

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 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.

We serve our mezcals in traditional clay copitas. 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

TOBALA

DEL MAGUEY

sweet, fruity, cinnamon 12

PIERDE ALMAS

nutty, floral 12

LOS SIETE MISTERIOS

elegant, floral 12.5

ESPADIN

QUIQUIRIQUI JOVEN

bold, smoky, sweet 4.5

PAPADIABLO ESPADIN

smooth, smoky, well rounded 7

GEM & BOLT WITH DAMIANA

bright, herbaceous 7

DEL MAGUEY ESPECIAL

floral, citrus, vanilla 11

All our mezcal is served in 25ml servings

MEZCAL

KARWINSKII	
<i>EL JOLGORIO MEDRECUIXE</i>	9.5
vegetal, floral	
<i>LOS SIETE MISTERIOS BARRIL</i>	10
powerful, spicy	
<i>DEL MAGUEY MADRECUIXE</i>	10.5
elegant, tropical	
<i>PIERDE ALMAS TOBAZICHE</i>	12
complex, woody	
OTHER AGAVES AND SINGLE VARIETIES	
<i>DERRUMBES MICHOACAN</i>	6.5
oak smoke, pepper	
<i>DANGEROUS DON</i>	8
coffee, smoky, chocolate	
<i>ESTANCIA RAICILLA</i>	6.5
fresh, smoky, floral	
<i>LOS SIETE MISTERIOS DOBA-YEJ</i>	9
floral	
<i>EL JOLGORIO BARRIL</i>	10
balanced, earthy, smoky	
<i>DEL MAGUEY WILD JABALI</i>	10
woody, herbaceous	
<i>PAPADIABLO ESPECIAL</i>	11
bold, complex	
<i>DEL MAGUEY SAN PEDRO TAVICHE</i>	11.5
complex	
<i>PIERDE ALMAS BOTANICA +9</i>	12
gin botanicals	
<i>DEL MAGUEY PECHUGA</i>	18
soft, spicy	

All our mezcal is served in 25ml servings

GIN : SWEETER

			G&T		Martini	
XORIGUER 38%			9		10	
lemon, juniper, pink grapefruit			Mediterranean tonic, basil, black peppercorn		wet, Lillet lemon	
HAYMANS OLD TOM 40%			9		10	
orange, coriander white pepper			Indian tonic star anise, orange		wet, Regal Rogue orange	
ABELFORTH'S BATHTUB						
GIN 42.4%			10.5		10	
orange, cardamom cinnamon			Indian tonic, cinnamon, orange,		dry, Noilly Prat orange	
JINDEA 40%			11		12	
darjeeling, ginger angelica root			Indian tonic, lemongrass, mint		dry, Belsazar White, lemongrass	
WILLEM BARENTZ 40%			11.5		12	
jasmine, almond, cassia bark			Indian tonic apple		dry, Belsazar White orange	
POTHECARY 45%			16.5		18	
tilia, lemon, black mulberry			Mediterranean tonic orange, cranberry		dry, Noilly Prat grapefruit	
FOUR PILLARS BLOODY						
SHIRAZ 40%			14		16	
shiraz grapes pine, star anise			Mediterranean tonic, orange		dry, Belsazar Dry, orange	

GIN : SAVORY

<p>ELLC BATCH #2 47%</p> <p>sage, thyme, bay leaf</p>				<p>G&T</p> <p>11</p> <p>Mediterranean tonic fennel seed, thyme</p>			<p>Martini</p> <p>12</p> <p>dry, Belsazar Dry pickled cucumber</p>		
<p>PINK PEPPER 42%</p> <p>vanilla, tonka, cinnamon, pink peppercorn</p>				<p>12.5</p> <p>Indian tonic lavender</p>			<p>13</p> <p>dry, Lillet lemon</p>		
<p>BOBBY'S SCHIEDAM 42%</p> <p>clove, rose hips lemongrass</p>				<p>13</p> <p>Indian tonic orange, clove</p>			<p>14</p> <p>wet, Belsazar Rose orange</p>		
<p>OXLEY 47%</p> <p>nutmeg, aniseed meadowsweet</p>				<p>13.5</p> <p>Indian tonic sage, lime</p>			<p>14</p> <p>bone dry, Regal Rogue lime</p>		
<p>DEATH'S DOOR 47%</p> <p>juniper, fennel coriander</p>				<p>14</p> <p>Indian tonic pear, pomegranate</p>			<p>15</p> <p>dry, Belsazar Rose orange blossom water</p>		
<p>VAN WEES MIRAKEL</p> <p>GENEVER 38%</p> <p>lemon, emmerwheat</p>				<p>14</p> <p>Indian tonic grape</p>			<p>16</p> <p>wet, Cocchi Americano onion</p>		
<p>ELLC BARREL AGED 52%</p> <p>French oak</p>				<p>15</p> <p>Indian tonic chocolate</p>			<p>16</p> <p>wet, Cocchi Americano chocolate</p>		

TEMPER COCKTAILS

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<i>IRN BRU SPRITZ</i>		10
tequila, irn bru, prosecco		
<i>PEACH SPRITZ</i>		12
regal lively white, creme de peche, chivas regal, prosecco		
<i>SWEET AND SPICED SPRITZ</i>		12.5
balsazar rose, chilli gin, dolin chamberzyette, prosecco		
<i>MEZCAL NEGRONI</i>		10
mezcal, antica formula, campari		
<i>BITTER NEGRONI</i>		12
antica formula, triple sec, angostura bitter		
<i>TURMERIC NEGRONI</i>		10
turmeric gin, campari, cocchi americano rosa		
<i>PINEAPPLE NEGRONI</i>		10
tequila, manchino amara, pineapple campari		
<i>CHEAPSIDE DATE</i>		12
rose water gin, campari, pink grapefruit juice,lemon		
<i>ON THE NOSE</i>		10
gin, blackberry, fennel and black pepper syrup, mezcal, lemon		
<i>SAGE ADVICE</i>		10
pisco, mezcal, chartreuse, sage, pineapple, lime		
<i>MR FAULTY</i>		10
white rum, basil, rice wine vinegar, lime		

OTHER DRINKS

BEER & CIDER

Temper lager 4.7%	4.00
Kapow! pale ale 4.5%	4.50
Redchurch Shoreditch blonde 4.5% 330ml	5.95
Redchurch Bethnal pale ale 4.6% 330ml	5.95
Redchurch Hoxton Stout 6% 330ml	5.95
Tsingtao 4.7% 330ml	4.75
Cornish Orchards cider 5% 330ml	5.50
Tempus Moonshiner 5% 375ml	18.00
Borgo ReAle 6.4% 330ml	19.00
Urban Farmhouse Saison 4.1% 750ml	25.00

SOFT DRINKS

temper shandy 0%	4.50
Earl Grey & raspberry cooler.	4.50
apple & grapefruit spritz	4.50
Italian cream soda	4.50
Barr's Irn Bru	2.80
Fever Tree cola	2.80

MIXERS

FEVER-TREE

Indian tonic, Mediterranean tonic, naturally light tonic, aromatic tonic, spring soda, lemonade, ginger ale, ginger beer 2.5

JUICE

apple, cranberry, orange, pineapple, pink grapefruit, tomato 2.8 solo /
(2.2 mixer)

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

VODKA

Wyborowa 40%	5.30
Black Cow Milk 40%	7.50
Crystal Head 40%	11

RUM

Havan Club 3yrs 40%	5
Havan Club Anejo 40%	5.50
Wray & Nephew Over Proof 63%	8.5

JAPANESE WHISKEY

Nika All Malt 40%	12
The Yamazaki 43%	15
Hibiki Japanese Harmony 48%	17

AMERICAN WHISKEY

Four Roses Yellow Label 40%	5.30
Wild Turkey 40.5%	12
Michter's US N1 Small Batch Rye 42%	12.50

SCOTCH WHISKY

Whyte & Mackay 40%	6
Pigs Nose 40%	6.5
Springbank 10yrs 46%	13
Bruichladdich, The Classic Laddie 50%	13
Cragganmore 40%	14
Bruichladdich, Port Charlotte 50%	15
Glenfarclas 15yrs 46%	17
Oban 14yrs 43%	17

50ml serve

PRIVATE HIRE

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, mezcal, cocktails, wine, beer

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

Bespoke options: butchery & cocktail masterclasses

sohoreservations@temperrestaurant.com

CITY

Restaurant: 200/300

Private Lounge: 60 (dining/standing)

Dining Bar: 34 (dining)

Outside: 30/40 (seated/standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

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

Music: 80's classics, power ballads, 90's hip hop

Bespoke options: butchery, gin & cocktail masterclasses

cityreservations@temperrestaurant.com

COVENT GARDEN

Restaurant: 100

Private Lounge: 40 (dining/standing)

Dining Bar: 30 (dining)

Outside: 25

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

Food & drinks: tacos, wood fired meat & fish, charcuterie, vermouth, wines

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

Bespoke options: butchery masterclasses & vermouth tastings

cgreservations@temperrestaurant.com

