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# Kitchen Lingo doubles capacity with corporate-style bar and lounge

Posted on March 20, 2017

BY AKINA CHARGUALAF

For the Journal

and JACKIE HANSON

Journal Staff

Popular for its fine artistry and use of locally grown ingredients sourced from Farm to Table Guam Corp., Kitchen Lingo has — in the span of just under two years in business — encountered a need for an expansion.

“The expansion has always been in our plan, so we closed in mid-January and we are more than doubling our dining capacity,” said Pika P. Fejeran, secretary, treasurer and one of the owners of In the Kitchen Inc., which does business as Kitchen Lingo. “Now we have a full-service bar serving handcrafted cocktails, a lounge area and a space where we will have live music.”

Formerly 900 square feet, the expanded restaurant now totals 1,800 square feet. The seating capacity has increased from 22 to 30 for the dining area, plus 13 in the bar and lounge. It reopened its doors March 17.

The three owners — Fejeran, her husband Lenny J. Fejeran and his longtime friend Chef Lingo Quichocho — are the masterminds behind Kitchen Lingo. The Fejerans, who had previously founded Pika’s Café, approached Quichocho in 2013 about opening a restaurant. At the time, Quichocho was living in the U.S. mainland sharpening his culinary skills in Southern California, a place that has been an inspiration behind his creative works and dishes.

“My background is California cuisine. When I say Cali cuisine, it’s [using] what is in the season, what’s available and taking really fresh ingredients and doing some classic flavor combinations,” Quichocho said.

With the renovation, Kitchen Lingo will be serving new dishes created by Quichocho. He said one dish he is most excited about is the Crispy Octopus appetizer — octopus that is battered and pressure-cooked, then coated in a fish sauce caramel and topped with cilantro, shaved radishes, chrysanthemum leaves, toasted garlic and lime. Another new appetizer is black garlic BBQ potatoes, which are served on scallion mayonnaise and topped with bonito — or dried, smoked fish — flakes.

Quichocho said Kitchen Lingo goers will be happy to see some of the same items on the menu as well, including the customer-favorite flash-fried Brussels sprouts with a sesame dressing.

“My goal was to introduce more vegetables to our clientele, and that’s still my goal,” Quichocho said. “We’re always trying to make sure we’re pushing the envelope but making sure the food tastes good before anything else.”

He said he enjoys introducing local customers to new starches, like polenta and farro. Rice cannot be found anywhere on the menu, he said.

Chef’s handcrafted menu will be complemented with a new cocktail menu. The restaurant previously served wine and beer but will now also serve a selection of top-shelf rye, bourbon, gin, vodka and tequila drinks.

“These are more sophisticated, simple cocktails,” Lenny Fejeran said, “focused on one ingredient.”

The set drink selection — to include an Old Fashioned and a Manhattan — is conducive to the corporate atmosphere of the restaurant’s location in downtown Hagåtña, Lenny Fejeran said, which is near the Guam Legislature, various law firms and other offices.

Through Quichocho and Lenny Fejeran’s experience working in the culinary industry in the U.S. mainland, the dynamic duo was able to bring their innovative restaurant design ideas back home, while staying true to the restaurant’s motto, “A Taste of Home,” by working with local artists and carpenters. The interior woodwork — to include the bar façade, end tables in the lounge and decorative shelving — was crafted by Cedric Diaz of Weegee Worx. Rebecca Davis of Isla Rae Arts designed the textiles found throughout the restaurant on throw pillows and the bathroom walls.



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The restaurant, which was previously open for lunch and dinner, will now only be open for dinner with expanded hours. The bar will be open from 5 p.m. to 10 p.m., and the kitchen will be open from 5:30 p.m. to 9 p.m., Monday through Saturday. **mbj**



*(From left) Chef Lingo Quichocho, Pika P. Fejeran and Lenny J. Fejeran, owners of the newly expanded Kitchen Lingo restaurant.*



*Black garlic BBQ potatoes topped with bonito flakes are a new appetizer on the menu.*



*Braised shorts ribs are a returning menu item, served on a butternut squash puree with sautéed oysters and mushrooms.*



*Kitchen Lingo has added cocktails made with top-shelf liquors to its offerings.*



*Reopened on March 17 after a two-month expansion, Kitchen Lingo and its new bar and lounge are now open only for dinner hours.*

Photos by Jackie Hanson

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