



t e m p e r

WINE & DRINKS

SOHO

COCKTAILS

CLASSICS

Mojito	13
<i>Havana 3yo, lime, mint, sugar, soda</i>	
Old Fashioned	13.5
<i>Buffalo trace, angostura bitters, sugar</i>	
Amaretto Sour	13.5
<i>Lazzaroni amaretto, lime, sugar, egg white, Angostura bitters</i>	
Paloma	13.5
<i>Teremana blanco, pink grapefruit soda, lime, agave,tajin salt</i>	
Piña Colada	13
<i>Havana 3yo, pineapple juice, coconut cream, lime</i>	

TEMPER HOUSE

Mezcal Negroni	13.5
<i>Amaras Verde Momento Mezcal, Antica Formula, Campari, grapefruit bitters</i>	
Hibiscus Negroni	13
<i>Ojo de dios Hibiscus , Antica Formula, Campari</i>	
Pepino Picante	15
<i>Amaras Verde Momento Mezcal, apple juice, agave, lime,</i>	
Amargo Spritz	13
<i>Aperol, Beefeater Gin, lychee juice, Granada-Vallet Amargo, strawberry, lime</i>	
Temper Mary	12.5
<i>Absolut Vodka, Worcestershire sauce, mustard, horseradish, Tabasco</i>	
Sueño De Piña	13
<i>Absolut Vodka, Aperol, lime, passion fruit, pineapple juice</i>	
Light & Smoky	14
<i>Amares Verde Momento Mezcal, lime, agave syrup, ginger beer</i>	
Oaxaca Old Fashioned	14.5
<i>Teremana Reposado, Amores Verde Momento, agave syrup, orange bitters</i>	
Love Island	13
<i>Axia Mastiha Chios, bubble gum syrup, strawberry syrup, lime juice</i>	

TEMPERITAS

Momma's Margarita	13
<i>Teremana Blanco, lime, agave syrup, temper's smoked black salt</i>	
Lychilli Margarita	12.5
<i>Teremana Blanco, lime, sugar syrup, tabasco, dehydrated lime & chilli</i>	
Salted Caramel Margarita	13
<i>Myst Salted Caramel, lime, agave syrup, temper's smoked black salt</i>	
Old Tom	15
<i>Teremana Anejo, agave, orange liqueur, lime, temper smoked lime salt</i>	

SWEET TREATS

Le'mon Cheri	13
<i>Buffalo Trace Bourbon, lemon curd, lime, maraschino cherry</i>	
Temper Snog	14
<i>Amares Verde Momento Mezcal, espresso, Myst Coffee Tequila</i>	
Temper Espresso Martini	14
<i>Absolut Vodka, espresso, Caffè Borghetti</i>	

SPARKLING WINE

125 / BTL

Prosecco Portenova NV <i>Veneto, Italy</i>	9.75 / 58
<i>honey, floral, apple</i>	
Sandridge Barton Classic Cuvée 2022 <i>Devon, England</i>	74
<i>baked apple, raisin, cinnamon</i>	
Lombard Extra Brut NV <i>Champagne, France</i>	16 / 84
<i>citrus, vanilla, brioche</i>	
Veuve Clicquot Yellow Label Brut NV <i>Champagne, France</i>	125
<i>apple, pear, vanilla</i>	

WINE

175 / BTL

WHITE

Grillo Allegri 2025 <i>peach, lemon, minerality</i>	<i>Puglia, Italy</i>	9.5 / 38
Chenin Blanc Boatman's Drift 2025 <i>mango, guava, peach</i>	<i>Western Cape, South Africa</i>	10.5 / 40
Pinot Grigio Ca' Luca 2025 <i>pear, melon, apple</i>	<i>Veneto, Italy</i>	11 / 42
Vinho Verde Loureiro AB Valley 2023 <i>honeysuckle, acacia, apple</i>	<i>Minho, Portugal</i>	12 / 47
Albarino Pazo Mirasoles Parra Jimenez 2025 <i>apple, lemon, melon</i>	<i>La Mancha, Spain</i>	13 / 52
Sauvignon Blanc Havelock 2025 <i>citrus, gooseberry, peach</i>	<i>Marlborough, New Zealand</i>	13.5 / 54
Picpoul de Pinet Domaine A. Morin 2024 <i>apple, citrus, minerality</i>	<i>Languedoc, France</i>	15 / 59
Rioja Blanco La Pera Hacienda el Ternero 2024 <i>tropical, peach, blood orange</i>	<i>Rioja, Spain</i>	69
Gavi di Gavi Masseria dei Carmelitani 2024 <i>stonefruit, orange, pear</i>	<i>Piedmont, Italy</i>	72
Riesling Kabinett Hoffmann 2024 <i>Mirabelle plum, grapefruit, lime</i>	<i>Mosel, Germany</i>	74
Sancerre Calcaire Andre Neveu 2024 <i>gooseberry, minerality, lime</i>	<i>Loire Valley, France</i>	82
Macon-Fuisse Domaine Auvigue 2022 <i>apricot, apple, minerality</i>	<i>Burgundy, France</i>	86
Chardonnay Chalk Hill 2023 <i>baked bread, pear, hazelnut</i>	<i>Sonoma Coast, USA</i>	102
Sauvignon Blanc Cloudy Bay 2024 <i>lime, peach, guava</i>	<i>Marlborough, New Zealand</i>	136
Chablis 1er Cru Mont de Milieu Gautheron 2023 <i>peach, apricot, floral</i>	<i>Burgundy, France</i>	162
Meursault Domaine Jean Pascal 2023 <i>stone fruit, toast, minerality</i>	<i>Burgundy, France</i>	255

ROSÉ

175 / BTL

Carignan Rosé La Loupe 2024 <i>strawberry, mint, floral</i>	<i>Languedoc, France</i>	9.5 / 39
Pinot Grigio Ramato Il Barco 2024 <i>red fruit, peach, rose petal</i>	<i>Veneto, Italy</i>	12 / 46
Château de Fonscolombe 2024 <i>raspberry, blossom, stone fruit</i>	<i>Provence, France</i>	67
Minuty 'M', Côtes de Provence 2024 <i>floral, red fruit, spice</i>	<i>Provence, France</i>	77

RED

175 / BTL

Sangiovese Allegri 2025	<i>Puglia, Italy</i>	9.5 / 38
<i>jammy, plum, raspberry</i>		
Shiraz The Impressionist 2024	<i>South Eastern Australia</i>	10.5 / 41
<i>blackcurrant, pepper, blackberry</i>		
Tempranillo Rioja Tunante 2025	<i>Rioja, Spain</i>	12 / 47
<i>raspberry, plum, liquorice</i>		
Merlot La Vigneau 2025	<i>Languedoc, France</i>	12.5 / 49
<i>berry, herb, minerality</i>		
Gamay Classiques Modestine Ardechois 2024	<i>Ardeche, France</i>	13.5 / 52
<i>blueberry, violets, cherry</i>		
Primitivo Doppio Passo 2024	<i>Puglia, Italy</i>	14.5 / 56
<i>blackberry, chocolate, cherry</i>		
Malbec Altosur 2024	<i>Mendoza, Argentina</i>	15.5 / 62
<i>blueberry, spice, blackberry</i>		
Pinot Noir Long Barn 2024	<i>California, USA</i>	64
<i>bramble fruit, cherry, sweet spice</i>		
Cabernet Merlot Vergelegen 'The Mill' 2022	<i>Stellenbosch, South Africa</i>	66
<i>cranberry, cassis, mint, toast</i>		
Rosso di Montepulciano Crociani 2024	<i>Tuscany, Italy</i>	74
<i>cherry, red berry, oak</i>		
Rioja Reserva Bodegas Taron 2017	<i>Rioja, Spain</i>	82
<i>red fruit, cinnamon, toast</i>		
Barrel Fermented Malbec Saurus 2022	<i>Patagonia, Argentina</i>	95
<i>cassis, vanilla, chocolate</i>		
Chateau Louvie St-Emilion Grand Cru 2023	<i>Bordeaux, France</i>	100
<i>berry, plum, vanilla</i>		
Barolo di Barola Essenze Vite Colte 2019	<i>Piedmont, Italy</i>	162
<i>cherry, liquorice, blackberry</i>		
Beaune 1er Cru Clos du Roy Isabelle Doudet 2022	<i>Burgundy, France</i>	265
<i>blackcurrant, red cheery, earthy</i>		

All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%. Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence.

BEER & CIDER

BOTTLES 330ml

Madri	4.6%	6.5
Corona	4.5%	6.5
Monte Carlo	4.8%	7.5
Meantime pale ale	4.3%	7
Aspall Cider	5.5%	7
Rekorderlig 500ml	3.4%	8.5
<i>strawberry-lime</i>		
Madri	0.0%	5.5

DRAUGHT

Madri	8.5
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FEEL GOOD MOCKTAILS

Spiced pineapple margarita	11.5
<i>Smiling Wolf Agave, Crossing Blazing Pineapple, Lime juice, sugar syrup</i>	
Aperitivo Spritz	11.5
<i>Smiling Wolf Aperitivo, Crossing Fresh Citrus, lemonade, soda water</i>	
Virgin paloma	11.5
<i>Smiling Wolf Agave, pink grapefruit syrup, lime juice, sugar syrup</i>	

SOFT DRINKS

Coca-Cola	3.75
Diet Coke	3.75
Fever-Tree	4.25
<i>Indian Tonic / Skinny Tonic / Ginger Beer / Ginger Ale / Lemonade / Spring Soda / Pink Grapefruit Soda</i>	

SPIRITS 50ML

GIN

Beefeater London Dry, <i>UK 40%</i>	9.5
Beefeater Pink Gin, <i>UK 37.5%</i>	9.5
Monkey 47, <i>Germany 47%</i>	15
Renegade London Gin, <i>UK 42%</i>	11.5

VODKA

Absolut, <i>Sweden 40%</i>	9.5
Crystal Head, <i>Canada 40%</i>	12.5

LIQUEURS

Aperol <i>11%</i>	9
Campari <i>25%</i>	9.5
Lazzaroni Amaretto <i>24%</i>	9.5
Chambord <i>16.5%</i>	10
Jagermeister <i>35%</i>	10
Axia Mastiha Chios <i>40%</i>	12.5

WHISK(E)Y

Buffalo Trace, <i>Kentucky 40%</i>	9.5
Chivas Regal 12 YRS, <i>Scotland 40%</i>	10.5
Jameson, <i>Ireland 40%</i>	10
Oban 14 YRS, <i>Scotland 43%</i>	22

RUM

Havana 3yo, <i>Cuba 37.5%</i>	9.5
Havana Club Anejo, <i>Cuba 37.5%</i>	10.5
Cut Spiced Rum, <i>UK 37.5%</i>	10.5
Wray & Nephew, <i>Jamaican 63%</i>	11

BRANDY & COGNAC

Hennessy VS <i>40%</i>	15
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TEQUILA VS MEZCAL

ORIGIN

Both come from Mexico, but Tequila is produced primarily in the state of Jalisco, while Mezcal is made in several regions, with Oaxaca being the most prominent.

AGAVE TYPE

Tequila must be made exclusively from Blue Weber Agave (Agave tequilana), whereas Mezcal can be produced from over 30 different types of agave, including Espadín, Tobalá, and Madrecuixe.

PRODUCTION

Mezcal is traditionally cooked in underground earthen pits lined with rocks and wood, which imparts its distinctive smoky flavour. Tequila, by contrast, is typically produced using steam ovens (hornos) or autoclaves.

FLAVOUR

Tequila is generally smoother and cleaner in flavour, often with herbal or citrus notes. Mezcal tends to be more earthy, complex, and smoky, reflecting its artisanal production methods.

LABELLING

Technically, all Tequila is a type of Mezcal, as Mezcal refers broadly to spirits made from agave. However, in commercial terms, Tequila and Mezcal are categorised and labelled separately, each with its own production regulations.

TEQUILA

BLANCO

Teremana	11
<i>black pepper, vanilla, citrus,</i>	
Fortaleza	16
<i>vegetal, butter, pepper</i>	
Hacien Blanco	16
<i>pepper, herb, citrus</i>	

REPOSADO

Teremana	14.5
<i>salted vanilla, allspice</i>	

AÑEJO

Teremana	16
<i>oak, vanilla, warm spices</i>	
Casamigos	17
<i>smooth, caramel, vanilla</i>	
Hacien Añejo Cristalino	21
<i>honey, toffee, pink peppercorn</i>	

MEZCAL & AGAVE 25ML

Amaras Verde Mezcal	7
<i>candied nuts, dried fruits, sweet</i>	
Bruxo	8
<i>white grapes, black pepper</i>	
Amaras Espadín Joven Mezcal	9.5
<i>citrus, cherry blossom, cinnamon</i>	
Amaras Cupreata Mezcal	9
<i>cacao, spice, herbaceous</i>	
Del Maguey Wild Jabali Mezcal	14
<i>baked apples, white pepper</i>	

Del Maguey Pechuga Mezcal	19
<i>wild mountain fruits, almonds</i>	
Ilegal Añejo Mezcal	11
<i>aged, fruity, sweet</i>	
The Lost Explorer Tobala Mezcal	16.5
<i>hint of tobacco, leather, vanilla</i>	
The Lost Explorer Salmiana Mezcal	21
<i>green chilli, grapefruit, fresh agave</i>	

OTHER

Myst Salted Caramel	11.5
Myst Coffee	11.5

TACO TUESDAY

From 5pm, every Tuesday

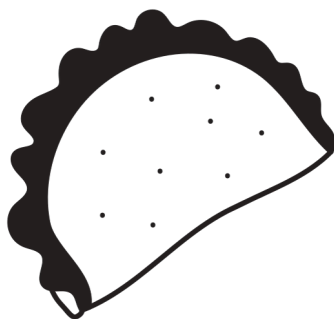
TACOS £9.5

Cheeseburger Taco

Smoked Chicken Sriracha

Crispy Pork Bites

Prawn Taco



MARGARITAS £9.5

Margarita

BOTTOMLESS BRUNCH SATURDAY

From 12pm-15:30pm, every Saturday

Take a seat at the open counter, watch the flames roar, and let the chefs bring the heat while the music keeps the mood high. Designed for long lunches and good company, it's brunch with attitude.

CHOOSE YOUR TACOS

CHOOSE YOUR MAIN

**ENJOY 90 MINUTES OF
BOTTOMLESS DRINKS –
£45/£60**

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*



PRIVATE HIRE

SOHO

Restaurant: 190

Dining Counter: 37 (*dining*)

Private Dining: 20

Vibe: *classic Soho basement, big on theatre & fun.*

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

reservationsmanager@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*

reservationsmanager@temperrestaurant.com

PARADISO

Restaurant: 145

Private: Dining 92 (*dining/standing*)

Terrace: 52

Vibe: *cool, vibrant & fun*

Food & drinks: *burgers, tacos, aged meats, cocktails, wines*

reservationsmanager@temperrestaurant.com