



Kultura

by Dolores' Lutong Bahay

FILIPINO RESTAURANT & BAR

OUR STORY

Kultura was born from a family's love for Filipino food and bringing people together. It all started in 2002 when Romeo and Dolores began a small catering business in the Philippines. Dolores later moved to Scotland in 2008, with hopes of expanding their catering business and exploring new opportunities in the hospitality industry.

From cooking for friends to catering community events, the demand grew, and in 2022, Dolores' Lutong Bahay was officially established. With the support of their four children, the dream expanded into what is now Kultura — a celebration of Filipino flavours and culture in the heart of Aberdeen.

Every dish on this menu is made with heart, tradition, and a touch of home.

Maraming salamat — and enjoy!



FILIPINO RESTAURANT & BAR

STARTERS

Battered Chilli Garlic Prawns CRISPY FRIED PRAWNS, SEASONED WITH CHILLI, GARLIC AND HOUSE SPECIAL SPICES	9.50
Honey Glazed Chicken Wings CRISPY WINGS TOSSED IN A SWEET AND STICKY HONEY GLAZE	7.50
Calamares CRISPY GOLDEN SQUID RINGS, LIGHTLY SEASONED AND SERVED WITH A SWEET CHILLI DIPPING SAUCE.	9.50
Pork Adobo Bites (GF) CRISPY, BITE-SIZED PORK TOSSED IN OUR RICH, TANGY ADOBO GLAZE	8.50
DLB Pork BBQ (GF) OUR BEST-SELLER—MARINATED PORK GRILLED IN A SIGNATURE HOUSE BLEND	8.50
Pastil na Baka (GF) DRY CHILLI, GARLIC SHREDDED BEEF WITH STICKY RICE	8.50
Inihaw na Manok (GF) TENDER GRILLED CHICKEN MARINATED IN A SAVOURY BLEND OF SPICES AND FILIPINO-STYLE BARBECUE SAUCE	7.50
Sizzling Ginisang Tokwa (V)(GF) STIR-FRIED TOFU WITH GARLIC, ONIONS, AND SOY GLAZE, SERVED ON A SIZZLING PLATE.	7.50
Lechon Kawali (GF) CRISPY PORK BITES THAT DELIVER THE PERFECT CRUNCH AND FLAVOUR	7.50
Kwek-Kwek na Talong (VG) EGGPLANT SLICES COATED IN ORANGE BATTER, DEEP-FRIED TO CRISP PERFECTION	6.50
Starter of the Week PLEASE ASK YOUR SERVER	8.50

NOODLES

Pancit Canton (V) STIR-FRIED EGG NOODLES TOSSED WITH CRISP SEASONAL VEGETABLES IN A SAVORY SOY-BASED SAUCE	15.00
Pancit Bihon (VG)(GF) A COMFORTING MIX OF RICE NOODLES AND FRESH VEGETABLES, SAUTÉED IN A SAVORY, GLUTEN-FREE SOY SAUCE	15.00
Loaded Batangenyoy Lomi HEARTY BATANGAS-STYLE EGG NOODLES SOUP PILED HIGH WITH CRISPY PORK, LUMPIANG SHANGHAI, DEEP-FRIED SIOMAI, CRUNCHY CHICHARON, AND TENDER SHREDDED CHICKEN.	19.50
Beef and Chicken Pares Mami A RICH BOWL OF MAMI NOODLES TOPPED WITH TENDER BEEF AND CHICKEN PARES, SIMMERED IN A SAVORY BROTH WITH SWEET SOY, FINISHED WITH A PERFECTLY BOILED EGG.	18.50

VEGETABLE DISHES

All Dishes Add Tokwa (Tofu), Baboy (Pork), Baka (Beef), or Hipon (Prawns) for £4

Ginisang Kangkong at Tokwa (VG)(GF) SAUTÉED WATER SPINACH AND CRISPY TOFU TOSSED IN GARLIC AND SOY	15.00
Ginataang Kalabasa at Sitaw (VG)(GF) TENDER SQUASH AND LONG BEANS SIMMERED IN CREAMY COCONUT MILK WITH GARLIC, ONIONS, AND A HINT OF CHILI.	15.00

MAINS

Pinoy Chicken Curry (GF) A HEARTY FILIPINO CHICKEN CURRY SIMMERED WITH COCONUT MILK, POTATOES, AND NATIVE SPICES.	17.50
Caldereta (GF) SLOW-SIMMERED OXTAIL CALDERETA IN A RICH TOMATO AND LIVER SAUCE, WITH TENDER POTATOES, CARROTS, AND BELL PEPPERS	25.50
Sizzling Beef Broccoli (GF) TENDER STRIPS OF BEEF WITH BONE MARROW AND CRISP BROCCOLI STIR-FRIED IN A SAVOURY GARLIC-OYSTER SAUCE	18.50
Coconut Pork Adobo (GF) PORK ADOBO INFUSED WITH TRADITIONAL VINEGAR AND SOY FLAVOURS, ENRICHED WITH VELVETY COCONUT MILK	17.50
Sizzling Sisig na Baboy (GF) SAVORY PORK BITS SIZZLED TO CRISPY PERFECTION, LAYERED WITH RICH ATSUETE OIL AND A PUNCHY CALAMANSI AIOLI	18.50
Adobong Bangus FRESH MILKFISH COOKED IN A TANGY ADOBO SAUCE OF VINEGAR AND SOY SAUCE TOPPED WITH SWEET-STEAMED RED ONION RINGS	23.50
Crispy Pata (GF) TENDER PORK SHANK, SLOW-COOKED AND DEEP-FRIED UNTIL PERFECTLY CRISP AND GOLDEN. PAIRED WITH HOUSE VINEGAR DIP AND SEASONAL VEGETABLES	26.50
Vegetable Kare-Kare (VG)(GF) SEASONAL VEGETABLES SIMMERED IN RICH, HOUSE-MADE PEANUT SAUCE. SERVED WITH SAUTÉED BAGOONG (SHRIMP PASTE) ON THE SIDE. Add Manok (Chicken), Baboy (Pork), Baka (Beef), or Hipon (Prawns) for £4 — or upgrade with Oxtail for £7	15.50
Hamonadong Pata (GF) PORK SHANK BRAISED IN PINEAPPLE JUICE WITH JUICY PINEAPPLE CHUNKS FOR THAT SWEET-SAVOURY BALANCE	26.50
Garlic Butter Prawns (GF) SUCCULENT PRAWNS SAUTÉED IN GARLIC BUTTER AND FINISHED WITH A RICH OYSTER SAUCE GLAZE AND CORN ON THE COB	20.50
Crispy Pork Dinuguan (GF) CRISPY FRIED PORK BELLY SERVED OVER A RICH, SAVOURY BLOOD STEW INFUSED WITH GARLIC, VINEGAR, AND CHILI.	18.50
Sweet and Sour Fish WHOLE SEA BREAM FRIED TO CRISPY PERFECTION, GLAZED WITH A VIBRANT SWEET AND SOUR SAUCE.	22.50
Sizzling Sisig na Tokwa (VG)(GF) CRISPY TOFU CUBES COOKED WITH TRADITIONAL FILIPINO SPICES, TOPPED WITH FRAGRANT ATSUETE OIL AND TANGY CALAMANSI AIOLI	17.50
Special of the Week PLEASE ASK YOUR SERVER	20.00

Sizzling Chop Suey (V)(GF) A MEDLEY OF CRISP VEGETABLES STIR-FRIED IN A LIGHT, SAVORY SAUCE	15.00
Ginisang Kangkong at Sitaw (V)(GF) SAUTÉED WATER SPINACH AND STRING BEANS IN GARLIC AND SOY	15.00
Pinakbet (VG)(GF) CLASSIC FILIPINO-STYLE SAUTÉED VEGETABLES IN A SAVORY BAGOONG SAUCE	15.00



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

Allergens

(VG) Vegan, (V) Vegetarian, (GF) Gluten Free



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SOUPS

Beef Bulalo (GF) SLOW-SIMMERED BEEF SHANK SOUP WITH TENDER BONE MARROW, RICH BROTH, AND CRISP GREENS AND CORN	18.50
Vegetable Sinigang (GF) A TANGY TAMARIND-BASED BROTH SIMMERED WITH A VIBRANT MIX OF FRESH SEASONAL VEGETABLES	15.50
Add Baboy (Pork), Baka (Beef), Hipon (Prawns), or Isda (Fish) for €4 — or upgrade with Oxtail for €7	
Beef Balbacua (GF) A SOUTHERN-STYLE BEEF AND OXTAIL STEW, SLOW-COOKED UNTIL TENDER IN A SWEET AND SAVOURY TOMATO SAUCE	25.00
Beef Papaitan (GF) BEEF AND TRIPE STEWED IN A TANGY BROTH MADE WITH GARLIC, GINGER AND CHILLIES.	18.50

SIDES

Garlic Fried Rice	3.50
Vegetable Fried Rice	3.50
White Steamed Rice	2.50
Egg Fried Rice	3.50
Binagoongan Rice RICE SAUTÉED WITH BAGOONG (SHRIMP PASTE) AND GARLIC	3.50
Lumpiang Baboy CRISPY FILIPINO-STYLE SPRING ROLLS STUFFED WITH SEASONED PORK AND VEGGIES.	4.50
Crispy Fried Kangkong DELICATELY BATTERED WATER SPINACH, FLASH-FRIED TO A GOLDEN CRISP.	3.50
Chilli Garlic Onion Rings	3.50
Skin on Fries	2.50
Filipino Style Dirty Fries CRISPY FRIES GLAZED IN SWEET-SAVORY HONEY, TOPPED WITH PORK BITES, FRIED ONIONS, AND ATSUETE AIOLI.	5.50

DESSERTS

Mango Graham FILIPINO FAVOURITE WITH LAYERS OF RIPE, JUICY MANGOES, CRUSHED GRAHAM CRACKERS AND SWEETENED CREAM	8.50
Halo-Halo A VIBRANT MIX OF SHAVED ICE, SWEETENED FRUITS, JELLIES, AND UBE TOPPED WITH A FLAMING LECHE FLAN BRÛLÉE.	9.50
Homemade Ice-Cream PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL FLAVOUR	6.50
Dirty Ube Ice-Cream HOMEMADE PURPLE YAM ICE-CREAM AND SWEETENED FRUITS, TOPPED WITH AN ICE CREAM CONE	7.50
Special Dessert of the Week PLEASE ASK YOUR SERVER	8.50

GRILLS

ALL SERVED WITH SEASONAL STEAMED VEGETABLES	
Inihaw na Liempo (GF) CHARGILLED PORK BELLY MARINATED IN SOY, GARLIC, AND CALAMANSI.	17.50
Inihaw na Bangus (GF) SMOKY GRILLED MILKFISH, MARINATED IN NATIVE SPICES	25.50
Inihaw na Sea Bream (GF) WHOLE SEABREAM, MARINATED AND FLAME-GRILLED FILIPINO-STYLE	19.50
Inasal na Manok (GF) CHARGILLED CHICKEN WITH A FRAGRANT MARINADE OF CALAMANSI, LEMONGRASS, AND GARLIC	18.50
Inihaw na Pusit (GF) FRESH SQUID MARINATED IN GARLIC, CALAMANSI, AND SOY, GRILLED OVER CHARCOAL	18.50
Inihaw na Hipon (GF) JUICY SHRIMP GRILLED FILIPINO-STYLE, ENHANCED WITH GARLIC, CALAMANSI, AND A TOUCH OF HEAT.	21.50

TAPAS MENU EAT-ALL-YOU-CAN **30**

*Must be ordered by all guests.
Can accommodate any dietary requirements.
Just please ask your server!

Beef Salpicao TENDER BEEF CUBES IN GARLICKY SOY-BUTTER GLAZE
Lumpiang Baboy GOLDEN FRIED PORK SPRING ROLLS
Battered Chilli Garlic Prawns GOLDEN PRAWNS COATED IN A BOLD CHILI GARLIC BATTER
Calamares LIGHTLY BATTERED SQUID, FRIED TO CRISPY PERFECTION
Pork and Prawns Siomai STEAMED PORK AND PRAWN DUMPLINGS
Chicken Tocino ENDER CHICKEN STRIPS CURED IN A SWEET MARINADE
Lechon Kawali CRISPY FRIED PORK BELLY
Pork Sisig CRISPY PORK TOSSED WITH ONIONS, CHILI, AND A SQUEEZE OF CALAMANSI
Chilli and Garlic Longanisa FILIPINO-STYLE PORK SAUSAGES WITH GARLIC AND CHILI KICK
Inihaw na Manok GRILLED CHICKEN INFUSED WITH CALAMANSI, SOY, AND GARLIC
DLB Pork BBQ SIGNATURE DLB-STYLE PORK BARBECUE
Pork Adobo Bites CRISPY PORK BITES GLAZED IN SOY, VINEGAR, AND GARLIC
Chicharon Bulaklak CRISPY FRIED RUFFLED PORK INTESTINES
Adobong Pusit SQUID IN FILIPINO ADOBO SAUCE

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



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*The prices include VAT