



TRIBAL IS A DRAMATIC AND SENSORY FUSION of experiences drawing rich inspiration from South and Central American and African tribal cuisines, ethnicity and sensations.

Being an African, Executive Sous Chef, Ken Gundu, has a range of experience in Pan-African and Pan-American luxury Safari Lodges and Bush Camps throughout these regions.

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

Your Tribal experience starts.....

Camp Fire Safari

Starters

Beef Pepe Soup (sp) Heart of palm, cilantro, corn, avocado, cassava, taro, lime	Nigeria
Chicken Peanut Soup (n) Lime, culantro, peanuts, galangal, lemon grass, corn tortilla	South Africa
Jicama Salad (v) Pomelo, cucumber, orange, jicama, mango, chili, lime, pitaya, tomatillo, tostones	Honduras
Octopus and Snapper Numus Shaved octopus, white snapper sashimi, coconut, habanero, lime	Guatemala
Warm Ostrich Bobotie (ϕ) Sweet peri peri sauce, tomatillo confit, peach chutney	South Africa

Main Course

Brahman Beef (ϕ) Braised beef cheek, mealie pap, heirloom carrots, fermented dosa	South Africa
Pap and Vleis Beef boerewors, salsa casera, eryngii mushroom, mealie pap, calaloo, scallions	Botswana
Peri Peri Coconut Chicken (sp) (ϕ) Hot peri peri sauce, calaloo relish, salsa verde, lime, steamed corn on the cob	Angola
Sopa de Lima (v, sp) Heart of palm, cilantro, corn, avocado, cassava, taro, lime, cho cho, corn tortilla, epazote	Mexico

Inclusive to half board or full board

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

ϕ Symbol is a Must Try Tribal Signature Dish

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Camp Fire Safari

Tribal Specialties

Replace your main Course with one of the below items at a special price for full board and half board Guests

Big Afrikaaner Grilled op rib 500g, innala, margarita salt, chipotle	South Africa	25 supplement
Mozambican Grilled Lobster Lime, garlic, wild eryngii mushrooms, habanero and culantro, (Average weight 500g+)	Mozambique	10 per 100gr
Seafood Tapado (ϕ) Plantain, mud crab, reef fish, octopus, mussels, tiger prawns, clam, calamari achiote, coconut milk, plantain	Guatemala	60 supplement
Escabeche (sp) Grilled black cod, lime, garlic, cilantro, ginger, habanero soy sauce, luffa	Honduras	25 supplement

Dessert

African Heritage Delight (ϕ) Delice of star anise with tapioca samoosa and tamarind sorbet	Zimbabwe
Venezuelan Moist Chocolate Cake Flavored with ginger, honey, caramelized banana, lemon, lime alfajores sorbet	Venezuela

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Tribal Afro Latin Cuisine

Camp Fire Starter

225 for two

Starter

Octopus and Snapper Numus

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

Main Course

Tribal Tasting Platter

Mahi-Mahi fish fillet, Jumbo jerk prawns, Karoo lamb cutlet, baby chicken

White vegetable semolina, chimichurri and biltong sauces

Dessert

African Delight

Delice of star Anise with Tapioca Samosa and Tamarind sorbet

2014 Pinot Grigio, Finca las Moras San Juan, Argentina *or*

2014 Malbec, Finca las Moras San Juan, Argentina

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Tribal Signature

195 per person

First Course

Chipotle Lobster Salad

Avocado, chipotle, jicama, slipper lobster

NV Bodegas Muga "Conde de Haro" Rioja, Spain

Second Course

Warm Ostrich Bobotie

Sweet peri peri sauce, tomatillo confit, peach chutney

2015 Kadette Pinotage Rosé, Kanonkop, Stellenbosch, South Africa

Main Course

Jerked Jumbo Prawns & Wagyu Beef Sirloin

Chimichurri, garlic and king mushroom confit, lime, chipotle

2010 Tannat "Alta Reserva" Gimenez Mendez Canelones, Uruguay

Dessert

Tribal Tasting Plate

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

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Glossary

Beef Biltong 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 chilpochtli 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.

Culantro is a biennial herb native to tropical regions of the Americas and the West Indies. It is sometimes called spiny or serrated coriander, and is often confused with cilantro. Unlike cilantro, culantro grows in shady locations where soils are moist. Culantro is a common part of herbal medicines. The leaves are used in food and are long, thick and serrated.

Droewors is a South 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 habañero.

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

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Appetizers

Beef Pepe Soup (sp) Heart of palm, cilantro, corn, avocado, cassava, taro, lime	Nigeria	30
Chicken Peanut Soup (n) Lime, culantro, peanuts, galangal, lemon grass, corn tortilla	Tanzania	24
Boma Charcuterie Droewors, beef biltong, nachos, tomme cheese, lychee, bresaola, guacamole, sweet habanero jelly, salsa casera	South Africa	30
Chipotle Lobster Salad (sp) Avocado, chipotle, jicama, slipper lobster	Chile	36
Shrimp and Sweet Lobster Ceviche (sp) Culantro, pico de gallo, habanero, salsa verde, tomatillo, corn tortilla	Peru	39
Pork Pozole Salad (p) Green mango, pork belly, avocado, sweet corn, lime, epazote, tostones	Mexico	35
Octopus and Snapper Numus Shaved octopus, white snapper sashimi, coconut, habanero, lime	Guatemala	36
Warm Ostrich Bobotie (ϕ) Sweet peri peri sauce, tomatillo confit, peach chutney	South Africa	39
Shrimp Salbutes (sp) Shrimp, pico de gallo, confit tomatillos, chilli de agua, arugula, black bean paste, lime, culantro, nopales	El Salvador	30
Jicama Salad Pomelo, cucumber, orange, jicama, mango, chili, lime, pitaya, tomatillo, tostones	Honduras	24

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Glossary

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.

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.

Epazote wormseed, Jesuit's tea, Mexican tea, Paico or Herba Sancti Mariæ is an herb native to Central America, South America, and southern Mexic.

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

Nopaloes 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 prickly pear itself is a small fruit found at the top of the pads

Pepitas is a Spanish culinary term for the pumpkin seed, the edible seed of a pumpkin or other cultivar of squash

Plantain or is a fruit of one of the cultivated varieties of the genus Musa intended to be consumed only after cooking or other processing, rather than being eaten raw

Tikin-Xic pronounced "teekeen sheek" in Yucatec Mayan is a fish dish prepared in the Meso-American style. The fish is prepared whole then marinated with adobo de Achiote and sour oranges then wrapped in a banana leaf and cooked in an earth oven beneath a wood fire.

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Seafood

Tikin Xic (ϕ) Patagonia tooth fish prepared in a banana leaf, achiote, oregano, tomatillo, calaloo, nopaloos, epazote	Chile	60
Anticuchos de Pulpo (sp) Grilled octopus, aji panca paste, chimichurri, lime, bread fruit mousseline, epazote	Peru	50
Escabeche (sp) Grilled black cod, lime, garlic, cilantro, ginger, habanero Soy sauce, luffa	Honduras	65
Seafood Tapado (ϕ) Plantain, mud crab, fish, octopus, mussels, scampi, clam , calamari and achiote, coconut milk, plantain, scallop	La Buga Guatemala	135
Jerked Jumbo Prawns (sp) Sugarcane, tortilla, pimento, habanero, lime, hibiscus	San Pedro	80
Mozambican Grilled Lobster Lime, garlic, wild eryngii mushrooms, habanero and culantro, pepitas	Mozambique	23 per 100 grams

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Glossary

Afrikaaner are an ethnic group descended from Dutch and other European settlers in South Africa whose native tongue is Afrikaans.

Amaranth an ancient crop originating in the Americas, can be used as a high-protein grain or as a leafy vegetable, and has potential as a forage crop

Calaloo is a popular Caribbean dish originating in West Africa served in different variants across the Caribbean. Main ingredients is a leaf vegetable.

Cassava frita a great variety of cassava-based dishes are consumed in the regions where cassava is cultivated, and they include many national or ethnic specialities.

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.

Chipotle comes from the Nahuatl word chilpochtli 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.

Epazote is a wild herb with a strong pungent taste similar to cilantro. It is also known as wormseed (some varieties are used as a cure for intestinal worms) or Mexican Tea.

Luffa is a fast-growing, long-season, warm-climate vine plant. The fruit is edible only when immature and is cooked like zucchini.

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).

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Volcanic Lava Stone Grill

Big Afrikaaner Grilled op rib 500g, lime wedges, margarita salt, chipotle	South Africa	85
Karoo Lamb (ϕ) Tomato confit, olive and caper jus, chipotle, sweet potato mousseline	South Africa	95
Baby Pork Back Ribs (p) Honey basted, taro frita, lime, guacamole, epazote	Argentina	75
Wagyu Beef Sirloin (ϕ) Mango, chimichurri, garlic confit, lime, luffa, margarita salt, chipotle	Argentina	90
Char-grilled Ostrich Lemon myrtle, cardamom, star anise, garlic confit, agave nectar	South Africa	70

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Glossary

Boerewors is a traditional South African sausage that was originally created by Dutch settlers using available meat and spices. The name of the food literally means "farmer's sausage", and it often was made by farmers from the animals they raised.

Epazote is a wild herb with a strong pungent taste similar to cilantro. It is also known as wormseed (some varieties are used as a cure for intestinal worms), or Mexican Tea.

Dukunu a dessert item similar to bread pudding that is made with flour, sugar, and some or all of the following in any combination: cassava, coco, sweet potato, cornmeal. It is cooked by wrapping the mixture

Luffa is a fast-growing, long-season, warm-climate vine plant. The fruit is edible only when immature and is cooked like zucchini.

Mealie pap is a traditional porridge / polenta made from mielie-meal and a staple food of the Bantu inhabitants of Southern Africa.

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 prickly pear itself is a small fruit found at the top of the pads.

Taro root is a common name for the corms and tubers of several plants in the Araceae family.

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African Braai Vleis

"Food from an African campfire"

Pap and Vleis

Beef boerewors, salsa casera, eryngii mushroom, mealie pap, calaloo, scallions

Botswana

45

Peri Peri Coconut Chicken (sp)(ϕ)

Hot peri peri sauce, calaloo relish, salsa verde, lime, steamed corn on the cob

Angola

50

Campfire Pumpkin (p)

Pork belly, epazote, agave, scallions, provolone cheese

Namibia

39

Brahman Beef (ϕ)

Braised beef cheek, sweet potatoes, heirloom carrots, fermented dosa

South Africa

60

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Glossary

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 frita a great variety of cassava-based dishes are consumed in the regions where cassava is cultivated, and they include many national or ethnic specialities.

Chayote the fruits is roughly pear-shaped, somewhat flattened and with coarse wrinkles, Ranging from 10 to 20 cm in length. It looks like a green pear, and it has a thin, green skin fused with the green to white flesh, and a single, large flattened pit.

Foofoo West African and Central American foofoo is a Plantain dish similar to Hawaiian poi. After being boiled into a state of softness, the plantain is broken down into a paste with a mortar and pestle. It's a starchy side dish often served with a stew.

Plantain frita deep fried banana

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.

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Vegetarian Selection

Carbonado (v)	Bolivia	36
Corn, zucchini, chayote, mushroom, cilantro, butternut, provolone cheese		
Sopa de Lima (v, sp)	Guatemala	35
Heart of palm, cilantro, corn, avocado, cassava, taro, lime, cho cho, corn tortilla, epazote		

Tribal Accompaniments

Vegetables	15
Wok fried bok choy, baby carrots, sugar snap peas, baby corn, tofu	
Grilled corn on the cob with chipotle cream	
Stew black beans	
Steamed rice	
Taro frita	
Mashed plantain with garden peas (foofoo)	
Heirloom tomatoes, avocado, lime, and corn salad	
Sauces & Salsa	
Jalapeno and biltong sauce	
Mustard, onion & pan drippings gravy	
Peri peri sauce	
Salsa verde	
Chimichurri	
Lime salsa chile de agua	

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Glossary

Acai a small dark purple fleshy berrylike fruit of a tall slender palm (*Euterpe oleracea*) of tropical Central and South America that is often used in beverages

Alfajores are sandwich cookies filled with dulce de leche a creamy caramel confection made from milk and sugar. Alfajores have their origins in the Middle East.

Maracuja *passiflora edulis* is a vine species of passion flower that is native to Brazil, Paraguay, Uruguay and northern Argentina. Its common names include passion fruit, and purple granadilla.

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Desserts

African Heritage Delight (ϕ) Delice of star anise with tapioca samoosa and tamarind sorbet	22
Maracuja Exotic Passion Fruit With raspberry jelly and coconut sorbet	22
Venezuelan Moist Chocolate Cake Flavored with ginger, honey, caramelized banana, lemon, lime alfajores sorbet	22
Pistachio Moelleux Apple cinnamon, crispy cacao and jamaica rum ganache	22
Lemongrass Pannacotta Acai, wild berries compote and spicy ice cream	22
Selection of Homemade Ice Cream /Sorbet	15
Seasonal Fruit Platter of the Island	18

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