

# 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*

### **TO START**

#### BRUSCHETTA \*

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

#### TRIBE CHICKEN WINGS\*

Spicy BBQ Sauce with Parmesan Aioli (1,4,9,10,11,12)

#### SIGNATURE CAESAR SALAD\*

Cos Lettuce, Caesar Dressing, Sourdough Croutons, Pancetta, Grana Pandano (1,3,4,7,10,12)

Add Chicken +2.50

Add Prawns +3.50

#### ZUCCHINI FRIES

w/ Sour Cream & Chive Dip (1,7)

### **MAIN**

#### AUBERGINE PARMIGIANA PASTA\*

w/ Conchiglione & Mascarpone (1,3,7)

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)

#### THE BEEF BURGER\*

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

Add bacon +2

#### LINGUINE CARBONARA \*

Smoked Pancetta, Parmesan, Black Pepper, White Wine Cream (1,3,7,12)

Add Chicken +€3.50

Add Prawns +€5.50 (2)

#### PAN FRIED CAULIFLOWER STEAK

Chimichurri, Ratatouille, Side of Your Choice (12)

#### 8OZ FILLET STEAK\*      €12.95 supplement

Calaghan's Butchers Filet, Tempura Onion Rings, Fries, Peppercorn Sauce (1,7,9,12)

Add Surf & Turf +€6

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

## PIZZA

*We use a 48-hour fermented sourdough Levain & speciality Italian flour for a deeply flavourful crust*

### 3 CHEESE MARGHERITA

Fior Di Latte, Macroom Buffalo Mozzarella, Roma Tomato, Parmesan, Basil (1,3,7)\*

### HOT PEPPERONI

Wooded Pig Pepperoni, Fior De Latte, Roma Tomato & Tribe Hot Honey (1,3,7)\*

### TRIBE FEAST

BBQ Chicken, Roasted Sausage Meat, Bacon, Scamorza, Roma Tomato, Crispy Onions, BBQ Drizzle (1,3,7,10)\*

### CIAO BELLA

Provolone, Macroom Buffalo Mozzarella, Wooded Pig Chorizo & Nduja, Roquito Sweet Peppers, Roma Tomato, Chilli Flakes (1,7)\*

### THE BAN

Boyne Valley Ban Goat Cheese, Fior Di Latte, Leek & Potato, Spinach, Mascarpone, Red Onion, Ricotta (1,7)\*

### SPICY BRISKET

Slow Cooked Brisket, Scamorza, Pickled Red Onion, Pickled Jalapenos, Roma Tomato, Jalapeno Mayo (1,7,10)\*

### HEN OF THE WOODS

Smoked Chicken, Paris Brown Mushrooms, Scamorza, Confit Garlic, Mascarpone Cheese, Black Pepper (1,7)\*

### A LITTLE EXTRA

Spinach, Mushrooms, Jalapeno, Olives, Red Onion

add 2

### A LITTLE MORE

Any Meat, Cheese, Anchovy

add 3

### Gluten Free Base

add 4

## SWEET

### AMARULA TIRAMISU

Cream Liqueur, Chocolate Morsels, Coffee Jelly (1,3,7)

### AFFOGATO

Soft Serve Vanilla Ice Cream, Hot Espresso  
w/ Venetian Lemon Cookie (7)

### BASQUE CHEESECAKE

w/ honey butter crunch (1a, 3, 7)

### CHOCOLATE BROWNIE

Maple and Pecan Ice Cream , Pecan Tuile (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