

The business, headed by partners Marilupe Moreno and Chef Edu Guzman, has announced plans to open its first brick-and-mortar restaurant at 3801 W. Vliet St. The location is familiar to local diners, as it formerly housed Lisa Kaye Bistro, which closed its doors earlier this spring after a one-year stint in the space.

The move marks a significant evolution for Cocina Filipina. Since its founding in 2023, the brand has cultivated a dedicated following through its trio of mobile food trucks, active participation in community events, and high-demand Kamayan-style catering.

However, the road to this milestone was anything but easy. In December 2025, the business suffered a devastating blow when a fire destroyed its commercial kitchen, leaving the team without a base of operations. According to Moreno, who manages the business side of the partnership, the months following the fire were defined by a relentless search for a new long-term home.

“We’re really grateful that, after the fire, we’ve found such a great space,” said Moreno. “And we’re grateful to the landlords, Tom and Suzanne Straub, for being willing to take a chance on another tenant.”

For Chef Guzman, the new space represents more than just a recovery from the fire; it is an opportunity to expand the culinary program that has become a staple of the local food scene. With a permanent kitchen, the team plans to elevate their traditional offerings, blending the agility of their food truck roots with the hospitality of a sit-down dining experience.

While the team has not yet announced an official opening date, the announcement has already sparked excitement among fans who have followed the brand’s journey from its early days in the community.

For many, the opening of Cocina Filipina at 3801 W. Vliet St. is seen as a symbol of the business’s resilience—turning the ashes of a setback into the foundation of a new neighborhood destination.