



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

KALE & QUINOA SALAD (VG) (N) Kale, red quinoa, black eyed beans, sunflower seed, tomato, zaatar lemon dressing	Bolivia	20
GOAT CHEESE AND SWEET POTATO (N) (D) (V) (GF) Burnt goats cheese, roasted yam, dried sweet potato chards, walnuts, grapefruit segments, pumpkin seed dressing	Angola	24
BRAAI SALAD (VG) (GF) Innala potato, rocket, baby spinach, goji berry, teff seed, grilled artichoke, grilled bell peppers, sweet tamarind dressing	Tanzania	24
VEGAN BOBOTIE (VG) (N) Puy Lentil, flax seeds, almonds, sultanas, African spice, almond milk, mango chutney	South Africa	24
GRILLED TIWI CALAMARI (Φ) (D) (SF) (GF) Baby calamari tubes & heads, lemon, garlic reduction, peppadew puree, micro herbs, banana chips	Kenya	25
NIYAMA CHARCUTERIE (D) (R) (GF) Droëwors, kudu biltong, Polmard dried beef, smoked ostrich, Tribal mojo, poppy seed tuile, dried fig jam, shiso leaf, portobello salte	Nambia	25

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Appetizers

<p>ROCOTO CEVICHE PERUANO (R) (SP) (ϕ) (GF) </p> <p>Local reef fish, rocoto sauce, lime marinade, red onion, red chili, coriander, smoked corn, sweet potato orange confit</p>	Peru	26
<p>SMOKED TRIBAL BILTONG (ϕ)(R) (D) (GF)</p> <p>Ribeye (biltong marinade), caper vinaigrette, olive oil, cheese crackers, mustard mayo, micro herbs</p>	Wakanda	32
<p>KITFO STEAK TARTAR (D) (SP) (R)</p> <p>Beef, mitmita chili spice blend, niter kibbeh, plantain crisps, coriander oil</p>	Ethiopia	32
<p>BEEF BONE MARROW (D)</p> <p>Roasted beef marrow bone, parsley, thyme, garlic crumble, charcoal garlic toast</p>	Congo	36

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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.

Kitfo, sometimes spelled ketfo, is a traditional dish found in Ethiopian cuisine. Kitfo consists of minced raw beef, marinated in mitmita (a chili powder based spice blend) and niter kibbeh (a clarified butter infused with herbs and spices).

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!

Bobotie is a well-known South African dish consisting of spiced minced meat baked with an egg-based topping.

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 (Bio-fuel)
- ° 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

PEANUT SOUP (VG) (N) (GF) Lemongrass, coconut milk, ginger, plantain, lime juice, coriander, spices	Nigeria	20
BEEF BROTH (GF) Clear broth, pulled beef, dry beef, pickled red onion, fennel	Zambia	20
CONGO POTATO SOUP (VG) (GF) (N) Congo potato, leek, almond milk, potato crackers, purple cauliflower mousseline, coriander dust	Congo	20
PARIHUELA SOUP (SP) (SF) (GF) Prawns, octopus, calamari, mussel aji panca, parihuela stock, coriander, lime	Peru	24

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Main Course

ARROZ CON HONGOS (V) (GF) Black rice, wild mushrooms, coconut milk, vegetables, mushroom powder, avocado, parsley powder	Peru	45
FUFU WITH MAAFE VEGETABLE STEW (VG) (N) (GF) Fufu mash, maafe peanut stew, mushrooms, plantain, mixed vegetable, coriander, coconut milk	Nigeria	48
WAAKYE FISH STEW (G) (D) (GF) Local red snapper, moist cassava gari, wild beans, coriander, plantain, avocado, taro croquettes	Ghana	52
PERI PERI CHICKEN (Φ) (SP) (GF) Grilled baby chicken, peri peri sauce, lime, corn medley	Angola	58
SMOKED MADAGASCAR OCTOPUS (SF) (GF) Smoked octopus, grilled baby potato, mushrooms, marinated herbs, roasted cherry tomato, Madagascar sauce	Tanzania	60
WARTHOG SALTADO (Φ) (P) (D) (GF) Warthog fillet, onion, tomato, yellow chili, coriander, soya spice, tapioca fries, biltong jus, Tribal rice	Colombia	62
MUKIMO NYAMA (N) (GF) African spiced lamb loin, mash Irio, pumpkin confit, baby spinach salte, walnuts land, lamb	Kenya	65
ARROZ MARISQUERO & PRAWNS (SF) (D) (GF) Jumbo prawns, baby octopus, mussels, calamari, wild rice, aderezo madre, coriander, smoked bell pepper, fava beans, fish stock, provolone cheese	Bolivia	67

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<p>NIGERIAN BEEF CHEEK STEW (ϕ) (SP) (D) (GF) (N) Braised beef cheek, habanero peppers, smoked paprika, tomato, curry powder, Jollof rice</p>	Nigeria	75
<p>HUNTERS CHOMA SAMPLER (ϕ) (D) (GF) Exotic game meat platter: Alpaca, blesbok loin, springbok tenderloin, ostrich fillet, peppercorn jus, sweet potato puree</p>	Kenya	75
<p>JUMBO ZAMBEZIA PRAWNS (D) (SP) (E) Tiger prawns, Malaguena chili, grilled lemon manioc dumplings</p>	Mozambique	75
<p>WILD BOAR RIBS (P) (D) (GF) Tribal dry rub, Tribal sauce, pineapple salsa, coriander, baked sweet potato with spiced butter</p>	Mozambique	78
<p>KITOWEO CHA KAMBA (SP) (SF) (GF)  Local lobster, mild African curry spices, ginger, tamarind, coconut milk, tomato, coriander, pimienta rice</p>	Zambia	82

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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.

Fufu mash, it consists of starchy foods—such as cassava, yams, or plantains—that have been boiled, pounded, and rounded into balls; the pounding process, which typically involves a mortar and pestle, can be laborious. Fufu is often dipped into sauces or eaten with stews of meat, fish, or vegetables.

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

HAND CUT TARO CHIPS (VG) (GF) Fried taro, homemade guacamole, tomato salsa	South Africa	12
BRAAI VEGETABLES (D) (V) (GF) Assorted vegetables, braai spices, tamarind butter	Angola	12
BOQUERONES CROQUETTES (D) (GF) Mashed potato, anchovies, cucumber, lemon, dill and huancaína sauce	Brazil	12
STEWED MADAGASCAR BEANS (VG) (GF) Wild beans, coconut milk, ginger, garlic and coriander	Uganda	12
SAUTEED SWEET CORN (D) (GF) (V) Sweet corn, chipotle butter, huacatay sauce, lemon	Peru	12
KACHUMBARI SALAD (VG) Tomato, onion, cilantro, lime, chili	Angola	12

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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.

Imfino, Morogo, as it is called in the languages Sesotho or isiPedi, Imifino in isiZulu and isiXhosa, or muroho in Tshivenda, are three terms which are fairly identical in meaning, operating as collective nouns designating "leafy greens" - which for millennia we have sought as wild harvests, foraged directly from the land. This rich diversity of imfino - 100 different edible plant species have been recorded in contemporary South Africa alone - have proved to be rich in countless micro-nutrients including iron, calcium, vitamins A and C and even omega 3s, and some even produce seeds which can be considered a complete protein.

Papa a la huancaína is a Peruvian appetizer of boiled yellow potatoes in a spicy, creamy sauce called huancaína sauce. Although the dish's name is derived from Huancayo, a city in the Peruvian highlands, this dish is from Lima. It has become a staple of everyday and holiday cuisine throughout the country.

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Desserts

AMARULA MILK TART (A) (D) South African Vanilla based tart, cinnamon ice cream, Amarula sauce	South Africa	14
CHURROS (D) (N) Fried dough, hazelnut chocolate sauce	Mexico	14
CHOCOLATE STORY (φ) D (GF) Trio combination mousse dome, lemon jelly, gianduja cube, guanaja ice cream	Venezuela	14
MALVA PUDDING (A) (N) (D) Butter scotch cream, citrus & pineapple compote, Cointreau-flambé	South Africa	14

SELECTION OF HOMEMADE ICE CREAM & SORBET

Ice Cream (GF)	Sorbet (GF) (VG)	10/3 scoops
Madagascar Vanilla	Blood Orange Mint	
Manjari Chocolate	Soursop	
Caramel Plantain	Wild Strawberry	
Dulce De Leche	Coconut Lime	
Avocado Puns	Mango Rosemary	

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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.

Kivu was the name for a large "region" in the Democratic Republic of the Congo under the rule of Mobutu Sese Seko that bordered Lake Kivu. It included three "Sub-Regions" ("Sous-Regions" in French): Nord-Kivu, Sud-Kivu and Maniema, corresponding to the three current provinces created in 1986.

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

Cantucci or Biscotti di Prato are crunchy almond cookies from Tuscany. Biscotti literally means twice (bis) cooked (cotti), biscotti is also the generic term for cookies in Italian. These almond cookies are very easy to make: you shape the dough into a log and bake it.

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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