

KALDERO

COCKTAILS

VERMOUTH & SODA	Spanish Vermouth, Fresh Bay Leaf Syrup, Orange Twist & Soda	12.00
CALAMANSI PALOMA <i>Tangy & Refreshing</i>	Avion Blanco Tequila, Kalamansi, Agave, Three Cents Grapefruit Soda, Sea Salt, Burnt Grapefruit	15.00
PINEAPPLE SILING LABUYO MARGARITA <i>Smoky, Spicy & Lively</i>	Avion Blanco Tequila, House-made charred Pineapple & Labuy Chilli Syrup, Kalamansi, Labuyo Chili, Cointreau, Tajin rim	15.00
SINIGANG SOUR <i>Bright, Tangy & Rounded</i>	Jameson Black Barrel, Tamarind, Pineapple Juice, Muscovado, Carribean Bitters, Lemon, Sinigang Powder	15.00
LEMONGRASS BASIL SMASH <i>Fresh & Herbaceous</i>	Lemongrass-infused Beefeater Gin, Thai & Sweet Basil, Kalamansi, Sugar Syrup	15.00
CACAO COCO NEGRONI <i>Bitter, Earthy & Umami</i>	Del Maguey Mezcal, Coconut & Cacao infused Campari, Martini Rosso, Choc Bitters, Toasted Coconut, Orange Peel (13)	15.00
MANGGA'T ALAT <i>Sweet & Salty</i>	Filipino Chili-Washed Havana Club 3-Year Old Rum, Mango, Lime, Fish Sauce Syrup, Soy Sauce, Bitters, Mango (8)	15.00
PINAKURAT BLOODY MARIA <i>Spicy, Salty & Umami</i>	Del Maguey Mezcal, Tomato juice, Kalamansi, Pinakurat Vinegar, Soy, Maggi Seasoning, Black Pepper, Celery (4)	15.00
MANILA MULE <i>Zesty & Fresh</i>	Absolut Vodka, Calamansi, Three Cents Ginger Beer, Lime Wheel	15.00
WHITE FILIPINO <i>Rich & Creamy</i>	Absolut Vodka, Kahlua, Coconut Cream, Condensed Milk, Pandan Leaf	15.00
NON ALC		
KALAMANSI LEMONADE	Kalamansi Juice, Soda Water, Sugar Syrup	6.50
HOUSE ICED TEA	Cold-brew Black Tea, Seasonal Fruit	6.00

(Selection of mocktails, juices & soft drinks also available, please ask your server)

Allergens: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H- Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & Sulphites, 14 Lupin.