried plantain	18
Baked Sweet potato with melted cheese	12
Moronggo with peanut -Sautéed kale, spinach, callaloo, onion, tomato	12
Hand cut Taro chips - fried taro, guacamole, tomato salsa	12
Chipotle lime corn- grilled corn on the cob, lime, chipotle butter	15
Chaka laka-Stewed vegetables, beans	12
Irio -Mashed potato with corn, peas, and pumpkin leaves	12
Stewed black beans - black beans, coconut milk, ginger, garlic	15
Kachumbari salad - tomato, onion, cilantro, lime, chili	15
Braai Vegetable- baby carrots, sugar snap peas, baby corn, asparagus, mushroom	15

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Lengua de vaca means beef tongue in Spanish.

Cochinita Pibil is a traditional Mexican slow-roasted pork dish from the Yucatán Peninsula. Preparation of traditional cochinita involves marinating the meat in strongly acidic citrus juice, seasoning it with annatto seed which imparts a vivid burnt orange color, and roasting the meat while it is wrapped in banana leaf.

Blesbok or blesbuck (*Damaliscus pygargus phillipsi*) is an antelope endemic to South Africa. It has a distinctive white face and forehead which inspired the name, because bles is the Afrikaans word for a blaze such as one might see on the forehead of a horse.

Dukkah : is an Egyptian dry mix of roasted nuts, seeds and spices finely blended together.

Chaufa : is a Peruvian-Chinese dish, Chaufa gets its name from chifa, which is the name of fusion cuisine combining Cantonese and Peruvian ingredients

Wot : Wat, wet', wot or tsebhi is an Ethiopian and Eritrean stew or curry that may be prepared with chicken, beef, lamb, a variety of vegetables, spice mixtures such as berbere, and niter kibbeh, a seasoned clarified butter.

Shiro : is a homogeneous stew whose primary ingredient is powdered chickpeas or broad bean meal. It is often prepared with the addition of minced onions, garlic and, depending upon regional variation, ground ginger or chopped tomatoes and chili-peppers

Tibs: It's a hybrid stir fry and stew that comes together in an instant, is meaty, rich and can be very spicy. Served with bread, rice or, more properly, injera flatbread, the ingredients can vary from vegetables, chicken, lamb or beef.

Cotija is a hard cow's milk cheese that originated in Mexico. It is named after the town of Cotija

Chere a millet couscous found in Senegal, Gambia and Mauritania

House Specials

Brahman Beef (ϕ) Braised beef cheeks, mashed sweet potato, baby vegetables, injera and mealie pap	South Africa	60
Hunters Choma Sampler (ϕ) Exotic game platter: mild spicy crocodile tail, herbed blesbok loin, coffee rubbed springbok tenderloin, beef boerewors, hibiscus, sweet potato mash, mushrooms and wild berry jus	Namibia	95
Impala Shanks Potjie (ϕ) Braised impala shanks, spices, vegetables, saffron mealie pap, sweet onion marmalade	Zimbabwe	95
Smoked BBQ Ribs (P) Slow roasted baby back ribs, smoky chipotle, tamarind, ginger, lime, our house bbq sauce and grilled pineapple	Argentina	75
Peri peri Chicken (ϕ) (SP) Hot peri peri sauce, salsa verde, lime, grilled corn on cob	Angola	58

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Glossary

Mofongo at its most basic, mofongo is made of fried green plantains mashed with garlic and chicharrones (deep-fried pork skin), served with a buttery-garlic or a peppery- capsicum-tomato Creole sauce. Typically the mash is stuffed with a protein, such as chicken, steak, shrimp, lobster or crab - at which point it becomes known as *mofongo relleno*.

Morogo also known as wild or African spinach, refers to a group of at least three different dark green leafy vegetables found throughout Southern Africa and harvested for human consumption. It is considered a traditional South African dish and forms an important part of the staple diet in rural communities

Chakalaka is a South African vegetable relish, usually spicy, that is traditionally served with bread, pap, samp, stews, or curries.

Irio originally a dish of the Kikuyu people from Kenya , *irio* is a hearty and nutritious accompaniment to meals. It has many variations, but potatoes and peas are the staple ingredients with corn the most common addition. Irio is famously paired with grilled steak in the combination known as *nyama na irio*.

Maafe: a dish, made with groundnuts or ground peanuts and tomatoes and optional beef, lamb, chicken or vegetables. Common to much of West Africa. It originates from the Mandinka and Bambara people of Mali. Variants of the dish appear in the cuisine of nations throughout West Africa and Central Africa.

Choma: is a Swahili word used to refer to barbecued or grilled, can be meat or vegetables.

Kachumbari : is a fresh tomato and onion salad dish that is popular in the cuisines of the African Great Lakes region. It is an uncooked salad dish consisting of chopped tomatoes, onions, and chili peppers (and salt to taste). Variations of Kachumbari can be found in Kenya, Tanzania, Rwanda, Uganda, and Burundi and in Southern African countries of Malawi and Congo.

Seafood

Samaki wa Kupaka (ϕ) (SP) Line caught Mediterranean seabass, simmered in tamarind, coconut sauce, turmeric, ginger, mild spicy, kachumbari salad	Kenya	85
Escabeche (ϕ) Pacific black cod fish, lime, garlic, cilantro, ginger, habanero, soy sauce, lime juice and vinegar	Honduras	65
Harissa Prawns (SP) Wild Jumbo Prawns, fiery harissa marinade, pickled lemon, charred shallots and beets	Tunisia	68
Lobster Nacional (A) Mild spicy creamy beer sauce, coriander, grilled lemon black eyed pea puree	Mozambique	85

Vegetarian Selection

Pap and Mushroom Potjie Forest mushrooms, asparagus, curry, saffron, butter mealie pap, parmesan cheese crisp, seasonal greens	Eswatini	40
Quinoa Chaufa (ϕ) Red quinoa, seasonal greens, mushrooms, paprika, plantains, cotija, spicy tomato jus	Peru / Bolivia	38
Maafe Vegetable Stew (ϕ) (N) Seasonal greens, black eyed peas, mild spicy coconut, peanut stew, saffron, chere, avocado or with steamed rice.	Senegal / Gambia / Mali	45

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Glossary

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

Karoo a vast plateau in the Republic of South Africa, in Cape of Good Hope province And arid South African tableland with red clay soil. Different varieties of sheep raised for mutton, Wool, or pelts commonly graze the Karoo, and citrus crops, in particular, are cultivated within the region's irrigated schemes.

Pap also known as mealie pap (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, is a traditional porridge/polenta made from mealie-meal (Coarsely ground maize) pap with a very thick consistency that can be held in the hand. It is a staple food of the Bantu peoples of various parts of Africa.

Impalas are medium-sized antelopes that roam the savanna and light woodlands of eastern and southern Africa. The impala is thought to be one of the most adaptable animals living in the African savanna, as the impala is able to change its eating habits with the seasons and depending on what is available in the near surroundings. Impala like to graze on fresh grass but will also nibble on shoots and foliage.

Desserts

African Heritage Delight (ϕ) Delice of star anise, tapioca samosa, tamarind sorbet	18
Mango Chocolate Tonka Tube Macadamia, chia crumble	18
Cinnamon Churros (A) Spicy bitter ganache 70%, guanaja	18
Malva Pudding Madagascar vanilla butter scotch cream, pineapple caramelized, coconut streusel	18
Spicy Pineapple Coconut Passion fruit compote, parmesan crispy	18
Quinoa Seeds Crispy Cheese (ϕ) Fruity exotique, lemon grass sorbet	18
Seasonable African Garden Fruits	18
Selection Homemade Ice Cream/Sorbet	9

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Tonka bean is a species of flowering tree in the pea family, Fabaceae. The tree is native to Central America and northern South America. Its seeds are known as Tonka beans (sometimes tonkin beans or tonquin beans). They are black and wrinkled and have a smooth, brown interior. They have a strong fragrance similar to sweet woodruff (*Galium odoratum*) due to their high content of coumarin.

Chia seeds is the edible seed of *Salvia hispanica*, a flowering plant in the mint family (Lamiaceae) native to Central America, or of the related *Salvia columbariae* of the southwestern United States and Mexico. Chia seeds are oval and gray with black and white spots, having a diameter around 1 millimetre (0.04 in).

Guanaja 70% In 1986, Valrhona created GUANAJA in a quest to capture the original taste of cacao beans. The first chocolate in the world to reach 70% cocoa, GUANAJA is a favorite among top chefs and artisans around the world and its unmatched flavour profile has always delighted even the most discerning palates

Churros Is a fried-dough pastry predominantly choux based snack. Churros are fried until they become crunchy, and may be sprinkled with sugar. The surface of a churro is ridged due to having been piped from a churrera, a syringe-like tool with a star-shaped nozzle. Churros are generally prisms in shape, and may be straight, curled or spirally twisted.

Malva pudding is a sweet pudding of South African origin. It contains apricot jam and dark vinegar and has a spongy caramelized texture. A cream sauce is often poured over it while it is hot, and it is usually served hot with custard and/or ice-cream.

Amarula is a cream liqueur from South Africa. It is made with sugar, cream and the fruit of the African marula tree (*Sclerocarya birrea*) which is also locally called the Elephant tree or the Marriage Tree. It has an alcohol content of 17% by volume. It has had some success at international spirit ratings competitions, winning a gold medal at the 2006 San Francisco World Spirits Competition