



NEIGHBORHOOD EATS

Neighborhood Eats: Papa's Kitchen in Queens



By Lauren Glassberg

Friday, August 2, 2019

JACKSON HEIGHTS, Queens (WABC) -- Many restaurants get their start because someone in the family is really good at cooking, and that's exactly the case for a family owned Filipino restaurant in Queens.

Maribeth Roa and her brother Miguel Roa named their restaurant, Papa's Kitchen, for their father. He's an engineer, with a passion for cooking, and Miguel shares his passion and recipes.

Papa's Kitchen first opened in Woodside, but when they outgrew their space last year, they moved to 83rd Street in Jackson Heights.

The restaurant serves many classics, like Kare Kare, Milk Fish and Chicken Adobo. Some dishes, like the Caldereta are slightly different, and they use goat instead of the more typical beef.

Once you've eaten, get ready to sing! Karaoke breaks out spontaneously and goes late into the night.

Caldereta

Ingredients:

2 cups of goat (cubed)
2 tbsp coconut oil
1 tsp chopped garlic
2 tbsp julienne onion
1/4 c green peas
1/4 c cubed carrots
1 small can tomato sauce
1 small can coconut milk
2 tbsp chopped cheddar cheese
1 tsp chopped cilantro to garnish
2 tsp Fish sauce
2 tsp soy sauce
Salt and pepper

For preparation:

First, salt and pepper the goat meat and boil in water until tender - about 5-10 minutes. Set aside. In a medium to large saucepan Saute garlic and onion in coconut oil until onion is translucent.

Add the boiled goat and tomato sauce.

Add peas and carrots and coconut milk.

Add fish and soy sauce.

Simmer for about 20-25 minutes or until goat is soft.

Right before serving, add the cheese. Stir until cheese mixes in.

Garnish with cilantro.

Read full article here: <https://abc7ny.com/food/neighborhood-eats-papas-kitchen-in-queens/5438395/>

CHOPSTICKS+MARROW

Gastronomic Adventures with Joe DiStefano



What's Your Favorite Thing to Eat at Smorgasburg Queens?

by [Joe DiStefano](#)

Keizo Shimamoto's Ramen Shack, one of my Smorgasburg Queens favorites.

Curating [Smorgasburg Queens](#) with its melting pot of international vendors ranging from The Arepa Lady and Celebes Bakar Indonesian Grill to luxe offerings like the lobster rolls from Brine by Danny Brown has been a real hoot. What's even more fun for me though is eating there.

One Saturday I went full on Andrew Zimmern: balut from Papa's Kitchen for starters, papaya salad with black crab from Qi, Snowy Durian from my friends at [KULU Desserts](#). While I'm partial to the hallacas—sweet and savory Ecuadorean tamales—from Son Foods, my favorite eating experience at Smorgasburg Queens has to be [Keizo Shimamoto's](#) Ramen Shack.

To step behind the curtain and take a seat at Keizo's counter is to enter another world, somewhat more serene than the rest of the market, but no less delicious. Both of the hot soups I have tried have been most excellent, but my top pick might be the seafood broth based cold noodles. So, tell me, what's your favorite thing to eat at Smorgasburg Queens?

Smorgasburg Queens, 43-29 Crescent St., Long Island City



Dinner and a Song: Papa's Kitchen Serves up Fine Filipino

Paul Yee

Published December 11, 2013



A flat screen television perches over the diminutive dining room at **Papa's Kitchen**, rolling a loop of generic stock footage under a title prompting you to "please select a song." Along with the menu, owner Beth Roa brings a microphone and a well worn song book to each table. While there is no wine list at Papa's, there are over a thousand songs to choose from—it's up to you to decide what pairs well with pork.

In the Philippines and at Papa's, karaoke is not a gimmicky sideshow for diners to gawk at, but a deeply ingrained part of a culture that values the ability to carry a tune. Even though **recent press** has brought a fair share of visiting Manhattanites looking to belt Bonnie Tyler, the majority of the native Woodside vocalists are queuing up to sing Sinatra. Beyond the entertainment though, the restaurant offers Filipino fare with a deep reverence for tradition, as Beth explains, "**these are all Papa's recipes.**"



Start with an order of **Dynamite** (\$7.95), tightly wound lumpia that are threaded with thin juliennes of jalapeno. The occasional roll will pack the pith or seed making for an extra incendiary punch—a sort of appetizer Russian roulette. The dynamite, along with a six pack from the corner bodega (Papa's is BYO), and the aforementioned song list should be enough to sustain your table while you wait for the rest of your meal. And patience is important at Papa's; the impossibly tiny kitchen is manned only by Beth's brother Miguel, who prepares the fairly extensive menu with little more than a four-burner electric stove.



A strong argument can be made that the most iconic Filipino dish is **Chicken Adobo** (\$8.99), of which Papa's offers a platonic ideal. Thighs and drums braised with garlic and soy are balanced with a vinegar tang. The braising liquid that pools at the bottom of the banana leaf offers the most



complete amalgam of the ingredients; a satisfying meal could be made of just the jus over rice. The tender cuts of chicken receive a similar treatment in the **Apritada** (\$8.99), but with a sauce sweetened by red bell pepper.

Less common flavors are found in the **Pancit Palabok** (\$8.95), a veritable mountain of glass vermicelli noodles slathered in a garlicky annatto shrimp paste, replete with fermented funk. Adventurous eaters might be disappointed by the absence of **balut** on the menu, but offal and variety meat enthusiasts will take pleasure in the **Dinuguan** (pig snout and pork blood stew, \$8.99) or **Crispy Pata** (pork trotter, \$14.99).



Proteins on the menu mostly arrive as stews and soups like the **kare-kare** (\$12.99) of beef with eggplant and peanut butter, but even their vegetable focused dishes tend toward hearty and filling. The **laing** (\$10.99) melds together taro leaves, coconut milk, ginger, crab stick, and chilies; a sort of Southeast asian creamed spinach that you'll be tempted to eat by the spoonful. **Sitaw n Kalabasa** (\$8.99) features wonderfully tender chunks of butternut squash steeped in a rich and sweet coconut milk sauce.



As is expected, the slow cooked dishes produce intensely flavored sauces that you'll be ladling over piles of rice, so don't be surprised if you fill up quickly. You'll want to over order though; these are the types of leftovers that age well in the fridge.

There are few modern Filipino restaurants in Manhattan, but a satisfying traditional chicken adobo almost certainly requires a trip on the 7 train to Woodside or Flushing. There is good food at Krystal's Cafe and Ihawan, both a few blocks away, but my vote is for Papa's Kitchen, a worthy destination for so many reasons: the unavoidably intimate service, the endless parade of surprisingly sincere karaoke performances, and food that really sings.

About the Author: Paul Yee is a brooklyn based **filmmaker** who loves cooking and eating. He also runs the **Brooklyn Table** supper club..

EATER



Where to Eat in Jackson Heights, One of NYC's Most Unique Dining Neighborhoods

Exceptional happy hour deals, elaborately topped hot dogs, and regional food not found elsewhere in NYC
by Robert Siskuma | Aug 8, 2019, 2:17pm EDT

15. Papa's Kitchen

3707 83rd St
Jackson Heights, NY 11372

(347) 724-9586
[Visit Website](#)

One of the city's best Filipino restaurants relocated from Woodside to Jackson Heights last year, and the new space is bigger and shinier, with a better karaoke sound system — a fixation of the customers and staff alike. Chef and co-owner Maribeth Roa has kept the menu simple, along with a surprise or two, and first timers might consider *kare kare* (beef, goat, or pork belly with string beans in peanut sauce), crispy *pata* (fried pork shank), or *ginataang* (vegetables in coconut milk).



ALSO FEATURED IN:
[The Hottest Restaurants in Queens Right Now, September 2019](#)
[16 Fantastic Filipino Restaurants Around NYC](#)



It's time to update the **Queens Heatmap**, a guide to new and recently reviewed restaurants in the mighty borough of Queens. Here are the places that the critics, bloggers, and restaurant obsessives are buzzing about right now.

Added in September: **HaiDiLao** (a global hot pot chain in Flushing) and **Beefria-Landia** (a taco truck in Jackson Heights).

For a list of NYC's most essential restaurants — both old and new — check out the [Eater 38](#), and for the hottest restaurants in [Manhattan](#) and [Brooklyn](#), just click on over.

8. Papa's Kitchen

3707 83rd St
Jackson Heights, NY 11372
[Visit Website: https://papaskitchennyc.com](https://papaskitchennyc.com)

Co-owner and culinary director Maribeth Roa has moved this Filipino favorite to a new space in Jackson Heights, bringing food from Manila and the region of Bicol. Dishes include “a series of marvelous *silogs* (a portmanteau made from Tagalog words referring to garlic fried rice and eggs),” [according](#) to Eater critic Robert Sietsema, as well as chicken adobo, fried milkfish, and crisp fried pork belly served with vinegar and pork liver dipping sauces, pictured.



Pinakbet with Softshell crab

Read full article here - <https://ny.eater.com/maps/best-new-queens-restaurants-heatmap>