

PRIVATE HIRE

SOHO

Restaurant: 190

Private Dining: 20

Dining Counter: 37 (dining)

Vibe: classic soho basement, big on theatre & fun

Food & drinks: tacos, steaks, mezcal, cocktails, wine, beer

sohoreservations@temperrestaurant.com

CITY

Restaurant: 240

Private Mezzanine: 60 (dining/standing)

Dining Counter: 34 (dining)

Outside: 30/40 (seated/standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

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

cityreservations@temperrestaurant.com

COVENT GARDEN

Restaurant: 140

Private Den: 60 (dining/standing)

Dining Counter: 30 (dining)

Terrace: 25

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

Food & drinks: tacos, wood fired meats, mezcal, wines

cgreservations@temperrestaurant.com



temper
DRINKS

SOHO

TEQUILA V MEZCAL

WHAT'S 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!

SOMETHING TO CELEBRATE?

We offer
party packages
for large groups
or you can even hire
the semi-private room.

Ask the team for
info or visit
temperrestaurant.com



FLIGHTS

ATequila and mezcal flights offer an enjoyable and educational way to discover the depth and diversity of the spirits. Whether you are a novice or a connoisseur, these flights have been curated to provide an opportunity to expand your palate and gain a deeper understanding of the craftsmanship and artistry behind these celebrated spirits.

CAZCABEL FLIGHT 14

CAZCABEL BLANCO
spicy, rustic, earthy
CAZCABEL HONEY
honey, sweet
CAZCABEL COFFEE
coffee, sweet

AMORES FLIGHT 20

AMORES VERDE MOMENTO
grass, soft smoke, fresh peach
AMORES CUPREATA
sweet, smoky, tropical fruits
AMORES JOVEN ESPADIN
smooth, cherry blossom, mango

LOST EXPLORER FLIGHT 45

THE LOST EXPLORER ESPADIN
red apple, ripe fruits, agave
THE LOST EXPLORER TOBALA
vanilla, cacao, umani
THE LOST EXPLORER SALMIANA
green chilli, grapefruit, fresh agave

All our flights are served in 25ml servings
subject to availability, due to international imports

TEQUILA

BLANCO

OLMECA 7
dry, spicy, citrus
CAZCABEL 8
spicy, rustic, earthy
CODIGO 14
earthy, citrus, sweet
CODIGO ROSA 14
aged in cabernet barrels
ARTE NOM 1579 14
buttery, herbal, pepper
FORTALEZA 15
vegetal, butter, pepper
CASA DRAGONES 20
pepper, aromatic, citrus

REPOSADO

OLMECA ALTOS 10
aromatic, fruity, sweet
VIVIR 11.5
vanilla, caramel, butter
CAZCABEL REPOSADO 10
earthy, cinnamon, caramel
ARTE NOM 1414 16
salted vanilla, allspice

AÑEJO

VIVIR AÑEJO 14
herbal, tropical, mineral
CENTINELA 13
oak, plum, anise
CASAMIGOS 16
smooth, caramel, vanilla

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MEZCAL & OTHER AGAVES

VERDE MEZCAL 5.5

candied nuts, dried fruits, sweet

AMORES ESPADÍN JOVEN 8.5

citrus, cherry blossom, cinnamon

THE LOST EXPLORER ESPADIN MEZCAL 10

red apple, ripe fruits, agave

AMORES CUPREATA 7.5

cacao, spice, herbaceous

DEL MAGUEY TOBALA 12

tropical fruits, cinnamon

THE LOST EXPLORER TOBALA 14.5

vanilla, cacao, umani

BRUNO X 7

chamomile, tropical, honey

DON AMANDO REPOSADO 9

wood, spiced, vanilla

ILEGAL AÑEJO 10

aged, fruity, sweet

CAZCABEL HONEY 10

honey, sweet

CAZCABEL COCONUT 10

coconut, sweet

CAZCABEL COFFEE 10

coffee, sweet

ESTANCIA RAICILLA 13

floral, citrus

THE LOST EXPLORER SALMIANA 18

green chilli, grapefruit, fresh agave

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WINE BY THE GLASS / BOTTLE

subject to availability

RED 175ML / 750ML

SANGIOVESE CASA VINICOLA BOTTER, ALLEGRI 2023, PUGLIA 8 / 32

MERLOT WHALE POINT, WESTERN CAPE 2024 9 / 35

THE IMPRESSIONIST, COSMIC CLOUD SHIRAZ 2022, WESTERN CAPE 9.5 / 37

FINCAS DE AZABACHE, RIOJA TUNANTE TEMPRANILLO 2023, 10 / 42

DFJ VINHOS, VEGA TINTO 2020, DOURO 10.75 / 44

PRIMITIVO DI SALENTO CASA VINICOLA BOTTER, DOPPIO PASSO 2023,
PUGLIA 12 / 50

MALBEC FINCA SOPHENIA, ALTOSUR 2023, MENDOZA 13 / 54

PINOT NOIR, PARAISO, SUR EMILIANA ORGANIC 2022, CHILE 55

TANNAT PISANO FAMILY VINEYARDS, CHIMICHURRI RESERVA 2020,
PROGRESO 56

BORDEAUX SUPÉRIEUR CHÂTEAU ARGADENS, 2019, BORDEAUX 64

HITO CEPA 21 2022, RIBERA DEL DUERO 71

MALBEC FAMILIA SCHROEDER, SAURUS BARREL FERMENTED 2022,
PATAGONIA 79

ZINFANDEL SCOTT FAMILY ESTATE THE PREDATOR OLD VINE 2022,
ANDERSON VALLEY 90

NEBBIOLO VIÑA ESTAMPA, INSPIRACIÓN 2021, COLCHAGUA VALLEY 95

WHITE 175ML / 750ML

GRILLO CASA VINICOLA BOTTER, ALLEGRI 2023, PUGLIA 8 / 32

CHENIN BLANC THE BOATMAN'S DRIFT, 2024, WESTERN CAPE 9 / 34

PINOT GRIGIO CA' LUCA 2023, VENETO 9.5 / 36

RIOJA BLANCO BODEGAS TARÓN 2023, RIOJA 10 / 42

VINHO VERDE AB VALLEY WINES, LOUREIRO 2023, MINHO 11 / 43

SAUVIGNON BLANC HAVOC & HARMONY 2023, MARLBOROUGH 12 / 49

CHARDONNAY FAMILIA SCHROEDER, ALPATACO 2023, PATAGONIA 53

GAVI DI GAVI VITE COLTE, MASSERIA DEI CARMELITANI SINGLE VINEYARD
2023, PIEDMONT 60

SANCERRE DOMAINE ANDRÉ NEVEU, LES LONGUES FINS 2023, LOIRE 67

ALBARIÑO NOELIA BEBELIA 2023, RÍAS BIAXAS, GALICIA 73

ROSÉ 175ML / 750ML

CARIGNAN ROSÉ LA LOUPE 2023, LANGUEDOC 9 / 35

PINOT GRIGIO ROSÉ CASA VINICOLA BOTTER, RAMATO IL BARCO 2023,
VENETO 10 / 43

ROSÉ CHÂTEAU DE FONSCOLOMBE, GOLD LABEL 2023, CÔTEAUX D'AIX EN
PROVENCE 64

CÔTES DE PROVENCE ROSÉ ULTIMATE PROVENCE 2023, PROVENCE 73

SPARKLING 125ML / 750ML

PROSECCO EXTRA DRY PORTA NOVA NV, VENETO 9 / 53.5

SHARPHAM CLASSIC CUVÉE 2021, DEVON 12.5 / 68

LOMBARD, BRUT RÉFERENCE NV, CHAMPAGNE 13.5 / 78

VEUVE CLICQUOT, YELLOW LABEL BRUT NV, CHAMPAGNE 113

125ml glass also available upon request

BEERS, CIDERS & SOFTS

BEER / CIDER

BOTTLE

ASAHI 5.2% 6
MODELO 4.5% 6
IVO PALE ALE 4.5% 6.5
CORNISH CIDER 5% 6
ASAHI 0.0% 5

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5
APPLE & GRAPEFRUIT SPRITZ 4.5
LIGHTENING 7
THREE SPIRIT NIGHTCAP, GINGER ALE & LIME

SOFT DRINKS

COCA-COLA & DIET COKE 3.5
DOUBLE DUTCH 3.5
Indian tonic, skinny tonic, ginger beer,
ginger ale, lemonade, spring soda,
grapefruit soda

OTHER SPIRITS

GIN

BEEFEATER LONDON DRY, UK 40% 7
BEEFEATER LONDON PINK, UK 37.5% 7
HEPPLE, UK 45% 8.5
MONKEY 47, GERMANY 47% 12

VODKA

ABSOLUT, SWEDEN 40% 7
CRYSTAL HEAD, CANADA 40% 12

RUM

HAVANA 3YO, CUBA 40% 7
HAVANA CLUB ANEJO, CUBA 40% 7
CUT SPICED RUM, UK 37.5% 7

AMERICAN WHISKEY

BUFFALO TRACE 40% 7
WILD TURKEY 40.5% 8.5

SCOTCH WHISKY

CHIVAS REGAL 40% 9

IRISH WHISKEY

JAMESON 40% 8

LIQUEURS

APEROL 11% 6
CAMPARI 25% 6
LAZZARONI AMARETTO 28% 6
CHAMBORD 16.5% 7

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COCKTAILS

CLASSICS

MOJITO 11.5

white rum, lime, mint, sugar, soda

COSMOPOLITAN 11.5

Absolut vodka, triple sec, cranberry, lime

RASPBERRY BELLINI 11.5

raspberry purée, Prosecco

PALOMA 11.5

tequila, grapefruit juice, soda

PIÑA COLADA 11.5

white rum, pineapple juice, coconut cream

TEMPER SIGNATURE

MEZCAL NEGRONI 13

Amores Verde Momento Mezcal, Antica Formula, Campari, grapefruit bitters

AMARGO SPRITZ 13

Aperol, Beefeater gin, lychee juice, Vallet Granada amargo, strawberry, lime

OLD TOM 15

2 years old tequila Vivir Añejo, agave syrup, orange liqueur, lime, smoked lime salt

MOMMA'S MARGARITA 13

Olmecca tequila, lime, agave syrup, temper's smoked black salt

TEMPER MARY 11

Absolut vodka, Worcestershire sauce, mustard, horseradish, Tabasco

TEMPER HOUSE

LYCHILLI MARGARITA 12

Olmecca tequila, lychee juice, drop of Tabasco

PEPINO PICANTE 15

Amores Verde Momento Mezcal, apple juice, agave, lime, cucumber, Tabasco

SUEÑO DE PIÑA 11

Absolut vodka, Aperol, lime, passion fruit, fermented pineapple

LIGHT & SMOKY 14

Amores Verde Momento Mezcal, lime, agave syrup, ginger beer

OAXACA OLD FASHIONED 13

Olmecca Altos Reposado tequila, Amores Verde Momento Mezcal, agave syrup, orange bitters

MEZCAL PALOMA 14

Amores Verde Mezcal, lime, grapefruit, smoked salt

MENAGE A TOIS 13.5

Buffalo Trace bourbon, amaretto, Vallet amargo, vanilla

GRANDE HUMO 13.5

Habenero-pineapple infused Verde mezcal, Havana especial rum aperitif, lime, soda

SWEET TREATS

MODENA MANHATTAN 13

Buffalo Trace bourbon, balsamic vinegar, sweet vermouth, vanilla, chocolate bitters

LE'MON CHERI 13

Buffalo Trace bourbon, lemon curd, lime

TEMPER SNOG 13

Amores Verde Mezcal, espresso & Caffé Borghetti

TEMPER ESPRESSO MARTINI 14

vodka, espresso & Caffé Borghetti