L. TONTH AMERICAN



FEATURED BITE: Beef Pho Kolache

VANARIN KUCH

Koffeteria sits in the heart of East Downtown, Houston. The neighborhood once known as Vietnam Town, is where pastry chef Vanarin Kuch spent time in his family's seafood & doughnut shops.

Kuch rose to prominence early in his career as the opening pastry chef at Tiny Boxwoods, and national audiences got to know him from appearances on Top Chef: Just Desserts and Chopped. After years away at top kitchens in New York and Chicago, he returned to his hometown to open Koffeteria.

Showcasing beautiful mid-century furniture in an industrial setting, this upscale bakery is an inviting place for visitors to enjoy a dessert in style. His food is often as whimsical as it is ambitious, but always brings bold flavors into balance. The menu changes often to incorporate seasonal ingredients and showcase the diverse flavors of Houston.

To learn more about why **The New York Times** named Koffeteria one of the best bakeries in the U.S., visit **www.koffeteria.com.**



KOFFETERIA

1110 Hutchins St. #102 Houston, TX 77003 www.koffeteria.com

ACCOLADES

- 2024 The New York Times
 "Best Bakeries in the U.S."
- 2024 James Beard semifinalist for "Outstanding Baker or Pastry Chef"
- 2024 Tastemaker, Pastry Chef of the Year
- 2012 Best New Pastry Chef, Food & Wine
- 2011 Rising Star Pastry Chef, Starchefs.com





HOUSTON

