



*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, Norwegian Salmon, and Iberico Pork Loin, 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.

A handwritten signature in black ink, appearing to read 'Alex Grant Ensor', with a horizontal line underneath.

**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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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

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

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

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**GRASS-FED  
BEEF BURGER**



**PRAWN &  
CRAB ROLL**

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## INTERNATIONAL RECOMMENDATIONS

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

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**ORGANIC CHICKEN  
BREAST**



**IBERICO  
PORK LOIN**



**STEAK AU  
POIVRE**





**NORWEGIAN  
SALMON FILLET**




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## PASTA

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

## PIZZA

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

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## KIDS MENU

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

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## DESSERTS

<b>CREME BRULEE</b> 	450
Caramelized Vanilla Creme Brulee, and Fresh Berries	
<b>NOUGAT PARFAIT</b>  	450
Frozen Caramelized Almond Parfait, and Raspberry Coulis	
<b>BASQUE CHEESECAKE</b>	450
Burnt Cheesecake and Fresh Berries	
<b>COUNTRY STYLE CHEESE BOARD</b>	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

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

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