



Kultura

ABERDEEN

Restaurant Weeks

2 COURSES FOR £25

3 COURSES FOR £30



01224 083588



www.kulturaaberdeen.com



47 Belmont Street, Aberdeen, AB10 1JS



KULTURA

Aberdeen Restaurant Weeks

2 COURSE £25 | 3 COURSE £30

STARTERS

PASTIL NA BAKA (GF) (DF)

Dry chilli, garlic sliced beef with sticky rice

CHICKEN ADOBO BITES (GF) (DF)

Crispy fried chicken bites tossed in a rich, tangy Filipino adobo glaze

CALAMARES (DF)

Golden-fried squid spiced with chilli garlic

SALTED EGG CHICKEN WINGS (GF)

Crispy chicken wings glazed in a reach, creamy salted egg sauce

OKOY (VG) (V) (DF)

Crispy Filipino vegetable fritters, lightly seasoned and fried until golden

DUMPLING SOTANGHON SOUP (DF)

Pork and prawn dumplings with rice noodles in a savoury, comforting broth

CALAMANSI SOY GLAZED PORK RIBS (DF)

Tender pork ribs glazed in sweet, tangy calamansi soy sauce

ADOBONG TOKWA'T LABONG

Crispy tofu and bamboo shoots simmered in a rich garlic-soy adobo sauce
(GF) (DF) (VG)

MAINS

SIZZLING SISIG NA BABOY (GF) (DF)

Savoury chopped pork bits sizzled, layered with rich atsüete oil and calamansi aioli

BEEF PARES (GF) (DF)

Tender beef braised in a rich soy-garlic sauce, served with bone marrow and corn on the cob

ADD NOODLES FOR £2.50

HONEY CHILLI GARLIC PORK (GF) (DF)

Crispy pork tossed in a sweet, spicy honey chilli garlic glaze

LOADED BATANGENYO LOMI (DF)

Hearty Batangas-style egg noodles soup piled with crispy pork bites, vegetable spring rolls, steamed pork & prawns dumpling and chicken strips

GINATAANG TINOLANG MANOK (GF) (DF)

Chicken simmered in coconut milk with ginger and chayote

SIZZLING SISIG NA TOKWA

Fried tofu cooked with Filipino spices, topped with atsüete oil and tangy calamansi aioli

(VG) (V) (GF) (DF)

GARLIC BUTTER CHICKEN (GF)

Chicken cooked in garlic butter, finished with extra butter and a hint of banana ketchup

INASAL NA MANOK (GF) (DF)

Chargrilled boned half chicken with a fragrant marinade of calamansi, lemongrass, and garlic

GINATAANG KALABASA AT SITAW

Tender squash and long beans simmered in creamy coconut milk with garlic and onion
(VG) (V) (GF) (DF)

KARE-KARE (GF) (DF)

Meat simmered in rich peanut sauce topped with vegetables, and crispy banana blossom with bagoong

Choose your meat: Baboy (Pork), Baka (Beef), Manok (Chicken) or Hipon (Prawns)

BEEF BROCCOLI (GF) (DF)

Tender beef and broccoli in a savoury sauce, topped with rich bone marrow

PANCIT BATIL PATONG (DF)

Stir-fried noodles topped with minced beef, fried egg and crispy pork belly, served with a side of broth

SIDES

(Choose one side for free)

GARLIC FRIED RICE

EGG FRIED RICE

CHILLI GARLIC ONION RINGS

BINAGOONGAN RICE

VEGETABLES FRIED RICE

SKIN ON FRIES

CRISPY FRIED KANGKONG

GINISANG PAK CHOI

WHITE STEAMED RICE

STIR-FRIED NOODLES

Delicately battered water spinach, flash-fried to a golden crisp

Sautéed pak choi with garlic in a light savoury sauce

DESSERTS

FROZEN MANGO FLOAT

hilled layered dessert of mango, cream, and graham crackers, served frozen

DIRTY UBE ICE-CREAM

Ube (purple pam) ice-cream with ube sauce and ice-cream cone.

ICE-CREAM TRIO

Three scoops of creamy ice cream flavours of your choice.

STICKY UBE DELIGHT

Warm ube (purple yam) sponge cake with vanilla ice cream and rich ube toffee sauce - a Filipino twist on sticky toffee pudding

HALO-HALO (GF)

A vibrant mix of shaved ice topped sweetened fruits, jellies, and topped with vanilla ice-cream

SORBET TRIO (VG) (V) (GF) (DF)

Three scoops of refreshing sorbet flavours of your choice



If you'd like it with a bit more heat
Just inform your server and we'll adjust accordingly
*The prices include VAT

Allergens
(VG) Vegan, (V) Vegetarian, (GF) Gluten Free (DF) Dairy Free