

KALDERO

Our menu is designed for sharing, with dishes served as they're ready - so we recommend sharing to enjoy the full experience. It reflects the Filipino way of dining: together, with warmth and generosity.

PULUTAN	PANDESAL	Soft Bread Roll, Roasted Yeast Butter (1A,4)	4.30 per piece
	INIHAW NA MANOK	Chicken Thigh Skewers, Banana Ketchup Glaze (8,10)	10.50
	DYNAMITE LUMPIA	Green Chilli stuffed with Pork Mince & Toonsbridge Smoked Scamorza, Sweet & Sour Honey (1A,4,7,10)	14.50
PAMPAGANA	TALONG	Crispy Aubergine, Whipped Tofu, Tamarind Salt	9.00
	CHICKEN JOY	Hot & Spicy Fried Chicken Thighs, Bread & Butter Pickles, Pinakurat Mayo, Grapefruit Pepper (1,4,7,12)	15.00
	TAHONG	Stir Fried Roaring Water Bay Mussels, Sweet Pork Mince (6,10)	17.50
	KINILAW	Goatsbridge Trout, Coconut & Jalapeno, Fried Lumpia Cracker (1A,8)	18.50
ULAM	KALABASA	BBQ Crown Prince Pumpkin, Palapa Curry Sauce, Pumpkin Seed Salsa	18.50
	SISIG	Grilled & Chopped Pigs Head, Confit Egg Yolk (7,10)	20.00
	ADOBO	Stir Fried Irish Squid, White Soy, Bay Leaf, Green Peppercorn, Olive Oil (1A,8,10)	23.50
	INASAL	Whole Chicken, Lemongrass, Kalamansi, Anatto Oil, Atchara (10)	43.50
	KARE KARE	Braised Oxtail, Roasted Peanut Sauce, Bagoong, Greens (2,5D,8,10)	32.00
	PRITONG ISDA	Whole Fried Seabass, Blood Orange Escabeche (8,10)	35.00
	BISTEK	Bavette, Juniper, Bone Marrow, Onion, Soy, Calamansi (10)	40.00
SIDES	SINANGAG	Garlic Fried Rice	5.00
	KANIN	Steamed Jasmine Rice	4.80
	PATATAS	Smoked Levante Potatoes, Shrimp Butter (4,5D)	6.00
	ENSALADA	McNally's Leaves, Bonito Dressing, Cáis Na Tíre (4,8,10)	8.50
	CABÁISTE	Stir Fried Cabbage, Soy & Garlic (1A,10)	8.00
	ATCHARA	Seasonal Pickles (12)	3.50
	PANGHIMAGAS		
	LECHE FLAN	Caramel Flan, Dilisk Seaweed Salt (4,7)	9.50
	SORBETES	Pandan Soft Serve, Sago & Hazelnut Granola (1A,4,7)	8.00

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.

**All Chicken is Free Range. Pork is Free Range from Salters Farm in Carlow*

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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