

## SMALL PLATES

### DUCK LIVER PARFAIT\*

Sweet onion confiture, charred brioche (1,7,12) €10.50

### HOUSE BBQ BEEF BRISKET TACO

Jalapeno mayo, house pickles, crispy onions (1,3,10) €12.50

### DUNDRUM CRAB MAYONNAISE

Summer cabbage, signature sourdough (1,2,7) €14.50

### IRISH HEIRLOOM PIZZETTE\*

Irish heirloom tomato, basil, 12m Parmigiano,

EVOO, signature sourdough (1,7) €9.50

### GARLIC PIZZETTE\*

Garlic butter, 12m Parmigiana, signature sourdough

Add fior di latte +€2 (1,7) €7.50

### IRISH CHICKEN WINGS

Mozambique hot sauce or House BBQ,

Parmesan mayo (9,10,11,12) sml €11 lrg €16

## BIG PLATES

### PAN ROASTED IRISH CHICKEN

Oyster mushroom, pomme purée, chicken gravy (7,12) €22.50

### TRIBE CARBONARA LINGUINE\*

TRIBE Style Carbonara Linguine, smoked pancetta, Parmesan,

black pepper, white wine cream (1,3,7,12) €15

Add Chicken €3 - Add Prawns €5 (2)

### FISH & CHIPS

Tempura haddock, crushed minted peas,

tartare sauce, fries (1,3,4,12) €19.50

### 'THE SMOKIN BUTCHER' BEEF BURGER\*

House cured bacon, American cheese, caramelised red onion,

pickles, burger sauce, potato bun, fries (1,3,7) €21

### BEEF TENDERLOIN

Taylor's pink onion, woodfired Ballymakenny

potato, beef sauce (3,7) €34 - cooked medium

### HANDMADE GNOCCHI

Peas, mint, basil, Parmesan (1,3,7) €17 Add smoked pancetta + €2

## SIGNATURE SOURDOUGH PIZZA

Our Pizza Dough is made using 48 Hour fermented sourdough Levain,  
enriching the flavour profile and promoting easier digestion

(All our pizzas are available Gluten Free)

### MARGHERITA \*

San Marzano tomato, Macroom buffalo mozzarella, fior di latte  
12m Parmigiano, basil, EVOO (1,7) €14.50

### PEPPERONI \*

San Marzano tomato, fior di latte  
pepperoni & hot honey (1,7) €16

### TRIBE FEAST

San Marzano tomato, smoked scamorza, crispy bacon,  
chicken, fennel salami, crispy onion, BBQ sauce (1,7,10,12) €18

### CIAO BELLA \*

San Marzano tomato, provolone, Macroom buffalo mozzarella,  
spicy salami, nduja sausage, roast sweet peppers, chilli flakes (1,7) €16

### THE G.O.A.T 2.0 \*

San Marzano tomato, Boyne Valley ban goats cheese,  
fior di latte, caramelised onions, candied walnut crumb, rocket (1,7,8) €16

### BAMBINO \*

San Marzano tomato, fior di latte, char sui pork  
roast pineapple, Asian pickles, coriander (1,6,7,12) €16.50

### A LITTLE EXTRA...

Rocket, Roquito peppers, roast pineapple, mushrooms,  
crispy onion, Parmesan, Jalapeño, c €1.50

Pepperoni, chicken, spicy salami, honey baked ham, bacon,  
nduja, fennel salami, Buffalo mozzarella, vegan mozzarella, goats cheese €2.50

Gluten free base €4

### DIPS

Roast garlic mayo (3,7) €2, Parmesan mayo (3,7) €2,  
House BBQ (4,12) €2, pesto (7,8) €3, chilli honey €3

## SIDE PLATES

Reynolds Farm hand cut fries\* €5

TRIBE leaves, AJ's dressing\* (10) €4

Sweet potato fries €5

Market vegetables - check our specials board

## SWEET PLATES

### DOUGHNUTS

Ryan's farm rhubarb jam, crème fraîche (1,3) €9

### SET VANILLA CUSTARD\*

Grilled Irish strawberries, almond tuile (1,3,7) €9

### COOKIE SKILLET

Chocolate chip cookie, marshmallow,

salted caramel sauce, vanilla ice cream (1,3,7) €9

~ Requires more prep time

### SCÚP GELATO

Pistachio (3,7,9) Chocolate (3,7) Soft serve vanilla (3,7) €6.50

### SORBET

Strawberry | Rhubarb €2 p/scoop

All of our dishes are carefully crafted & cooked fresh to order.

Please note that preparation times may be longer during peak service times.

We're human, we make mistakes, please let us know and we will work on a solution!

**\*All dishes marked with \* can be made gluten free,  
please ask your server**

#### ALLERGEN KEY

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Dairy
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphur dioxide and Sulphites
13. Lupin
14. Molluscs

## GROUP SET MENU

3 COURSE €42

### SMALL PLATES

#### DUCK LIVER PARFAIT\*

Sweet onion confiture, charred brioche (1,7,12)

#### HOUSE BBQ BEEF BRISKET TACO

Jalapeno mayo, house pickles, crispy onions (1,3,10)

#### IRISH HEIRLOOM PIZZETTE\*

Irish heirloom tomato, basil, 12m Parmigiano,

EVOO, signature sourdough (1,2,7)

#### IRISH CHICKEN WINGS

Mozambique hot sauce or House BBQ, Parmesan mayo (9,10,11,12)

### BIG PLATES

#### PAN ROASTED IRISH CHICKEN

Oyster mushroom, pomme purée, chicken gravy (7,12)

#### TRIBE CARBONARA LINGUINE\*

TRIBE Style Carbonara Linguine, smoked pancetta, Parmesan,

black pepper, white wine cream (1,3,7,12)

Add Chicken - Add Prawns (2)

### FISH & CHIPS

Tempura haddock, crushed minted peas, tartare sauce, fries (1,3,4,12)

#### 'THE SMOKIN BUTCHER' BEEF BURGER\*

House cured bacon, American cheese, caramelised red onion,

pickles, burger sauce, potato bun, fries (1,3,7)

#### BEEF TENDERLOIN

Taylor's pink onion, woodfired Ballymakenny potato, beef sauce (3,7)

+€6 supplement - cooked medium

#### HANDMADE GNOCCHI

Peas, mint, basil, Parmesan (1,3,7)

Add smoked pancetta

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# TRIBE

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San Marzano tomato, Macroom buffalo mozzarella, fior di latte, 12m Parmigiano, basil, EVOO (1,7)

### PEPPERONI \*

San Marzano Tomato, fior di latte pepperoni & hot honey (1,7)

### TRIBE FEAST

San Marzano tomato, smoked scamorza, crispy bacon, chicken, fennel salami, crispy onion, BBQ sauce (1,7,10,12)

### CIAO BELLA \*

San Marzano tomato, provolone, Macroom buffalo mozzarella, spicy salami, nduja sausage, roast sweet peppers, chilli flakes (1,7)

### THE G.O.A.T 2.0 \*

San Marzano tomato, Boyne Valley ban goats cheese, fior di latte, caramelised onions, candied walnut crumb, rocket (1,7,8)

### BAMBINO \*

San Marzano tomato, fior di latte, char sui pork roast pineapple, Asian pickles, coriander (1,6,7,12)

## SWEET PLATES

### DOUGHNUTS

Ryan's farm rhubarb jam, crème fraîche (1,3)

### SET VANILLA CUSTARD \*

Grilled Irish strawberries, almond tuile (1,3,7)

### COOKIE SKILLET

Chocolate chip cookie, marshmallow, salted caramel sauce, vanilla ice cream (1,3,7) ~ requires extra time

### SCÚP GELATO

Pistachio (3,7,9) Chocolate (3,7) Soft serve vanilla (3,7) €6.50