

SPECIALS

When they're gone... they're gone!!

CITY

STEAK FRITES TACO 12
with pommes allumettes, beef-fat béarnaise

SNACKS

AGED BEEF NACHOS 7
CRISPY PORK BITES 6
CAMELISED SPICY CORN 3
GUACAMOLE 6.5
tortilla chips

BARBECUE, SMOKED MEATS & SEAFOOD

AGED BEEF SKEWERS 16
BEEF BRISKET, TAJIN CARNITAS 15
LAMB, KIMCHI ONION CARNITAS 16
PORK RIB, SWEET & SOUR 16
HERITAGE CAULIFLOWER, MOLE 13
LEMON BUTTER SEA BASS, AJI SALSA 25
CHICKEN-DUKKAH CARNITAS 14

TACOS

CHEESEBURGER 10
GOAT'S CHEESE 8.5 /
DRUNKEN GOAT'S CHEESE 12.5
served with a shot of Cazcabel Honey Tequila
SOBER PIG 12 /
DRUNKEN PIG 18
served with a shot of Cazcabel Blanco Tequila
SOFT-SHELL CRAB 14
BURNT ENDS 12.5
YELLOWFIN TUNA TOSTADA 14

FOR MORE MEAT, SEE PRIME CUTS CARD

SIDES

BURRATA, LIME & JALAPEÑO 10
HOUSE SALAD 5.5
BEEF-FAT POTATOES, GARLIC RACLETTE 8
GRILLED HISPI CABBAGE 7
with beef-fat béarnaise, corn
TRUFFLE RACLETTE CHIPS 12
CHIPS 5.5
BURNT SQUASH SALAD 6.5
with hazelnut, mole & aji sour cream
SALT-BAKED BEETROOT, GOAT'S CURD 6.5
with bourbon-pickled chilli
CHARRED ENDIVE, BLUE BRIDGE, FIG & HAZELNUT 9

SAUCES 3

Beef-fat béarnaise
Chipotle sour cream
Korean barbecue
Green sauce
Bourbon pepper
Aji Amarillo mayo
Fermented chilli sauce

SPECIAL COCKTAILS

SUEÑO DE PIÑA 10.5
Absolut vodka, Aperol, lime,
passion fruit, fermented pineapple
LIGHT & SMOKY 13
Amores Verde Momento Mezcal,
lime, agave syrup, ginger beer
OAXACA OLD FASHIONED 13
Olmeca Altos Reposado tequila,
Amores Verde Momento Mezcal,
agave syrup, orange bitters
MEZCAL PALOMA 13
Amores Verde Momento Mezcal,

MARGARITAS

MOMMA'S MARGARITA 12.5
Olmeca tequila, lime, agave syrup,
temper smoked black salt
OLD TOM 15
2 years old tequila Vivir Añejo,
agave syrup, orange liqueur, lime,
smoked lime salt
LYCHILLI MARGARITA 11.5
Olmeca tequila, lychee juice,
drop of Tabasco
PEPINO PICANTE 15
Verde Mezcal, Empirical Ayuuk,
apple juice, agave, lime,
cucumber, Tabasco

TEMPER HOUSE

PASADO DE MODA 13.5
Mexican Old Fashioned:
Abasolo Mexican whiskey,
Nixta corn liqueur, toffee popcorn
MENAGE A TROIS 13.5
Buffalo Trace bourbon, amaretto,
Vallet amargo, vanilla
MEZCAL NEGRONI 11.5
Mezcal Verde, Antica Formula,
Campari, grapefruit bitters
BEET THAT! 12.5
Havana 3yo, beetroot,
pineapple, caramel
AMARGO SPRITZ 12.5
Aperol, Beefeater gin, lychee juice,
Vallet Granada amargo, strawberry, lime
GRANDE HUMO 13.5
Habenero-pineapple infused Verde
mezcal, Havana Especial rum
aperitif, lime, soda

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 will be added to the bill, which is split between our team

temper