

appetite

your guide to a delicious life

The Signature Spanish Experience

Calderon, Terry's Selection, Gaucho, and Las Flores

34 Inspiring New Recipes

Paella, Bacalao, Lengua Mechada, and more

9th
ANNIVERSARY ISSUE

Paella Valenciana at Calderon on p.64



Effortless Pleasures

Taste the rich and vibrant flavors of Spain and Mexico

Underneath the Michelin Stars

A Culinary Adventure in the City of Lights

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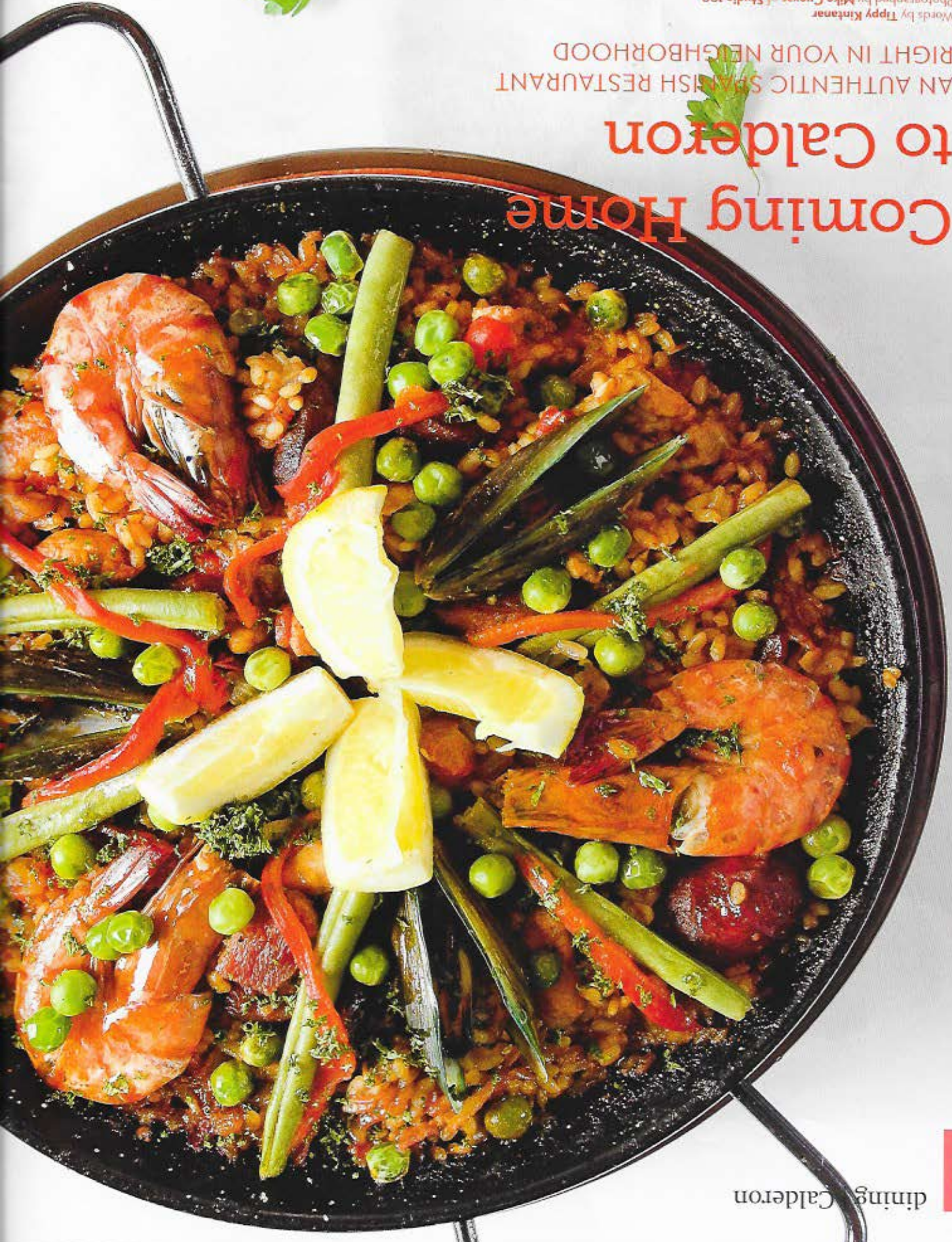


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Generously topped with shrimp, vegetables, chorizo and mussels, the Paella Valenciana is as delicious as it is filling.

Words by **Tippy Kintanar**
Photographed by **Mike Cuevas** of **Studio 100**
Art Direction by **Janelle Aho**

Coming Home to Calderon AN AUTHENTIC SPANISH RESTAURANT RIGHT IN YOUR NEIGHBORHOOD



dining Calderon



THE BEST SPANISH FOOD I

HAVE TASTED has always been cooked from home. My love affair with Spanish food probably started with the *paella* of my Tita Rosic Alcantara Dominguez which I enjoyed as a little girl growing up in Davao City. I will always remember special occasions marked by parties at her home, with a big steaming *paellera* ready for everyone.

My belief that Spanish food is indeed best when cooked at home was reaffirmed a couple of years ago when I found myself in Spain volunteering at a Youth Centre in the Catalan Town of Girona. Even after sampling food from bigger cities like Madrid and Barcelona, I found that the best Spanish food I had while in Spain came from the kitchen of the youth centre I was volunteering in. The cooking was done by Rosa and Cisco, a newly married Spanish couple who were also volunteers who ran the kitchen. When asked for the secret to their *Fabada* or their *Gazpacho*, they would smile and simply say that their recipes were perfected through generations, and that they learned how to make these at home.

Named simply after the street in San Juan where it is found, Calderon started in December 2012 by friends Monchet Carballo, Marmi Perez, and Angela Melo. Unlike most restaurants that stem from an idea, the three friends who all call San Juan home actually chanced upon the location of Calderon before deciding on what kind of restaurant they were going to open. Marmi shares, "We actually toyed with the idea of opening a gastro-pub, and then a *tapas* bar." Ultimately they decided on opening a "Spanish, home-style restaurant" as Monchet puts it there, for the obvious and simple reason that there were no Spanish restaurants located in the San Juan restaurant strip at that time.

This turned out to be a very good decision as not even a year later Calderon has become the neighborhood Spanish restaurant that everyone has come to love. Their patrons aren't just residents who live nearby, but also diners who purposely make the trip to San Juan just to eat in Calderon. According to Monchet, "There's a certain attraction to being a small restaurant." True enough, Calderon is fast becoming a secret that's far too good to be kept by the community.

Calderon's menu is built primarily on Monchet's eight years of experience in cooking and serving Spanish food at Sabor de España in the Salcedo Village



Made with premium grade melt-in-your mouth tender wagyu, the Chuleton gives steak joints a run for their money.

Market. Along with the favorites from his weekend market stall, Marmi and Angela also contributed their own recipes to Calderon's menu. "Most of the dishes we have on the menu are family recipes. It's food we learned to make from our grandmothers, our mothers, or even just dishes we cook at home," says Marmi.

With the increasing popularity of fusion dining, the three owners take pride in the fact that they serve traditional Spanish food made only with the best ingredients. "We don't ever scrimp on our food," Monchet says, and you'll easily see it's true.

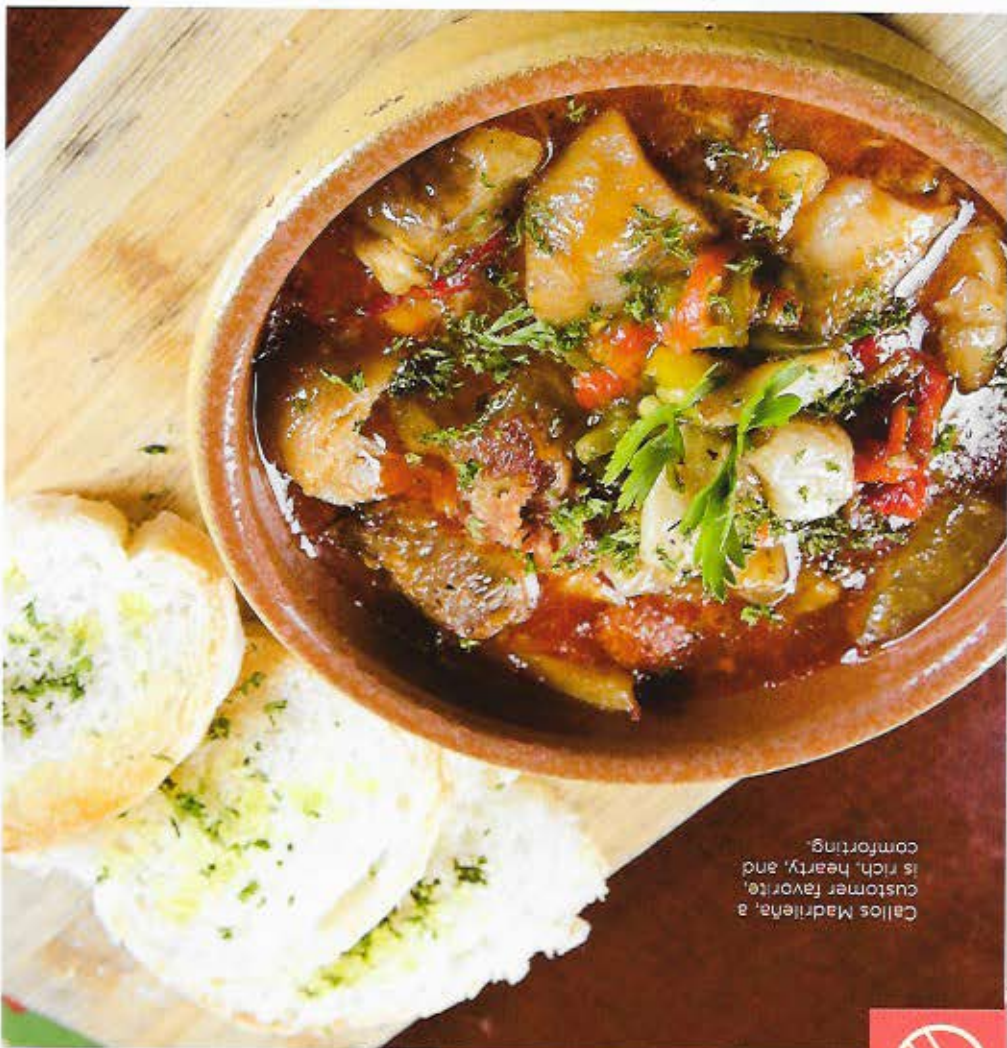
As most Spanish meals start, begin with the *tapas*. Calderon's Chori-Gambas al Ajillo is their alternative take on a *tapas* dish loved by many. Apart from the delectably different pairing of the chorizo and *gambas*, enjoy a generous serving of authentic Spanish chorizo, shrimp, and mushrooms that make this dish a favourite from Calderon's *tapas* selection. Also listed under their *tapas*, the *Dynamitas Fritos* are fried jalapeño peppers served with an aioli dip. Every crunchy bite gives a kick to wake up the tastebuds for the meal that's to come. It would be an equally delicious start to begin the meal with Calderon's *Sopa de Ajo*. Traditionally Castilian fare, the light garlic soup cooked with



Plump shrimps and generous cuts of chorizo round out the flavors of the Chori-Gambas al Ajillo.



Callos Madrileña, a customer favorite, is rich, hearty, and comforting.



egg marries authentic Spanish flavors with the comfort you will only get from home cooking.

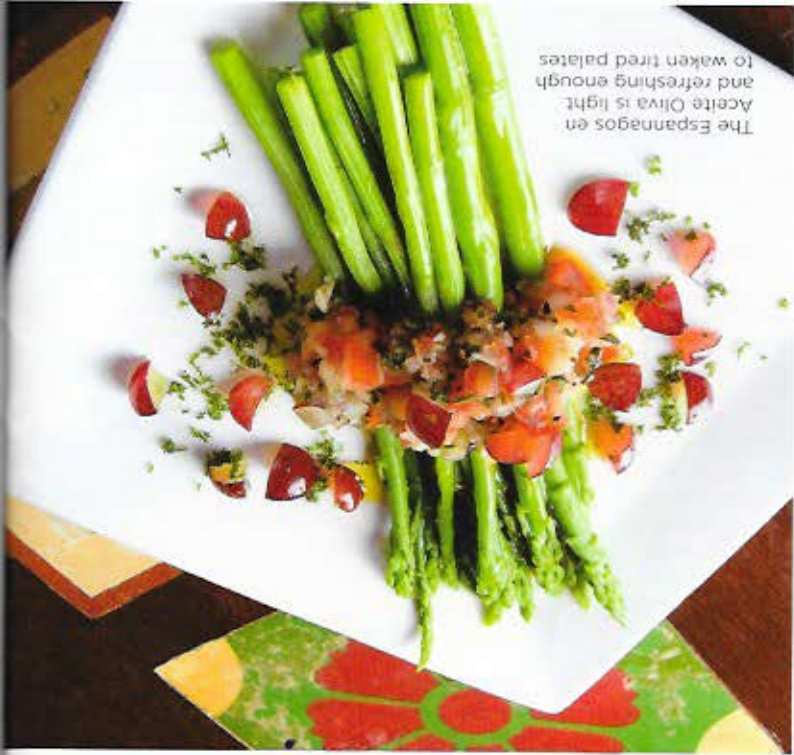
Many would say that a Spanish meal isn't complete without rice and rested Spanish favorites like *callos*. For this, Calderon's Callos Madrileña is a delicious take on the Spanish stew that's known to many. The *callos*' richness doesn't overpower its distinct flavor, or take away from the perfect marriage of textures from the tomato sauce, *garbanzos*, and beef tripe. Monchet's recipe for the Callos has a loyal following, and is a popular dish to order in Calderon.

Another Spanish cuisine staple, Calderon's Paella Valenciana is as tasty as it is generous with its chicken and seafood. Saucer than most *paella*, the ingredients of the Valenciana were noticeably very fresh, adding to "Because our kitchen is quite small and we don't have a commissary, we have our ingredients delivered as we need them. That's turning out for the best though, because that means everything is fresh," shares Marmi of that cloud's silver lining.

With its small kitchen, there are certain items on the menu you'll have to order beforehand. It's definitely worth calling Calderon ahead of time to sample the Pollo Iberico. A recipe from Marmi's family, this slow cooked chicken baked for three hours in olive oil and herbs is served with baby potatoes and whole cloves of garlic, which I recommend



Liza R. Ombers, Marmi Perez, and Angela Melo.



The Espáñagos en Aceite Oliva is light and refreshing enough to waken tired palates.

crushing before eating with the chicken. Not that the Pollo Iberico needs any improvement at all since the length of time in which the chicken is baked makes the meat deliciously tender and flavourful down to the bone.

For those who need their fill of no nonsense meat, Calderon's Chuleton is a favourite that would probably give any steak joint's speciality a run for its money. The melt-in-your-mouth Spanish-style steak, seasoned to simple perfection with salt and pepper, is made with premium grade wagyu beef from the Kitayama Meat Shop, once again proving that as Monchet earlier claimed, they never do scrim on ingredients in their food.

A dish that I was unfamiliar with, but ended up enjoying nevertheless, was the Esparragos en Aceite Oliva, a refreshing asparagus salad made with olive oil and white wine vinaigrette, served with tiny bits of grape on top. The salad is Angela's personal favourite on the menu and she recommends it as a good break from all the savory Spanish fare.

Seasonally available, the Cangrejos ala Calderon is another must-try on their menu. The more than generous serving of crab is Monchet's recipe, and is given its unique and distinct taste by the lemon and tarragon it is cooked in. To best enjoy Calderon's Cangrejos, eat with your hands just like you would at home!

The Bacalao ala Vizcaina is salted cod fish cooked in tomato sauce, olive

oil, and white wine, served with marble potatoes on top. Calderon makes the Bacalao ala Vizcaina their own by trying to moderate the saltiness bacalao is usually associated with. Between the almost creamy consistency of the cod and the rich flavor of the sauce, the Bacalao Vizcaina is another go-to dish on Calderon's menu.

With home style Spanish cuisine hard to find elsewhere, it's a good thing Calderon is there to come home to. It is food that we know well, but made with a lot of passion. This is important for Monchet, Marmi, and Angela, who all have a passion for food, most especially when they're sharing this with others. This passion translates to what Calderon is as a whole. Monchet couldn't put it any better, "At the end of the day, it's all about sharing something good with people. It's not just the food, but an experience as well." Spanish food is for everyone, and Calderon proves this to be true not just with the food they serve—cooked with passion from home, and creating a neighborhood restaurant that feels a lot like home too. 🍴

CALDERON SPANISH KITCHEN & TAPAS BAR
403 F. CALDERON STREET, SAN JUAN, METRO
MANILA. OPERATING HOURS: TUESDAY TO SUNDAY
11:00AM TO 11:00PM

TELEPHONE: +632 238-2264 MOBILE: +63 926 727-
9465 (GLOBE), +63 919 806-0358 (SMART),
FACEBOOK: CALDERON.

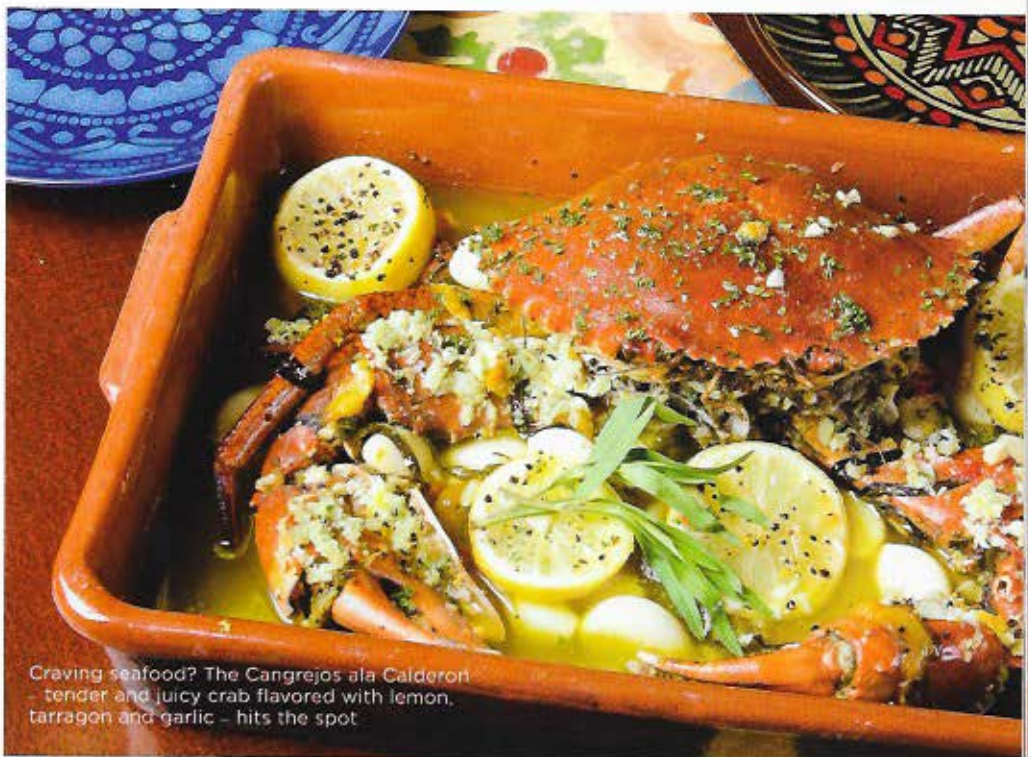
EMAIL: CALDERONTAPAS@YAHOO.COM



Cap off your meal with Churros con Chocolate dusted with cinnamon-sugar and dunked in thick chocolate

• MENU •

- Pollo Iberico (P800)
- Paella Valenciana (P700)
- Cangrejos ala Calderon (Seasonal) (P1000)
- Chorizo Gambas al Ajillo (P360)
- Esparragos en Aceite Oliva (P170)
- Dynamita Fritos (P280)
- Bacalao ala Vizcaina (P280)
- Callos Madrileña (P300)
- Sopa de Ajo (P120)
- Sangria (P700/carafe)
- Chuleton (P990/8oz, P1550/14oz)
- Churros con Chocolate (P250)



Craving seafood? The Cangrejos ala Calderon – tender and juicy crab flavored with lemon, tarragon and garlic – hits the spot