

Tribes is an up-market restaurant that represents African cuisine in Dubai – located on level 2 of Dubai Mall, with a dining terrace facing the Burj Khalifa and the Dubai Fountain with its choreographed light and sound and water shows, makes Tribes a brilliant spot for a lovely meal.



However, Tribes does a lot more than offer unique photo angles of one of Dubai's most exceptional landmarks...

Tribes is a restaurant that represents dishes and flavors from the African continent – and that's a big deal.

You see, most people do not immediately realize the immensity of Africa, with 54 countries, home to a third of the entire world's languages – can you imagine how amazing African cultures and cuisines are!



Tribes takes its role seriously – and if there were to be a culinary ambassador for Africa in Dubai, it would be Tribes!





I felt that Tribes respectfully elevates African cuisine to an appropriate level of refinement.

And the sincere hospitality and service came from the heart.



Above all, we were curious.

What is African cuisine anyways?

Well, what is European – or Asian cuisine!

Best we refer to the menu, where we see a broad selection of specialities...

Actually, even better, we put our trust in the professional advice of Mr Henry Kyabaga, our host, featured in the photo above.

We began our journey of discovery with Mozambique Prawns, and a Crab and Melon salad...





Well, I guess we're booking our next annual vacation based on these two spectacular dishes!

The prawns were perfectly prepared, and then generously drizzled with a spicy, creamy, and totally magnificent sauce – like nothing we've tried before.

At first glance, it looked like a mayonnaise-based Dynamite Shrimp sauce, but no – this comes from a different continent altogether!

Forget what you think you know, you are in Tribes' good hands for this gourmet food journey!



As we tried, and then ate, and even devoured these two starters, we only said one word over and over again: wow!

The fascinating presentation, and the use of a granite stone plates, was not lost on us – but, honestly, the dishes stood on their own merit.

And yet they were not over-powering in flavor... gentle and suave, with deep waves of subtle herbs and spices. For instance, the bed of rice serving as a foundation for the prawns was infused with a hint of coriander; while

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the crab meat was paired with green honeydew melon and avocado mousse!

Definitely were were enjoying African cuisine at a masterful level of sophistication.

And the best was yet to come at Tribes!



The mains took us deeper into Africa, including also the African diaspora of the Caribbean.

Actually, at Tribes you are now virtually in Africa... and so be prepared for excellent quality meats as well as abundant fresh vegetables!



In fact, Africa spans across such a large area of our planet, that it features climates suitable to all kinds of crops, including what most people would consider cold-weather vegetables, such as broccoli.

Additionally, though certainly not from choice, the African continent has historically also hosted and integrated Europeans, who brought with them also their favorite recipes and sought to grow their own ingredients – and so the varieties of African dishes are incredibly rich in terms of diversity as well as creativity.

Above all, they were simply delicious – courtesy of the good folk running the Tribes restaurant kitchens!



Fish, chicken, and all sorts of meats, including some spectacular and even rare cuts, were paired with sauces that I recognized but which were special.

Above a superb Cape Malay Fish Curry - because people originally from India, and Asia in general, also influenced the cuisine and in many cases became African themselves.

And their curries took on African flavors!



And at Tribes, on their own charcoal grill - the well-loved South African *braai* - you may enjoy a selection of chargrilled specialties from meat cuts of your choice; or, select from the menu, such as the above Jamaican-style boneless chicken, spatchcocked and quartered (with traditional jerk seasoning!)

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And finally desserts crowned a real feast - in Tribes' style, with mango and coconut panna cotta...



... and a supremely delicious date cake, topped with ice cream and luscious caramel!



Indeed, to sample African cuisine on a first-class journey of delicious discovery, and to enjoy a magnificent meal within the convenience of Dubai Mall, at a stellar level of service, look no further than Tribes restaurant – the culinary embassy of African gourmet culture in UAE.

