



CUCINA



Welcome to Cucina!

Situated in the heart of the Ortigas Business District, our five-star modern all-day dining destination offers guests the opportunity to enjoy dishes prepared in the open kitchen, savor the bountiful buffet, or explore our à la carte menu, thoughtfully blending Continental and Asian flavors.

At Cucina, we celebrate global flavours while staying rooted in freshness, seasonality, and the vibrant food culture of the Philippines. Our team brings energy, pride, and attention to detail to every dish, creating a dining experience defined by flavour, generosity, and a sense of occasion.

We recommend trying specialties such as Steak au Poivre and Norwegian Salmon each thoughtfully crafted to delight the palate.

Whether for breakfast, lunch, dinner, or a gathering with family and friends, Cucina offers a warm, lively, and memorable dining experience.

We hope you enjoy every moment of your dining experience, and we are committed to serving you with care and excellence. For any needs or inquiries, our team is always available and happy to assist you.

Chef Alex Grant Ensor
Executive Chef

OUR PLANET | OUR HOME

Marco Polo Ortigas Manila looks to make a positive impact on the environment and takes a proactive approach to social responsibility and the impact that we have on the environment.

Cucina menu have been designed to give you a wide variety of quality dishes that are socially and sustainably sourced as well as offering health-conscious dishes.

We work with local suppliers to provide us with the best quality and fresh products for our chefs to work with.

Our team of talented Chefs take pride in the dishes they create, always keeping in mind the social impact that they have.

Our teams work to reduce the waste that goes back into our environment.

We ask only that you eat responsibly and do your part to save our planet by reducing leftover food waste.



vegetarian dish



vegan dish



sustainable dish



spicy dish



source locally



signature dish



contains seafood



contains pork



contains nuts



healthy balance



gluten free

SALADS AND STARTERS

LEMONGRASS SALMON GRAVLAX  950
Lemongrass Cured Salmon, Pickled Red Onions,
Cucumber, Cream Fraiche, and Toasted Brioche

TOMATO & BURRATA SALAD   950
Creamy Burrata Cheese, Heirloom Tomatoes,
Basil Pesto, Olive Oil, and Sourdough Croutons

BEETROOT, ORANGE & FETA CHEESE SALAD    850
Pickled Sweet Beetroot, Orange Segments, Coriander,
Feta Cheese, Pomegranate Seeds, and Orange Olive Oil Dressing

CLASSIC CAESAR SALAD  850
Romaine Lettuce, Soft Boiled Eggs, Reggiano Parmesan,
Crispy Bacon, and Caesar Dressing

Add Extra:
Add Chicken 100
Add Prawns 150

SOUPS

TOMATO SOUP   750
Oven Roasted Vine Ripened Tomato Soup and
Garlic Bread Croutons

CHICKEN NOODLE SOUP    700
Double Chicken Broth, Rice Noodles,
Poached Chicken, Leeks, Bokchoy, and Enoki Mushrooms

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special dietary needs or restrictions & we will happily enhance your dining experience.
Prices are in Philippine Peso (PHP) inclusive of 12%VAT, and applicable government taxes.



**TOMATO &
BURRATA SALAD**



**LEMONGRASS
SALMON GRAVLAX**



**BEETROOT, ORANGE & FETA
CHEESE SALAD**

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LOCAL FAVORITES

SISIG  	685
Stir Fried Pork Belly, Onion, Chili, Garlic, Calamansi, and Steamed Rice	
SINIGANG   	850
Pork/Salmon/Prawn Tamarind Broth, Vegetables, and Steamed Rice	
CHOPSUEY  	785
Sautéed Carrots, Broccoli, Cauliflower, Green Beans, Sayote, Red Onion, Bell Pepper, Bokchoy, and Steamed Rice	
PINAPUTOK NA TIYAN NG BANGUS     	950
Steamed, Stuffed Milk Fish, Tomato, Onions, Ginger, and Steamed Rice	
CHICKEN ADOBO 	900
Braised Half Chicken, Piquant Soy Sauce, and Steamed Rice	
KARE KARE  	950
Braised Oxtail, Vegetables, Creamy Peanut Sauce, and Steamed Rice	
BEEF CALDERETA 	1,200
Beef Stew, Tomato, Carrots, Potatoes, Bell Peppers, Pickled Gherkins, and Steamed Rice	
CEBU LECHON PORK   	1,200
Oven Roasted, Rolled Pork Belly, Atchara, Garlic, and Steamed Rice	

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**CEBU LECHON
PORK**



**PINAPUTOK NA
TIYAN NG BANGUS**

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ASIAN FAVORITES

PERI-PERI PRAWNS



Grilled King Prawns, Peri Peri Sauce, Crispy Garlic, and Steamed Rice

Entree | 1,200
Main | 1,600

THAI GREEN CURRY



Spicy Green Curry Paste, Coconut Milk, Bamboo Shoots, Eggplant, Lemongrass, Kafir Lime, and Jasmine Rice

950

Add Extra:

Add Chicken	110
Add Prawns	150

NASI GORENG



Fried Rice, Chicken, Prawns, Garlic, Chilli, Sweet Soy Sauce, Fried Egg, Vegetable Atchara, and Prawn Crackers

950

MIE GORENG



Stir Fried Egg Noodles, Chicken, Prawns, Sambal, Vegetables, Chili, Fried Shallots, and Cucumber

950

LAMB ROGAN JOSH



Braised Lamb Shoulder in an Aromatic Sauce of Kashmiri Chilies, Yoghurt, Cardamon, Cinnamon, Cloves, and Basmati Rice Cilantro

1,400

PANEER MAKHANI



Indian Rich Tomato Butter Curry, Garam Masala, Paneer Cheese, Cilantro, and Basmati Rice

1,050

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NASI GORENG



THAI GREEN CURRY

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SANDWICHES

TRUFFLE MUSHROOM BURGER 	900
Balsamic and Rosemary Sautéed Mushrooms, Goats Cheese, Caramelized Onion, and Truffle Aioli	
SMOKED CHICKEN BLT 	850
Rye Bread with Smoked Chicken Breast, Bacon, Lettuce, Tomato, and Pommery Mayonnaise	
CUCINA CLUB SANDWICH 	950
Turkey Ham, Bacon, Lettuce, Tomato, Cucumber, Egg, Mayonnaise, Cheese, and Loaf Bread	
PULLED PORK BURGER 	1,050
Pulled Baby Back Pork Ribs, Fresh Apple Coleslaw, Smoked Chill Mayonnaise, and Sesame Bun	
PRAWN & CRAB ROLL 	1,250
Cooked Prawns, Jumbo Crab Meat, Romaine Lettuce, Citrus Mayonnaise, Homemade Brioche Bun, and French Fries	
GRASS-FED BEEF BURGER	1,250
Australian Beef Minced Patty, Double Cheddar, Pickled Onions, Gherkins, Lettuce, Tomatoes, Truffle Mayonnaise, and Sesame Seed Bun	

Add Extra:	
Add Fried Egg	100
Add Bacon	100



**GRASS-FED
BEEF BURGER**



**PRAWN &
CRAB ROLL**

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INTERNATIONAL RECOMMENDATIONS

SPINACH & TRUFFLE RAVIOLI 	1,050
Homemade Pasta, Spinach, Ricotta Cheese, Truffle, Parmesan Cheese, White Wine, Herbs, and Cream Sauce	
NORWEGIAN SALMON FILLET  	1,950
Pan Seared 180gm Salmon, Green Asparagus, Courgettes, Baby Potatoes, Lemon Velouté, and Herb Oil	
BEER BATTERED FISH & CHIPS 	1,450
Beer Battered Market Fish, Tartare Sauce, Lemon Wedges, and French Fries	
ORGANIC CHICKEN BREAST 	1,450
Oven Roasted Chicken Breast, Chorizo Sausage, Butternut Pumpkin, Pickled Onions, Jerez Vinegar, and Chicken Jus	
U.S. BRAISED BEEF	1,850
Marinated USDA Braised Beef in Red Wine, Mushrooms, Cocktail Onion, Crispy Prosciutto, and Mashed Potato	
STEAK AU POIVRE 	2,800
Grilled 350gm Australian Ribeye Steak, Watercress Salad, Chimichurri Sauce Au Poivre, and French Fries	
U.S. PRIME TENDERLOIN  	2,500
Grilled 200gm American Beef Tenderloin, Mashed Potato, Sautéed Vegetables, and Beef Jus	



**ORGANIC CHICKEN
BREAST**



**STEAK AU
POIVRE**



**NORWEGIAN
SALMON FILLET**

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PASTA

PENNE CARBONARA 	950
Classic Italian Pasta with Crispy Bacon, Egg, and Parmesan Cheese	
SPAGHETTI & MEATBALLS	1,050
Homemade Beef Meatballs, Rich Tomato Sauce, Spaghetti, and Parmesan Cheese	
FRUTTI DI MARE 	1,250
Fettuccini with Prawns, Mussels, Squid, in White Wine, Garlic, and Fresh Tomato Sauce	

PIZZA

MARGHERITA 	900
Homemade Tomato Sauce, Fresh Mozzarella, and Basil	
PEPPERONI 	1,000
Spicy Pepperoni, Melted Mozzarella, and Tomato Base	
MEAT LOVERS 	1,100
Ham, Bacon, Pepperoni, Sausage, and Mozzarella	

KIDS MENU

SPAGHETTI BOLOGNESE	650
Beef Minced, Tomato Sauce, Spaghetti Pasta, and Parmesan Cheese	
BEEF CHEESEBURGER	650
Grilled Beef Patty, Sesame Bun, Cheese, Tomato Sauce, and French Fries	
SMOKED CHICKEN SANDWICH	550
White or Wheat Toast, Smoked Chicken, Cheddar Cheese, Lettuce, Tomato, and French Fries	
HAM AND CHEESE TOASTIE	550
White or Wheat Toast, Ham, Cheese, and French Fries	
CHICKEN NUGGETS	550
Barbecue Sauce and French Fries	
BOWL OF STEAMED VEGGIES	350
Seasonal Garden Vegetables	
FLAVORED ICE CREAM	400
Choice of 3 Scoops: Mango, Vanilla, Chocolate or Ube	
TROPICAL FRUIT SALAD	500
Pineapple, Honeydew, and Watermelon	

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DESSERTS

CREME BRULEE 	450
Caramelized Vanilla Creme Brulee, and Fresh Berries	
NOUGAT PARFAIT  	450
Frozen Caramelized Almond Parfait, and Raspberry Coulis	
BASQUE CHEESECAKE	450
Burnt Cheesecake and Fresh Berries	
COUNTRY STYLE CHEESE BOARD	1,250
Selection of Cheeses, Toasted Bread, Crackers, Dried Figs, Fresh Pear, and Chutney	

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CREME BRULEE



BASQUE CHEESECAKE

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BEVERAGES

HOUSE WINE BY THE BOTTLE	Glass Bottle
Red Wine - Renmano Cabernet Sauvignon, Australia	500 2,350
White Wine - Renmano Chardonnay, Australia	500 2,350
LOCAL BEERS	Bottle
San Miguel Light or San Miguel Pale Pilsen	270
CHILLED JUICES	Glass
Pineapple, Orange, Mango, Apple, or Guava	405
SOFTDRINKS	Can
Coke Light, Coke Zero, Coke Regular, Royal, or Sprite	220
WATER	Bottle
Soda Water	220
Tonic Water	220
San Pellegrino 500 ML	435
Aqua Panna 500ML	435
Summit Water	255
COFFEE	
Brewed Coffee, Cafe Americano, or Espresso	225
Cafe Latte, Cappuccino, or Double Espresso	270
TEA	Pot
English Breakfast, Earl Grey, Jasmine, or Green Tea	220
Chamomile, Mango, and Strawberry	220
HEALTHY DRINKS	Glass
Mango Smoothie, Pineapple Smoothie, and Banana Smoothie	550
MOCKTAILS	
45 th Breeze , Vanilla Sorbet, Aymsober	400

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