

# temper

MEAT. FIRE. TACOS.

## SNACKS

GUACAMOLE

7

PORK BELLY BITES

7

AGED BEEF NACHOS

8

## TACOS

Two tacos per portion

GOAT'S CHEESE	10
SOFT-SHELL CRAB	14
COCHINITA PIBIL	12.5
BURNT ENDS	12.5

## BARBECUE & SMOKED MEAT

PORK RIB	16
BEEF BRISKET CARNITAS	15

## SAUCES

Add some sauce, and make it yours.  
All priced at £3

BEEF-FAT BÉARNAISE
BOURBON PEPPERCORN
FERMENTED CHILLI SAUCE
GREEN SAUCE
CHIPOTLE SOUR CREAM
KOREAN BARBECUE
CHIMICHURRI

## SIDES

FRIES	5
HOUSE SALAD	6
TOMATO SALAD	7.5
TEMPER GREENS	7.5

## STEAKS

### OFF THE BONE

PICANHA (250G) 27.5 / (300G) 33

FILLET (250G) 37.5 / (300G) 45

SIRLOIN (350G) 40 / (400G) 45

### ON THE BONE

MINIMUM 500G

RIBEYE £11.5 PER 100G

PORTERHOUSE £12 PER 100G

## DESSERTS

CHOCOLATE MOUSSE	8
with honeycomb & maraschino cherries	
DEEP DISH BRIGADEIRO COOKIE	8
with Fior di latte ice cream	
PEANUT-CHOCOLATE TART	8
with Fior di latte ice cream	
ICE CREAM & SORBETS	4.5
3 scoops	