

TRIBE

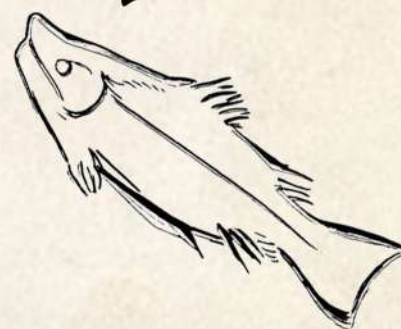
URBAN GASTRONOMY TIRANA



THE MENU

fire influenced

"A touch of creativity, highlight the integration of culinary expertise that combines flavors from around the world with the vibrant taste of the Albanian cuisine. A culinary journey that celebrates the fine raw materials with woodfire and the exquisite artistry of fine dining..."



Homemade Bread & Smoked Butter, Olives
Buke e shtëpisë & Gjalpë i tymosur ullinj

SPREADS

Tzatziki with truffle
Tzatziki me tartuf

1300

Hummus, chickpeas, sweet potato, chorizo pure
Hummus, qiqra, patate e ëmbël, pure chorizo

1200

Classic Guacamole
Guacamole Klasike

1250

Fava, smoked pancetta
Fava, pancetë e tymosur

1350

Corn Pita
Pite Misri

550

HAVJAR / CAVIAR SELECTION

(blinis, egg, shallots, crème fraîche, cucumber)

Avruga Caviar 1 spoon.

3000

Caviar Avruga 100gr

12000

Osetra Caviar 50gr

22000

Beluga Caviar 50 gr

27000



RAW

Fish Ceviche mango, cherry tomatoes, onion, basil, jalapeno, coriander	1950
Ceviche Peshku, mango, domate qershizë, qepë, borzilok, jalapeno, koriandër	
Tuna Tartare avocado, shallots, jalapeno, mirin	1850
Tartare Toni, avokado, qepë, jalapeno, mirin	
Viole Carpaccio lime, olive oil, fresh herbs, caviar	2400
Carpaccio Red shrimp, lime, vaj ulliri, erëza të freskëta, havjar	
Beef Tartare, pickled cucumber, truffled mayo, kimchi, egg yolk, herbs	1900
Tartar Viçi kastravec turshi, majonezë tartuf, kimchi, e verdhë veze, erëza	
Beef Carpaccio Dijon mustard, pecorino chips, crispy onions, arugula	2000
Carpaccio Vici, Mustarde Dijon, chips pecorino, qepë krokante, roka	
Tuna Belly Toro, truffle powder	2650
Ton Toro, havjar, pudër tartufi	
Sea urchin, caviar	2000
Iriq Deti, havjar	
Oysters 1pc	
Ostrike 1 copë	



GARDEN

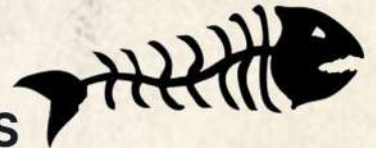
Baby Gem salad, crispy Iberico, mustard dressing, pecorino, pine nuts	1200
Sallatë Baby Gem, Iberico krokant, salcë mustardë, pecorino, fara pishe	
Buffalo Mozzarella, cherry tomatoes, basil	1150
Mocarela Bualli, domate qershizë, borzilok	
Smoked Kale, avocado, lemon, parmigiano, pecan nuts, edamame	1300
Kale e Tymosur, avocado, limon, parmezane, arra pecan, edamame	
Veal Fillet, spinach, beets, white sheep cheese	1300
Fileto Vici, spinaq, panxhar, djathë i bardhë dhie	
Tuna Salad, mixed green leaves, red lola, avocado, radish dressing	1250
Sallate Toni, gjethe jeshile miks, lola e kuqe, avocado, salcë rrepash	

VEGGIE PATCH

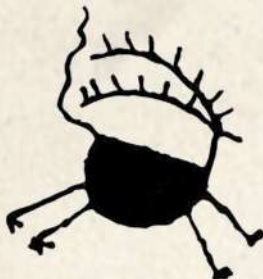
Crispy Cauliflower, miso, kimchi	1500
Lulelakër Krokante, miso, kimchi	
Broccolini tajin, almond flakes, lemon sauce	1250
Brokolini tajin, flakes bajame, salcë limoni	
Pardon Pepper toasted, chili vinaigrette, Maldon	1350
Specia Padron, vinaigrette pikante, Maldon	
Smoked Aubergine, roasted, hazelnut, tahini - mustard sauce	1550
Patëllxhan i tymosur, lajthi të pjekura, salcë tahini - mustardë	



GOURMET BITES



Wood-fired bone marrow, kimchi sauce, fresh herbs	1450
Palcë Kockë e pjekur, salcë kimchi, erëza të freskëta	
Wagyu Tataki, spicy soy sauce, chives	3000
Wagyu Tataki, salcë soje pikante, lule bari	
Nigiri Black Angus, yakitori sauce, caviar	2000
Nigiri Black Angus, salcë yakitori, havjar	
Gyoza, ponzu, truffle	1900
Gyoza, ponzu, tartuf	
Crab, romaine salad, cuscus, avocado, mayo	1600
Gaforre, sallate romaine, cuscus, avokado, mayo	
Lobster Pop Corn, spicy mayo, chives	3800
Aragostë Krokante majonezë pikante, lule bari	
Foie Gras carrot cake, caramelized fig jam	1800
Foie Gras, kek karrote, reçel fiku i karamelizuar	



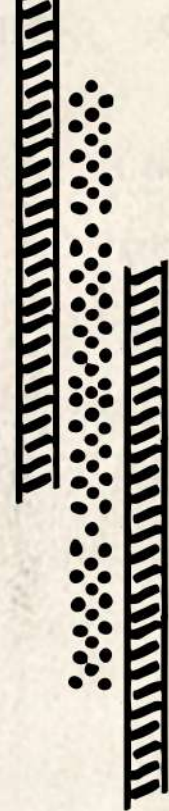
PASTASCIUTTA

Jufka ragù beef cheeks	2000
Jufka ragu faqe viji	
Rigatoni Cacio e Pepe, caviar	2500
Rigatoni Cacio e Pepe, havjar	
Ox Tail Orzo & truffle oil	2700
Klitharaq Bisht Kau & vaj tartufi	



URBAN FOOD

Homemade Sausage, fresh herbs Suxhuk i shtëpisë, erëza të freskëta	1600
Crab burger, spicy sauce, chives, salmon caviar baby gem Burger Gaforre, salcë pikante, lule bari, caviar salmoni, baby gem	2200
Pinza Kobe, goat cheese, truffle, arugula Pinza Kobe, djathë dhie, tartuf, rukola	2800
Tacos Asador, coriander, avocado, lime Tacos Asador, koriandër, avokado, lime	1500
Petite Burger caramelized onions, cheddar, pickles, quail eggs Petite Burger qepë të karamelizuara, çedar, turshi, vezë thëllëze	1900
Duck Spring Rolls, sweet potatoes, pineapple sauce Spring Rolls Pate, patate e ëmbël, salcë ananasi	1850



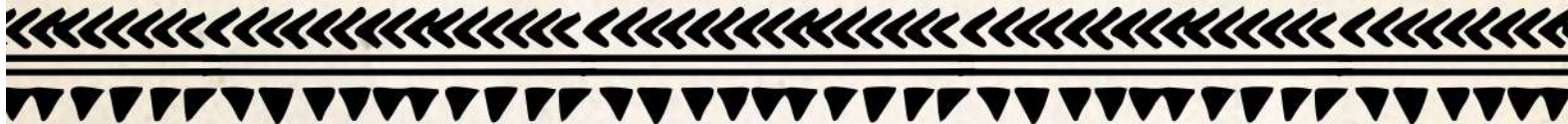
LARGE PLATES

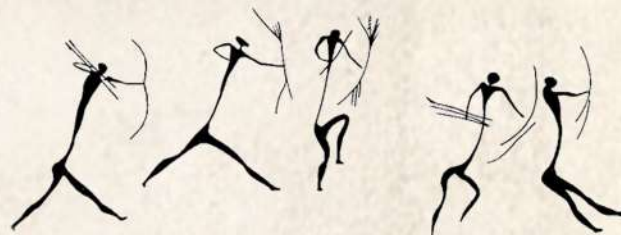
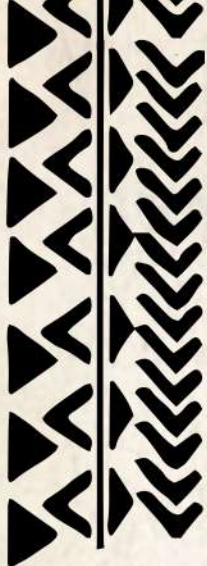


Short Ribs caramelised Brinje Vici të karamelizuara	2800
Ibérico Spare Ribs Brinjë Ibérico	2200
Lamb Thigh slow cooked 12 hrs (2pp) Kofshë Qingji gatuar për 12 orë (2 pp)	4500

FISH

Aragostë / Lobster 100 gr	1500 ALL
Peshk Dite / Catch of the day 100 gr	1200 ALL
Scampi / Scampi 100 gr	1200 ALL
Viole /Carabineros 100 gr	1200 ALL
Gaforre Mbretërore / King Crab 100 gr	2500 ALL

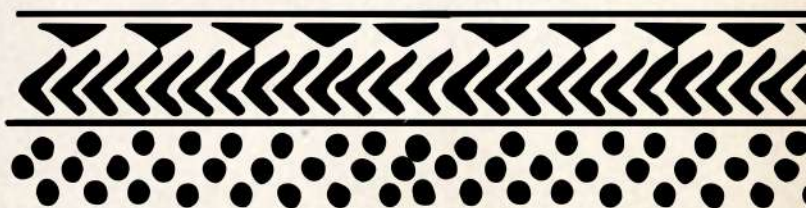




PRIME CUTS

"Prime Quality of Certified Cattle from around the world, grilled in JOSPER oven"

Rib Eye Rib eye steak	1600 / 100gr
Fileto vici Beef Filet	1200 / 100gr
Picanha Picanha beef steak	1150 / 100gr
Tomahawk Tomahawk steak	1500 / 100gr
Fiorentina Bistecca alla Fiorentina	1000 / 100gr
Brinje Qingji Carré of Lamb	1200 / 100 gr
Wagyu Wagyu steak	3500 / 100gr
Black Angus Black Angus steak	2600 / 100gr
Kobe fileto Kobe filet	8500 / 100gr
Kobe Taliata Kobe Taliata	3500 / 100 gr

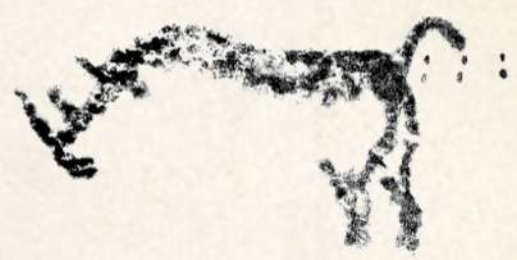
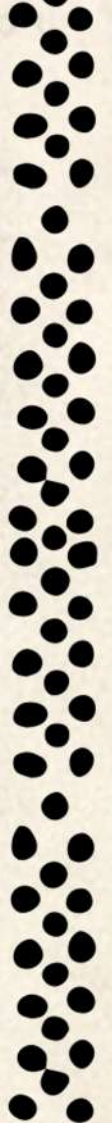


SIDES

Fresh French Fries manouri and truffle	750
Crispy potatoes	400
Potato pure	350
Spinach	400
Asparagus	800
Mushrooms	450

SIGNATURE SAUCES

Mustard sauce	300
Truffle sauce	400
Peppercorn sauce	400
Chimichurri sauce	350
BBQ	350



DESSERT DELIGHTS

TRIBE cokollate, fistik	1000
TRIBE chocolate, pistachio	
Churros kanelle, karamele Cajeta	900
Churros cinnamon, Cajeta caramel	
Pavlova sorbet mjeder-mente, krem vanilje, shurup oriental	900
Pavlova sorbetto, vanilla crème, oriental syrup	
Ekmek kadaif	900
Akullore pistacio, mafishe, krem cokollate e bardhe	
Biskotë, çokollatë e bardhë, akullore	900
Biscuit, white chocolate, ice-cream	
Krem Karamel me vanilje	800
Vanilla Creme Caramel	
Sufle çokollate, akullore	850
Chocolate soufflé, ice-cream	
Mousse çokollate	1000
Chocolate Mousse	

