

# TRIBE

## A LA CARTE

### STARTERS

#### TRIBE CHICKEN WINGS\*

SML -12 LR - 17

BBQ or Hot Sauce with Parmesan Aioli Dip  
(1,9,10,11,12)

#### BURRATA 14.50

Trio of Pickled Beetroot, Sunflower Seeds,  
Chilli Flakes, EVOO (7,12)

#### BBQ BEEF BRISKET TACO 13.50

House Pickled Onion, Crispy Onions, Jalapeno  
Mayo (1,3,10)

#### GARLIC BREAD \* 7

TRIBE Signature Sourdough, North Cork  
butter, Irish garlic  
Add Mozzarella cheese +2 Add Nduja +2 (1, 7)

#### PRAWNS PIL PIL\* 14.50

King Prawns, fresh Garlic, Chillies, EVOO, Garlic  
Butter, Signature Sourdough  
(1,2,7)

#### BRUSCHETTA \* 9.50

TRIBE Signature Sourdough, Irish Heritage  
Tomatoes, Basil, Grana Padano, Balsamic  
Reduction (1,7)

#### CHEF'S SOUP OF THE DAY\* 7

Served with our Homemade Sourdough (1,7)

#### CAULIFLOWER WINGS 10.50

Soy, Honey & BBQ Sauce with Sesame Seeds  
served with Lime, Honey Mayo and Fresh  
Coriander (3,4,11,12)

### MAINS

#### PAN ROASTED CHICKEN 24.50

Oyster Mushroom, Creamy Mash  
Potato, Chicken Gravy (7,12)

#### FISH & CHIPS 19.50

Tempura Clogherhead Weekly Catch,  
Crushed Minted Peas, Fries, Tartare  
Sauce, (1,3,4,7,12)

#### TRIBE CARBONARA LINGUINE \* 15

Smoked Pancetta, Parmesan, Black  
Pepper, White Wine Cream (1,3,7,12) -  
Add Chicken +€3.50  
Add Prawns +€5.50 (2)

#### THE BEEF BURGER\* 19.50

American Cheese, Caramelised Red  
Onion, Pickles, Burger Sauce, Amish Bun,  
Fries (1,3,7)  
Add bacon +2

#### 8 OZ FILLET STEAK\* 42

Callaghan's Butchers Fillet, Tempura Onion  
Rings, Fries, Peppercorn Sauce (1,7,9,12)  
Add Surf & Turf +€6

#### 10 OZ SIRLOIN STEAK\* 40

Callaghan's Butchers Sirloin, Chimichurri,  
Fries (1,7,9,12) Add Surf & Turf +€6

#### PAN FRIED CAULIFLOWER STEAK 17

Chimichurri, Ratatouille, Side of Your  
Choice (12)

#### BAKED FILLET OF SALMON\* 32

Chorizo Crust, Baby Ratatouille, Saffron  
Butter Sauce and Roast Garlic Mash  
(1,4,7,12)

#### GRILLED HALLOUMI 22

Charred Aubergine, Sweet Potato Puree,  
Ballymakenny Purple Potatoes, Heirloom  
Tomato and Fresh Herbs (7,12)

All of our dishes are carefully crafted & cooked fresh to order. Please note that preparation times may be longer during peak service times. All dishes marked with \* can be made gluten free, please ask your server.

# TRIBE

## PIZZA

Our pizza crusts are crafted using a 48-hour fermented sourdough Levain, enriching the flavour profile and promoting easier digestion

<b>MARGHERITA *</b>	14.50	<b>THE G.O.A.T 2.0 *</b>	16
San Marzano Tomato, Macroom Buffalo Mozzarella, Fior Di Latte, Grana Padano, Basil, EVOO (1,7)		San Marzano Tomato, Boyne Valley Ban Goats Cheese, Fior Di Latte, Caramelised Onions, Candied Walnut Crumb, Chilli Honey & Rocket (1,7,8)	
<b>PEPPERONI *</b>	16	<b>BRISKET *</b>	16.50
San Marzano Tomato, Fior Di Latte, Pepperoni, Boyne Valley Hot Honey (1,7)		San Marzano Tomato, Smoked Scamorza, Slow Cooked Beef Brisket, Pickled Red Onion, Jalapeños, Jalapeno Mayo (1,3,7,10,12)	
<b>TRIBE FEAST *</b>	18	<b>MEXICAN CHICKEN*</b>	17.50
San Marzano Tomato, Chicken, Crispy Bacon, Fennel Salami, Smoked Scamorza, Crispy Onions, BBQ Sauce (1,7,10,12)		Spiced Chicken, Sweetcorn, Sundried Tomatoes, Red Onion, Coriander, Lime & Coriander Ranch (1,7,9)	
<b>CIAO BELLA *</b>	16		
San Marzano Tomato, Provolone, Macroom Buffalo Mozzarella, Spicy Salami, Nduja, Roquito peppers, Chilli Flakes (1,7)			

### A LITTLE BIT EXTRA...

Rocket, Roquito Peppers, Roast Pineapple, Mushrooms, Crispy Onions, Parmesan, Jalapeño +1.50

### A LITTLE BIT EXTRA...

Pepperoni, Chicken, Spicy Salami, Honey Baked Ham, Bacon, Nduja, Fennel Salami, Buffalo Mozzarella, Vegan Mozzarella, Goats Cheese +2.5

### Gluten free base +4

## SIDES

5

Tempura Onion Rings  
Sriracha Dip (1,3)  
Creamy Mash Potato (7)  
Fries\*  
Sweet Potato Fries  
Market Vegetables of the Week

## SAUCES & DIPS

Red Wine Jus (7,12)	3
Peppercorn (7,12)	3
Irish Garlic Butter (7)	3
Garlic aioli (3)	2
Jalapeno Mayo (3)	2
BBQ (4,12)	2
Parmesan Mayo (3,7)	2
Pesto (7,8)	2
Hot Chilli Honey	2

# TRIBE

## 40 EURO SET MENU

Our Set Menu is Always Available – Please let your Server know if you are choosing our 3 course option

Group Menu for any Parties of 10 or more Guests

### STARTERS

#### BRUSCHETTA \*

TRIBE Signature Sourdough,  
Irish Heritage Tomatoes, Basil,  
Grana Padano, Balsamic  
Reduction (1,7)

#### GARLIC BREAD \*

TRIBE Signature Sourdough,  
North Cork butter, Irish garlic  
Add Mozzarella cheese +2 Add  
Nduja +2 (1, 7)

#### CHEF'S SOUP OF THE DAY\*

Served with our homemade  
Sourdough (1,7)

#### TRIBE CHICKEN WINGS\*

BBQ or Hot Sauce with Parmesan Aioli  
(1,9,10,11,12)

### MAINS

#### PAN ROASTED CHICKEN

Oyster Mushroom, Creamy Mash  
Potato, Chicken Gravy (7,12)

#### TRIBE CARBONARA LINGUINE \*

Smoked Pancetta, Parmesan, Black  
Pepper, White Wine Cream (1,3,7,12) –  
Add Chicken +€3.50  
Add Prawns +€5.50 (2)

#### FISH & CHIPS

Tempura Clogherhead Weekly Catch,  
Crushed Minted Peas, Fries, Tartare  
Sauce, (1,3,4,7,12)

#### PAN FRIED CAULIFLOWER STEAK

Chimichurri, Ratatouille, Side of Your  
Choice  
(12)

#### THE BEEF BURGER\*

American Cheese, Caramelised Red  
Onion, Pickles, Burger Sauce, Amish  
Bun, Fries (1,3,7)  
Add bacon +2

#### 8OZ FILLET STEAK\*

€12.95 supplement  
Callaghan's Butchers Fillet, Tempura Onion  
Rings, Fries, Peppercorn Sauce (1,7,9,12)  
Add Surf & Turf +€6

### SIDES

Tempura Onion Rings	5
Sriracha Dip (1,3)	
Creamy Mash Potato (7)	5
Fries*	5
Sweet Potato Fries	5
Market Vegetables of the Week	MP

### SAUCES & DIPS

Red Wine Jus (7,12)	3
Peppercorn (7,12)	3
Irish Garlic Butter (7)	3
Garlic aioli (3)	2
Jalapeno Mayo (3)	2
BBQ (4,12)	2
Parmesan Mayo (3,7)	2
Pesto (7,8)	2
Hot Chilli Honey	2

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# TRIBE

## 40 EURO SET MENU

### PIZZA

#### **MARGHERITA \***

San Marzano Tomato, Macroom  
Buffalo Mozzarella, Fior Di Latte,  
Grana Padano, Basil, EVOO (1,7)

#### **PEPPERONI \***

San Marzano Tomato, Fior Di Latte, Pepperoni,  
Boyne Valley Hot Honey (1,7)

#### **TRIBE FEAST \***

San Marzano Tomato, Chicken, Crispy Bacon,  
Fennel Salami,  
Smoked Scamorza, Crispy Onions, BBQ Sauce  
(1,7,10,12)

#### **CIAO BELLA \***

San Marzano Tomato, Provolone, Macroom  
Buffalo Mozzarella,  
Spicy Salami, Nduja, Roquito peppers, Chilli  
Flakes (1,7)

#### A LITTLE BIT EXTRA...

Rocket, Roquito Peppers, Roast Pineapple,  
Mushrooms, Crispy Onions, Parmesan,  
Jalapeño +1.50

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

San Marzano Tomato, Boyne Valley Ban  
Goats Cheese, Fior Di Latte,  
Caramelised Onions, Candied Walnut  
Crumb, Chilli Honey & Rocket (1,7,8)

#### **BRISKET \***

San Marzano Tomato, Smoked Scamorza,  
Slow Cooked Beef Brisket,  
Pickled Red Onion, Jalapeños, Jalapeno Mayo  
(1,3,7,10,12)

#### **MEXICAN CHICKEN\***

Spiced Chicken, Sweetcorn, Sundried  
Tomatoes,  
Red Onion, Coriander, Lime & Coriander  
Ranch  
(1,7,9)

#### A LITTLE BIT EXTRA...

Pepperoni, Chicken, Spicy Salami, Honey  
Baked Ham, Bacon, Nduja, Fennel Salami,  
Buffalo Mozzarella, Vegan Mozzarella,  
Goats Cheese +2.5

#### **Gluten free base +4**

## DESSERTS

#### **CHOCOLATE CHIP COOKIE SKILLET**

Marshmallows, Soft Serve Vanilla Ice  
Cream (1,3,7)

Please allow additional prep time

#### **AFFOGATO**

Soft Serve Vanilla Ice Cream, Hot  
Espresso (7)

#### **VANILLA BEAN PANNA COTTA**

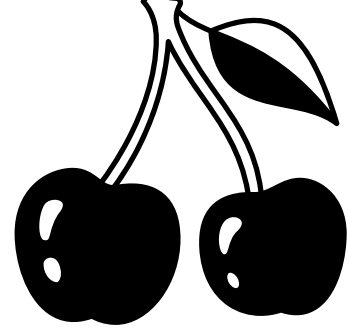
Blackberry, Almond and Basil ( 3,7,8)

#### **CHOCOLATE BROWNIE**

Served with Soft Serve Vanilla Ice  
Cream (3,7,8)

#### 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 Please note our kitchen is not an allergen free environment



# TRIBE DESSERTS

## **CHOCOLATE CHIP COOKIE SKILLET** 10

Marshmallows, Soft Serve Vanilla Ice Cream (1,3,7)

Please allow additional prep time\*\*

## **CHOCOLATE BROWNIE** 9

Served with Soft Serve Vanilla Ice Cream (3,7,8)

## **CARMELISED WHITE CHOCOLATE MOUSSE** 9

Roasted Hazelnuts, Hazelnut Gelato (3,7,8)

## **VANILLA BEAN PANNA COTTA** 9

Blackberry, Almond and Basil (3,7,8)

## **AFFOGATO** 9

Soft Serve Vanilla Ice Cream, Hot Espresso (7)

# POST DINNER SIPS

## **IRISH COFFEE** 8

Irish whiskey, Hot Coffee, Sugar, Cream (7)

## **ESPRESSO MARTINI** 13

Vanilla Vodka, Tia Maria, Cold Coffee, Sugar Syrup

## **BAILEYS COFFEE** 8

Baileys, hot coffee, cream, chocolate sprinkle (7)

## **OLD FASHIONED** 12

Bourbon, Sugar, Bitters and a twist of Orange Zest

## **CALYPSO COFFEE** 8

Tia Maria, Rum, Hot Coffee, Cream (7)

## **BAILEYS HOT CHOCOLATE** 8

Rich and Creamy Hot Chocolate infused with Baileys Irish Cream (7)

\*\*All of our coffee based drinks can be made with decaffeinated coffee\*\*

### 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

PLEASE NOTE OUR KITCHEN IS NOT AN ALLERGEN FREE ENVIRONMENT