## SOUP & SALAD

	<b>SEAFOOD SOUP "EXPRESS",</b> assorted seafood, pernod and basil, crustacean coulis, vegetable pearls, garlic crouton	1,600
	<b>OLD FASHION CHICKEN IN THE POT,</b> bread dumplings, assorted vegetables	950
0,0	<b>GREEN VEGETABLE SOUP,</b> vegetable macedonia, herbs	700
	ROASTED TOMATO SOUP, roasted almonds, bacon, herbs mousseline, olive oil vegetarian option available	750
	CREAM OF MUSHROOM, seafood ragout, chives chantilly  vegetarian option available	800
	BUTTERNUT SQUASH VELOUTE, pumpkin seed oil, sautéed salmon, black sesame vegetarian option available	750
0,0	<b>TOMATO AND AVOCADO,</b> assorted leaves, chives, parmesan cheese, olive oil	1,200
	COBB SALAD, boiled eggs, shredded lettuce, endive, chicken, tomatoes, avocado, bacon, crumbled goat cheese, goat cheese dressing vegetarian option available	1,300
0,0	<b>TUSCAN PANZANELLA SALAD,</b> toasted ciabatta, roasted peppers, rocket leaves, tomatoes, olives, basil, cucumber, balsamic	1,100
	SALAD NICOISE, potatoes, french beans, tomatoes, anchovies, olives, tuna, boiled eggs, assorted greens, lemon basil dressing vegetarian option available	1,300
0,0	<b>GREEK SALAD,</b> sweet peppers, tomatoes, cucumber, red onions, kalamata olives, feta cheese, olive oil, herbs	1,300
0,0	MIXED GREEN SALAD, sprouts, raw vegetables, mango, avocado, soy wasabi vinaigrette	950
0,0	STRAWBERRY AND BABY SPINACH SALAD, caramelized goat cheese, rye bread croutons, almonds, cherry tomatoes, balsamic vinaigrette	1,350
	CAESAR SALAD, crunchy lettuce, bacon, anchovie fillets, parmesan cheese, croutons, creamy Caesar dressing * add grilled chicken	1,300
	CHICKEN CITRUS SALAD, assorted salad leafs, spicy chicken breast, toasted cashew nuts, orange and grapefruit segments, poppy seeds, balsamic and orange vinaigrette	1,400
0,0	PANEER CHEESE AND CITRUS, assorted salad leafs, spicy paneer, toasted cashew nuts, orange and grapefruit segments, poppy seeds, balsamic and orange vinaigrette	1,350



	soft lettuce leafs, red radish, cherry vinegar and olive oil, chives mayonnaise	1,300
	<b>LOBSTER AND AVOCADO,</b> green apples, light strawberry vinaigrette, basil oil	1,650
	<b>SEAFOOD CEVICHE,</b> poached calamari, cooked prawns and lobster, raw snapper, black rice crisps, lime and cucumber, cilantro and chili	1,500
	<b>CORNFLAKES CRUSTED PRAWNS</b> to be eaten with the hands, curry cappuccino, 5 herbs mousse	1,600
	<b>SCRAMBLED EGGS,</b> lobster bisque, lamu crab, toasted brioche, truffle butter, salmon roe	1,450
	<b>TACOS,</b> poached prawns, guacamole, roasted papaya, shredded lettuce	1,500
	<b>LAMU CRAB SALAD,</b> tomato tartare, tomato confit, basil, tomato water light jelly	1, 400
	<b>FRIED CALAMARI,</b> cajun batter, our very own tartare sauce	1,300
9	<b>ZUCCHINI CARPACCIO,</b> herbed goat cheese, olive tapenade, cherry tomatoes, soy dressing	1,150
	<b>CRISPY SALMON FILLET,</b> nori, chili, sesame and cilantro dressing, mango, cucumber	1,650
	<b>SALMON CARPACCIO,</b> tomato confit, pink ginger, crystallized lime, soy and wasabi, leafs	1,700
<b>A</b>	<b>VEGETABLE TEMPURA,</b> deep fried assorted vegetables in tempura batter, tempura special dip	1,150

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D/B	BEETROOT RISOTTO	
	<b>TORTELLINI CARBONARA</b>	
	<b>CREAM OF BROCCOLI</b>	
	<b>BUTTERNUT SQUASH RAVIOLI</b>	
0,0	<b>SMOKED EGGPLANT TORTELLONI</b>	
0,0	CHARCOAL RAVIOLI	
0,0	CIPRIANI STYLE	
	<b>HOMEMADE ANGEL HAIR PASTA</b>	
	<b>HOUSE-MADE TAGLIATELLE</b>	

## **SANDWICHES**

	pure rib eye, ground "Minute", salted butter, thyme and garlic, cheddar cheese, tomato and avocado salad, potato matches	2,800
	<b>CHICKEN BURGER,</b> breaded chicken pattie, baby spinach and gherkins, remoulade sauce, tomato and avocado salad, potato matches	1,500
	BUTTER CROISSANT, herbed cream cheese, parma ham, rucola and cherry tomatoes, provolone cheese, cucumber and corn salad, potato matches	1,600
DØ	<b>FALAFEL AND HUMMUS PITA,</b> cucumber and tomatoes, parsley and scallions, spicy french fries	1,350
	TRIBE CROQUE, french style ham and cheese toast "au gratin", béchamel, parmesan cheese * add sunny side up egg  * vegetarian option available	1,350
	CLASSIC BEEF BURGER OR CHEESE BURGER, sautéed onions, tomatoes, gherkins, lettuce, cocktail sauce, french fries, coleslaw	1,450
	<b>THAI FISH BURGER,</b> fish cake flavored with coriander, lime and green curry, thai coleslaw, sweet potato tempura	1,350
	<b>T BURGER,</b> sautéed mushrooms, brie cheese, bacon, crispy onions, tomatoes, lettuce, house-made french fries, black pepper and cheese dip	1,800
<b>0</b> , <b>0</b>	MAMA MBOGA BURGER, mixed vegetable pattie, sautéed onions, lettuce, tomatoes, cocktail sauce, french fries, coleslaw	1,350
	<b>STEAK FAJITA WRAP,</b> spicy fillet steak, shredded lettuce, tomatoes, guacamole, sweet potato fries, cucumber and corn salad	1,250
0,0	<b>VEGGIE WRAP,</b> grilled vegetables, lettuce, avocado, french fries, salad bouquet, creamy parmesan and garlic dressing	1,150
D.B	<b>GREEK WRAP,</b> tomatoes, lettuce, cucumber, feta cheese, olives, crispy onion rings, sweet peppers, french fries, basil dressing	1,450



### **VEGETARIAN**

ala	<b>VEGETABLE BIRYANI,</b> Swahili style, yellow fragrant rice, yogurt, onions, tomatoes, coriander	1,350
D.Ø	<b>VEGETABLE STIR FRY,</b> steamed basmati rice	1,250
0,0	TERIYAKI TOFU STEAK, assorted vegetables	1,300

## FRESH SEAFOOD

LIGHTLY GRILLED RED SNAPPER	1,700
pumpkin dumplings, pumpkin puree, mushrooms,	
taggiasca olives, endives cooked and raw, saffron a	ir, jus

# SALMON FILLET COOKED IN PAPILLOTE .............. 2,200 honey, ginger, lemongrass, leeks, creamy coconut rice, raw vegetable salad

TERIYAKI SALMON	2,20	0
vegetable stir fry, garlic rice		

LOBSTER THERMIDORE	3,200
mustard and mushrooms, salad and potato wafers	

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<b>CATCH OF THE DAY</b>	b
served "a la plancha" style with a local spice twist, grilled	
vegetables, herbed oil, baby potatoes	

FISH AND CHIPS	1,550
tartar sauce	

MARINATED PRAWNS	2,500
vegetable confit in olive oil, light and creamy prawn	sius

# FROM THE LAND

# NAIVASHA DUCK 2,300 honey and orange lacquered breast, four peppers, legs in fillo "Pastille" with dried fruits and moroccan spices, jerusalem artichokes

# **7 HOUR BRAISED LAMB LEG** 1,900 caramelized potato gnocchi, minted garden peas puree, sweet spices, red onion jam, red wine infusion

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SEARED RIB-EYE STEAK	2,950
rock salt and thyme, savoy cabbage, whipp	
potatoes with olives and olive oil, glazed fre	
smoky bacon sauce	

### PORK BELLY COOKED OVERNIGHT ...... 1,700

soufflé skin, mascarpone polenta, bok choy, sprouts, pickled onions, cooking juices, mango and star anise

## MAPLE BBQ AND SPICES GLAZED PORK RIBS .... 1,850 served with a very creamy mac and cheese, cucumber and corn salad

DOUBLE CUT PORK CHOP	1,950
apple wood smoke, vegetables "Tian", ratatuille an	d
mustard jus, panisse fritters	

## SIGNATURE SUSHI ROLLS

	<b>CHILI AFFAIR,</b> Inside out, green chili tempura, oyster mushrooms, avocado, soy glaze, wrapped in salmon and flamed	1,350
	<b>SOUTH OF FRANCE,</b> Inside out, prawns, olives tapenade, cucumber, whole sping onions, red pepper rouille, chives soy sauce	1,350
9,0	MISO/TOFU ROLL, Inside out, tofu, wakame tempura, creamy miso dip, soy glaze	1,200
	<b>COCONUT,</b> Inside out, fresh coconut, ginger and soy marinated salmon, cucumber, spring onions, light tempura and coconut crust	1,350
	<b>SPINACH,</b> Inside out, poached prawns, fresh spinach mixed with Japanese mayo, full spring onions, and crispy onions	1,350
	CAESAR ROLL, chicken, bacon julienne, iceberg julienne mixed with Japanese mayo	1,250
	COASTAL TRIBE, prawns and calamari tempura, avocado, cucumber, toasted coconut, wrapped in tuna	1,300
	<b>SPICY TUNA ROLL,</b> tuna tartar, cashew nuts, spring onions, spicy sauce	1,150
	<b>TEMPURA CRAB ROLL,</b> fresh crab meat in sweet mayonnaise, tuna, mildly spicy sweet chili sauce	1,250
	MANGO ROLL, mango, asparagus, spring onions, fresh crab meat, sesame mayonnaise, wrapped in mango	950



0,0	MISO SOUP, tofu, chives, wakame	650
	<b>CHICKEN GYOZA,</b> pan-fried Japanese dumplings with chicken, ginger and spring onions, ponzu dipping sauce	1,200
	<b>EBI TEMPURA</b> , deep fried prawns in tempura batter, special dip	1,600
	<b>BEEF FILLET "TATAKI",</b> thinly sliced seared beef fillet (rare), garlic sauce, sake and soy	1,500



FOLLOW US TO HEAR ABOUT EVENTS, SPECIAL OFFERS AND PROMOTIONS

Infuse and crunchy salad

	<b>TRIBE ROLL,</b> spicy salmon tempura, avocado and leeks tartare, wrapped in salmon	1,400
0,0	<b>GEISHA,</b> crunchy vegetables, glaze sesame spinach, cashew nuts	1,200
9,0	NO CARB ROLL (wrapped in nori no rice), asparagus, mushrooms, Japanese omelet, cucumber, avocado, spicy garlic dip	950
	<b>JAPANESE BAGEL,</b> salmon, cream cheese, cucumber, sesame glaze	1,300
	<b>TERIYAKI ROLL,</b> salmon teriyaki, vegetable tempura, avocado	1,400
	<b>PRAWNS AND CRAB ROLL,</b> prawns, spicy crab, mango, cucumber, mango sauce	1,350
	<b>DYNAMITE ROLL,</b> chunky spicy tuna, poached prawns, cucumber julienne, avocado, jalapeno pepper, garlic mayonnaise	1,350
9,0	<b>VEGGIE DYNAMITE,</b> vegetable tempura, avocado, cucumber, spicy sauce	1,150
	<b>CALIFORNIA,</b> fresh crab meat, avocado, cucumber julienne, sprinkled with roasted sesame seeds	1,150
	<b>TEMPURA PRAWN ROLL,</b> prawns, cucumber, sesame spinach, sweet soy glaze	1,200
	<b>SPICY PRAWN ROLL,</b> tempura prawn, avocado, spicy sauce, sweet soy glaze	1,250



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0.0	AVOCADO MAKI, avocado roll	
	<b>SALMON MIX</b>	
	<b>SUSHI MIX</b>	
0,0	VEGETARIAN SUSHI MIX	

o pieces assorted maki - o pieces assorte	ariigiiri
SASHIMI MIX	2,300
5 slices raw tuna • 5 slices raw white fish •	5 slices

cooked octopus • 3 slices raw white fish • 5 slices cooked octopus • 3 slices raw salmon • 3 pieces tamago (Japanese omelet) • 3 pieces cooked prawns