



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

Niyama Private Islands is home to Tribal restaurant, the first and only Afro Latin cuisines 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


<p><b>NIKKEI SALAD (GF) (D)</b> Baby gem, confit cherry tomato, shaved parmigiano, orange, and parmesan panko crusted chicken in Nikkei dressing</p>	Peru	24
<p><b>BRAAI SALAD (VG) (GF)</b> Inala potato, rocket, baby spinach, goji berry, teff seed, grilled artichoke, grilled bell peppers, tamarind dressing</p>	Tanzania	32
<p><b>KALE &amp; QUINOA SALAD (VG) (N)</b> Kale, red quinoa, black eyed beans, sunflower seed, tomato, thyme lemon dressing</p>	Bolivia	32
<p><b>ROCOTO CEVICHE PERUANO (R) (SP) (ϕ) (GF)</b>  Lime marinated local reef fish, onion, red chili, coriander, smoked corn, sweet potato confit</p>	Peru	37
<p><b>TIWI CALAMARI (ϕ) (D) (SF) (GF)</b> Baby calamari, lemon, garlic reduction, peppadew tiradito, banana chips</p>	Kenya	42
<p><b>AVOCADO CAUSA LIMENA (SF) (GF)</b> King crab, tribal chili sauce, avocado, lobster mayo, confit tomato, sago, quinoa crackers, bell pepper confit</p>	Peru	42
<p><b>BEEF BONE MARROW (D)</b> Roasted beef marrow bone, parsley, thyme, garlic crumble, garlic toast</p>	Congo	42

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# Appetizers

<b>GOAT CHEESE AND SWEET POTATO (N) (D) (V) (GF)</b> Burnt goat cheese, smoked fig, dried sweet potato, walnuts, grapefruit segments, pumpkin seed dressing	Angola	45
<b>WAGYU BEEF TIRADITO (R) (SP) (ϕ)</b> 46 days aged wagyu striploin, avocado, pickled shallot, coriander and tribal tiradito sauce	Peru	45
<b>QUINOA STUFFED BUTTERNUT SQUASH (VG) (ϕ)</b> Kale, goji berry, chickpeas, quinoa	South Africa	48
<b>NIYAMA CHARCUTERIE (D) (R) (GF)</b> Droëwors, kudu biltong, dried beef, smoked ostrich, aged fish, Tribal mojo, poppy seed tuile, dried fig	Nambia	48
<b>SMOKED TRIBAL BILTONG (ϕ) (R) (D) (GF)</b> Wagyu beef ribeye biltong on smoked wood, caper vinaigrette, olive oil, mustard mayo	Kenya	58

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# Glossary

**Ceviche** also cebiche, seviche, or sebiche is a South American seafood dish originated in Peru typically made from fresh raw fish cured in fresh citrus juices, most commonly lemon or lime, and spiced with ají, chili peppers or other seasonings including chopped onions, salt, and coriander.

**Tiradito** is a Peruvian dish of raw fish, cut in the shape of sashimi, and of aspect similar to crudo, and carpaccio, in a spicy sauce. It reflects the influence of Japanese immigrants on Peruvian cuisine.

**Rocoto** chile peppers (*Capsicum pubescens*) are one of the staple chiles used in Peruvian cuisine, along with aji amarillo, aji limo (often used in ceviche) and aji panca. Rocotos are quite spicy and resemble small bell peppers. Make sure not to mistake these for baby bell peppers – they can be a fiery surprise!

**Nikkei** cuisine refers to the Peruvian cooking style with some Japanese influences and ingredients that make food look and taste different. Nikkei is a word that is used to refer to the descendants of Japanese immigrants who left their country and lived in other parts of the world. The same word is used to refer to this infusion cuisine that highlights some of the original Japanese flavors as they combine with traditional Peruvian ingredients.

**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.

## Sustainable Practices

We are committed to sustainable practices throughout our culinary services:


- ° Divert 100% of fryer oil waste (Biofuel)
- ° Locally sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

## Green Glossary

**Local food:** In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

# Soups

<b>PEANUT SOUP (VG) (GF) (N)</b> Lemongrass, coconut milk, ginger, plantain, lime juice, coriander	Nigeria	37
<b>SOPA DE VERDURAS (VG) (V)</b> Cong potato, leeks, carrot, potato crackers, taro, cauliflower, wild beans mousseline	Nigeria	37
<b>NIGERIAN STYLE CHICKEN PEPPER SOUP (SP)</b> Chicken broth, burned corn, coriander, celery, peppers	Nigeria	42
<b>PARIHUELA SOUP (SP) (SF) (GF)</b> Prawns, octopus, calamari, mussel aji panca, parihuela stock, coriander, lime	Peru	45


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# Main Course

<b>ARROZ CON HONGOS (V) (GF) (VG)</b> Black rice, wild mushrooms, coconut milk, vegetables, mushroom powder, avocado, parsley powder	Peru	48
<b>BANANA LEAF WRAPPED CREOLE STYLE FISH FILLET (GF) (SP)</b> Black cod, ginger, garlic, tamarind, turmeric, coriander, fried plantain, avocado, kachumbari salad	Seychelles	74
<b>MADAGASCAN OCTOPUS STEW (SF) (GF)</b> Smoked octopus, black eyed bean stew, tomato confit	Tanzania	74
<b>PERI PERI CHICKEN (φ) (SP) (GF)</b> Grilled whole baby chicken, peri peri sauce, lime, jerky rubbed corn	Angola	79
<b>WILD BOAR RIBS (P) (D) (GF)</b> Tribal dry rub, Tribal sauce, smoked pineapple salsa, coriander, sweet potato confit, spiced butter	Mozambique	80
<b>MUKIMO NYAMA (N) (D)</b> Kenyan spiced lamb rack, mash Irrio, baby spinach saute, lamb jus	Kenya	84
<b>WARTHOG STEW (φ) (P) (D) (GF)</b> African rubbed warthog fillet, onion, tomato, yellow chili, coriander, soya spice, sweet potato confit, biltong jus, spiced plantain patty	Colombia	90


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# Main Course

<p><b>ARROZ MARISQUEROS (SF) (D) (GF)</b> Prawns, smoked octopus, black mussels, calamari, wild rice, salsa madre, coriander, smoked bell pepper, fava beans, fish stock</p>	Peru	93
<p><b>HUNTERS CHOMA SAMPLER (φ) (D) (GF)</b> Exotic game meat platter: blesbok loin, springbok tenderloin, ostrich fillet, kudu loin, taro puree, berry vinaigrette</p>	Kenya	103
<p><b>MOZAMBICAN PRAWNS (D) (SP)</b> East Africa spiced tiger prawns, hot mango sauce, grilled lemon, prawn croquette</p>	Mozambique	103
<p><b>GHANIAN BEEF CHEEK STEW (φ) (SP) (D) (GF) (N)</b> Braised beef cheek, habanero peppers, coriander smoked paprika, tomato, curry powder, jollof rice</p>	Ghana	103
<p><b>KITOWEO CHA KAMBA (SP) (SF) (GF)</b>  Local lobster, mild Zambian curry spices, ginger, tamarind, coconut milk, tomato, coriander, pimiento rice</p>	Zambia	108

**\*\*NLE Meal Plan:  
\$25 supplement charge**

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# Glossary

**Blesbok** The blesbok or blesbuck is an antelope endemic to South Africa and Eswatini. 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.

**Warthog** is a common warthog is a wild member of the pig family found in grassland, savanna, and woodland in sub-Saharan Africa. In the past, it was commonly treated as a subspecies of *P. aethiopicus*, but today that scientific name is restricted to the desert warthog of northern Kenya, Somalia, and eastern Ethiopia.

**Springbok** The springbok is a medium-sized antelope found mainly in southern and southwestern Africa. The sole member of the genus *Antidorcas*, this bovid was first described by the German zoologist Eberhard August Wilhelm von Zimmermann in 1780. Three subspecies are identified.

**Jollof, or jollof rice**, is a rice dish popular in West and Sub-Saharan Africa. The dish is typically made with long-grain rice, tomatoes, onions, spices, vegetables and meat in a single pot, although its ingredients and preparation methods vary across different regions.

**Sopade**, is a vegetable soup which is common and mostly prepared using vegetables and leaf vegetables as primary ingredients. It dates to ancient history and is a mass-produced food product in contemporary times.

**Mukimo** (Irio) is a Kenyan meal (predominantly from communities living around Mount Kenya) prepared by mashing potatoes and green vegetables. It may also include maize and beans. Mukimo is mostly served as an accompaniment for meat-based stew and nyama choma. Though originally from the central part of Kenya, Mukimo is now consumed amongst various communities in Kenya.

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# Side Dish

<b>BRAAI VEGETABLES (D) (V) (GF)</b> Assorted vegetables, braai spices, tamarind butter sauce	Angola	21
<b>STEWED MADAGASCAR BEANS (VG) (GF)</b> Wild beans, coconut milk, ginger, garlic, coriander	Uganda	21
<b>SAUTEED SWEET CORN (D) (GF) (V)</b> Sweet corn, chipotle butter, huacatay sauce, lemon	Peru	21
<b>KACHUMBARI SALAD (VG)</b> Tomato, onion, cilantro, lime, chili	Angola	21
<b>HAND CUT TARO CHIPS (VG) (GF)</b> Fried taro, homemade guacamole, tomato salsa casera	South Africa	32
<b>CHARCOAL OSTRICH CROQUETTES (D)</b> Mashed Congo potato with ground ostrich, curry leaf, African spice, huancaína sauce	South Africa	37

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# Glossary

**Taro** *Colocasia esculenta* is a tropical plant grown primarily for its edible corms, a root vegetable most commonly known as taro, or kalo. It is the most widely cultivated species of several plants in the family Araceae that are used as vegetables for their corms, leaves, and petioles.

**Braai** The original word is a braai. The word has been adopted by English-speaking South Africans and can be regarded as another word for barbecue, in that it serves as a verb when describing how food is cooked and a noun when describing the cooking equipment, such as a grill.

**Kachumbari** 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.

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# Desserts

<b>AMARULA MILK TART (A) (D)</b> South African Vanilla based tart, star anise, cinnamon ice cream, Amarula sauce	South Africa	21
<b>CHURROS (D) (N)</b> Fried dough, hazelnut chocolate sauce	South Africa	21
<b>ANGOLAN MOUNTAIN COFFEE MOUSSE WITH AFRICAN BITTER CHOCOLATE (Φ) D) (GF)</b> Praline crispy, spicy ice cream, coffee mousse, hazelnut crumble, berries	South Africa	27
<b>BANANA SPLIT WITH MALVA PUDDING (A) (N) (D)</b> Malva sponge, caramel banana, dulce le leche ice cream, chocolate cremeux	South Africa	24

## SELECTION OF HOMEMADE ICE CREAM & SORBET

Ice Cream (GF)	Sorbet (GF) (VG)	22/3 scoops
Madagascar Vanilla	Tamarillos	
Manjari Chocolate	Soursop	
Caramel Plantain	Wild Strawberry	
Dulce De Leche	Coconut	
Avocado Puns	Cassava Mint	
Spicy Ice Cream	Mango Rosemary	

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# Glossary

**Amarula** is a cream liqueur from South Africa. It is made with sugar, cream and the fruit of the African marula tree which is also locally called the Elephant tree or the Marriage Tree. It has an alcohol content of 17% by volume.

A **churro** is a type of fried dough from Spanish and Portuguese cuisine. They are also found in the cuisine of the Philippines and Latin American cuisine and in other areas that have received immigration from Spanish and Portuguese-speaking countries, especially in the Southwestern United States and France.

**Malva** is a sweet pudding of South African origin. It contains apricot jam 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. Many South African restaurants offer it. The pudding is thought to originally be of Dutch then Cape Dutch origin synonymous with the Cape.

**Plátano Caramel** Caramelized plantains are a popular dish throughout Latin America.

**The Tamarillo** is a small tree or shrub in the flowering plant family Solanaceae. It is best known as the species that bears the tamarillo, an egg-shaped edible fruit.

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