

C O V

E N T

G A R

D E N

SUMMER DRINKS

TEMPER SPRITZ <i>Aperol, Campari, Irn Bru or peach</i>	10
PINA COLADA <i>White rum, coconut, pineapple, double cream</i>	10
CHEAPSIDE DATE <i>rose water gin, campari, pink grapefruit, lemon</i>	12
BEEFEATER PINK OR BLOOD ORANGE GIN <i>served with tonic, strawberry or blood orange</i>	9

DRINKING SNACKS

Etna olives	4
Temper salami, pickles	5
Aged beef nachos	5.5
Guacamole, nachos	5.5

TACOS

Cheeseburger	9
Wild mushroom mole	9
Pork al Pastor	8
Korean jackfruit	8
Goats cheese	8
Soft shell crab	13
Dorito fried fish	10

MAINS

FROM THE WOOD OVEN

<i>With flatbread</i>	<i>sml/lrg</i>
Aged beef skewers	6.5/13
Goat carnitas	7/14
Beef carnitas	6/12
Slow cooked porchetta	6/12
Burrata	5.5/11
Cauliflower, mole	5.5/11
House-made beef sausage	7.5
Wood-roasted Hake	16
<i>With tortillas, green sauce, chipotle sour cream, fenel & mint salad</i>	

FROM THE ROBATA GRILL

300g Rump	18
300g Sirloin	25
300g Chuck	16
300g Picanha	23
200g Adobo steak	15
500g T-Bone	33
500g Rib-eye on the bone	33
800g Porterhouse	55

SAUCES 2

Beef-fat bearnaise
Chipotle sour cream
Green sauce
Korean barbecue
Bourbon peppercorn

Temper cheeseburger	12
<i>additional patty</i>	5
Rump steak sandwich	14

SIDES

House salad	5
Beef-fat potatoes, Oglesheild	6
Burrata, lime & jalepeno	9
Grilled hispi cabbage, beef fat bearnaise, corn	5.5
Fries	4

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 has been added to the bill, which is split between our team

**July 2019 pricing

temper