

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)
	TORTANG SCHNITZEL	Panko Fried Aubergine, Fermented Corn & Chilli Yoghurt, Herb Ensalada 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

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.