

**TEMPER PARRILLA****45PP**

28-DAY-DRY-AGED 500G STEAK ON THE BONE (CHARLES ASHBRIDGE, SALT AND PEPPER PORK SAUSAGE, RARE BREED BEEF SAUSAGE, BLACK PUDDING, SMOKED BRISKET, SMOKED PORK CHOP, Provolone picante, piquillo pepper, triple-cooked chips, house salad, chimichurri

**PADDINGTON****SNACKS**

AGED BEEF NACHOS 7  
 CRISPY PORK BITES 6  
 BEEF-FAT CORNBREAD, GOCHUJANG BUTTER 6  
 HUMITAS 6.5  
 totopos  
 CARAMELISED 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  
 MEZCAL PRAWNS 18  
 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  
 BURNT ENDS 12.5  
 YELLOWFIN TUNA TOSTADA 14  
 PRAWN 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  
 TEMPER CHIPS 7  
 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

**SAUCES 2.75**

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

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