



DRINKS

temper

temperrestaurant.com
@temperrestaurant

temper

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

PRIVATE HIRE

SOHO

Restaurant: 190

Private Dining: 20

Dining Counter: 37 (dining)

Vibe: classic soho basement, big on theatre & fun

Food & drinks: tacos, steaks, mezcal, cocktails, wine, beer

Music: 90's hip-hop, 80's classics, electro

sohoreservations@temperrestaurant.com

CITY

Restaurant: 240

Private Mezzanine: 60 (dining/standing)

Dining Counter: 34 (dining)

Outside: 30/40 (seated/standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

Food & drinks: tacos, big cuts of meat, mezcal, cocktails, wine, beer

Music: 80's classics, motown, 90's hip-hop

cityreservations@temperrestaurant.com

COVENT GARDEN

Restaurant: 140

Private Den: 60 (dining/standing)

Dining Counter: 30 (dining)

Outside: 25

Vibe: open wood oven kitchen, big on theatre & fun

Food & drinks: tacos, wood fired meats, mezcal, wines

Music: Old school hip-hop, 80's, power ballads

cgreservations@temperrestaurant.com

SHOREDITCH

Restaurant: 145

Cocktail Bar: 60 (standing)

Dining Counter: 22 (dining)

Vibe: open kitchen, big on theatre & fun

Food & drinks: tacos, wood fired meats, mezcal, wines

Music: Old school hip-hop, 80's

sdreservations@temperrestaurant.com

SOMETHING TO CELEBRATE?

We offer party packages for large groups or you can even hire the entire bar.

Ask the team for info or visit temperrestaurant.com



TEQUILA VS MEZCAL

WHAT IS THE DIFFERENCE? ... A lot.

Although technically, tequila is a type of mezcal (in the same way that Champagne is to wine), it is different to all other mezcals as it's made from a specific agave variety: blue agave and must be from the state of Jalisco (or in small areas of four other states nearby) but crucially, it is processed and made in a very different way to mezcal.

Mezcal can be made from up to around 30 varieties of agave. Much like different grape varieties give different aromas and flavours in wine, the different varieties of agave result in very different tasting mezcals. Agave varieties vary from state to state and each will have its own flavour profile. This can depend on the terrain and climate.

Mezcal is made all over Mexico but only a few designated places are allowed to actually call it mezcal, in other areas it has other names but the most common is just 'Destillado de Agave' - agave distillate. Mezcal is made in 8 specific regions of Mexico: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas and Michoacan.

SO SIP IT SLOWLY AND ENJOY!

TEQUILA 50ML

OLMECA BLANCO 6.5
dry, spicy, citrus

CAZCABEL BLANCO 7.5
spicy, rustic, earthy

OLMECA ALTOS REPOSADO 8.5
citrus, vanilla, oak

TAPATIO BLANCO 10
citrus, pepper

CODIGO BLANCO 12
earthy, mineral, sweetness

CODIGO ROSA 13
aged in cabernet barrels

CAZCABEL HONEY 10
warm natural caramel

VIVIR REPOSADO 10
vanilla, caramel, butter

CAZCABEL COCONUT 10
coconut, sweet

CAZCABEL REPOSADO 10
earthy, cinnamon, caramel

CAZCABEL COFFEE 10
roasted coffee, chocolate

FORTALEZA 14
black pepper, earthy

MEZCAL 25ML

ESPADIN

VERDE MEZCAL 4.5
candied nuts, dried fruits, sweet

KARWINSKII

AMORES CUPREATA 7
sweet smoke, tropical fruits

TOBALA

DON AMADO REPOSADO 8.5
fruit, tea, cinnamon

THE LOST EXPLORER TOBALA 14
vanilla, leather

OTHER AGAVES & SINGLE VARIETIES

DEL MAGUEY WILD JABALI 11.5
woody, herbaceous

LOS SIETE MYSTERIOS DOBA-YEJ 9
floral

DERRUMBES MICHOACAN 6.5
oak smoke, pepper

MEZCAL UNION 6.5
earth, vanilla, pine

All our tequila is served in 50ml servings,
mezcal is served in 25 ml servings
subject to availability, due to international imports

WINE BY THE GLASS / BOTTLE

subject to availability

RED 175ML / 750ML

2021 TEMPER ROSSO, VENETO, ITA 6.5 / 27

2021 DÃO TINTO, GRÃO VASCO, POR 7.5 / 30

2022 NERO D'AVOLA, MANDRAROSSA, SICILY, ITA 8.25 / 34

WHITE 175ML / 750ML

2022 TEMPER BIANCO, VENETO, ITA 6.5 / 27

2022 VIOGNIER, CHATEAU FONTARECHE,

LANGUEDOC, FRA 7.5 / 30

2023 CHENIN BLANC, LIBERTY FAIRTRADE,

WESTERN CAPE, SA 8.25 / 33

ROSE 175ML / 750ML

2022 RIOJA ROSADO, EL COTO, ESP 7.75 / 32

2022 PRIMITIVO ROSATO, A MANO, PUGLIA, ITA 9.75 / 40

SPARKLING / CHAMPAGNE 125ML / 750ML

NV MÉTODO TRADICIONAL BRUT,

KAIKEN, MENDOZA, ARG 7.5 / 39

NV PROSECCO SUPERIORE ASOLO DOCG,

VENETO, ITA 9 / 49

NV GRANDE RÉSERVE, DEVAUX, CHAMPAGNE, FRA 14.5 / 75

2018 CLASSIC CUVÉE BRUT,

RATHFINNY WINE ESTATE, SUSSEX, ENG 65

NV VEUVE CLICQUOT YELLOW LABEL BRUT,

125ml glass also available upon request

BEER / IPA / CIDER

pint

ORBIT NICO (Köln Lager) 4.8% 6

BOOGIE VAN IPA 5.5% 6.85

ASAHI 5.2% 6.85

bottle

ASAHI 5.2% 5.5

PERONI CAPRI 4.2% 5.5

MONDO SESSION IPA 5.4% 5.95

SASSY CIDRE BRUT 5.2% 5.5

BIG DROP LAGER 0.5% 5

ASAHI 0.0% 5

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

LIGHTENING 7

Three spirit Nightcap, ginger ale & lime

SOFT DRINKS

COCA-COLA & DIET COKE 3

DOUBLE DUTCH 3

Indian tonic, skinny tonic,
ginger beer, ginger ale, lemonade,
spring soda, grapefruit soda

GIN

HENDRICK'S, SCOTLAND 41.4% 9
BEEFEATER LONDON DRY, UK 40% 6,5
SILENT POOL, UK 43% 11
ELEPHANT SLOE GIN, UK 35% 11
BULLDOG, UK 40% 7
AVIATION, USA 42% 10
MONKEY 47, GERMANY 47% 9.5

RUM

HAVANA 3YO, CUBA 40% 6.5
WRAY & NEPHEW OVERPROOF, JAMAICA 63% 10
DIPLOMATICO RESERVA EXCLUSIVA, VENEZUELA 40% 12
PLANTATION PINEAPPLE, TRINIDAD 40% 11
LEGENDARIO AÑEJO, CUBA 40% 9
CUT SPICED RUM, JAMAICA AND TRINIDAD 37.5% 7
KOKO KANU, JAMAICA 37.5% 7

VODKA

ABSOLUT, SWEDEN 40% 6.5
CRYSTAL HEAD, CANADA 40% 11
BLACK COW MILK, UK 40% 8
KETEL CITROEN, NETHERLANDS 40% 9
KETEL ONE, NETHERLANDS 40% 8
CHASE, UK 40% 10
STOLICHNAYA VANILLA, LATVIA 37.5% 6

WHISKEY / BOURBON

WORLD

JAMESON, IRELAND 40% 8
ABASOLO, JILOTEPEC, MEXICO 40% 10
NIKKA FROM THE BARREL, JAPAN 51.4% 15
TEELING SINGLE GRAIN, IRELAND 46% 12
HIBIKI HARMONY SUNTORY, JAPAN 43% 18
YAMAZAKI RESERVE, JAPAN 43% 19

BOURBON / RYE

BUFFALO TRACE, USA 40% 6.5
EVAN WILLIAMS EXTRA, USA 43% 8
FOUR ROSES SMALL BATCH, USA 45% 9
MELLOW CORN, USA 50% 10
ELIJAH CRAIG, USA 47% 13
RITTENHOUSE, USA 50% 12
SAZERAC, USA 45% 11
MIGHTER'S US N1 SMALL BATCH, USA 45.7% 14

SCOTCH

CHIVAS REGAL 40% 9
BALVENIE SINGLE BARREL FIRST FILL 47.8% 18
MORTLACH 12Y 43.4% 17
CAOL ILA 12 YRS 43% 14
GREAT KING STREET 43% 11

FLIGHTS

Tequila and mezcal flights offer an enjoyable and educational way to discover the depth and diversity of the spirits. Whether you are a novice or a connoisseur, these flights have been curated to provide an opportunity to expand your palate and gain a deeper understanding of the craftsmanship and artistry behind these celebrated spirits.

CAZCABEL FLIGHT 14

CAZCABEL BLANCO
spicy, rustic, earthy
CAZCABEL HONEY
honey, sweet
CAZCABEL COFFEE
coffee, sweet

AMORES FLIGHT 20

AMORES VERDE MOMENTO
grass, soft smoke, fresh peach
AMORES CUPREATA
sweet, smoky, tropical fruits
AMORES JOVEN ESPADIN
smooth, cherry blossom, mango

THE LOST EXPLORER FLIGHT 45

THE LOST EXPLORER ESPADIN
red apple, ripe fruits, agave
THE LOST EXPLORER TOBALA
vanilla, cacao, umani
THE LOST EXPLORER SALMIANA
green chilli, grapefruit, fresh agave

DEL MAGUEY FLIGHT 50

DEL MAGUEY VIDA
green herbs, poblano peppers
DEL MAGUEY TOBALA
tropical fruits, cinnamon
DEL MAGUEY PECHUGA
soft, spicy, smoked

All our spirits are served in 50ml servings.

Also available in 25ml.

subject to availability, due to international imports

COCKTAILS

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, lime,
grapefruit, smoked salt

CAZCABEL COCKTAILS

PIÑA PICANTE 10.5
Cazcabel Reposado tequila, fermented pineapple,
agave, lime, Tabasco

HI HONEY 10.5
Cazcabel Honey tequila, dry vermouth,
raspberry liquor, bitters

CAZCABEL COFFEE FLIP 10.5
Cazcabel Coffee tequila, Havana Especial rum,
maple syrup, egg

COCORITA 10.5
Cazcabel Coconut tequila, lime, agave

CAZCABEL SPRITZ 11.5
Cazcabel Blanco tequila, Aperol,
soda water, sparkling wine

MARGARITAS

MOMMA'S MARGARITA 12.5
Olmeca tequila, lime, agave syrup,
temper's 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
Amores Verde Momento 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
Amores Verde Momento Mezcal,
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 Amores Verde
Momento Mezcal, Havana Especial rum,
aperitif, lime, soda

TEMPER MARY 10.5
Absolut vodka, Worcestershire sauce,
mustard, horseradish, Tabasco

SWEET TREATS

MODENA MANHATTAN 11.5
Buffalo Trace bourbon, balsamic vinegar,
sweet vermouth, vanilla,
chocolate bitters

LE'MON CHERI 11.5
Buffalo Trace bourbon, lemon curd, lime

ODD TEMPER SNOG 12.5
Ojo de Dios ODD Café Mezcal,
espresso, Caffé Borghetti