

# SPECIALS

When they're gone... they're gone!!

# CITY

**STEAK FRITES TACO 12**  
with pommes allumettes, beef-fat béarnaise

## SNACKS

AGED BEEF NACHOS 7  
CRISPY PORK BITES 6  
HUMITAS 6.5  
totopos  
CAMELISED SPICY CORN 3  
GUACAMOLE 6.5  
tortilla chips

## BARBECUE, SMOKED MEATS & SEAFOOD

AGED BEEF SKEWERS 16  
BEEF BRISKET, TAJIN CARNITAS 15  
LAMB, KIMCHI ONION CARNITAS 16  
PORK RIB, SWEET & SOUR 16  
HERITAGE CAULIFLOWER, MOLE 13  
LEMON BUTTER SEA BASS, AJI SALSA 25  
CHICKEN-DUKKAH CARNITAS 14

## TACOS

CHEESEBURGER 10  
GOAT'S CHEESE 8.5 /  
DRUNKEN GOAT'S CHEESE 12.5  
served with a shot of Cazcabel Honey Tequila  
SOBER PIG 12 /  
DRUNKEN PIG 18  
served with a shot of Cazcabel Blanco Tequila  
SOFT-SHELL CRAB 14  
BURNT ENDS 12.5  
YELLOWFIN TUNA TOSTADA 14

## FOR MORE MEAT, SEE PRIME CUTS CARD

## SIDES

BURRATA, LIME & JALAPEÑO 10  
HOUSE SALAD 5.5  
BEEF-FAT POTATOES, GARLIC RACLETTE 8  
GRILLED HISPI CABBAGE 7  
with beef-fat béarnaise, corn  
TRUFFLE RACLETTE CHIPS 12  
CHIPS 5.5  
BURNT SQUASH SALAD 6.5  
with hazelnut, mole & aji sour cream  
SALT-BAKED BEETROOT, GOAT'S CURD 6.5  
with bourbon-pickled chilli  
CHARRED ENDIVE, BLUE BRIDGE, FIG & HAZELNUT 9

## SAUCES 3

Beef-fat béarnaise  
Chipotle sour cream  
Korean barbecue  
Green sauce  
Bourbon pepper  
Aji Amarillo mayo  
Fermented chilli sauce

## SPECIAL COCKTAILS

**SUEÑO DE PIÑA 10.5**  
Absolut vodka, Aperol, lime,  
passion fruit, fermented pineapple  
**LIGHT & SMOKY 13**  
Amores Verde Momento Mezcal,  
lime, agave syrup, ginger beer  
**OAXACA OLD FASHIONED 13**  
Olmeca Altos Reposado tequila,  
Amores Verde Momento Mezcal,  
agave syrup, orange bitters  
**MEZCAL PALOMA 13**  
Amores Verde Momento Mezcal,

## MARGARITAS

**MOMMA'S MARGARITA 12.5**  
Olmeca tequila, lime, agave syrup,  
temper smoked black salt  
**OLD TOM 15**  
2 years old tequila Vivir Añejo,  
agave syrup, orange liqueur, lime,  
smoked lime salt  
**LYCHILLI MARGARITA 11.5**  
Olmeca tequila, lychee juice,  
drop of Tabasco  
**PEPINO PICANTE 15**  
Verde Mezcal, Empirical Ayuuk,  
apple juice, agave, lime,  
cucumber, Tabasco

## TEMPER HOUSE

**PASADO DE MODA 13.5**  
Mexican Old Fashioned:  
Abasolo Mexican whiskey,  
Nixta corn liqueur, toffee popcorn  
**MENAGE A TROIS 13.5**  
Buffalo Trace bourbon, amaretto,  
Vallet amargo, vanilla  
**MEZCAL NEGRONI 11.5**  
Mezcal Verde, Antica Formula,  
Campari, grapefruit bitters  
**BEET THAT! 12.5**  
Havana 3yo, beetroot,  
pineapple, caramel  
**AMARGO SPRITZ 12.5**  
Aperol, Beefeater gin, lychee juice,  
Vallet Granada amargo, strawberry, lime  
**GRANDE HUMO 13.5**  
Habenero-pineapple infused Verde  
mezcal, Havana Especial rum  
aperitif, lime, soda

# temper

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