

BRUNCH

PADDINGTON

SNACKS

AGED BEEF NACHOS 7
CRISPY PORK BITES 6
BEEF-FAT CORNBREAD, GOCHUJANG BUTTER 6
CARAMELISED 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 (H)
PORK RIB, SWEET & SOUR 16
HERITAGE CAULIFLOWER, MOLE 13
MEZCAL PRAWNS 18
LEMON BUTTER SEA BASS, AJI SALSA 25
CHICKEN-DUKKAH CARNITAS 14

BURGERS 10

*go Veggie by swapping your burger for a cracked wheat patty
HAMBURGER *
CLASSIC CHEESEBURGER *
TEMPER BURGER *
SLOPPY JOE
KIMCHEESE *

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
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
CHILLI RACLETTE CHIPS 12
TEMPER CHIPS 7
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

SAUCES 3

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

BOTTOMLESS BOOZE

29PP

90 MINUTES OF FREE-FLOWING DRINKS

WINE

white: Grillo 2022, Puglia; red: Sangiovese 2021, Puglia; sparkling: Prosecco NV, Veneto

BEER

Asahi lager

COCKTAILS

Red Gin Fizz; Lychilli Margarita

SPECIAL COCKTAILS

AUNT LUCY 11

Beefeater London Dry Gin, Crème de Peche, Lemon, Orange Marmalade, Foaming Bitters

UNCLE PASTUZO 13

Buffalo Trace Bourbon, Antica Formula, Orange Marmalade, Orange Bitters

LIGHT & SMOKY 13

Amores Verde Momento Mezcal, lime, agave syrup, ginger beer

OAXACA OLD FASHIONED 13

Olmecca Altos Reposado tequila, Amores Verde Momento Mezcal, agave syrup, orange bitters

MEZCAL PALOMA 13

Amores Verde Momento Mezcal, lime, grapefruit, smoked salt

MARGARITAS

MOMMA'S MARGARITA 12.5

Olmecca 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

Olmecca tequila, lychee juice, 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 Verdemezcal, Havana Especial rum, aperitif, lime, soda

(H) = HALAL ON REQUEST

temper

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