



KULTURA KÒRSOU

**WE GIVE
THANKS TO
OUR LOCAL
PRODUCERS**

LOCAL FISHERS

MG FARM

PLANTATION SANTA CRUZ

BLACHI SALADA



CHARADA NA PAPIAMENTU:

**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.

GARLIC BUTTER SQUID | 38,00

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

‘LENGA’ | 35,00

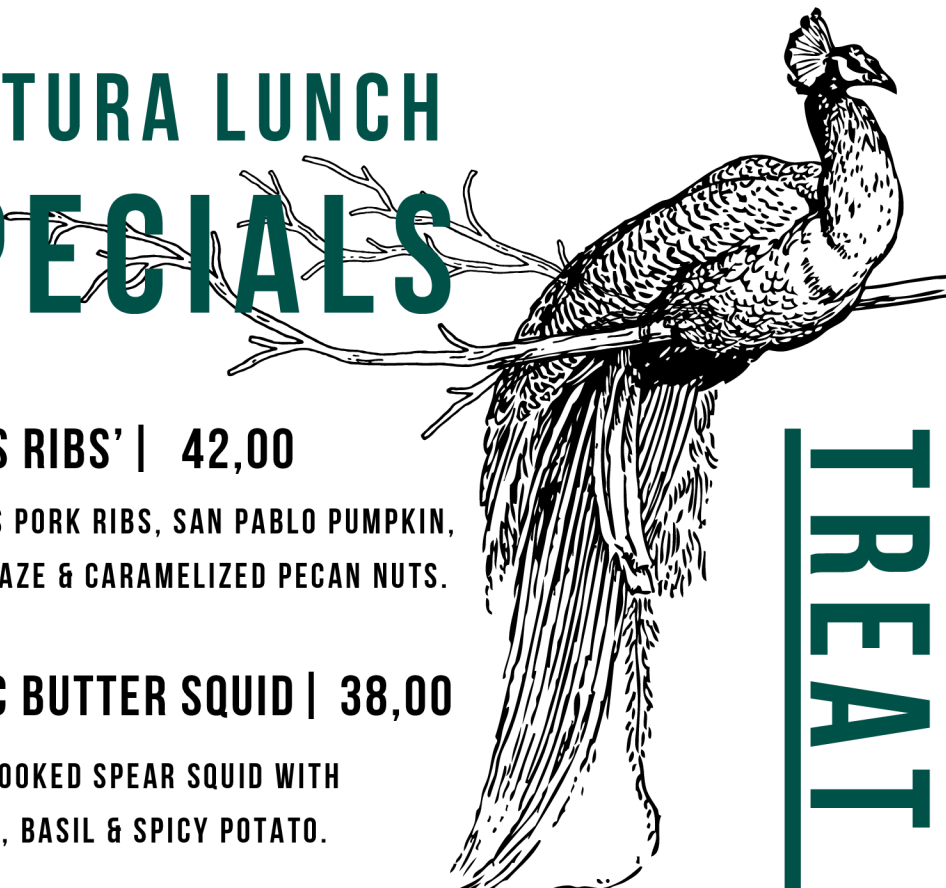
PAN-FRIED COW TONGUE, STEWED MONDONGO (TRIBE),
BASMATI RICE.

CHICKEN SALAD | 32,00

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

‘MOULO ATLANTIKO’ | 30,00

DEEP FRIED ATLANTIC MACKEREL, PLANTAIN,
KRIOYO SAUCE.



TREAT YOURSELF!

ALL PRICES ARE IN GUILDERS AND INCLUDE TAXES

***WE ARE
CASHLESS***



COFFEE

MOOD BOOSTERS

ESPRESSO	6,00
ESPRESSO MACHIATTO	6,50
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
MINT TEA	6,50
GINGER TEA	6,50
CITRUS TEA	6,50

ICED ALTERNATIVES

ICED LATTE	14,00
ADD A FLAVOR BOOSTER:	
CARAMEL / HAZELNUT / VANILLA / ALMOND	
ICED AMERICANO	8,00
ESPRESSO TONIC	16,00

DRINKS

SOFT DRINKS

<u>STILL WATER OR SPARKLING WATER</u>	
SMALL 7,00	LARGE 14,00
COCA COLA	6,50
COLA ZERO	6,50
SPRITE	6,50
GINGER ALE	6,50
CASSIS	6,50
APPLE JUICE	5,00
ORANGE JUICE	5,00
PINEAPPLE JUICE	5,00
CRANBERRY JUICE	5,00

HOMEMADE JUICES

AWA DI LAMUNCHI LIME, HONEY, GINGER, STAR ANISE.	8,50
TAMARIND RIPE AND GREEN TAMARIND, CANE SUGAR.	8,50
KULTURA ICE-TEA LEMONGRASS, ORANGE, CINNAMON.	8,50
FRUIT PUNCH PINEAPPLE, MANGO, ORANGE, GRENADINE	8,50
PASSIONFRUIT PASSIONFRUIT, OREGANO, CANE SUGAR.	8,50
MANGO MADE FROM FRESH MANGO'S.	10,00
GINGER PUNCH GINGER, LIME, PINEAPPLE.	11,00

ALL PRICES ARE IN GUILDERS AND INCLUDE TAXES

MIXERS

BEERS

AMSTEL BRIGHT	11,50
HEINEKEN	11,50
HEINEKEN 0.0%	9,00
MODELO	14,00

WINE BY THE GLASS

PINOT-GRIGIO	14,00
SAUVIGNON BLANC	14,00
CHARDONNAY	14,00
BLUSH ROSÉ	14,00
MERLOT	14,00
PROSECCO	16,00

RUMS & CORDIALS

RÒM TAMBÚ	23,50
LEÁÑEZ 5 YEARS RUM	15,00
RÒM BÈRDÈ	12,00
KILO KAI - SPICED DARK RUM	12,00
RISE & SHINE COCONUT RUM	12,00
BLUE CURAÇAO	12,00
PONCHE CARIBE	12,00
AMARETTO	12,00
VODKA	12,00
EASY COMPANY WHISKY	14,00

COCKTAILS

APERITIVO

APEROL SPRITZ APEROL, PROSECCO, SODA, ORANGE.	21,00
PEACOCK SPRITZ BLUE CURAÇAO, PASSIONFRUIT, PROSECCO, LIME.	21,00
MANGOSA MANGO, ORANGE, PROSECCO.	18,00
DUSHI SPRITZ LIMONCELLO, MANGO, TONIC, PROSECCO.	21,00

KULTURA PREMIUMS

KULTURA KOLADA KILO KAI, LIQOR 43, PINEAPPLE JUICE & COCONUT.	25,00
AGAVE BLANKU MEZCAL, LYCHEE, COCONUT SYRUP, LIME.	25,00
HÒFI MANGO EASY COMPANY WHISKY, RÒM TAMBÚ, MANGO, CREOLE BITTERS.	25,00
MOLINA DI SUKU TEQUILA, APPLE SOUR, LIME, APPLE JUICE, SUGAR RIM.	25,00
PASHON DI BANDABOU CARIBBEAN DARK RUM, TAMARIND LIQUOR, PASSIONFRUIT & LIME.	25,00
PLANTATION MULE CARIBBEAN DARK RUM, LIME, CANE SUGAR, HABANERO BITTERS & GINGER BEER.	25,00
KADUSHI TEQUILA, RÒM BÈRDÈ, PINEAPPLE, LIME & GINGER- ALE.	25,00
KABES KÒRA SEDUCT BLUE LIQUOR, RED CURAÇAO, CRANBERRY JUICE, MINT & LIME.	25,00
MONDI DI MANGO MANGO, AMARETTO, RAISINS, LIME & PEYCHAUD'S BITTERS.	25,00

ALL PRICES ARE IN GULDERS AND INCLUDE TAXES

BREAKFAST

9:00 AM - 12:00 PM



: vegetarian



: recommended dish

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.

SHRIMP SALAD WITH TOAST | 25,00

Creamy smoked shrimp salad, dried shrimps, avocado & toast.

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

STARTERS AND SNACKS

12:00 PM - 16:00 PM

SOUPS

GOAT | 22,00

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

FISH | 21,00

Made from local caught 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

FLATAPA | 20,00



Traditional spiced pumpkin soup, served with crispy fried dough.

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 sauce and lime zest.

'RABU KAYENTE' | 21,00



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

'PISKECHI HASÁ' | 21,00

Deep fried smelt fish, served with our homemade chilli sauce.

ALL PRICES ARE IN GUILDERS AND INCLUDE TAXES

LUNCH

12:00 PM - 16:00 PM



: vegetarian



: recommended dish

GOAT LEG | 57,00



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

MIXED SEAFOOD BOWL | 48,50

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

BLACKFIN TUNA | 44,00

With smoked local vegetables and plantain.

CATCH OF THE DAY | 42,00



With cucumber chikí, cabbage and sweet potato.

VEGETARIAN DISH | 38,50



Ask our chef for a vegetarian alternative!

KULTURA BURGER | 35,00

Beef patty, caramelized plantain, bacon & cheese.

CHICKEN WHOLE LEG (2 PIECES) | 33,00

With mango sauce, paksoi, sweet & sour papaya.

HÒFI MANGO SALAD | 24,00



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

Add tuna +14,00

Add Shrimps +15,00

SIDE ORDERS



SMOKED VEGETABLES FROM BANDABOU | 14,00



MANGO FRIED RICE | 12,00



CRISPY FUNCHI | 11,00

CRISPY SWEET POTATO | 13,50

FRENCH FRIES | 8,50

DESSERT

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!

ALL PRICES ARE IN GUILDERS AND INCLUDE TAXES