

MEAT FIRE TACO EVENTS

JOIN US FOR THE ULTIMATE SUNDAY ROAST

Featuring dishes designed to be shared, served family style. Have as little or as much as you want.

temper Soho & Covent Garden

BOTTOMLESS BARBECUE BRUNCH

Saturdays - You'll get a barbecue platter, as well as 90 minutes of UNLIMITED cocktails including mojitos cosmopolitans, margaritas, temper marys, wine & beer Available from noon until 5pm every Saturday.

temper City & Covent Garden **£39**

TACO MASTERCLASS

Spend the afternoon with our Chefs as they guide you through a unique experience including learning how to make traditional corn tortillas from scratch.

all temper locations **£35**

BOTTOMLESS BUTCHERY

Learn from the masters as our talented chefs guide you through an expert demonstration

temper City & Soho **£35**

STEAK SUPPER CLUB

Join us at temper City & temper Covent Garden for our bottomless Steak Supper Club. For just £29 enjoy 300g rare-breed British rump steak, fries, a sauce of your choosing and 90-minutes of unlimited wine!

temper City & Covent Garden **£29**

SOHO sohoreservations@temperrestaurant.com

CITY sohoreservations@temperrestaurant.com

COVENT GARDEN cgreservations@temperrestaurant.com

WINES AVAILABLE IN 125, 175, 500 & 750ML. WE SERVE SPIRITS IN 25 & 50ML. SERVE

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DRINKS

CITY DRINKS 16.03.2020

temper

PRIVATE HIRE

CITY

Restaurant: 200/300

Private Lounge: 60 (dining/standing)

Dining Bar: 34 (dining)

Outside: 30/40 (seated/standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

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

Music: 80's classics, power ballads, 90's hip hop

Bespoke options: butchery, gin & cocktail masterclasses

cityreservations@temperrestaurant.com

SOHO

Restaurant: 187

Private Lounge: 42 (standing)

Dining Bar: 37 (dining)

Vibe: classic soho basement, big on theatre & fun

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

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

Bespoke options: butchery & cocktail masterclasses

sohoreservations@temperrestaurant.com

COVENT GARDEN

Restaurant: 100

Private Lounge: 40 (dining/standing)

Dining Bar: 30 (dining)

Outside: 25

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

Food & drinks: tacos, wood fired meat & fish, wines

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

Bespoke options: butchery masterclasses

cgreservations@temperrestaurant.com

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temper

**HAPPY HOUR AT TEMPER CITY
MON-FRI, 3PM - 7.30PM**

GIN
25ml house G&T 4.5

BEER
Temper Lager 3

PROSECCO
125ml 4
bottle 23

HOUSE WHITE & RED
175ml 5
bottle 20

SPRING / SUMMER

SPRITZ 10

MERRY BERRY

Beefeater gin, Three Spirit Livener
raspberry puree, citrus & prosecco

CUBAN CASTRO

Rum, mint, lime & prosecco

THE CAPRISE ROSE

Lanique rose liqueur, Beefeater gin
citrus & cucumber-watermelon tonic

CLASSIC COCKTAILS

COSMOPOLITAN 10
citrus vodka, triple sec, lime, cranberry

NEGRONI 10
gin, campari, sweet vermouth

FRENCH 75 10
gin, lemon, champagne

MARGARITA 10
tequila, triple sec, lime

MANHATTAN 10
whiskey or bourbon, sweet vermouth, maraschino

SOURS 10
amaretto, pisco, raspberry or whiskey

CAIPIRINHA 10
cachaca, lime, sugar

DAIQUIRI 10
white rum, lime, sugar

MARTINI 12
vodka or gin, wet, dry or perfect, lemon or olive

MOJITO 10
white rum, lime, sugar, mint

TEMPER COCKTAIL FLIGHT 8

MOMMA'S MARGARITA
temper's black lava salt rim, twist on a tommy's

ON THE NOSE
gin, blackberry, fennel and
black pepper syrup, mezcal, lemon

SAGE ADVICE
pisco, mezcal, chartreuse, sage, pineapple, lime

TEMPER COCKTAIL SHOOTERS

choose one

MOMMA'S MARGARITA, ON THE NOSE **OR** SAGE ADVICE

4 shooters 9
8 shooters 16
12 shooters 22

OTHER SPIRITS

VODKA

WYBOROWA 6

BLACK COW MILK 8

CRYSTAL HEAD 11

RUM

HAVANA CLUB 3YRS 6

HAVANA CLUB ANEJO 6.5

JAPANESE WHISKEY

THE YAMAZAKI 15

HIBIKI JAPANESE HARMONY 17'

AMERICAN WHISKEY

BUFFALO TRACE 6

WILD TURKEY STRAIGHT RYE 8.5

MICHTER'S US N1 SMALL BATCH RYE 14

SCOTCH WHISKY

PIGS NOSE 6

CHIVAS REGAL 12YRS 9

SPRINGBANK 10YRS 13

BRUICHLADDICH, THE CLASSIC LADDIE 13

CRAGGANMORE 14

BRUICHLADDICH, PORT CHARLOTTE 10YRS 15

GLENFARCLAS 15YRS 17

OBAN 14YRS 17

BEERS, CIDER & MORE DRINKS

BEER & CIDER

TEMPER LAGER 4.7% 4.75

UNITY LAGER 4.5% 4.75

BIG DROP LAGER 0.5% 5

HAWKES CIDER 4.5% 5.5

HARBOUR DAYMER EXTRA PALE ALE 3.8% 5.5

HARBOUR ELLENSBURG SESSION IPA 4.3% 5.95

SIREN SOUNDWAVE IPA 5.6% 5.95

SIX DEGREES NORTH CHOPPER STOUT 4.1% 5.95

SOFT DRINKS / MIXERS

COCA-COLA & DIET COKE 2.5

FEVER-TREE 2.5

Spring soda, lemonade, ginger ale

DOUBLE DUTCH 2.5

Indian & skinny tonic, ginger beer
Pomegranate-basil tonic
& Cucumber-watermelon tonic

NON-ALCOHOLIC

EARL GREY & RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 3.5

ENERGISER 7

livener, pineapple & fennel-pepper syrup

LIGHTENING 7

nightcap, lime juice & ginger ale

JUICE 2.8 SOLO / 2.5 MIXER

apple, cranberry, orange, pineapple
pink grapefruit, tomato

TEMPER COCKTAILS

LYCHILLI MARGARITA 10

Olmeqa tequila, lychee juice drop of tabasco

MEZCAL NEGRONI 10

Mezcal, Antica Formula, Campari, grapefruit bitters

CAUGHT IN THE RAIN 10

dark rum, pineapple juice coconut water & citrus

PINEAPPLE NEGRONI 10

Tequila, Mancino Amaranto pineapple Campari

CHEAPSIDE DATE 12

Rose water gin, Campari pink grapefruit

ON THE NOSE 10

Gin, blackberry, fennel & black pepper mezcal spray

SEX & VIOLETS 10

Vodka, beetroot, violet, lemon

EL GRAN HUMO 10

Pineapple-habenero mezcal, white rum & Kamm & Sons

GOODNIGHT NEW YORK 12

Wild Turkey, bitters, aniseed mezcal on the side

MOMMA'S MARGARITA 10

temper's smoky twist on a classic

TEMPER MARY 10

Vodka, Worcestershire sauce, mustard horseradish, Tabasco

SAGE ADVICE 10

Pisco, mezcal, Chartreuse sage & pineapple

WINE BY THE GLASS / BOTTLE

SPARKLING 125 / 750

Prosecco Spumante Brut, Organic, Fidora, Veneto, Italy 8.5 / 45
Cava Reserva Brut Nature Organic, Can Descregut, Catalunya, Spain 2016 50
Deutscher Sekt Rose Brut, Schloss Vaux, Pfalz, Germany 2015 60
Champagne Andre Roger Grand Cru, Ay, France 13.5 / 70

ROSÉ 175 / 750

La Source Reserve Rosé, Pays d'Oc, France 2018 7 / 25
Provence Rose, Mas Fleury, Côtes de Provence, France 2018 9.5 / 36

WHITE 175 / 750

Airen Organic, Catanga, Tierra de Castilla, Spain 2018 6 / 24 / 31 (1 lt)
Vinho Verde, Perola do Lima, Portugal 2018 7 / 27
Picpoul de Pinet 'Les Courtelles', Languedoc, France 2018 8 / 31
Riesling, Bolfan, Zagorje, Croatia 2018 8.75 / 34
Garnacha Blanca, Botijo, Valdejalón, Zaragoza, Spain 2018 9 / 35
Gavi, Guido Matteo, Bosio, Piedmont, Italy 2018 9.50 / 37
Sauvignon Blanc, Outnumbered, Matahiwi Est, NZ 2019 10 / 39
Grüner Veltliner 'Lossterrassen', Weingut Stadt Krems, Austria 2018 42
Pinot Grigio, Masut da Rive, Friuli, Italy 2018 46
Sancerre 'Les Blancs Palets', Domaine Tinel-Blondelet, Loire Valley, France 2018 48
Chardonnay 'Athena's Vineyard', Bellvale Victoria, Australia 2014 56
Vermell White Organic, Can Descregit, Catalunya, Spain 2016 60
Pouilly-Fuissé Vieilles Vignes, Domaine de la Chapelle, Burgundy, France 2017 63
Garnacha Blanca, Frontonio, Valdejalón, Zaragoza, Spain 2016 90

LATE HARVEST & FORTIFIED 125

Sauternes, Château Simon, Bordeaux, France 2014 7.5
Late Bottled Vintage Port, Vieira de Sousa, Portugal 2013 7.5

G&T - MARTINI

GIN:MINERAL - G&T - MARTINI

PLYMOUTH 41.2% 9.5 / 10
lemon, juniper
CHILGROVE 44% 10.5 / 11
mint
HENDRICKS 41.4% 11 / 12
cucumber, elderflower
HEPPLE 45% 11 / 12
tilia, lemon, black mulberry
NAPUE 46.3% 11.5 / 13
rye, meadowsweet
SILENT POOL 43% 12 / 13
kafir lime, bergamot
SIPSMITH V.J.O.P. 57.7% 13 / 14
juniper, juniper, juniper

GIN:SWEET - G&T - MARTINI

XORIGUER 38% 9 / 10
lemon, juniper
HAYMANS OLD TOM 40% 9 / 10
orange, coriander
ABELFORTH'S BATHTUB GIN 42.4% 10.5 / 11
orange, cardamom
JINDEA 40% 11 / 12
darjeeling, ginger
POTHECARY 45% 16.5 / 18
tilia, lemon, black mulberry
FOUR PILLARS BLOODY SHIRAZ 40% 14 / 16
shiraz grapes

G&T - MARTINI

GIN: DRY - G&T - MARTINI

BEEFEATER 40% 8.5 / 10
juniper, orange, coriander

EDINBURGH 43% 9 / 10
pine, licorice

TANQUERAY TEN 47% 10.5 / 11
pine, heather

FORDS 45% 10 / 11
citrus peel, coriander

TARQUINS CORNISH 42% 11 / 12
orange, violet, lime

KI NO BI KYOTO 45.7% 15 / 15
pepper, yuzu

MONKEY 47 47% 12 / 13.5
juniper, cranberries

GIN : SAVOURY - G&T - MARTINI

ELLC BATCH #2 47% 11 / 12
sage, thyme

PINK PEPPER 42% 12.5 / 13
vanilla, tonka, cinnamon

BOBBY'S SCHIEDAM 42% 13 / 14
clove, rose hips

OXLEY 47% 13.5 / 14
nutmeg, aniseed

DEATH'S DOOR 47% 14 / 15
juniper, fennel

MIRAKEL GENEVER 38% 14 / 16
lemon, emmerwheat

ELLC BARREL AGED 52% 15 / 16
French oak

50MIL SERVE

WINE BY THE GLASS / BOTTLE

RED 175 / 750

Tempranillo Organic, Catanga, Tierra de Castilla, Spain 2018 6 / 24 / 31 (1 lt)

Pinot Noir, Frunza, Recas, Romania 2018 7 / 27

Primitivo 'Grifone', Puglia, Italy 2018 7.75 / 30

Monastrell Organic, Castillo de Jumilla, Spain 2017 8 / 31

Cabernet Sauvignon Reserva, Aresti, Curico, Chile 2017 8.5 / 33

Garnacha, Botijo Rojo, Valdejalón, Spain 2018 9.25 / 35

Shiraz 'Midday Somewhere', Hesketh, South Australia 2017 9.5 / 37

Malbec Organic, Los Medanos, Bodega Vinocol, Mendoza, Argentina 2019 10 / 39

Douro Tinto Reserve, 'Alice' Vieira de Sousa, Douro, Portugal 2017 40

Agiorgitiko Organic, Athanasiou, Nemea, Greece 2017 42

Rioja Reserva, Tronido, Bodegas Navajas, Rioja, Spain 2011 44

Côtes du Rhône 'Sablet', Domaine Les Goubert, Rhone Valley, France 2017 47

Montsant 'Seleccio', Cellar Cairats, Catalunya, Spain 2014 50

Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2013 51

Meerlust Red, Stellenbosch, South Africa 2016 52

Valpolicella Ripasso, 'Giago' Damoli, Veneto, Italy 2013 53

Garnacha 'Supersonico', Frontonio, IGP Valdejalón, Spain 2016 55

Moulin a Vent 'Les Michelons', Yohan Lardy, Beaujolais, France 2017 56

Vacqueyras Organic, 'Genus' Arnoux et Fils, Rhone Valley, France 2017 59

Merlot, 'Trisquel Altitud 1245', Curico, Chile 2016 60

Blaufrankisch Organic Unfiltered, Alexander Koppitsch, Burgenland, Austria 2015 61

Sumoll, 'Fera Ferotge' Can Descregut, Penedes, Catalunya, Spain 2016 67

Pinot Noir, Sumaridge, Hemel-en-Aarde Valley, South Africa 2017 72

Saint-Émilion Grand Cru, Biodynamic, Château d'Arcole, Bordeaux, France 2016 75

Rioja Reserva, Bodegas Roda, Rioja, Spain 2013 80

Chateau Musar, Bekaa Valley, Lebanon 2012 81

Cabernet Sauvignon, Rutherford Ranch, Napa Valley, California, USA 2015 83

Barolo 'Bricco Rocca', Cascina Ballarin, Piedmont, Italy 2012 95

MEZCAL

ESPADIN					
QUIQUIRIQUI JOVEN	4.5				
bold, smoky, sweet					
PAPADIABLO ESPADIN	7				
smooth, smoky, well rounded					
GEM & BOLT WITH DAMIANA	7				
bright, herbaceous					
DEL MAGUEY ESPECIAL	11				
floral, citrus, vanilla					
TOBALA					
DEL MAGUEY	12				
sweet, fruity, cinnamon					
PIERDE ALMAS	12				
nutty, floral					
LOS SIETE MISTERIOS	12.5				
elegant, floral					
TEPEZTATE					
EL JOGORIO	9				
vegetal, herbal, earthy					
PIERDE ALMAS	12				
complex, peppery, fruity					
DEL MAGUEY WILD	11.5				
bright, candied, cinnamon					
KARWINSKII					
EL JOLGORIO MEDRECUIXE	9.5				
vegetal, floral					
LOS SIETE MISTERIOS BARRIL	10				
powerful, spicy					
DEL MAGUEY MADRECUIXE	10.5				
elegant, tropical					
PIERDE ALMAS TOBAZICHE	12				
complex, woody					
OTHER AGAVES & SINGLE VARIETIES					
DERRUMBES MICHOACAN	6.5				
oak smoke, pepper					
ESTANCIA RAICILLA	6.5				
fresh, smoky, floral					
DANGEROUS DON	8				
coffee, smoky, chocolate					
LOS SIETE MISTERIOS DOBA-YEJ	9				
floral					
ILEGAL ANEJO	9.5				
aged, fruity, sweet					
EL JOLGORIO BARRIL	10				
balanced, earthy, smoky					
DEL MAGUEY WILD JABALI	10				
woody, herbaceous					
PAPADIABLO ESPECIAL	11				
bold, complex					
DEL MAGUEY SAN PEDRO TAVICHE	11.5				
complex					
PIERDE ALMAS BOTANICA	12				
gin botanicals					
DEL MAGUEY PECHUGA	18				
soft, spicy					
ALL OUR MEZCAL IS SERVED IN 25ML SERVINGS					

TEQUILA

BLANCO					
OLMECA	6				
dry, spicy, citrus					
OCHO	7				
earthy, pepper, citrus					
OLMECA ALTOS PLATA	8				
buttery, pepper					
CABRITO	8				
powerful, sweet, citrus					
CALLE 23	8.5				
medium, herbaceous					
FORTALEZA	14				
smooth, citrus					
ANEJO					
CALLE 23	10				
full bodied, woody, vanilla					
ARETTE	11				
smooth, aromatic, sweet					
CENTINELA	13				
complex, floral, spice					
CASAMIGOS	16				
smooth, caramel, vanilla					
OTHER TEQUILA					
PATRON XO CAFÉ (25ml)	6.5				
coffee, smooth					
TAPATIO 110 PROOF	10				
fiery					
OCHO SINGLE BARREL	16				
powerful, spicy, butter					
REPOSADO					
CABRITO	7.5				
oily, smooth, spicy					
TAPATIO TEQUILA	8				
woody, vegetal, spice					
OLMECA ALTOS	8.5				
aromatic, fruity, sweet					
CALLE 23	9				
light, woody, sweet					