

caldera

**WELCOME TO CALDERA. WE ARE AN
INDEPENDENT MEXICAN-INSPIRED
RESTAURANT & BAR OPENED IN LONDON
FIELDS IN 2019.**

**OUR FOOD AND DESIGN TAKES
INSPIRATION FROM MEXICAN
INGREDIENTS & CULTURE.**

**UNIT 8 MONOHAUS
143 MARE ST
E8 3FW**

PARA EMPEZAR

CORN KERNELS w/ chipotle aioli & 12 months grated grana padano cheese (gf)	6
TOTOPOS CON GUACAMOLE fried corn tortillas w/ guacamole (v)(gf)	7.5
PADRÒN PEPPERS w/ himalayan salt	6
CHEESE QUESADILLA flour tortilla filled w/ cheese & served w/ salsa verde	5.5
SUPREME NACHOS totopos, cheese sauce, sour cream, pico de gallo, guacamaole & pickled jalapeños (gf)	14
TACOS 3 pieces of tacos per plate	
FILLET MIGNON STEAK w/ mushroom puree, salsa verde & goji berries (gf)	10
COCHINITA PIBIL slow cooked pork thigh topped w/ kewpie-yuzu lemon sauce, fried onions & orange zest (gf)	10
BAJA-STYLE FISH w/ daikon-red cabbage slaw, chipotle aioli & ao-nori	10
PUMPKIN & POTATO TOSTADA maris piper potatoes & diced delicia pumpkin w/ habanero salsa & lime zest (v)(gf)	10
KING PRAWNS w/ yuzu-chilli guacamole, guachujang sauce & onion powder (gf)	10
STUFFED PADRÒN PEPPERS panko-breaded padròn peppers filled w/ cheese, pickled onion, sour cream & lemon zest	10

PLATOS PEQUEÑOS

ELOTE-STYLE CHICKEN WINGS	10
w/ queso fresco, kewpie mayo, tajin & sour cream (gf)	
SEABASS CEVICHE	12.5
crudo seabass in a tigre de leche sauce, fried plantain, kumquat & jalapeño (gf)	
AUBERGINE VERDE	12
aubergine half filled w/ oregano seasoned tomatoes & aubergine and served w/tomatillo salsa & red pepper paste (v)	
CHICKEN TINGA QUESADILLA	11
w/ chipotle aioli, sour cream, spring onions & chives	

PLATOS PRINCIPALES

SLOW COOKED SHORT RIB (MIN 2 PERSONS)	18PP
slow cooked for over 18 hours in a house made dry rub & served with salsas & soft corn tortillas (gf)	
SEABASS A LA VERACURZANA	19
seabass fillet in a tomato, capers, olive & white wine sauce. Served w/ arroz rojo (gf)	
PUMPKIN & SPINACH ENCHILADA	15
topped w/ salsa verde, tatemada & melted cheese (v)(gf)	
BURRITO W/ TOTOPOS & SALSA	13
Choose from: Chicken Tinga Pork Pibil Smoked Aubergine & Tomato(v)	
LAMB MOLE	19
three lamb cutlets w/ mole negro, smokey baba ghanoush & sweet potato fries	

MARGARITAS

OUR TEQUILAS ARE MADE FROM 100% BLUE AGAVE

CLASSIC	10
tequila blanco, lime juice & homemade triple sec	
PASSIONFRUIT & CHILLI	11
tequila blanco, passionfruit, chilli & triple sec	
CHIPOTLE TANGO	12
tequila blanco, lime juice, chipotle & agave	
STRAWBERRY	11
tequila blanco, strawberry, lime & triple sec	
MEZCALITA	13
mezcal espadin, lime juice & triple sec	
RHUBARB	13
rhubarb, homemade strawberry puree, tequila, triple sec, lime & prosecco	

AMARÁS X CALDERA SPECIALS

FRESH FRESA	13
mezcal verde, wild strawberry & pink grapefruit soda	
HACKNEY ICED TEA	13
mezcal espadin, peach tea, mint & soda water	

CÓCTELES

ESPRESSO MARTINI	11
vodka, coffee espresso & kahlua	
SMOKEY PALOMA	13
pensador mezcal, grapefruit, agave & soda water	
NAKED & FAMOUS	13
amores verde mezcal, aperol, lime & yellow chartreuse	
SANGRIA	10 / 25
red wine, lime, orange, cinnamon & soda water	
APEROL SPRITZ	9
aperol, prosecco & soda water	

BEERS

CLARO MODELO (4.5%)	5.5
CORONA DRAUGHT (4.5%)	6.5
FOREST ROAD POSH LAGER (5.2%)	6.5
MICHELADA tomato juice, lime, pepper, salt & claro modelo	7
LUCKY SAINT (0.5%)	5

WINES

SPARKLING

PROSECCO DOC EXTRA DRY GLERA	8 / 35
JUNG & SEXY NATURAL SPARKLING ROSE	9 / 36

WHITE

TERRE DEL NOCE PINOT GRIGIO	8 / 35
HARAS DE PIRQUE CHARDONNAY	38
BABICH FAMILY SAUVIGNON BLANC	10 / 40

WHITE NATURAL

TEMPERANCE CHARDONNAY	45
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ORANGE NATURAL

CUORDIVIGNA MALVASIA	9 / 36
TROPICALI AIREN DEL PAIS / COJÓN DE GATO	40

RED

NORTON PORTEÑO MALBEC	8 / 35
MORANDÉ PINOT NOIR	9 / 36

RED NATURAL

BULLI GUTTURNIO BARBERA / BONARDA	11 / 42
LES ASTRES INVISIBLES MONDEUSE	60

ROSE

CONDE VALDEMAR GARNACHA / MAZUELO	8 / 35
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NON-ALCOHOLIC***HOT DRINKS***

HOT CHOCOLATE	4
COFFEE BOMBON coffee w/ condensed milk	4
CORTADA	3
FLAT WHITE	3.2
LATTE	3.2
CAPPUCCINO	3.2
ESPRESSO	2.2

MOCKTAILS

PASSION FRUIT MOJITO	9
STRAWBERRY MOJITO	9
CLASSIC MOJITO	9

SOFT DRINKS

HOMEMADE LIMEADE	4
STILL / SPARKLING WATER	4
COKE / DIET COKE	3.5

TEQUILA

AUTHENTIC TEQUILA, MADE SOLELY FROM 100% BLUE AGAVE, CAN BE ENJOYED AS BLANCO OR AGED, KNOWN AS REPOSADO (3-12 MONTHS) OR AÑEJO (1-3 YEARS).

CAZADORES BLANCO	5 / 8
CAZADORES REPOSADO	5 / 8
EL RAYO REPOSADO	5 / 8
OCHO BLANCO	5 / 8
PATRÒN SILVER	8 / 14
PATRÒN REPOSADO	9 / 16
PATRÒN AÑEJO	9 / 16
DON JULIO SILVER	8 / 14
EL JIMADOR AÑEJO	7 / 12
EL JIMADOR BLANCO	5 / 8
DON JULIO REPOSADO	8 / 14
CLASE AZUL REPOSADO	30 / 50
DON JULIO 1942	38 / 65

MEZCAL

MEZCAL IS A SMOKY AGAVE SPIRIT MADE FROM ROASTING & FERMENTING THE PIÑA OR 'HEART' OF THE PLANT

PENSADOR ESPADIN	8 / 14
MONTELOBOS JOVEN	8 / 14
MEZCAL AMORES ESPADIN	9 / 15
OJO DE DIOS JOVEN	7 / 12
LOST EXPLORER TOBALA	20 / 30

EAT WELL

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DRINK WELL