



KULTURA KÒRSOU

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**WE GIVE  
THANKS TO  
OUR LOCAL  
PRODUCERS**

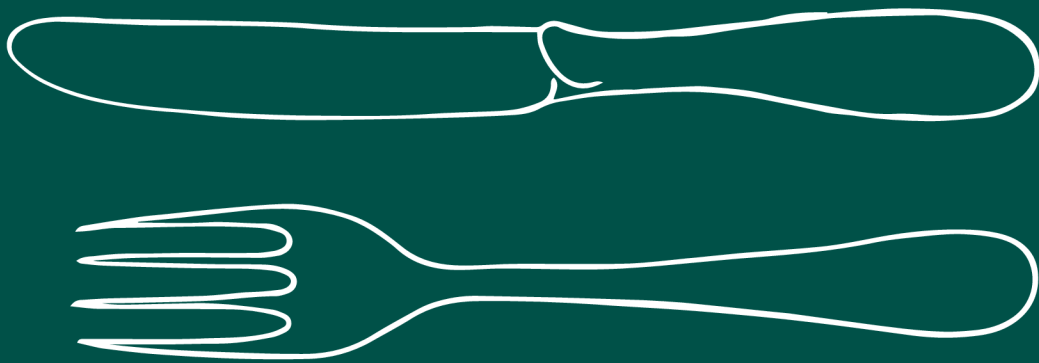
LOCAL FISHERS

MG FARM

PLANTATION SANTA CRUZ

BLACHI SALADA

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CHARADA NA PAPIAMNTU:

**MI TA AYERA DI MAÑAN I E  
MAÑAN DI AYERA. KON TA MI  
NÒMBER?**

# KULTURA LUNCH SPECIALS

## 'DI NOS RIBS' | 42,00

BONELESS PORK RIBS, SAN PABLO PUMPKIN,  
PRUNE GLAZE & CARAMELIZED PECAN NUTS.

## LIONFISH | 54,00

WHOLE LIONFISH, WATER SPINACH, CURRY  
BEANS, TOSTONES & MANGO ATJAR.

## CHICKEN SALAD | 30,00

HOMEMADE CHICKEN SALAD, MIXED LETTUCE, CORN,  
BEETROOT, MELON AND KALABAS DRESSING.

## 'LENGA' | 35,00

STEWED COW TONGUE, BASMATI RICE WITH A TWIST  
OF PICCALILLY.

## GARLIC BUTTER SQUID | 38,00

BUTTER COOKED SPEAR SQUID WITH PLANTAIN,  
BASIL & SPICY POTATO.



**TREAT YOURSELF!**

ALL PRICES ARE IN GULDERS AND INCLUDE TAXES

***WE ARE  
CASHLESS***

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***CARD  
PAYMENTS  
ONLY.***



# COFFEE

## MOOD BOOSTERS

ESPRESSO	6,00
DOPPIO	8,00
CAPPUCCINO	6,50
FLAT WHITE	8,50
AMERICANO	6,00
CAFE LATTE	7,00
LATTE MACCHIATO	7,00
LUNGO	5,25
EXTRA SHOT	+2,00
OAT MILK	+2,50
ALMOND MILK	+2,50
MINT TEA	6,50
GINGER TEA	6,50
HERBAL TEA	6,50
CITRUS TEA	6,50

## ICED ALTERNATIVES

<u>ICED LATTE</u>	14,00
ADD A FLAVOR BOOSTER:	
CARAMEL / HAZELNUT / VANILLA / ALMOND	
ICED AMERICANO	8,00
ESPRESSO TONIC	12,00
CINNAMON LATTE	15,00
BUTTERFLY LATTE	15,00
<u>HEALTHY SHOT</u>	7,00
ORGANIC GINGER, TURMERIC & PINEAPPLE	

# DRINKS

## SOFT DRINKS

<u>STILL WATER OR SPARKLING WATER</u>	
SMALL   7,00	LARGE   14,00
COCA COLA	6,00
COLA ZERO	6,00
SPRITE	6,00
GINGER ALE	6,00
CASSIS	6,00
GINGER BEER	8,50
APPLE JUICE	5,00
ORANGE JUICE	5,00
PINNEAPPLE JUICE	5,00
CRANBERRY JUICE	5,00
FRUIT PUNCH	7,00
<u>TONIC</u>	8,50
CHOOSE YOUR FLAVOR:	
INDIAN / ELDERFLOWER / GRAPEFRUIT	

## HOMEMADE JUICES

<u>AWA DI LAMUNCHI</u>	
LIME, HONEY, GINGER, STAR ANISE.	8,00
TAMARIND	
RIPE AND GREEN TAMARIND, CANE SUGAR.	8,00
KULTURA ICE-TEA	
LEMONGRASS, ORANGE, CINNAMON.	8,00
MANGO	
MADE FROM FRESH MANGO'S.	8,00
PASSIONFRUIT	
PASSIONFRUIT, LEMONGRASS, CANE SUGAR.	8,00
GINGER PUNCH	
GINGER, LIME, PINNEAPPLE.	8,00

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# MIXERS

## BEERS

AMSTEL BRIGHT	9,00
HEINEKEN	9,00
HEINEKEN 0.0%	8,00
MODELO	11,00
LEOPOLDINA WEISSBIER	16,50
LEOPOLDINA I.P.A	16.50

## GIN & TONIC

<b>MALFY GIN CON LIMONE</b> GINGER AND LIME.	25,00
<b>MALFY GIN ROSA</b> LEMON AND THYME.	25,00
<b>MALFY GIN CON ARANCIA</b> BLOOD ORANGE AND MINT.	25,00
<b>HENDRICK'S AMAZONIA</b> MANGO, CUCUMBER.	30,00
<b>BOBBY'S GIN</b> ORANGE PEEL, CLOVES.	25,00

**CHOOSE YOUR MIXER:**  
INDIAN TONIC / ELDERFLOWER TONIC / GRAPEFRUIT TONIC.

## CURIOUS ABOUT OUR WINE SELECTION?

“WE HAVE A SPECIAL MENU WAITING  
JUST FOR YOU, ASK OUR STAFF!”

# COCKTAILS

## APERATIVO

<b>APEROL SPRITZ</b> APEROL, PROSECCO, SODA, ORANGE.	20,00
<b>PEACOCK SPRITZ</b> BLUE CURAÇAO, PASSIONFRUIT, PROSECCO, LIME.	20,00
<b>MANGOSA</b> MANGO, ORANGE, PROSECCO.	18,00
<b>DUSHI SPRITZ</b> LIMONCELLO, MANGO, TONIC, PROSECCO.	20,00

## KULTURA PREMIUMS

<b>KULTURA KOLADA</b> MYERS'S RUM, LIQOR 43, PINAPPLE JUICE & COCONUT.	25,00
<b>AGAVE BLANKU</b> MEZCAL, LYCHEE, COCONUT SYRUP, LIME	25,00
<b>HÒFI MANGO</b> BUFFALO TRACE BOURBON, RÒM TAMBÚ, MANGO, CREOLE BITTERS.	25,00
<b>MOLINA DI SUKU</b> SIERRA TEQUILA, APPLE SOUR, LIME, APPLE JUICE, SUGAR RIM.	25,00
<b>PASHON DI BANDABOU</b> RÒM TAMBÚ, TAMARIND LIQOUR, PASSIONFRUIT & LIME.	25,00
<b>PLANTATION MULE</b> PLANTATION OVERPROOF RUM, BOBBY'S GIN, LIME, CANE SUGAR, ANGOSTURA & GINGER BEER.	25,00
<b>KADUSHI</b> SIERRA TEQUILA, RÒM BÈRDÈ, PINNEAPPLE, LIME & GINGER- ALE.	25.00
<b>KABES KÒRA</b> SEDUCT BLUE LIQUOR, RED CURAÇAO, CRANBERRY JUICE, MINT & LIME.	25,00
<b>MONDI DI MANGO</b> MANGO, AMARETTO, RAISINS, LIME & PEYCHAUD'S BITTERS.	25,00

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# BREAKFAST & LUNCH

## BREAKFAST 9:00 AM - 12:00 PM

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### YOGHURT WITH HONEY | 14,00

Add fruits + 5,00

Add granola and coconut + 4,50

### MANGO SMOOTHIE BOWL | 25,00

fresh mango's, kokada, granola & walnuts.

### 'REPA DI PAMPUNA' | 12,50

traditional local pumpkin pancakes with mango caramel.

### 'PAN SERÁ WITH PORK BELLY' | 24,50

With madame Jeanette, mango and papaya.

## LUNCH 12:00 PM - 16:00 PM

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### BLACKFINN TUNA | 40,00

With smoked local vegetables and plantain.

### CATCH OF THE DAY | 38,00

With cucumber chikí, cabbage and sweet potato.

### MIXED SEAFOOD BOWL | 48,50

Octopus, squid, clams and shrimps in lemongrass, spinach & coconut.

### KULTURA BURGER | 35,00

Beef patty, caramelized plantain, bacon, cheese.

### CHICKEN WHOLE LEG (2 PIECES) | 30,00

With mango sauce, sweet & sour papaya.

### HÒFI MANGO BREAKFAST | 54,00

Pan será, eggs sunnyside up, mango bowl or yoghurt, fresh fruit, homemade juice, coffee or tea.

### 'MANSA' | 20,00

Pan fried pastechi dough with cheese, avocado and cucumber chikí.

Add eggs + 5,00

Add smoked ham + 6,50

### HÒFI MANGO SALAD | 22,00

Mixed lettuce, pickled pumpkin, cucumber chikí, papaya and mango.

Add tuna +14,00

Add Shrimps +15,00

### GOAT LEG | 56,00

24 hour oven-cooked goat leg with bokchoy, grilled okra and homemade chips.

### VEGETARIAN DISH | 38,50

Ask our chef for a vegetarian alternative!

## SOUPS

### GOAT | 22,00

Made from local goat, served with bread and madame jeannette pika.

### FISH | 20,00

Made from local fish, served with bread and a lime wedge. This soup may contain fish bones.

### JAMBO | 25,00

Creole okra soup, with seafood and salted pork.

Add funchi +2,00

## SIDE ORDERS

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### SMOKED VEGETABLES FROM BANDABOU | 14,00

From plantation to table.

### MANGO FRIED RICE | 12,00

With fresh mango's from our park.

### CRISPY FUNCHI | 11,00

Baked polenta with cheese, fried to perfection.

### CRISPY SWEET POTATO | 13,50

Local sweet potato mix, fried with herbs and spices.

### FRENCH FRIES | 8,50

The perfect bite, the perfect side.

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# SNACKS & DESSERTS

## SNACKS 12:00 PM - 16:00 PM

### **COD BALLS | 20,00**

Made from well-seasoned fish batter and baked till crispy.

### **GOAT RIBS | 22,00**

Local goat ribs, slow cooked and seared in a glaze of cinnamon and cognac. A team favourite!

### **CHICHARON | 14,00**

Made from marinated chicken skin, served with sweet chili saus and lime zest.

### **'RABU KAYENTE' | 21,00**

Deep fried salted pork tails, mango sweet & sour chips.

## DESSERTS 9:00 AM - 16:30 PM

### **MANGO KESIO | 16,50**

Oven baked mango flan with raisins and Ròm Tambú syrup.

### **LI DI MANGO | 10,00**

Antillean granulated ice made from fresh mangos, with kokada and honey.

### **MANGO ICE CREAM | 8,00**

Homemade mango sorbet, caramel and sugar crunch.

### **DUSHI DI PAMPUNA | 22,00**

Pumpkin, Ròm Tambú caramel, peanuts and vanilla ice cream.

### **BÒGI BÒGI | 6,00**

Authentic Antillean ice cream made from fresh fruit. Ask our team!

## COFFEE TREATS

### **KULTURA AFFOGATO | 21,00**

Ponche crema, vanilla ice cream with espresso.

### **IRISH COFFEE | 18,00**

Irish whisky, double espresso, homemade whip cream.

### **ESPRESSO MARTINI | 22,00**

Espresso, vanilla, kahlua, vodka & cacao bitters.

### **CAKE OF THE DAY | 15,00**

Indulge in our homemade pastry. The perfect pairing with your coffee.

FOR RESERVATIONS: [RESERVERING@KULTURAKORSOU.COM](mailto:RESERVERING@KULTURAKORSOU.COM)



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