

# C O V E N T G A R D E N

## SNACKS

- AGED BEEF NACHOS 6.5  
CRISPY PORK BITES 5.5  
CARAMALISED SPICY CORN 3  
BURNT PEPPER, GOATS CHEESE & CHIPOTLE 6

## BARBECUE SMOKED MEATS & SEAFOOD

- BURRATA, LIME & JALAPEÑO 9  
AGED BEEF SKEWERS 15  
CHICKEN-DUKKAH CARNITAS 13  
BEEF BRISKET, TAJIN WITH PARATHA 15  
LAMB, KIMCHI CARNITAS 16  
PORK RIB, SWEET & SOUR 15  
BURNT SQUASH, MOLE 13  
WOOD-ROASTED SEA BASS 20  
With tortillas, green sauce  
gochujang butter, fennel-mint salad

### tacos

- CHEESEBURGER 9.5  
GOATS CHEESE 8  
COCHINITA PIBIL 7  
PRAWN 13

## FOR MORE MEAT, SEE PRIME CUTS CARD

## SIDES

- HOUSE SALAD 5  
SMOKED CHEDDAR HUMITA 5  
BEEF-FAT POTATOES, OGLESHIELD 6.5  
GRILLED HISPI CABBAGE 5  
with beef fat bearnaise, corn  
TRUFFLE-PARMESAN CHIPS 6.5  
FRIES 4

## SAUCES 2.5

- Beef-fat bearnaise  
Chipotle sour cream  
Green sauce  
Korean barbecue  
Bourbon pepper  
Aji amarillo-mayo

## SPECIAL COCKTAILS

- MENAGE A TROIS 13**  
Buffalo Trace bourbon, amaretto  
Vallet amaro, vanilla
- TEMPERINHA 14**  
Paranubes mexican rum, kumquat  
agave, lime
- AMARGO SPRITZ 12**  
Aperol, Beefeater gin, lychee  
Vallet Granada amaro, strawberry, lime
- GRANDE HUMO 13**  
Habenero-Pineapple infused Verde  
mezcal, Havana Especial rum  
appertif, lime, soda
- ROSA LIMONADA 12**  
Elderflower and raspberry Pinkster  
Beefeater gin, lime, lemonade

## MARGARITAS

- MOMMA'S MARGARITA 12**  
Olmeca tequila, lime, agave  
temper's smoked black salt
- OLD TOM 15**  
2 years old tequila Vivir Anej  
agave syrup, orange liqueur, lime  
smoked lime salt
- LYCHILLI MARGARITA 11**  
Olmeca tequila, lychee juice  
drop of Tabasco
- PEPINO PICANTE 15**  
Verde mezcal, Empirical Ayuuk, apple  
agave, lime, cucumber, Tabasco

## TEMPER HOUSE

- PASADO DE MODA 13**  
Mexican old fashioned:  
Abasolo mexican whiskey  
Nixta corn liqueur, toffee popcorn
- MEZCAL NEGRONI 11**  
Mezcal Verde, Antica Formula  
Campari, grapefruit bitters
- BEET THAT! 12**  
Westerhall rum No3, beetroot  
pineapple, caramel
- MRS. FAWLTY 12**  
Westerhall rum No3, basil syrup  
lime, smoked salt
- TEMPER MARY 10**  
Vodka, Worcestershire sauce  
mustard, horseradish, Tabasco

Please ensure you inform your server of any allergies you may have. all allergens are present in our kitchens so we cannot guarantee the absence of trace elements in any of our dishes. An optional 12.5% service charge will be added to the bill, which is split between our team

temper

## DRINKS

### MEZCAL 25ML

VERDE MEZCAL 4.5  
candied nuts, dried fruit, sweet

OJO DE DIOS ODD CAFE 6  
coffee mezcal, sweet

ILEGAL ANEJO 9.5  
aged, fruity, sweet

DEL MAGUEY WILD JABALI 10  
woody, herbaceous

DON AMADO ENSAMBLE 10.5  
fruit, tea, cinnamon

DEL MAGUEY TOBALA 12  
sweet, fruity, cinnamon

PIERDE ALMAS TEPEXTATE 13  
complex, peppery, fruity

### TEQUILA 50ML

OLMECA BLANCO 6  
powerful, sweet, citrus

CALLE 23 BLANCO 8.5  
powerful, sweet, citrus

CALLE 23, REPOSADO 9  
light, woody, sweet

VIVIR REPOSADO 9.5  
vanilla, caramel, butter

ARETTE ANEJO 11  
smooth, aromatic, sweet

CENTINELA ANEJO 13  
complex, floral, spice

CASAMIGOS 16  
smooth, caramel, vanilla

### NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

GREEN TIMMS 4.5  
cucumber & watermelon tonic  
basil syrup, lime

### SOFT DRINKS

FEVER-TREE 3  
Spring soda, lemonade, ginger ale

DOUBLE DUTCH 3  
Indian & skinny tonic, ginger beer  
Pomegranate-basil tonic  
Cucumber-watermelon tonic

## WINES

*subject to availability*

### RED 175ML / 750ML

TEMPER HOUSE RED, SPAIN 2020 6.5 / 26

PINOT NOIR, FRUNZA, ROMANIA 2020 7 / 27

PRIMITIVO, 'GRIFONE', ITALY 2021 7.75 / 30

CABERNET SAUVIGNON ARESTI RESERVA, CHILE 2019 8 / 31

MALBEC, PROEMIO, MENDOZA, ARGENTINA 2020 10 / 39

SYRAH, COCHON VOLANT, FRANCE 2020 10 / 39

MALBEC, FASES, BIO, MENDOZA, ARGENTINA 2018 12 / 52

ALICE VIEIRA DE SOUSA RED RESERVE, DOURO, PORTUGAL 2019 48

PINOT NOIR, THE CRUSHER, CALIFORNIA, USA 2018 65

SYRAH, SUMARIDGE, HEMEL-EN-ARDE, SOUTH AFRICA 2015 70

RIOJA, GARNACHA, PENA EL GATO, SPAIN 2019 75

### WHITE 175ML / 750ML

TEMPER HOUSE WHITE, SPAIN 2020 6.5 / 26

VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2021 7 / 27

RIESLING, BOLFAN, CROATIA 2019 8 / 31

SAUVIGNON BLANC BLACK COTTAGE, NZ 2021 10 / 39

PINOT GRIGIO, MASUT DA RIVE, FRIULI, ITALY 2020 40

RIOJA BLANCO, CHARDONNAY, ORUBE, SPAIN 2020 48

PINOT BLANC "KRITT", BIODYNAMIC, FRANCE 2019 52

SANCERRE, DANIEL CHOTARD, LOIRE VALLEY, 2019 67

CHARDONNAY, SUMARIDGE, WESTERN CAPE, S. AFRICA 2017 70

### ROSE 175ML / 750ML

GRENACHE, LA SOURCE RESERVE ROSÉ, FRANCE 2021 7 / 25

PROVENCE ROSE, MAS FLEURY, FRANCE 2021 9.5 / 36

### SPARKLING 125ML / 750ML

PROSECCO SPUMANTE BRUT, ITALY 9 / 50

CAVA DESCREGUT BRUT NATURE 50

VAUX CUVÉE, VAUX DEUTSCHER ROSE, GERMANY 60

BRUT RESERVE, LYME BAY, DAVON, ENGLAND NV 65

CHAMPAGNE PIOLLOT CUVÉE DE RESERVE BRUT, FRANCE NV 14 / 75

VEUVE CLIQUOT PONSARDIN, YELLOW LABEL, FRANCE NV 110

### BEERS, CIDERS

UNITY LAGER 4.5% 5

MARIACHI TWO TRIBES MEXICAN LAGER 4.7% 6.5

BIG DROP LAGER 0.5% 5

MONDO SESSION IPA 5.4% 5.95

SASSY CIDRE BRUT 5.2% 5.5

gin, rum, vodka or whisky are served in 25ml or 50ml  
still wine in a glass: 125ml or 175 ml

We use filtered still and sparkling water at £1 per guest with half of  
all proceeds going to The One Foundation charity... drink up!

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