



agave
cocktails
beers
softs
other spirits

private events, large parties, bespoke dinners
& masterclasses available

Speak with our reservations team regarding group bookings or drop us an email
sohoreservations@temperrestaurant.com



agave

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 flavors 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 flavor profile. This can depend on the terroir 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.

We serve our Mezcals in traditional clay copitas from Mexico. They are designed to release the flavours and aromas of the drink so sip it slowly and enjoy!

Mezcal

Tepeztate

El Jogorio – vegetal, herbal, earthy	£9
Pierde Almas - complex, peppery, fruity	£13
Del Maguey Wild – bright, candied, cinnamon.....	£11.5

Espadin

Quiquiriqui Joven – bold, smoky, sweet	£4.5
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Nuestra Soledad Ejutla – fruity, peppery	£6
Gem & Bolt with Damiana - bright, herbaceous.....	£7
El Jolgorio – sharp, herbaceous, cirtus	£7
Del Maguey Especial – floral, citrus, vanilla.....	£11

Karwinskii

El Jolgorio Medrecoixe – vegetal, floral	£9.5
Los Siete Misterios Barril – powerful, spice	£10
Del Maguey Madrecoixe – elegant, tropical.....	£10.5
Pierde Almas Tobaziche – complex, woody.....	£12

Tobala

Del Maguey – sweet, fruity, cinnamon	£12
Pierde Almas – nutty, floral.....	£12
Los Siete Misterios – elegant, floral.....	£12.5

Other agaves and single varieties

Derrumbes Michoacan – oak smoke, pepper.....	£6.5
Dangerous Don – coffee, smoky, chocolate	£8
Estancia Raicilla – fresh, smoky, floral.....	£6.5
Los Siete Misterios Doba-yej - floral	£9
llegal Anejo – aged, fruity, sweet	£9.5
El Jolgorio Barril – balanced, earthy, smoky.....	£10
Del Maguey Wild Jabali – woody, herbaceous	£10
Del Maguey San Pedro Taviche – complex	£11.5
Pierde Almas Botanica +9 – gin botanicals	£12
Del Maguey Pechuga – soft, spiced	£18

all our mezcal is served in 25ml servings

Tequila

Blanco

Olmeca – dry, spice, citrus.....	£5
Ocho – earthy, pepper, citrus	£7
Olmeca Altos Plata – buttery, pepper	£8
Cabrito – powerful, sweet, citrus.....	£8
Calle 23 – medium, herbaceous	£8.5
Fortaleza – smooth, citrus.....	£14

Reposado

Olmecca – sweet, smoky, honey.....	£6
Cabrito – oily, smooth, spice	£7.5
Tapatio Tequila – woody, vegetal, spice	£8
Olmecca Altos – aromatic, fruity, sweet	£8.5
Calle 23 – light, woody, sweet	£9
Siete Leguas – medium, spice, citrus.....	£13

Anejo

Calle 23 – full bodied, woody, vanilla	£10
Arette – smooth, aromatic, sweet.....	£11
Centinela – complex, floral, spice	£13
Casamigos – smooth, caramel, vanilla	£16

Other tequila

Patron XO Café (25ml) – coffee, smooth.....	£6.5
Tapatio 110 proof – fiery	£10
Ocho Single Barrel – powerful, spice, butter	£16

all our tequila is served in 50ml servings

temper cocktails

Irn Bru Spritz.....	£10
tequila, Irn Bru, prosecco	

Neil' Negronis	£10
our twists – ask for details	

On the Nose.....	£10
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gin, mezcal, blackberry, fennel

Sage Advice..... £10
pisco, mezcal, chartreuse, pineapple, sage

Fifty Shades of Earl Grey..... £10
thyme, tequila. pomegranate, earl grey, port

Sex & Violets..... £10
vodka, violet, beetroot

Momma's Margarita..... £10
temper's smoky twist on a classic

Badananas £10
Teresa anejo, chartreuse, coconut cream, turmeric

El gran humo £10
pineapple & habanero mezcal, Teresa claro, kamm & sons

Mr Faulty £10
rum, basil, rice wine vinegar, lime

Sour Grapes £10
Pisco, cardamom vermouth, lemon, egg white

Goodnight New York £12
Wild turkey rye, bitters, absinthe rinse,
quiquiriqui served in the side

Our bartenders love a challenge, if you have a drink in mind or you would prefer a classic just let us know.

beer & cider

Tsingtao 4.8% £4.75
Redchurch Bethanl Pale Ale 5.5%..... £5.95
Redchurch Hoxton Stout 6%..... £5.95
Redchurch Shoreditch Blonde 4.5% £5.95
Orchard Gold Cider £5.5

soft drinks

temper shandy 0%.....	£4.5
Earl Grey & raspberry cooler	£4.5
apple & grapefruit spritz	£4.5
Green tea dashi lemonade	£4.5
Pomegranate & Rose Spritz.....	£5
Barr's Irn Bru	£2.8
Madagascan cola.....	£2.8

mixers

Fever-Tree	£2.5
Indian tonic, Mediterranean tonic, naturally light tonic, aromatic tonic, spring soda, lemonade, ginger ale, ginger beer juice	£2.8 solo / £2.2 mixer
apple, cranberry, orange, pineapple, pink grapefruit, tomato	

charity water

we use filtered still or sparkling water
at £1 per guest with half of all proceeds
going to the one foundation charity

other spirits

gin	50ml serve
Beefeater London Dry	£5.3
Haymans Londond Dry	£5.5
ELLC Batch 2	£8
Hepple	£8.8

vodka

Stolichnaya	£5.3
Black Cow Milk	£7.5
Crystal Head	£11

rum

Santa Teresa Claro Blanco	£5
Santa Teresa Anejo	£5.5

american whiskey

Four Roses Yellow Label	£5.3
Wild Turkey Straight Rye	£7.5
Eagle Rare Single Barrel 10yrs	£10
Michter's US N1 Small Batch Rye	£12.5

scotch whisky

Pig's Nose	£6
Bruichladdich, The Classic Laddie 50%	£13
Cragganmore 12yrs, Speyside	£14
Glenfarclas 15yrs 46%, Speyside	£17
Oban 14yrs 43%, West Highland	£17

soho

Restaurant: 187

Private Lounge: 42 (standing)

Dining Bar: 37 (dining)

vibe: classic soho basement, big on theatre & fun

food & drinks: tacos, tostadas, big cuts of meat, mezcals,

cocktails, wine, beer

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

bespoke options: butchery & cocktail masterclasses

soho: sohoreservations@temperrestaurant.com

city

Restaurant: 200/300

Private Lounge: 60 (dining/standing)

Dining Bar: 34 (dining)

Outside: /40 (standing)

vibe: grand industrial dining room with mezzanine & intimate booths

food & drinks: curry, tandoori, big cuts of meat, gin, cocktails, wine, beer

music: 80's classics, power ballads

bespoke options: gin & cocktail masterclasses

city: cityreservations@temperrestaurant.com

covent garden

Restaurant: 80

Private Lounge: 40 (dining/standing)

Dining Bar: 30 (dining)

Outside: /40 (standing)

vibe: open pizza oven kitchen, big on theatre & fun

food & drinks: wood fired pizza, cured meats, vermouth, top quality wines

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

bespoke options: pizza making masterclasses & vermouth tastings

covent garden: cgreservations@temperrestaurant.com