




# KULTURA KÒRSOU



## BRUNCH

10:00 t/m 12:00

### Yogurt

With fruit.	16.00
With granola & coconut.	14.00
Repa of pumpkin (2 stuks) with homemade mango syrup. 	9.50

### Pan será

Pork belly with Madame Jeanette, mango & papaya.	24.50
Avocado with spinach,  cucumber & black bean mayonnaise.	19.00
<b>Arepita (2 pieces) choice:</b>	
Fried egg	14.00
Cheese	12.00
Lentils 	12.00

## LUNCH – 12:00 t/m 16:00

### Fish

Grilled Blackfin tuna	37.50
With grilled vegetables, plantain and pickled mango.	
Catch of the day	36.00
With cucumber chiki, cabbage and sweet potato.	




### Soup

Gout soup Made from local goat meat, served with a cut of bread and pika.	22.00
Fish soup Traditional Antillean fish soup.	20.00

### Kids

Crispy chicken fingers with fries & apple sauce.	17.50
--	-------


### Side orders

Mixed local vegetables 	14.00
from Bandabou.	
Mango fried rice. 	12.00
Crispy funchi	11.00
With Ròm Tambu dip.	
Fries. 	8.50

### Grill

Goat leg	56.00
With bok choy & okra.	
Kultura Burger	32.00
caramelized onion, bacon, cheese & mango salsa.	
Chicken leg with mango-bbq sauce & papaya.	26.00




### Salad

Hòfi Mango salade 	22.00
Mixed lettuce, pickled pumpkin, cucumber chiki, papaya & mango.	
(optional: tuna +10.00)	

## BAR BITES 16:00 t/m 17:00

Cod balls	20.00
Homemade (6 pieces)	
Chicharon of chicken & homemade chili sauce.	14.00
Goat ribs glaze of cinnamon & cognac.	18.00
Crispy funchi with Ròm Tambu dip.	11.00

## KOS DUSHI 10:00 t/m 17:00

Seasonal fruit salade. 	18.00	Li di mango with  kokada, honey and mango.	10.00
Mango kesio with raisins & Ròm Tambu.	16.50	Mango ice cream. 	8.00