



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

BRAAI SALAD  Inala potato, rocket, baby spinach, goji berry, teff seed, grilled artichoke, grilled bell peppers, tamarind dressing	Tanzania	32
KALE & QUINOA SALAD  Kale, red quinoa, black eyed beans, sunflower seed, tomato, thyme lemon dressing	Bolivia	32
ROCOTO CEVICHE PERUANO    Lime marinated local reef fish, onion, red chili, coriander, smoked corn, sweet potato confit	Peru	37
TIWI CALAMARI     Baby calamari, lemon, garlic reduction, peppadew tiradito, banana chips	Kenya	42
AVOCADO CAUSA LIMENA  King crab, Tribal chili sauce, avocado, lobster mayo, confit tomato, sago, quinoa crackers, bell pepper confit	Peru	42








Kindly notify one of our Team Members if you have any allergic intolerance.

 - Alcohol
  - Pork
  - Vegetarian
  - Egg
  - Contains Gluten
  - Dairy
  - Vegan,
  - Contains Nuts
  - Shellfish
  - Fish
  - Spicy
  - Sustainable Food

Food  Symbol is a Must Try Tribal Signature Dish








All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.
****Selected items will require supplement charges for all the guests who are on Niyama Luxury Experience Meal Plan.**






Appetizers


GOAT CHEESE AND SWEET POTATO    Burnt goat cheese, smoked fig, dried sweet potato, walnuts, grapefruit segments, pumpkin seed dressing	Angola	45
WAGYU BEEF TIRADITO   46 days aged wagyu striploin, avocado, pickled shallot, coriander and tribal tiradito sauce	Peru	45
SMOKED TRIBAL BILTONG   Wagyu beef ribeye biltong on smoked wood, caper vinaigrette, olive oil, mustard mayo	Kenya	58

\$20 NLE/ DINE
AROUND
SUPPLEMENT

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Glossary

Ceviche also cebiche, sevice, 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!

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


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Soups

PEANUT SOUP   Lemongrass, coconut milk, ginger, plantain, lime juice, coriander	Nigeria	37
SOPA DE VERDURAS   Cong potato, leeks, carrot, potato crackers, taro, cauliflower, wild beans mousseline	Nigeria	37
NIGERIAN STYLE CHICKEN PEPPER SOUP  Chicken broth, burned corn, coriander, celery, peppers	Nigeria	42

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Main Course

ARROZ CON HONGOS

Black rice, wild mushrooms, coconut milk, vegetables, mushroom powder, avocado, parsley powder

Peru

48

BANANA LEAF WRAPPED CREOLE STYLE FISH FILLET

Black cod, ginger, garlic, tamarind, turmeric, coriander, fried plantain, avocado, kachumbari salad

Seychelles

74

MUKIMO NYAMA

Kenyan spiced lamb rack, mash irio, baby spinach sauté, lamb jus

Kenya

84














\$25 NLE/DINE
AROUND
SUPPLEMENT

PERI PERI CHICKEN

Grilled whole baby chicken, peri peri sauce, lime, jerky rubbed corn













Angola

79













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Main Course

ARROZ MARISQUEROS    Prawns, smoked octopus, black mussels, calamari, wild rice, salsa madre, coriander, smoked bell pepper, fava beans, fish stock	Peru	93	
HUNTERS CHOMA SAMPLER ϕ  Exotic game meat platter: blesbok loin, springbok tenderloin, ostrich fillet, kudu loin, taro puree, berry vinaigrette	Kenya	103	\$35 NLE/DINE AROUND SUPPLEMENT
MOZAMBICAN PRAWNS    East Africa spiced tiger prawns, hot mango sauce, grilled lemon, prawn croquette	Mozambique	103	\$35 NLE/ DINE AROUND SUPPLEMENT
GHANIAN BEEF CHEEK STEW ϕ    Braised beef cheek, habanero peppers, coriander smoked paprika, tomato, curry powder, jollof rice	Ghana	103	
KITOWEO CHA KAMBA   Local lobster, mild Zambian curry spices, ginger, tamarind, coconut milk, tomato, coriander, pimienta rice	Zambia	108	\$35 NLE/ DINE AROUND SUPPLEMENT

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Glossary

Blesblok 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.

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 leafy 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

BRAAI VEGETABLES  	Angola	21
Assorted vegetables, braai spices, tamarind butter sauce		
STEWED MADAGASCAR BEANS  	Uganda	21
Wild beans, coconut milk, ginger, garlic, coriander		
CHARCOAL OSTRICH CROQUETTES 	South Africa	37
Mashed Congo potato with ground ostrich, curry leaf, African spice, huancaína sauce		
KACHUMBARI SALAD 	Angola	21
Tomato, onion, cilantro, lime, chili		
HAND CUT TARO CHIPS 	South Africa	32
Fried taro, homemade guacamole, tomato salsa casera		

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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

AMARULA MILK TART   South Africa 21
South African Vanilla based tart, star anise, cinnamon ice cream, Amarula sauce








CHURROS   South Africa 21
Fried dough, hazelnut chocolate sauce






ANGOLAN MOUNTAIN COFFEE MOUSSE WITH AFRICAN BITTER CHOCOLATE   South Africa 27
Praline crispy, spicy ice cream, coffee mousse, hazelnut crumble, berries


SELECTION OF HOMEMADE ICE CREAM & SORBET

Ice Cream 	Sorbet 	22/3 scoops
Madagascar Vanilla	Mango Rosemary	
Manjari Chocolate	Soursop	
Caramel Plantain	Wild Strawberry	
Dulce De Leche	Coconut	
Spicy Ice Cream		

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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.

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

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