

STARTERS

GARLIC FOCACCIA BREAD 8
With Parmesan (1a,7)

TOMATO BRUSCHETTA 9.50
San Marzano tomatoes, garlic,
balsamic, sourdough (1a)

CHEESEY GARLIC PIZZETTE 9.50
Garlic butter, mozzarella (1a,7)

ARANCINI 12.50
Wild mushroom & mozzarella,
potato parmesan cream (1a,3,7)

BREADED MOZZARELLA STICKS 12.50
Spicy marinara sauce (1a,3,7)

PICCOLA CALZONE 13
Fennel sausage, mozzarella,
vodka sauce, basil, parmesan (1a,7)

GRILLED SKEWERED PRAWNS 15.50
Parsley Oil, Sourdough (1,9,14)

CHICKEN WINGS 13/18

BBQ (1,4,9,10,12) or
Lemon, nduja salt,
parsley sour cream (1a,7,12)

PASTA YOUR WAY

*Our pastas are hand-rolled daily
by our chefs, using a carefully selected
blend of Ireland & Italy's finest flours for
exceptional texture & flavour*

CHOOSE YOUR PASTA

RIGATONI

Tube shaped pasta with ridges (1a,3)

LINGUINE

Long oval pasta (1a,3)

REGINETTE

Long, flat pasta with frilly edges (1a,3)

CHOOSE YOUR SAUCE

POMODORO 14

Simple, fresh & light tomato
sauce, basil, garlic

CARBONARA 16.50

Guanciale, egg, white wine,
cream, black pepper, Parmesan
(3,7,9,12)

VODKA SAUCE 15.50

Rich & creamy tomato sauce (7)

BEEF & BACON RAGU 17

Slow cooked tomato ragu, Parmesan
(7,9)

Add

Guanciale 3 | Chicken 4 | Prawns 6

FROM THE GRILL

Choose dish, a sauce & a side

WHOLE SPATCHCOCK CHICKEN 25
Choose one from Salads & Sides

SMOKED BEEF BRISKET 26
Choose one from Salads & Sides

14oz BAVETTE 36

Butcher's Cut

Chef recommends medium

Choose one from Salads & Sides

8oz BEEF FILLET 43

Choose one from Salads & Sides

CHOOSE SAUCE

Salsa Verde, whipped garlic butter (7)
marsala gravy (7,9), porcini cream (7,9),
pepper sauce (7,9)

BURGER FRESCA 20.50

Chargrilled 8oz beef burger, smokey
red pepper tapenade, buffalo
mozzarella, rocket, sourdough bun
(1a,7) *served medium
Choose one from Salads & Sides

SLOW ROAST AUBERGINE 20

Caponata, Parmesan Pangrattato
(1a,7,8,12)

Choose one from Salads & Sides

From The Sea

FILLET OF COD 31

Caponata, basil, pangrattato
(1a,4,7,8,12)

Choose one from Salads & Sides

CRISPY MONKFISH LOIN 31

Semolina fried monkfish,
mango compote (1a,4)

Choose one from Salads & Sides

SALADS & SIDES

SKINNY FRIES 5.50

(3,7)

PATATA AL FORNO 5.50

Baked potato, butter, chives (7)

GARLICKY ZUCCHINI 5.50

(1a,7)

SWEETHEART CABBAGE 6

Buttermilk dressing, crispy onions (1a,7)

GREEN BEANS 6

Toasted almonds, balsamic (7,8)

TOMATO SALAD 6

Garlic, basil, balsamic dressing

BITTER LEAVES 6

Parmesan, citrus guanciale dressing (7,12)

PIZZAS

*We use locally sourced wholegrain flour from
Dunany, combined with a carefully nurtured
sourdough levain that ferments slowly over 48
hours which develops a rich depth of flavor and
a beautifully light, airy texture*

MARGHERITA 15

Fior Di Latte, Macroom buffalo
mozzarella, Parmesan, roma
tomatoes, basil (1a,7)

HOT PEPPERONI 17

Wooded pig pepperoni, Fior Di
Latte, roma tomatoes, TRIBE
hot honey (1a,7)

RUSTIC ORTOLANA 17

*Seasonal vegetarian pizza using
locally sourced produce at its peak.*

New season asparagus, courgette,
buffalo mozzarella, wild garlic,
parsley garlic oil (1a,7)

CIAO BELLA 17

Wooded pig chorizo, nduja,
Provolone, Macroom buffalo
mozzarella, roquito sweet peppers,
roma tomatoes, chili flakes (1a,7)

TRIBE FEAST 17

Chicken, sausage meat, bacon,
scamorza, roma tomatoes, crispy
onion, BBQ drizzle (1a,7,10)

SPICY BRISKET 18

Beef brisket, scamorza, roma
tomatoes, pickled red onion,
jalapeño, jalapeño mayo (1a,3,7,10)

THE SMOKIN' BAN 18

Boyne valley ban goat cheese, smoked
black pudding, roma tomato, pickled
beetroot, rocket (1a,7)

LEEK & POTATO 16

Roasted leeks, baby potatoes,
béchamel, fior de latte (1a,7)

COOL BUFFALO CHICKEN 18

Roast chicken, Fior Di Latte,
fermented hot sauce, peppers, onions,
buttermilk ranch dressing (1a,7)

A LITTLE EXTRA

Spinach, mushroom, jalapeños,
red onion, pineapple 2
Beef brisket, grilled chicken, pepperoni,
nduja, anchovies, sausage meat,
vegan cheese 3

Gluten Free Base 4

OUR LOCAL SUPPLIERS

Hugh Maguire Jr/The Smokin Butcher | Wilde Seafood | The Wooded Pig | Boyne Valley Cheese | Tony Kiernan | Fanfruit | Dromena Foods

ALLERGENS

1a. Wheat 1b.Oat 1c. Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Dairy 8. Nuts 9. Celery 10. Mustard 11.Sesame 12. Sulphur dioxide & Sulfites 13. Lupin 14. Molluscs

TRIBE