

kutchara

Kutchara— brings the everyday joy of Filipino home cooking to the table—authentic flavours, honest ingredients, and a familiar sense of comfort in every bite.

At the helm is Executive Chef Rexsan Abarquez, whose story begins in Iloilo City and continues through the fields and kitchens from Nueva Ecija to Metro Manila. He grew up around food made with care: ingredients gathered close to home, recipes passed down through family, and meals shared without fuss or pretension. These everyday moments shaped his palate and his philosophy.

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Heritage Dishes

	Solo	Sharing
Kansi at Baka Tender beef shank and marrow simmered with lemongrass and young breadfruit, finished with native batwan fruit.	--	830
Whole Inasal na Manok Grilled spatchcocked chicken marinated in calamansi, Negros cane vinegar, garlic, and lemongrass, finished with annatto oil.	--	1115
Ilo-Ilo Batchoy Rich pork and beef broth with egg noodles, pork cracklings, liver, scallions, and bone marrow.	370	--
Kare-Kare Braised oxtail and tripe in peanut sauce, served with seasonal vegetables and shrimp paste.	--	1040

Panimula/ Starter

	Solo	Sharing
Kalye Calamares Lightly fried cuttle fish with cucumber, onions, chili, and vinegar dip.	360	680
Kapampangan Sisig Slow-boiled pork jowl and grilled chicken liver, with red onions, soy sauce, calamansi, and chilis.	380	720
Kinilaw na Tanigue Fresh local catch cured in calamansi citrus, ginger, and chili.	375	715

Prices are inclusive of 12% VAT and applicable local taxes and subject to a 10% service charge.

Allergen Notice: Some dishes may contain allergens, please inform your server of any allergies or dietary restrictions before ordering.



Gulay/ Vegetables

	Solo	Sharing
Gising-Gising Winged beans and green beans in spicy coconut, finished with chicharon crumble, patis, and bagoong.	300	560
Tortang Talong Charcoal-grilled eggplant topped with grilled white onions and tomatoes, coated in seasoned egg, and pan-fried until golden.	290	550
Pinakbet Bitter melon, sweet potato, eggplant, okra, and tomatoes, simmered with house-made bagoong.	290	550
Luntian Salad Luntian greens with calamansi- dayap dressing.	300	--

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Yamang Dagat / Seafoods

	Solo	Sharing
Sinigang na Suahe Suahe in fresh tamarind broth with tomatoes, okra, long beans, and kangkong.	400	760
Sinugbang Lumot na Pusit Fresh lumot lightly grilled and dressed in achuete, soy sauce, calamansi, grilled chili, and tomatoes.	370	700
Adobo Baby Pusit Succulent baby squid delicately braised in a rich adobo sauce infused with soy sauce, vinegar, garlic, and aromatic spices.	--	610
Pritong Hito at Burong Mustasa Wok-fried catfish with calamansi, lime zest, and fish sauce, served with pickled mustard greens and Buro.	--	760
Fried Pampano with Green Salad Crispy, golden-fried pampano served with a refreshing mix of fresh salad greens and finished with a tangy tamarind dressing.	--	690
Baby Lapu-Lapu with Sarciado Sauce Crispy whole baby lapu-lapu topped with a rich, savory sarciado sauce made with fresh tomatoes, onions, and eggs.	--	990
Inihaw na Tuna Panga Charcoal grilled marinated tuna jowl in soy kalamansi and oyster sauce	--	540

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Karne / Meat

	Solo	Sharing
Crispy Pata Slow-boiled pork knuckles, deep-fried crisp, served with onions, garlic, vinegar, and soy sauce.	--	1250
Kinamatisang Pork Belly Tender, slow-cooked pork belly simmered in a rich tomato-based broth with fresh white radish and string beans.	--	590
Chicken and Pork Adobo Slow-braised chicken and pork in coconut vinegar, garlic, peppercorns, and soy sauce.	450	855
Kalye Boneless Fried Chicken Juicy boneless chicken thigh marinated with flavorful spices, coated in a crisp golden breading, and fried to perfection.	--	565
Nilagang Beef Spareribs Tender beef spareribs slow simmered in a clear, flavorful broth with fresh cabbage and crisp Baguio beans.	--	740
Kalderetang Kambing Tender goat meat slowly braised in a rich and savory sauce of tomato and coconut milk, infused with aromatic spices, garlic, and onions.	--	990

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Kanin/Rice

	Solo	Sharing
Aromatic Garlic Rice	70	135
Steamed Pandan Rice	40	75

Panghimagas/ Dessert

	Solo	Sharing
Halo-Halo Bananas in syrup, jackfruit, mongo in syrup, coconut milk, evaporated milk, and leche flan.	370	--
Turon Banana and jackfruit in a crisp fried spring roll, topped with caramel sauce and fruit coulis served with ice cream.	190	--

Pinoy Meryenda/ Snacks

	Solo	Sharing
Chicken Arrozcaldo Warm rice porridge simmered with chicken, ginger, garlic, and onions.	270	--
Champorado Warm sticky rice gently cooked in cocoa, finished with milk powder and muscovado sugar.	320	--
Ginataang Halo-Halo A classic Filipino warm dessert stew made with a vibrant medley of ingredients simmered in sweet, creamy coconut milk.	265	--
Pansit Canton Wok fried noodles with pork, Chinese sausage, shrimp, snow peas, carrots, and cabbage in a light chicken broth and oyster sauce.	290	550

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Western Snacks

	Solo	Sharing
Kutchara Beef Burger 180- gram charcoal-grilled chuck eye roll beef patty,seasoned with local herbs, onions and cracked pepper, served with crispy onion rings for the perfect smoky and savory bite.	370	--
Crispy Chicken Patty with Jalapeño Corn Salsa A golden, breaded chicken thigh patty pan-fried in unsalted butter for rich flavor, topped with zesty jalapeño corn salsa and served with baked potato wedges.	250	--
Vegetable Lasagna Vegetarian lasagna includes roasted red bell peppers, zucchini, onions, mushrooms, spinach, ricotta, and concasse sauce, layered with fresh lasagna and cheese.	450	--

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Beverage

Hot Coffee

Single Espresso	120
Americano	120
Café Latte	190
Cappuccino	190
Caramel Macchiato	190
Café Mocha	210

Cold Coffee

Iced Coffee	130
Iced Latte	190
Iced Cappuccino	190
Iced Café Mocha	210

Tea

English Breakfast Tea	120
Earl Grey Tea	120
Green Tea	120
Chamomile Tea	120
Peppermint Tea	120

Chilled Juices

Apple	150
Orange	150
Calamansi	150
Dalandan	150

Seasonal Fresh Fruit Juices/Shakes

Buko	250
Mango	250
Melon	250
Watermelon	250

Mineral Water

Evian	150
Wilkins	60

Soda

Coke Regular	120
Coke Zero	120
Sprite	120
Royal	120

Local Beers

San Miguel Light	160
San Miguel Pale	160

Wines by the Bottle

1818 Cabernet Sauvignon	1,200
1818 Sauvignon Blanc	1,200
Houssman Merlot 750ml	1,400
Twenty Knots Chardonnay 2024	1,650
Growers Gate Moscato	1,650

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