

**SNACKS**

- AGED BEEF NACHOS 6.5  
 BURNT PEPPER, GOATS CHEESE, CHIPOTLE 6  
 CARAMALISED SPICY CORN 3  
 BEEF FAT CORNBREAD, GOCHUJANG BUTTER 5.5

**BARBECUE  
SMOKED MEATS  
& SEAFOOD**

- BURRATA, LIME & JALAPEÑO 9  
 AGED BEEF SKEWERS 15  
 CHICKEN-DUKKAH CARNITAS 13  
 BEEF BRISKET, TAJIN, PARATHA 15  
 PORK RIB, SWEET & SOUR 15  
 BURNT SQUASH, MOLE 13  
 PRAWNS, CHILLI & GARLIC 16  
 SMOKED BONE MARROW 9  
 with chimichurri salsa  
 WOOD-ROASTED SEA BASS 20  
 With tortillas, green sauce  
 gochujang butter, fennel-mint salad

*tacos*

- CHEESEBURGER 9.5  
 GOATS CHEESE 8  
 COCHINITA PIBIL 7  
 CRAB 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

**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  
 appetitif, 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

# DRINKS

## MEZCAL 25ML

- VERDE MEZCAL 4.5  
candied nuts, dried fruit, sweet
- OJO DE DIOS ODD CAFE 6  
coffee mezcal, sweet
- PICAFLORES WILD MADRECUISHE 9.5  
woody, herbaceous
- DON AMADO ENSAMBLE 10.5  
fruit, tea, cinnamon
- PAPADIABLO ESPECIAL 11  
bold, complex
- DEL MAGUEY TEPEXTATE 11.5  
candied, cinnamon
- PIERDE ALMAS BOTANICA 12  
gin botanicals
- DEL MAGUEY PECHUGA 18  
soft, spicy

## TEQUILA 50ML

- OLMECA BLANCO 6  
powerful, sweet, citrus
- CALLE 23 ANEJO 10  
full bodied, woody, vanilla
- CODIGO ROSA 12.5  
aged in cabernet barrels
- VIVIR REPOSADO 9.5  
vanilla, caramel, butter
- CENTNELA ANEJO 14  
complex, floral, spice
- ARTE NOM 1414 REPOSADO 16  
artisan, salted vanilla, allspice
- ARTE NOM 1146 ANEJO 19  
artisan, orange, walnut, chocolate

## NON-ALCOHOLIC

- EARL GREY-RASPBERRY COOLER 4.5
- APPLE & GRAPEFRUIT SPRITZ 4.5
- GREEN TIMMS 4.5  
cucumber & watermelon tonic  
basil syrup, lime
- LIGHTENING 7  
Three spirit Nightcap, ginger ale  
& lime

## SOFT DRINKS

- FEVER-TREE 3  
Spring soda, lemonade
- 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, 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 2020 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 2018 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
- TESALONGA EL BANDITO MANGALIZA, S. AFRICA 80
- FRONTONIO GARNACHA BLANCA, SPAIN 2019 90

### 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 PILOT CUVÉE DE RESERVE BRUT, FRANCE NV 14 / 75
- VEUVE CLIQUOT PONSARDIN, YELLOW LABEL, FRANCE NV 110
- POL ROGER BRUT VINTAGE, FRANCE 2009 200

## 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!

temper