



APPETIZERS

Almond Veg Kabab 12.75

Nutty exterior with a smooth potato and pea interior

Egg Omelette Pakora 12.75

Egg omelette battered in a delicious seasoned gram flour then deep fried

Mac & Cheese Gola 12.75

Local recipe macaroni & cheese battered with lightly seasoned gram flour and Indian spices

Onion Bhajia 12.95

Crispy, deep fried onion fritter made with gram flour and spices

Masala Vada Lentils 12.00

Deep-fried seasoned lentil fritters

Coconut Chicken Masala Purse 9.25

Tender chicken in a butter masala sauce. Topped with coconut and wrapped in pastry then fried

Vegetable Samosa 7.95

Potatoes, peas and cashews seasoned with Indian spices. Wrapped in a delicious pastry dough and deep fried. Served with mango chutney

Papadum 6.25

Crisp, very thin flatbread made from lentil flour, dry cooked over gas flame. Dairy free / low fat

NAAN

INDIAN BREAD

Garlic Cheese Naan 9.95

Stuffed with mozzarella, cheddar cheese then topped with garlic

Coconut Raisin Naan 9.95

Stuffed with raisin and coconut

Paneer Kulcha 9.95

Flour kulcha, stuffed with seasoned Indian cottage cheese

Garlic Naan 8.45

Made with fresh garlic and herbs

Butter Naan 7.45

Plain Naan 6.95

Salads

Aloo and Pineapple Chaat 9.95

Cubes of potatoes and pineapple, cumin, lemon juice with special Indian spices

Kachumber Salad 9.95

Dices of Cucumber, red onion, tomatoes and chopped cilantro, Jalapenos with freshly squeezed lemon juice and roasted cumin

BIRIYANI

Curry flavored basmati rice cooked with your choice of:

Chicken 23.45 • Lamb 25.45 • Shrimp 27.45

Egg 22.45 • Vegetable 20.45

Choose your spice temperature: Mild, Medium or Hot
Served with raita

SIDES

Raita 6.00

Yogurt, spices, cucumber, onions, tomatoes and Indian seasonings

Basmati Rice 4.95

Slender, aromatic white rice

SPECIALTY CURRIES

Choose your spice temperature: Mild, Medium or Hot

Coconut Jhinga Curry 29.45

Highly seasoned shrimps cooked in a coconut curry with delicious Indian herbs and spices

Bhuna Gosht 27.45

Slow cooked lamb in a robust semi-dry curry of warm herbs, coriander and a touch of garam masala

Malabar Chili Pepper Lamb 27.45

Lamb sauteed with bell peppers, onions, chilies and Indian spices

Kho-La-Puri Chicken Curry 26.45

Bone-in chicken with a coconut gravy, vegetables, Indian herbs and spices

Mango Chicken Curry 26.45

Tender chicken cooked in a sweet mango curry sauce

Chicken La-Bab-Dar 25.45

Boneless chicken chunks in a slightly sweet, onion & tomato sauce

Paneer La-Bab-Dar 23.45

Indian cottage cheese in a slightly sweet onion and tomato sauce

Atomic Scorpion

Chef special curry, for persons who love heat! Warning, may have to sign waiver

TRIBE FUSION

BEEF BRISKET

Kerala Thenga 32.00

Slow cooked beef served with a coconut curry vegetable stew and Naan Bread

Classic Brisket 30.00

Slow cooked brisket served with mashed potato and sauteed vegetables, finished with thyme jus

STRIPLOIN STEAK

Tandoori Steak 32.00

Marinated then cooked in clay oven; served with roasted vegetables. Choose coconut raisin curry sauce or mint sauce

Classic Striploin 30.00

Grilled steak served with mashed potato, sauteed vegetables & peppercorn sauce

HOUSE CURRIES

Served with Basmati Rice

Chicken 25.45 • Lamb 26.45 • Shrimp 28.45

Egg 22.45 • Paneer 21.45 • Veg 19.45

TAJ INDIAN CURRIES

Choose your spice temperature: Mild, Medium or Hot

Balti

Yellow curry with garlic, tomato & bell pepper

Jalfrazi

Semi-gravy with onion, peppers, tomato & garlic

Kashmiri

Tomato sauce with raisins & honey

Korma

White cashew nut sauce with cream

Saagwala

Spinach flavor curry with select spices

Tikka Masala

Buttered tomato sauce with cream & cashew nut

VEGETARIAN

Dal Makhni 18.45

Dark lentils cooked in rich gravy with cream, butter, herbs and spices

Saag Aloo 17.45

Potatoes in creamed spinach with delicate Indian spices

Aloo Gobhi 17.45

Potatoes and cauliflower in a dry curry

Bhindi Masala 17.45

Sliced okra & onion slow cooked with authentic Indian spices

Dal Tadka 16.45

Yellow lentils cooked with turmeric and garlic, tempered with Indian spices

Jeera Aloo 14.45

Sauteed potatoes, cumin

TANDOOR

All served with plain naan & salad

Choose your spice temperature: Mild, Medium or Hot

Chicken Tikka 26.95

Succulent pieces of chicken breast marinated with a blend of exotic spices & yogurt

Tandoori Chicken 26.95

Half spring chicken cooked with a traditional special blend of spices

Murg Malai Kabab 28.95

Juicy chicken breast pieces marinated with lemon juice, yogurt, cream & roasted cumin

Afgani Chicken 29.95

Half spring chicken marinated with lemon juice, yogurt, cream & roasted cumin. Skewered and cooked in the tandoor

Lamb Seekh Kebab 28.95

Tender minced lamb seasoned with Indian herbs and spices. Formed on skewers and cooked in the tandoor

Lemon Pepper Chicken 28.95

Succulent chunks of chicken marinated in fresh lemon and pepper. Skewered and grilled in the tandoor

Lemon Pepper Shrimp 29.95

Large shrimps marinated in fresh lemon and pepper. Skewered and cooked in the tandoor

Paneer Tikka 26.95

Tender cubes of Indian cottage cheese marinated in delicious fragrant spices. Cooked in the tandoor

BEVERAGES, WINE, BEER & SPIRITS

WINE

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Love Bermuda Champagne Bouteille		\$165
Piccini Prosecco Doc	\$14	\$55

HOUSE WHITE

	GLASS	BOTTLE
Dr. Loosen Riesling 2020 Mosel Valley Germany	\$14	\$58
Love Bermuda Chardonnay	\$14	\$63
Santa Margherita Pinot Grigio	\$14	\$58

ROSÉ

	GLASS	BOTTLE
Provence -Mirabeau Classic Rosé 2020	\$15	\$67

HOUSE RED

	GLASS	BOTTLE
Alamos Merlot 2020	\$13	\$45
Deloach 'Heritage Reserve' Pinot Noir 2019	\$15	\$62
Love Bermuda Chateau Grand Clapeau Olivier	\$15	\$62
Veramonte Cabernet Sauvignon	\$14	\$52

WHITE WINE

	BOTTLE
Cederberg Chenin Blanc 2020 - South Africa	\$65
Cote de Beaune-Christophe Violot-Guillemard Meursault	\$156
Loire Valley-Pascal Jolivet Sancerre 2020	\$92
Love Bermuda Chablis	\$78
Love Bermuda Sauvignon Blanc	\$63
Martin Codax Albarino, Rias Baixas 2020 - Spain	\$58
Stag's Leap Hands of Time Sonoma County Chardonnay	\$78
Starborough Sauvignon Blanc 2020	\$65

RED WINE

	BOTTLE
Benziger Family Cabernet Sauvignon 2016	\$68
Domaine du Pegau Châteauneuf-du-Pape Cuvée Réservee 2018	\$152
Love Bermuda Bourgogne Hautes Cotes de Nuits	\$70
Love Bermuda Saint-Emilion Grand Cru Merlot	\$90
Monte Antico Sangiovese/Merlot 2016	\$72
Peter Lehmann Portrait Shiraz 2017 - Australia	\$62
San Felice Chianti Classico Gran 'II Grigio'selezione 2018 - Tuscan	\$90

SPIRITS

BRANDY

Hennessy VS	\$14
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Paget Gin	\$12
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LIQUEUR

Baileys	\$12
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RUM

Black Seal Rum	\$10
Love Bermuda Sea Venture Rum.....	\$12

VODKA

Titos.....	\$12
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WHISKEY

Chivas Regal.....	\$14
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BEVERAGES

COLD BEVERAGES

SODA	JUICE
Pepsi..... \$4.50	Apple..... \$5.50
Diet Pepsi..... \$4.50	Cranberry..... \$5.50
Pepsi Zero..... \$4.50	Fruit Punch..... \$6.00
Sprite..... \$4.50	Orange..... \$5.50
Ginger Beer..... \$4.50	Pineapple..... \$5.50
Shirley Temple.....	\$5.00

HOT BEVERAGES

Brewed Coffee..... \$5.00	Cappucino..... \$6.50
Hot Tea..... \$5.00	Latte..... \$6.50
Green Tea..... \$5.00	Espresso..... \$6.00

WATER

SPRING	SPARKLING
Saratoga Sm..... \$4.50	Saratoga Sm..... \$4.50
Saratoga Lg..... \$8.00	Saratoga Lg..... \$8.00

OTHER

Canada Dry Club Soda.....	\$4.50
Canada Dry Tonic Water.....	\$5.00

"Love Bermuda" Wines

The Love Bermuda Brand celebrates the colour, vibrancy and life of Bermuda. Tribe Restaurant is pleased to present this collection of red and white wines and champagne developed by carefully selected vineyard partners sharing the vision for delicious wines.

Love Bermuda Champagne Bouteille

A deep golden straw colour with persistent fine mousse. The bouquet exudes fresh bready aromas with notes of hazelnut, almond and cantaloupe melon leading to a complex and supple palate, lively and rich with flavours of honey and biscuity lees, lifted by classic fresh acidity - France

Love Bermuda Chardonnay

Bright golden colour with clean tropical notes of pineapple, guava and a subtle hint of oak to balance - France

Love Bermuda Sauvignon Blanc

Few but the real connoisseurs of Loire's varied Sauvignon Blancs will have discovered the premium Sauvignon or Oisly. Gentle and fragrant with acacia, citrus and tropical notes, this fresh dry palate develops grapefruit and green apple flavours with Sancerre-like richness and acidity - France

Love Bermuda Chateau Grand Clapeau Olivier

A classic Medoc blend of bold, structured Cabernet Sauvignon with soft, seductive Merlot in equal proportion. The combination of blackcurrant and ripe cherry is intensified with the power and complexity of a great vintage year - France

Love Bermuda Chablis

The nose holds a gentle fragrance of white hedgerow flowers, hawthorn and acacia, leading to a delicate palate of russet apple and pear - France

Love Bermuda Bourgogne Hautes Cotes de Nuits

A versatile Burgundy Wine with notes of cherry, plum and raspberry. It is well balanced with a subtle spice, silky tannins and a long finish - France

Love Bermuda Saint-Emilion Grand Cru Merlot

A deeply flavoured, supple and invitingly ripe Bordeaux from the medieval commune of Saint-Emilion, a UNESCO World Heritage site. Bramble and spice aromas are backed by dark fruits, cherry and violet notes, with a hint of chocolate and raisins - France

BEERS

Amstel Light.....	\$8	Heineken.....	\$8
Bud Light.....	\$8	Heineken 0.0.....	\$8
Corona.....	\$8	Kingfisher (India).....	\$10
Guinness Stout.....	\$10		

DESSERT



WARM DESSERTS

Ginger and Pear Upside-Down 10.00

Moist gingery cake topped with sweet caramelized pears

Warm Gulab Jamun 7.00

with Vanilla Ice Cream

Sweet Pulao Rice 8.95

Fragrant and lightly sweet rice with saffron, cashews and almonds. Great with main course or at end of meal

Crème Brulee Vanilla 10.00

Strawberry or blueberry

Creamy baked custard with brittle top of caramelized sugar

Nutella Fritters 9.00

Filo pastry is a paper-thin pastry it's fried fritters filled with Nutella filling

CHOCOLATE DESSERTS

Chocolate Panna Cotta with Spiced Pepita Brittle 12.00

Traditional Italian creamy and smooth dessert with a rich chocolate flavour served with a sweet, salty and spicy pepita brittle

Warm Chocolate Fudge Brownie 10.00

Rich chocolate brownie served warm with choice of ice cream

CAKE PLATTER 18.00

A platter of 3 cakes served with a scoop of ice cream

Double Chocolate Mousse Cake

Moist chocolate cake with fluffy chocolate mousse covered with rich chocolate ganache and topped with Ferrero Rocher

Cream Cheese Carrot Cake

Delicious spiced cake with grated fresh carrots cream cheese frosting

Strawberry Shortcake

Sponge cake with rich layer of light and smooth strawberry spread and fresh strawberries

CHEESECAKE

Tiramisu Cheesecake 11.00

The popular Italian dessert made from mascarpone cheese with zesty orange flavour

ICE CREAM

Scoop 3.50

Vanilla, Strawberry, Cookies & Cream, Pineapple Sherbet, Mango Sorbet