

W9
HOTEL



Kusina
NUEVE

“Where Tradition Meets the New”



Kusina **NUEVE**

“Where Tradition Meets the New”

Kusina Nueve is a celebration of Filipino comfort, thoughtfully reimagined for today’s table. Inspired by familiar flavors and timeless cooking traditions, our kitchen honors the dishes we grew up with—elevated through careful preparation, refined presentation, and a modern perspective.

Here, tradition is not replaced, but renewed. Each plate reflects a balance of heritage and creativity, where classic tastes meet something new. At Kusina Nueve, every meal tells a story—one that feels both familiar and refreshingly modern.



THE WELCOME TABLE

(appetizer)

1

Beef Salpicao

₱550

Tender beef cubes sautéed in olive oil, garlic, and soy—rich, aromatic, and deeply satisfying.



2

UKOY

₱350

Crispy shrimp fritters with vegetables, fried to perfection and served with a sharp vinegar dip.



Dietary/Allergy Indicators

A-Alcohol B-Beef C-Chicken D-Dairy E-Eggs G-Gluten

N-Nuts P-Pork S-Seafood V-Vegetarian

Not all ingredients are listed on the menu.

Please let us know of any other dietary restrictions.

3

Gambas Al Ajillo

₱550

Plump prawns sizzling in olive oil, garlic, and chili flakes, finished with a hint of citrus—fragrant, bold, and irresistibly rich.



Best Seller

4

Adobong Pusit sa Bawang at Suka

₱375

Squid simmered in garlic and cane vinegar, delivering a briny, tangy punch.

5

Pork Sisig Crostini

₱280

Crispy pork sisig with calamansi, onions, and chili, piled on toasted crostini—bold, smoky, and addictive.

6

Pork Lumpia

₱300

Golden-fried rolls filled with savory minced pork, vegetables, and garlic, served crisp and comforting.

7

Sinuglaw

₱350

Fresh tuna kinilaw meets smoky grilled pork belly, tossed in vinegar, calamansi, and chilies.

Garden Selection

(salad)



1

Ensaladang Pako at Itlog na maalat **₱250**

Fiddlehead ferns with salted egg, tomatoes, and vinegar for a crisp, earthy balance.

2

Ensaladang Talong at Mangga **₱250**

Charred eggplant and green mango tossed in calamansi and onions—smoky, fresh, and vibrant.



Dietary / Allergy Indicators

A-Alcohol B-Beef C-Chicken D-Dairy E-Eggs G-Gluten

N-Nuts P-Pork S-Seafood V-Vegetarian

Not all ingredients are listed on the menu.

Please let us know of any other dietary restrictions.



Chicken Binakol

Beef Bulalo

Comfort In a Bowl

(soup)

1

Beef Bulalo

Fall-off-the-bone beef shank with marrow-rich broth, corn, and greens—pure comfort in a bowl.

₱675

4

Tinolang Isda

Fresh fish cooked in ginger broth with green papaya and chili leaves—simple and fragrant.

₱600

2

Chicken Binakol

Native chicken simmered in coconut water with ginger and lemongrass—light yet comforting.

₱450

5

Pesang Isda

Delicate fish in a clear ginger broth with pechay and bananas—clean and nourishing.

₱400

3

Pork Sinigang

Slow-boiled pork in a tamarind broth with fresh vegetables—boldly sour and deeply soothing.

₱485

Dietary/Allergy Indicators

A-Alcohol B-Beef C-Chicken D-Dairy E-Eggs G-Gluten

N-Nuts P-Pork S-Seafood V-Vegetarian

Not all ingredients are listed on the menu.

Please let us know of any other dietary restrictions.



Tortang Talong

Pakbet Bagnet

From our KUSINA

(vegetable)

1

Tortang Talong

₱225

Grilled eggplant folded in egg, pan-fried until golden—soft, smoky, and homey.



2

Pakbet Bagnet

₱225

Classic Ilocano vegetables stewed in bagoong, crowned with crisp bagnet for bold texture and flavor.



Dietary/Allergy Indicators

A-Alcohol B-Beef C-Chicken D-Dairy E-Eggs G-Gluten

N-Nuts P-Pork S-Seafood V-Vegetarian

Not all ingredients are listed on the menu.

Please let us know of any other dietary restrictions.

Nueve Rice Classics

(rice meals)

₱400



Inasal na Manok with Java Rice

Grilled chicken marinated in native spices, served with fragrant Java rice and classic Filipino accompaniments.

₱450

Pork Bagnet with Bagoong Rice

Crispy pork belly paired with savory bagoong rice, offering a rich and satisfying Filipino flavor.



Bistek Tagalog with Garlic Rice

Tender beef in a bold soy-calamansi glaze, topped with caramelized onions.

₱450



Dietary/Allergy Indicators

A-Alcohol B-Beef C-Chicken D-Dairy E-Eggs G-Gluten

N-Nuts P-Pork S-Seafood V-Vegetarian

Not all ingredients are listed on the menu.

Please let us know of any other dietary restrictions.



Kare-Kare



Kalderetang Baka

Dietary/Allergy Indicators

A-Alcohol **B**-Beef **C**-Chicken **D**-Dairy **E**-Eggs **G**-Gluten
N-Nuts **P**-Pork **S**-Seafood **V**-Vegetarian

Not all ingredients are listed on the menu.
Please let us know of any other dietary restrictions.

NUEVE SIGNATURE

(mains)

SEAFOOD PAELLA ★

₱ 1,280

A vibrant medley of shrimp, mussels, squid, and fish simmered with saffron-infused rice, bell peppers, and green peas. Finished with citrus notes for a bold, coastal-inspired centerpiece.

KARE-KARE BEEF

₱650

Premium beef delicately slow-braised in a luscious peanut sauce crafted from roasted peanuts and toasted rice, complemented by fresh garden vegetables and served with bagoong for a beautifully balanced finish.

KARE-KARE PORK

₱600

Succulent pork gently simmered in a velvety peanut sauce infused with annatto, accompanied by seasonal vegetables and bagoong to complete this timeless Filipino classic.

PINAPUTOK NA ISDA

₱485

Whole fish generously stuffed with tomatoes, onions, ginger, and herbs, wrapped and baked to seal in its natural juices. Aromatic, tender, and deeply flavorful in every bite.

BEEF KALDERETA

₱600

Slow-braised beef in a rich tomato-based sauce with liver spread, bell peppers, potatoes, and olives. A hearty Filipino classic with a deep, savory warmth.

GINATAANG LAMAN DAGAT

₱650

Fresh seafood gently simmered in creamy coconut milk with chili, ginger, and local vegetables. Smooth, mildly spiced, and comforting with every spoonful.

FILIPINO CALLOS

₱600

A traditional stew of tender ox tripe and beef simmered in a savory tomato sauce with chorizo, chickpeas, and bell peppers—rich, rustic, and full of heritage flavor.

Nueve Comfort Plates

(snacks)

₱650



Pork Adobo Pizza

Slow-braised pork adobo over a crisp crust, layered with garlic oil and melted cheese—savory, tangy, and deeply satisfying.

2

La Paz Batchoy ✓

₱430

Rich pork broth with fresh noodles, tender pork, liver, and crispy garlic—hearty, aromatic, and soul-warming.

3

Classic Carbonara ✓

₱425

Creamy pasta with bacon, egg, and parmesan—silky, indulgent, and timeless.

₱475

Vigan Longganisa Sliders

Garlicky Vigan longganisa tucked in soft buns with pickled vegetables—sweet, smoky, and unapologetically bold.



Dietary/Allergy Indicators

A-Alcohol **B**-Beef **C**-Chicken **D**-Dairy **E**-Eggs **G**-Gluten

N-Nuts **P**-Pork **S**-Seafood **V**-Vegetarian

Not all ingredients are listed on the menu.

Please let us know of any other dietary restrictions.

SWEET

ENDINGS

1

Bohol Purple Yam Cheesecake **₱300**

Creamy ube cheesecake with deep, earthy sweetness.



Best Seller

2

Mango Coconut Panna Cotta **₱340**

Silky coconut cream topped with ripe mango—light, tropical, and refreshing.



3

Davao Tablea Lava Cake **₱250**

Warm chocolate cake made with local tablea, finished with a molten center.



4

Turon Mille-Feuille **₱300**

Crispy layers of banana, caramel, and pastry—classic flavors with a refined twist.

5

Pampanga Tibok-Tibok Brûlée **₱250**

Creamy carabao milk pudding with a caramelized sugar crust—rich and nostalgic.



Dietary / Allergy Indicators

A-Alcohol **B**-Beef **C**-Chicken **D**-Dairy **E**-Eggs **G**-Gluten

N-Nuts **P**-Pork **S**-Seafood **V**-Vegetarian

Not all ingredients are listed on the menu.

Please let us know of any other dietary restrictions.



KUSINA NUEVE

Operation hours:

Monday to Sunday

06:00 AM - 10:00 PM


Thank you for being part of our story.

Where tradition is not replaced, but renewed .

Each plate carries the flavors we grew up with, thoughtfully reimagined for today's table.

We look forward to welcoming you again.

W9 HOTEL MANILA



W⁹
HOTEL