



*Cusina*  
**FILIPINA**  
SPANISH-FILIPINO CUISINE



# All Day Breakfast

(served with freshly brewed coffee, tea or hot chocolate)

Available from 7:00AM to 10:00AM

## EGGS BENEDICT

Two pieces of toasted english muffin with grilled ham, poached eggs, topped with english muffin hollandaise sauce, served with French fries, asparagus and seasonal fruit

P420



Eggs Benedict

## ARROZ A LA CUBANA

Sautéed ground hanger steak with raisins, chorizo and green olives, served with fried plantains and egg over garlic rice

P480



Arroz A La Cubana

## FRENCH TOAST

Seared bread slices dipped in milk-egg mixture, sprinkled with cinnamon powder and confectioners' sugar, served with maple syrup and compound butter

P280

## GRANDSLAM

French toast, two eggs (any style), choice of bacon, sausage links, ham or corned beef

P495



Grandslam

## Pancakes and Waffles

### CLASSIC

P330

Served with maple syrup and butter

### BANANA

P365

Served with maple syrup and butter

### PLATTER

P410

Served with bacon and sausage links



Banana Waffle

## Filipino

- |   |      |
|---|------|
|  BEEF TAPA | P480 |
| PORK TOCINO   | P315 |
| PORK LONGGANISA   | P315 |
| DAING NA BANGUS   | P395 |
| with two eggs (any style),<br>garlic rice, atchara and<br>seasonal fruit                    |      |

Beef Tapa



## American

- |   |      |
|---|------|
| SAUSAGE LINKS   | P420 |
| BACON   | P420 |
| with toasted bread, hash brown,<br>butter, jam and seasonal fruit   |      |
|  HUEVOS RANCHEROS                              | P340 |
| Chili con carne, chorizo, eggs,<br>toasts, crispy banana and<br>jalapeno  |      |
| STEAK AND EGGS  | P720 |
| Grilled tenderloin steak, two<br>eggs (any style) and your choice<br>of roasted sliced potato, French<br>fries or toasted bread |      |

Daing na Bangus



 CHEF'S Favorites

Steak and Eggs



# Unang Sigaw

## APPETIZER

### CALAMARES Y RABAS

Squid rings and tentacles coated in batter and deep fried into golden brown crisps, served with tartar and cocktail sauce

P305



### TOKWA'T BABOY

Succulent taste from the traditional crispy pork belly with tokwa (tofu), served with soya sour taste flavoring of celery

P315



### BAKED TAHONG

Mussels' sautéed in tomato and bacon, spiced with a drizzle of wine topped with cheese and baked into perfection

P275



### GAMBAS AL AJILLO

Tiger prawns tossed in olive oil, garlic, and spices, served with toasted garlic bread

P420



### CHORIZO CHEESE STICKS

Deliciously wrapped chorizo and cheese filling, served with aioli sauce

P220



## CRISPY PORK SISIG

Freshly deep fried pork belly, toasted in a homemade sisig sauce with puree chicken liver, served on a sizzling plate

**P415**



### SISIG BONELESS BANGUS

Crispy boneless milk fish, freshly sautéed in garlic, white onion, red and green bell pepper, toasted in our special sauce, served in a sizzling plate

**P375**



Sisig Boneless Bangus

### CHORIZO FRITOS

Spanish sausage fried in olive oil and garlic, served on a bed of lettuce

**P315**

### CHORIZO SISIG

Traditional pork sisig mixed with our own Spanish chorizo and topped with egg on a sizzling plate

**P485**



Chorizo Sisig

\*  CHEF'S Favorites

## SIZZLING SQUID

Our all time favorite,  
A must try!

**P495**



## Soup

### SALMON BELLY MISO

Slow simmered salmon belly in a rich tamarind soup and Japanese miso with assorted vegetables and finger chili on top  
P475

### NILAGANG BULALO

Stew made primarily from beef shank and bone marrow, served with baby bok choy, cabbage, sweet corn and Baguio beans  
P460

### FABADA

Healthy Spanish white beans stewed in ham and chorizo  
P315

### SINIGANG TRIO

A combination of shrimp, pork belly, and beef chunks simmered in sour and savory taste of guava and tamarind served with vegetables  
P485

### SINIGANG NA LECHON

Roasted pork stew in lemon grass and tamarind broth with vegetable harvest  
P590

Sinigang Trio



Sinigang na Lechon



## Salad

### ENSALADANG MANGGA

Shredded green mango drizzled with house dressing served with dilis  
P155

### ENSALADANG TALONG

Chilled flattened eggplant topped with sliced boiled egg, tomatoes and onion drizzled with house dressing  
P165

Ensaladang Talong



### SPICED SEAFOOD SALAD

Mixed lettuce tossed in sesame vinaigrette with fresh pomelo and spiced seafood  
P390

### CAESAR SALAD

Fresh lettuce tossed with Caesar dressing, parmesan cheese, garlic and crispy bacon bits topped with grilled shrimp or chicken strips  
P390

## Sari-Saring Gulay VEGETABLES

### PINAKBET WITH BAGNET

Set of native vegetables sautéed in shrimp paste with crispy bagnet (crispy pork belly).  
P320

### BINALOT NA LAING

A Bicolano dish made of taro leaves with shrimp, dried fish and crispy pork belly braised in coconut milk with a kick of spicy flavor.  
P260

### GINATAANG SANTOL

Extremely sweet and sour viand consisting of cotton fruit (Santol) blended in coconut milk accompanied by shrimp and pork belly. One of the most famous ginataan dishes of Bicol.  
P320

## Seafood

### GRILLED PRAWNS

Grilled king prawns drizzled with lemon butter sauce, served with vegetables

P790



### BUTTERFLY TILAPIA

Deep fried tilapia (cichlid fish) until golden brown with special chef's sauce and tomato fruit salsa

P410



Butterfly Tilapia

### ADOBONG PUSIT

Baby squid stewed in garlic, soy sauce and vinegar topped with coconut verre blanc

P320

### GRILLED SALMON

Grilled salmon fillet topped with spinach and garlic cream sauce, served with buttered vegetables and plain rice

P695



Grilled Salmon

## Chicken

### CHICKEN CURRY

Chicken cooked in coconut fruit curry sauce with potato and bell peppers

P395

Chicken Curry



### CHICKEN AL AJILIO

Boneless chicken in garlic, olive oil and chili pepper sauce

P295

# Carnes



Bagnet Lechon Kawali

-  **BAGNET LECHON KAWALI**  
Crispy pork belly with ensaladang mangga  
P350

- BISTEK TAGALOG**  
Filipino style beef steak with thinly sliced beef cooked in soy sauce, lemon juice and garnished with caramelized onion rings  
P430



Salpicao De Bolivar

-  **LENGUA SEVILLANA**  
Ox tongue stew tenderly cooked in creamy mushroom sauce  
P595

- SALPICAO DE BOLIVAR**  
Marinated beef tenderloin with gravy, buttered vegetables and garlic rice  
P495



Kare-Kare

-  **CALLOS DE SALCEDO**  
Ox tripe stew in tomato sauce, chorizo de bilbao, ham, garbanzos and spices  
P525

- KARE-KARE**  
Ox tripe and corned beef with vegetables braised in peanut annato sauce, annato served with homemade bagoong alamang (shrimp paste)  
P525

- CRISPY PATA**  
Moist and succulent deep fried pork knuckles with soy-vinegar dip  
P885

\*  **CHEF'S Favorites**



Crispy Pata



El Matador



**EL MATADOR**

Kurobuta pork belly marinated in spices and tenderly braised, served with Asian salad and garlic mashed potatoes  
P795

**ANGUS RIB EYE**

Steak served with garlic confit, buttered vegetables, corn on a cob and a choice of roasted sliced potato, baked potato, French fries and garlic or plain rice  
P1,950

**PEPPER STEAK**

Grilled beef tenderloin with crushed black peppercorn, served with cognac sauce, vegetables and mashed potato  
P795

**FILET MIGNON**

Grilled beef tenderloin wrapped in smoked bacon topped with homemade béarnaise sauce, served with vegetables and mashed potatoes  
P820

Angus Rib Eye



Filet Mignon



## Rice

### STEAMED RICE

Jasmine rice steamed with pandan leaves  
P50

### GARLIC FRIED RICE

Rice sautéed in crunchy garlic  
P70

### BINAGOONGAN RICE

Traditional cooked rice, sautéed in shrimp paste topped with sliced green mangoes, scrambled egg and tocino slices  
P220



### CALCAG RICE

Combination of sundried shrimp (hibi) and crab stick sautéed in rice  
P220

### BAMBOO RICE

Special rice delicately prepared in a bamboo tubes and cooked in a very low fire for a tribal savory  
P160



Binagoongan Rice



Garlic Fried Rice



## Paella



### PAELLA DE COLONIA

Our own special version of the revered old Spanish favorite, a variety of fresh seafood and meat baked in tomato sauce and California rice

**P645**

### PAELLA NEGRA

Paella Negra or Arroz Negra is a dish that originated in Valencia, Spain. It is basically composed of rice, squid or cuttlefish ink

**P645**

### PAELLA A LA MARINERA

Spanish rice dish exclusively blends of the freshest seafood and vegetables

**P645**



Paella Negra

# Sandwiches

## 1898 BURGER

Homemade buns with barbeque sauce spread over quarter pound beef patty, bacon and poached egg, served with potato wedges P575

## EL HEFE BURGER

Angus beef burger, grilled cheese sandwiches and caramelized onions P645

## CLUB SANDWICH

Three decker sandwich with smoked chicken, forest ham, egg, kesong puti, tomato and asparagus P430

## EGGS BENEDICT BURGER

A half pound burger topped with poached egg and hollandaise sauce, served with a choice of roasted sliced potato or French fries P595



# Pizza

MADE FROM FRESH DOUGH

Panizza Pizza



Chorizo Pizza

## LONGGANISA PIZZA

Crispy longganisa bits with kesong puti and mozzarella cheese P320

## CHORIZO PIZZA

Chorizo, bell pepper, onion and mozzarella cheese P395

## PANIZZA PIZZA

Pepperoni, arugula, salted egg with pesto sauce and mornay sauce on thin crispy baked dough P565

## 3 CHEESE PIZZA WITH EGG

Homemade three cheese pizza with poached egg P320

## SARDINES PIZZA

Spanish style sardines with blue cheese and garlic topped with red pepper flakes and tomato P420

# Pasta

## CHORIZO PASTA

Spaghetti pasta with Spanish chorizo sautéed in olive oil, garlic and olives topped with parmesan cheese  
P395

## CARBONARA

Spaghetti pasta served with creamy sauce, bacon, ham, mushrooms and parmesan cheese  
P380

## PANCIT LUKBAN

Stir-fried Filipino egg noodles specialized in the Quezon province flavored with sautéed vegetables, shrimp, Lukban sausage and crispy pork belly  
P255

## TINAPA PASTA

Filipino pasta made of tinapa in a rich creamy sauce  
P245

 CHEF'S Favorites

Chorizo Pasta



Carbonara



Lukban



# Merienda

## CHURROS

Sugar-sprinkled churros, served with thick Premium Spanish hot chocolate  
P190

## GINATAANG HALO-HALO

Trio of ube, banana and sweet potato cooked in coconut pandan cream with glutinous rice balls and tapioca  
P190

## SUMAN SA MANGGA

Ripe mango topped with sticky rice and coconut cream sauce  
P140

## SPECIAL PALABOK

Noodles with sauce topped with shrimp, sautéed pork, crushed chicharon, tinapa flakes, fried tofu, scallions and fried garlic  
P325

## BIBINGKA

Native rice cake cooked in wood fire stone oven, topped with salted egg and cheese  
P180

## PUTO BUMBONG

Made from soaked ground glutinous rice topped with butter, fresh coconut shreds and muscovado sugar  
P150

## ARROZ CALDO

Chicken cutlets and boiled egg in porridge with toasted garlic and spring onion  
P230



Suman sa Mangga



Bibingka



Special Palabok

# Coolers and Desserts



Banana Con Hielo

## BANANA CON HIELO

Sweetened banana with milk and shaved ice  
P140



## UBE LECHE FLAN

Crème caramel and purple yam topped with macapuno and sprinkled with pinipig  
P180

## FRESH FRUIT PLATTER

Freshly sliced seasonal fruits  
P410

## SAGO'T GULAMAN

A local Filipino beverage made of brown sugar, water, gelatin, and tapioca pearls  
P120

\*  CHEF'S *Favorites*



Ube Leche Flan



## **INUTAK WITH VANILLA ICE CREAM**

Sticky rice cooked in coconut cream, baked and served over ice cream

**P210**



## *Milkshakes*

Our shakes are made from classic and premium ice cream, fresh milk, whipped cream and topped with A cherry.

### **MILKSHAKES**

(Vanilla, Chocolate or Strawberry)

**P350**



## *Ice Cream Delights*

### **STRAWBERRY PARFAIT**

Vanilla and strawberry ice cream, nuts, strawberry syrup, whipped cream and cherry  
**P355**

### **BANANA SPLIT**

One scoop of strawberry, vanilla, chocolate ice cream, whipped cream, nuts, cherries, chocolate syrup and banana  
**P355**



### **SPECIAL AVOCADO**

Avocado ice cream, whipped cream and cherry  
**P185**

### **CLASSIC CHOCOLATE**

Chocolate ice cream, chocolate syrup, nuts, whipped cream and cherry  
**P140**

### **CLASSIC STRAWBERRY**

Strawberry ice cream, strawberry toppings, strawberry syrup, whipped cream and cherry  
**P140**



## Welcome To Casa Cusina Filipina

Spanish-Filipino cuisine takes a contemporary turn as Cusina Filipina couples old world heritage recipes with new world charisma.

### Sharing History through our Plates

Cusina Filipina's vibe is a mix of colonial ancestry, warmth, and family. With the aroma of our traditional wood fired brick oven to cocktails being muddled in the bar, our service crew takes extra care to make sure you leave with a satisfied palate and a full heart.

### Our Menu is Unforgettable

Nothing brings us together than ordering plates to share for your group to gather around and enjoy together. From our wood fired one-of-a-kind Filipino pizzas to our renowned authentic Spanish Filipino dishes, Paella Valenciana or black squid ink filled Paella Negra to be paired with traditional Callos and Lengua dishes.

In the mix, our turn of the century Filipino soup and vegetables come hand in hand with chorizo sisig being an all-time favourite and on the grill, there is an American twist that brings in the best burgers, steaks and ribs to name a few.

### Thirsty Swigs

The flavours of the Philippines – taste, smell, looks and ingredients are all tied to create colourful concoctions such as 'Lambanog', a Philippine vodka, 'Buko', little beads of 'Sago at Gulaman' and the like.

A variety of wines coming from some favourite regions in Spain, France, South America sets a tone to the hotel's ambulant setting and how each food pairs with the taste and aroma of the grape.

Moreover, with three decades in the industry we would want to continue to bring to together families to Cusina Filipina and bestow on with the spices of our food and the warmth of hospitality and our utmost love for history and all things culinary.



2nd Floor, 1898 Hotel Colonia En Las Filipinas  
Kalayaan Ave. cor. P. Burgos St., Brgy. Poblacion, Makati City  
Contact No.: +632 876 -3333