

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

COCKTAILS

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

PRIVATE HIRE

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

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

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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OTHER SPIRITS

GIN

BEEFEATER LONDON DRY 6

HAYMANS LONDON DRY 6.5

ELLC BATCH 2 8.5

HEPPLE 8.5

VODKA

WYBOROWA 40% 6

BLACK COW MILK 40% 8

CRYSTAL HEAD 40% 11

RUM

HAVANA CLUB 3YRS 40% 6

HAVANA CLUB ANEJO 40% 6.5

AMERICAN WHISKEY

BUFFALO TRACE 40% 6

WILD TURKEY STRAIGHT RYE 8.5

EAGLE RARE SINGLE BARREL 10YRS 10

MICHTER'S US N1 SMALL BATCH RYE 42% 14

SCOTCH WHISKY

PIGS NOSE 40% 6

CHIVAS REGAL 40% 9

CRAGGANMORE 40% 14

GLENFARCLAS 15YRS 46% 17

OBAN 14YRS 43% 17

BRUICHLADDICH THE CLASSIC LADDIE 50% 19

50ml serve

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

TEMPER COCKTAILS

LYCHILLI MARGARITA 10

Olmecca 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 Gru, 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

MORE DRINKS

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

BEERS & CIDER

BEER & CIDER							
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					

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						
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						
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						
Saint-Émilion Grand Cru, Biodynamic, Château d'Arcole, Bordeaux, France 2016	75						
Rioja Reserva, Bodegas Roda, Rioja, Spain 2013	80						
Latricieres Chambertin Grand Cru Domaine Drouhin-Laroze, France, 2010	113						
Insignia Bordeaux blend, Joseph Phelps, Napa Valley, USA 2013	180						

TEQUILA & MEZCAL FLIGHTS

AGED TEQUILA FLIGHT 16

OCHO BLANCO

earthy, pepper, citrus

CALLE23 REPOSADO

medium, herbaceous

CASMIGOS ANEJO

smooth, caramel, vanilla

RARE TEQUILA FLIGHT 21

ENEMIGO 89 ANEJO CLARO

vanilla, coconut

TAPATIO 110 PROOF

fiery

OCHO SINGLE BARELL

powerful, spicy, butter

AGED MEZCAL FLIGHT 21

QUIQUIRIQUI JOVEN

bold, smoky, sweet

LOS DANZANTES REPOZADO

sweet, wood, elegant

ILEGAL ANEJO

aged, fruity, sweet

BLEND MEZCAL FLIGHT 20

BRUXO X

fruity, mineral, chamomile

MEZCAL UNION UNO

earth, vanilla, pine

EL PAPADIABLO ESPECIAL

bold, complex

All our tequila & mezcal flights are served in 25ml servings

MEZCAL

TEPEZTATE

PIERDE ALMAS 13

complex, peppery, fruity

DEL MAGUEY WILD 11.5

candied, cinnamon

OTHER AGAVES & SINGLE VARIETIES

BRUXO X 6

fruity, mineral, chamomile

DERRUMBES MICHOACAN 6.5

oak smoke, pepper

PENSADOR 7.5

sweet, smoke, clean

DANGEROUS DON 8

coffee, smoky, chocolate

ESTANCIA RAICILLA 6.5

fresh, smoky, floral

LOS DANZANTES REPOZADO 9

sweet, wood, elegant

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 +9 12

gin botanicals

All our mezcal is served in 25ml servings

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+9 12
gin botanicals

DEL MAGUEY PECHUGA 18
soft, spicy

ALL OUR MEZCAL IS SERVED IN 25ML SERVINGS

FLIGHTS / SHOOTERS

WHISKY VS. WHISKEY FLIGHT 18

CRAGGENMORE 12YO
rich, slightly floral, barley notes

EAGLE RARE SINGLE BARREL
sweet blackcurrant, stewed apples & raisins

MICHTERS STRAIGHT RYE
peppery notes, citrus & butterscotch

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

SAGE ADVICE

4 shooters 9

8 shooters 16

12 shooters 22

All our whisk(e)y and cocktail flights are served in 25ml

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.

SO SIP IT SLOWLY AND ENJOY!

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

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

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

beef prime cuts