

KALDERO

GROUP SHARING SET MENU

STARTERS	PANDESAL	Soft Bread Roll, Roasted Yeast Butter (1A,4)
	INIHAW NA MANOK	Chicken Thigh Skewers, Banana Ketchup (1A, 8,10)
	DYNAMITE LUMPIA	Green Chili Stuffed with Pork Mince & Toonsbridge Smoked Scamorza, Sweet & Sour Honey (1A,4,7,10)
	TALONG	Crispy Aubergine, Whipped Tofu, Tamarind Salt V, VE
	TAHONG	Stir Fried Mussels, Sweet Pork Mince (6,10)
MAINS	CHICKEN INASAL	Whole Chicken, Lemongrass, Ginger, Anatto Oil (10)
	BISTEK	Beef Onglet, Juniper & Orange, Bone Marrow (10)
	KARE KARE	Oxtail, Roasted Peanut Sauce, Bagoong, Iona Farm Green Beans (2, 5D,8,10)
	KALABASA	BBQ Crown Prince Pumpkin, Palapa Curry Sauce, Pumpkin Seed Salsa V, VE
	ADOBO	Stir Fried Squid, White Soy, Bay Leaf, Green Peppercorn, Olive Oil (1A, 8,10)
SIDES	SINANGAG	Garlic Fried Rice
	CABÁISTE	Stir Fried Cabbage, Garlic & Soy (1A,10)

€55 PER PERSON

Menu for parties of 8 or more

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The menu at Kaldero is inspired by traditional Filipino flavours and regional recipes, cooked with incredible Irish ingredients and speciality Filipino staples. Much of the menu is cooked over fire on our custom Smokin' Soul grill.

Dishes are built to be shared: pulutan-style snacks, large-format plates, and desserts, all of which are designed to speak to how Filipino families eat: together, and with generosity.

*A discretionary gratuity of 12.5% will be added to all parties of 5 or more.
100% of all cash tips and gratuities received are fully distributed to staff.*

PROUD LOCAL SUPPLIERS

McLoughlins Butchers
Nick's Fish • Asia Market
Glenmar Shellfish • Keelings
Mc Nally Family Farm
La Rousse Foods • Redmond Fine Foods