



A Cut Above

EXCEPTIONAL BURGERS AT 8CUTS

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Pork on Pork: The Piggy Burger



Double Patty Cheeseburger #3

IT NEEDS TO BE SAID: there are WAY too many burger joints in the metro these days. Each has its own special quirk—from the dirt-cheap “buy one, take one” burger kiosks in every *barangay*, to the more upscale burger joints that try to outdo each other with their range of gourmet ingredients and different cooking styles. This could also be a really good thing, as the proliferation of burger joints caters to accommodating the different and evolving palates of local diners.

Here comes the obvious question, then: what makes a good burger *really* good?

One thing that most people can agree on is that the quality of ingredients plays a big role in the making of a well-made burger. Whether keeping it simple or jazzing it up, each element of a burger needs to be good—from the buns to the meat of the patty. And this is where 8Cuts Burger Blends comes in.

A dining concept from The Moment Group (composed of Abba

Napa, Eliza Antonino and Jon Syjuco) who also opened Burger Bar, 8Cuts Burger Blends (or simply, 8Cuts) is positioned as Burger Bar’s more affordable but equally quirky younger sibling. Its first branch opened on November 2013 at the UP Town Center in Katipunan, Quezon City. New branches at the Mega Fashion Hall as well as Powerplant Mall in Makati have recently opened their doors to capture the taste buds of 8Cuts’ growing band of burger lovers. With quirky, modern décor and a stark palette of blues, reds and oranges, 8Cuts’ interior design is visually appealing and welcoming to visitors who just want to sink their teeth into a hot, juicy burger.

THE MEAT OF THE MATTER

When biting into a burger, the cut of the meat that goes into the patty is probably not at the top of one’s mind, but 8Cuts makes it the first thing you consider before you give your order. 8Cuts has developed five beef patty blends with different personalities

to suit each burger on the menu. If you’re feeling especially adventurous, you can even mix and match toppings, sauces, patties and bread to make your own special Frankenburger! The House Blend is a mix of ground short rib and rib eye beef and is meaty and juicy. The Beef Bomb is made with chuck and short rib and is described as “a great all-around patty.” The Ox Blend, which is made with flank, oxtail and rib eye ground beef, contains umami and intense flavors. More adventurous types may go for the Big Game, which is described as “gamey, bold, aged beef,” and is made with hanger and brisket beef. Lastly, the Steak Cut is made with sirloin and chuck ground beef and goes well with sharp and tangy toppings.

If you’re a first timer at 8Cuts, all the options can be a little bit overwhelming. One thing’s for sure: you can never go wrong with their Cheeseburger #3. Topped with their sauce #3, a tangy, mustardy homemade sauce, lollo rossa lettuce, fresh onions, tomatoes and cheddar

cheese on a patty of your choice, it's every bit the juicy, messy comfort food item you hoped it would be.

Another must-try burger is The Piggy, which is a Beef Bomb patty topped with melted mozzarella cheese, bacon strips, lollo rossa lettuce, tomatoes, garlic aioli, and 8Cuts' house-made bacon jam. The subtlety of mozzarella goes well with the tang of the aioli and the smokiness of the bacon, making this burger a flavorful bestseller. Another favorite is The Hang Over. Made with an onion-griddled Big Game patty, cheddar cheese, thick fried slices of prosciutto ham, fresh arugula, a sunny side-up egg and BBQ aioli sauce, this burger seems like the ideal item to help recover from the previous night's boozy bender. The Lamb Burger is an inspired offering that's packed with Mediterranean flavors. The distinct taste of house-ground lamb shoulder is adorned with the smoky taste of harissa sauce, feta cheese, fresh cucumber spears, yogurt, pungent pickled red onions and the slightest hint of aioli on a fluffy brioche bun.

AND FRIES ON THE SIDE

What is a good burger without carefully selected side dishes to enhance its taste? The Sides menu boasts of a wide array of starches to choose from: skinny fries, waffle-cut fries, skin-on steak fries, sweet potato fries, and of course, onion rings. You can even choose to dress up your fries with Truffle Parmesan, Sub-Atomic Bacon and Cheese, Jalapeño and Mozzarella, Bacon Jam and Egg, and even Chili and Cheese! 8Cuts' Onion Rings are a must-try; the batter is light and crisp on the outside, fluffy on the inside, and lightly dusted with barbecue powder for an unexpected punch of flavor. The Waffle-Cut Fries, jazzed up with truffle parmesan cheese are also a good choice if you like the sharpness of parmesan cheese dressed up with a hint of truffle oil.

Should you want to veer away from the burgers, the Good Ol' Hot Fried Wings err on the sweeter, smokier side of the flavor spectrum, which makes them kid-friendly and



The Lamb Burger: an explosion of Mediterranean flavors



Taste a hint of truffle with their parmesan-laden waffle-cut fries.



A dusting of BBQ powder their Onion Rings makes appetizer finger-lickin' good.



Crowd favorite: Good Ol' Hot Fried Wings

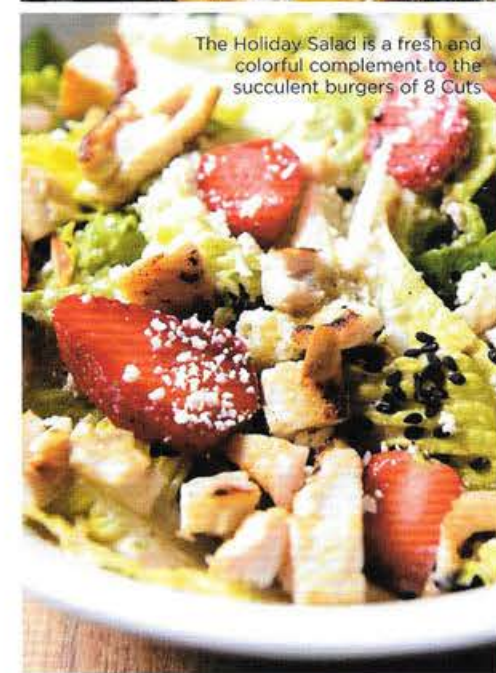
good for people who aren't big fans of spicy food. If you want to go the healthy route, the Holiday Salad is a feast not just for the stomach but for the eyes. Crumbled feta cheese, fresh basil and almond sticks adorn a bed of greens, tossed in fruity strawberry vinaigrette and a smattering of black sesame seeds for a hint of crunchiness make this salad a delicious exercise in texture and flavor. Lastly, wash down your meal with a Salted Caramel Shake to end your meal on a sweet note.

Once again: What makes a good burger *really* good?

It's lots of things all at once. It's not only the obvious factors, but it's the love and the thought that goes into creating a burger that makes it extra special, and this is why 8Cuts excels in that department and is a cut above all the rest. 🍴



Egg, prosciutto, and arugula—what better way to eat your burger?



The Holiday Salad is a fresh and colorful complement to the succulent burgers of 8 Cuts



Aside from the Salted Caramel Milkshake, try the Red Velvet or Butterfinger shake

8 Cuts' Burger Blends
· MENU ·

- Good ol' Hot Fried Wings (P285)
- Holiday Salad (P185)
- Waffle-cut Fries (P55)
- Onion Rings (P65)
- Piggy Burger (P295)
- Cheeseburger # 3 (P195)
- Hang Over (P285)
- Lamb Burger (P385)
- Salted Caramel Shake (P150)
- Brown Cow Float (P115)

8 CUTS BURGER BLENDS IS LOCATED AT 2ND FLR, UP TOWN CENTER, KATIPUNAN AVE., LOYOLA HEIGHTS, QUEZON CITY (02) 955-2264. OTHER BRANCHES: SM MEGA MALL, ROCKWELL POWERPLANT MALL, AND TRINOMA MALL

