



**TRIBE**  
**MILANO MALPENSA**

**TRIBE** | **TABLE**

**6 am – 11 pm**  
**EVERYDAY**



### SPECIAL DIETARY NEEDS

If you desire vegan dishes or have any other specific dietary needs, we invite you to contact our staff.

We are available to advise you and tailor our offerings to best meet each of your requests.

### DETAILED LIST OF MAIN FOOD ALLERGENS

INFORMATION TO CUSTOMERS REGARDING THE PRESENCE IN FOODS OF INGREDIENTS OR TECHNOLOGICAL AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES. THE FOODS AND DRINKS PREPARED AND SERVED IN THIS ESTABLISHMENT MAY CONTAIN THE FOLLOWING INGREDIENTS OR TECHNOLOGICAL AIDS CONSIDERED ALLERGENS, ACCORDING TO ANNEX II OF EU REG. NO. 1169/2011 (SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES).

#### ALLERGENS:

1. **CEREALS CONTAINING GLUTEN:** wheat, rye, barley, oats, spelt, kamut, or their hybrid strains and derived products
2. **CRUSTACEANS AND CRUSTACEAN-BASED PRODUCTS**
3. **EGGS AND EGG-BASED PRODUCTS**
4. **FISH AND FISH-BASED PRODUCTS**
5. **PEANUTS AND PEANUT-BASED PRODUCTS**
6. **SOY AND SOY-BASED PRODUCTS**
7. **MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE)**
8. **NUTS:** almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products
9. **CELERY AND CELERY-BASED PRODUCTS**
10. **MUSTARD AND MUSTARD-BASED PRODUCTS**
11. **SESAME SEEDS AND SESAME SEED-BASED PRODUCTS**
12. **SULPHUR DIOXIDE AND SULPHITES** at concentrations higher than 10 mg/kg or 10 mg/litre in terms of total SO<sub>2</sub> calculated for products as proposed ready for consumption or reconstituted according to manufacturers' instructions
13. **LUPINS AND LUPIN-BASED PRODUCTS**
14. **MOLLUSCS AND MOLLUSC-BASED PRODUCTS**

For any information on the possible presence of allergens in our products, kindly guests are asked to refer to the dining room operators.

**TYPICAL CURED MEATS AND CHEESES PLATTER – € 16**

*prosciutto crudo, salame Milano, coppa, taleggio bergamasco, grana Padano, casera from Valtellina Valley green tomato mustard, caramelized Tropea onions*  
7-10-12

**MILLEFOGLIE OF “PROSCIUTTO E MELONE” – € 14**

*prosciutto crudo, cantaloupe melon, traditional Sardinian flatbread*  
1-6-12

 **BRUSCHETTA WITH TOMATO – € 10**

*tomatoes, oregano, extra virgin olive oil*  
1-5-11

**ALBA-STYLE TARTARE WITH HERB-FLAVORED BREAD CRUMBLE – € 16**

*raw beef, anchovy, mayonnaise, red onion*  
1-3-4-6-7-10-12

 **CAPRESE WITH BURRATA AND FIVE TOMATOES – € 14**

*Apulia burrata cheese, San Marzano tomatoes, cherry tomatoes, datterini tomatoes, black tomatoes, yellow cherry tomatoes, extra virgin olive oil*  
7

**VEAL CARPACCIO WITH TONNATO SAUCE – € 16**

*veal cooked at low temperature, tuna sauce foam, caper flower*  
2-3-4-5-6-7-8-10

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**LASAGNA BOLOGNESE – € 15**

*egg pasta, meat ragù, béchamel and Parmigiano Reggiano*  
1-3-7-9

 **“CHITARRA” SPAGHETTI WITH GARLIC, OIL AND CHILI – € 13**

*spaghetti pasta, datterino tomato tartare, crunch of dried tomatoes*  
1

**SWORDFISH AND LIME RAVIOLI LOBSTER BISQUE AND GREEK YOGURT – € 18**

1-2-3-4-6-7-8-9-13-14

 **TROFIE WITH PISTACHIO PESTO AND TOMATOES – € 16**

1-6-8

**RIGATONI ALL’AMATRICIANA – € 14**

*tomato sauce, Roman bacon cheek*  
1

 **VEGETABLE MINISTRONE – € 10**

9

**HERB-MARINATED CHICKEN BREAST  
PUFFED RICE AND ALMOND CRUMBLE  
COLD PEA CREAM – € 22**

*chicken breast cooked at low temperature*  
6-8-11

**VEAL CUTLET MILANESE STYLE – € 30**

*Veal chop, breaded with breadcrumbs  
and fried in clarified butter*  
1-3-5-6-8-11

**CATALAN-STYLE OCTOPUS  
BLUE SPIRULINA ALGAE FOAM – € 24**

*tomatoes and Tropea onion*  
2-4-6-7-8

**SALMON FILLET, AIOLI SAUCE  
COCONUT PESTO BREAD – € 26**

*salmon cooked at low temperature and oven-gratinated, cream based on  
garlic and egg, breading with basil pesto and coconut*  
1-3-4-6-7-8-11

**CAESAR SALAD – € 16**

*Lettuce, cherry tomatoes, chicken breast, bacon,  
bread croutons and Caesar sauce*  
1-2-3-7-10

 **SALAD SHAKER, CRUNCHY DRIED FRUIT  
MUSTARD DRESSING – € 14**

*salad, cherry tomatoes, tuna, hard-boiled eggs, crunchy almonds, walnuts,  
and peanuts*  
3-5-6-8-10

**GRILLED SLICED BEEF  
ARUGULA PESTO AND GRANA CHEESE CREAM – € 24**

7

 **FRIED POTATOES DIPPERS – € 6**

 **OVEN-ROASTED POTATOES – € 6**


 **GRILLED VEGETABLES – € 7**

 **MIXED SALAD – 6 €**



 **PIZZA MARGHERITA – € 12**  
*tomato, basil and mozzarella*  
1-2-5-6-7-8-9

 **PINSA WITH TOMATO, OREGANO AND OLIVES – € 12**  
*mix of wheat, soy, and rice flours*  
1-2-5-6-8

 **PINSA WITH TOMATO AND GRILLED VEGETABLES – € 12**  
*mix of wheat, soy, and rice flours*  
1-2-5-6-8

addition of Campania buffalo mozzarella or Apulia burrata – € 3,5

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**SCOTTONA BEEF BURGER – € 24**  
*bun, scottona beef burger 220g, bacon,  
edam cheese, lettuce, tomato and sautéed onions*  
1-5-6-7-8

**MEDITERRANEAN BURGER – € 24**  
*bun, Scottona beef burger, fried eggplant, shredded burrata  
cheese, sun-dried tomato*  
1-5-6-7-8-12

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**LOBSTER PANINO – € 28**  
*black rye bread, lobster, mayonnaise, celery, lettuce, lemon,  
chives*  
1-2-3-4-5-6-7-8-9-10-13-14

**CLASSIC TOAST – € 10**  
*ham and Edam cheese*  
1-5-6-7-8

**CLUB SANDWICH – € 16**  
*lettuce, tomato, fried egg, mayonnaise, edam cheese bacon and  
turkey*  
1-2-3-4-5-6-7-8-10-11-14

All sandwiches and burgers are served with potato dippers.

PIZZA – BURGERS – PANINI



**CLASSIC TIRAMISU – € 6**

*mascarpone cream, Savoiardi biscuits, coffee and cocoa*  
1-3-5-6-7-8

**DARK CHOCOLATE DOME**

**RED FRUITS – € 6**

dark chocolate mousse, red fruits  
1-3-5-6-7-8-11

**SICILIAN CANNOLO – € 7**

*shell, sheep's milk ricotta cream, chocolate crunch and pistachio nibs*  
1-3-5-6-7-8-11

**SYMPHONY OF FRESH FRUIT – € 6**

*cantalupe melon, winter melon, pineapple, raspberries, blackberries, blueberries, currants and apple*

**TRIBE CHEESECAKE**

**STRAWBERRY AND LIME MOUSSE – € 7**

*cream cheese cheesecake with strawberry and lime whipped cream*  
1-7-8

half portion of dessert – € 4

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**ESPRESSO – 2 €**

**AMERICAN COFFEE – 2,5 €**

**CAPPUCCINO – 3,5 €**

**THE – 3 €**  
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**LIQUEURS – 8 €**

*Limoncello, Mirto, Amaro del Capo, Sambuca, Averna, Montenegro, Amaretto di Saronno, Fernet Branca, Ramazzotti, Jägermeister, Jefferson, Grappa morbida, Frangelico*