

# SPECIALS

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

# PADDINGTON

## TEMPER PARRILLA

45PP

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

## STEAK FRITES TACO 12

pommes allumettes, beef-fat béarnaise

## SNACKS

AGED BEEF NACHOS 7  
CRISPY PORK BITES 6.5  
BEEF-FAT CORNBREAD,  
GOCHUJANG BUTTER 6.5  
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  
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  
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 3

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

## SPECIAL COCKTAILS

AUNT LUCY 11  
Beefeater London Dry Gin, Crème de Peche, Lemon, Orange Marmalade, Foaming Bitters  
UNCLE PASTUZO 13  
Buffalo Trace Bourbon, Antica Formula, Orange Marmalade, Orange Bitters  
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

## 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, Tabasco  
PEPINO PICANTE 15  
Verde Mezcal, Empirical Ayuuk, apple juice, agave, lime, cucumber, Tabasco

## TEMPER HOUSE

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 Verdemezcal, 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



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