

# AGAVE

## 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.

We serve our mezcals in traditional clay copitas from Mexico. They are designed to release the flavours and aromas of the drink.  
**SO SIP IT SLOWLY AND ENJOY!**

## MEZCAL

### TEPEZTATE

#### EL JOGORIO

vegetal, herbal, earthy

9

#### PIERDE ALMAS

complex, peppery, fruity

13

#### DEL MAGUEY WILD

bright, candied, cinnamon

11.5

### TOBALA

#### DEL MAGUEY

sweet, fruity, cinnamon

12

#### PIERDE ALMAS

nutty, floral

12

#### LOS SIETE MISTERIOS

elegant, floral

12.5

### ESPADIN

#### QUIQUIRIQUI JOVEN

bold, smoky, sweet

4.5

#### NUESTRA SOLEDAD EJUTLA

fruity, peppery

6

#### GEM & BOLT WITH DAMIANA

bright, herbaceous

7

#### EL JOLGORIO

sharp, herbaceous, citrus

7

#### DEL MAGUEY ESPECIAL

floral, citrus, vanilla

11

All our mezcal is served in 25ml servings

## MEZCAL

### KARWINSKII

#### EL JOLGORIO MEDRECUIXE

vegetal, floral

9.5

#### LOS SIETE MISTERIOS BARRIL

powerful, spice

10

#### DEL MAGUEY MADRECUIXE

elegant, tropical

10.5

#### PIERDE ALMAS TOBAZICHE

complex, woody

12

### OTHER AGAVES AND SINGLE VARIETIES

#### DERRUMBES MICHOACAN

oak smoke, pepper

6.5

#### DANGEROUS DON

coffee, smoky, chocolate

8

#### ESTANCIA RAICILLA

fresh, smoky, floral

6.5

#### LOS SIETE MISTERIOS DOBA-YEJ

floral

9

#### ILEGAL ANEJO

aged, fruity, sweet

9.5

#### EL JOLGORIO BARRIL

balanced, earthy, smoky

10

#### DEL MAGUEY WILD JABALI

woody, herbaceous

10

#### DEL MAGUEY SAN PEDRO TAVICHE

complex

11.5

#### PIERDE ALMAS BOTANICA +9

gin botanicals

12

#### DEL MAGUEY PECHUGA

soft, spiced

18

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## TEQUILA

<b>BLANCO</b>			
<b>OLMECA</b>	<i>dry, spice, citrus</i>	5	
<b>OCHO</b>	<i>earthy, pepper, citrus</i>	7	
<b>OLMECA ALTOS PLATA</b>	<i>buttery, pepper</i>	8	
<b>CABRITO</b>	<i>powerful, sweet, citrus</i>	8	
<b>CALLE 23</b>	<i>medium, herbaceous</i>	8.5	
<b>FORTALEZA</b>	<i>smooth, citrus</i>	14	
<b>REPOSADO</b>			
<b>OLMECA</b>	<i>sweet, smoky, honey</i>	6	
<b>CABRITO</b>	<i>oily, smooth, spice</i>	7.5	
<b>TAPATIO TEQUILA</b>	<i>woody, vegetal, spice</i>	8	
<b>OLMECA ALTOS</b>	<i>aromatic, fruity, sweet</i>	8.5	
<b>CALLE 23</b>	<i>light, woody, sweet</i>	9	
<b>SIETE LEGUAS</b>	<i>medium, spice, citrus</i>	13	

All our tequila is served in 50ml servings

## TEQUILA

<b>ANEJO</b>			
<b>CALLE 23</b>	<i>full bodied, woody, vanilla</i>	10	
<b>ARETTE</b>	<i>smooth, aromatic, sweet</i>	11	
<b>CENTINELA</b>	<i>complex, floral, spice</i>	13	
<b>CASAMIGOS</b>	<i>smooth, caramel, vanilla</i>	16	
<b>OTHER TEQUILA</b>			
<b>PATRON XO CAFÉ (25ml)</b>	<i>coffee, smooth</i>	6.5	
<b>TAPATIO 110 PROOF</b>	<i>fiery</i>	10	
<b>OCHO SINGLE BARREL</b>	<i>powerful, spice, butter</i>	16	

All our tequila is served in 50ml servings

## TEMPER COCKTAILS

Our bartenders love a challenge, if you have a drink in mind or you would prefer a classic just let us know.

### IRN BRU SPRITZ

tequila, Irn Bru, prosecco

10

### NEIL' NEGRONIS

our twists – ask for details

10

### ON THE NOSE

gin, mezcal, blackberry, fennel

10

### SAGE ADVICE

pisco, mezcal, chartreuse, pineapple, sage

10

### FIFTY SHADES OF EARL GREY

thyme, tequila, pomegranate, earl grey, port

10

### SEX & VIOLETS

vodka, violet, beetroot

10

### MOMMA'S MARGARITA

temper's smoky twist on a classic

10

### BADANANAS

Teresa anejo, chartreuse, coconut cream, turmeric

10

### EL GRAN HUMO

pineapple & habanero mezcal, Teresa claro, kamm & sons

10

### MR FAULTY

rum, basil, rice wine vinegar, lime

10

### SOUR GRAPES

Pisco, cardamom vermouth, lemon, egg white

10

### GOODNIGHT NEW YORK

Wild turkey rye, bitters, absinthe rinse, quiquiriqui served in the side

12

## OTHER DRINKS

### BEER & CIDER

Tsingtao 4.8%

4.75

Redchurch Bethanl Pale Ale 5.5%

5.95

Redchurch Hoxton Stout 6%

5.95

Redchurch Shoreditch Blonde 4.5%

5.95

Orchard Gold Cider

5

### SOFT DRINKS

Temper shandy 0%

4.5

Earl Grey & raspberry cooler

4.5

Apple & grapefruit spritz

4.5

Green tea dashi lemonade

4.5

Pomegranate & Rose Spritz

5

Barr's Irn Bru

2.8

Madagascar cola

2.8

### MIXERS

#### FEVER-TREE

Indian tonic, Mediterranean tonic, naturally light tonic, aromatic tonic, spring soda, lemonade, ginger ale, ginger beer

2.5

#### JUICE

apple, cranberry, orange, pineapple, pink grapefruit, tomato

2.8 solo / 2.2 mixer

### CHARITY WATER

we use filtered still or sparkling water at £1 per guest with half of all proceeds going to the one foundation charity

## OTHER SPIRITS

### GIN

50ml serve

Beefeater London Dry	5.3
Haymans Londond Dry	5.5
ELLC Batch 2	8
Heppele	8.8

### VODKA

Stolichnaya	5.3
Black Cow Milk	7.5
Crystal Head	11

### RUM

Santa Teresa Claro Blanco	5
Santa Teresa Anejo	5.5

### AMERICAN WHISKEY

Four Roses Yellow Label	5.3
Wild Turkey Straight Rye	7.5
Eagle Rare Single Barrel 10yrs	10
Michter's US N1 Small Batch Rye	12.5

### SCOTCH WHISKY

Pig's Nose	6
Bruichladdich, The Classic Laddie 50%	13
Cragganmore 12yrs, Speyside	14
Glenfarclas 15yrs 46%, Speyside	17
Oban 14yrs 43%, West Higland	17

## PRIVATE HIRE

### SOHO

Restaurant: 187

Private Lounge: 42 (standing)

Dining Bar: 37 (dining)

Vibe: classic soho basement, big on theatre & fun

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

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

Bespoke options: butchery & cocktail masterclasses

[sohoreservations@temperrestaurant.com](mailto:sohoreservations@temperrestaurant.com)

### CITY

Restaurant: 200/300

Private Lounge: 60 (dining/standing)

Dining Bar: 34 (dining)

Outside: /40 (standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

Food & drinks: curry, tandoori, big cuts of meat, gin, cocktails, wine, beer

Music: 80's classics, power ballads

Bespoke options: gin & cocktail masterclasses

[cityreservations@temperrestaurant.com](mailto:cityreservations@temperrestaurant.com)

### COVENT GARDEN

Restaurant: 80

Private Lounge: 40 (dining/standing)

Dining Bar: 30 (dining)

Outside: /40 (standing)

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

Food & drinks: wood fired pizza, cured meats, vermouth, top quality wines

Music: Old school hip-hip, funk, soul and Italian classics

Bespoke options: pizza making masterclasses & vermouth tastings

[cgreservations@temperrestaurant.com](mailto:cgreservations@temperrestaurant.com)