



WELCOME TO
tempor.

Dishes to savour, to share, to stay with you.

SNACKS

MARINATED OLIVES

Italian, fruity, herbaceous.

7

CHIPS & DIPS

Hand-cut, freshly cooked.
Two dips for your pleasure.

15

BLÁZQUEZ JAMON

Acorn-fed, long-aged Iberico pork shoulder,
served with pan con tomate.

32

5-CHEESE PLATE

Brie de Meaux, Brillat-Savarin,
Comté, Époisses, Bleu Shropshire.

32

SHELL AND SCALE

SEAFOOD STARTERS

JUMBO SHRIMP COCKTAIL

Plump saltwater shrimp served with house sauce.

24

SICILIAN SASHIMI

Cured scallops, hamachi and salmon with capers and extra virgin olive oil.

26

CRAB ROLL (2 PIECES)

Toasted soft rolls topped with tender crab claw meat.

18

RED SHRIMP CARPACCIO

Flattened Argentinean shrimp with a shrimp head emulsion drizzle.

32

OYSTERS

MIGNONETTE / LEMON / GREEN HOT SAUCE AVAILABLE

NAVARRÉ, L'ANTILOPE (NORMANDY)

Briny, with meaty flesh.

7.5

CADORET, LA SPÉCIALE (BRITTANY)

Firm, nutty, and sweet.

7.5

SEAFOOD PLATTER

GARLIC AIOLI, GARLIC BUTTER, COCKTAIL SAUCE, LEMON WEDGE

PETIT (FOR TWO)

Two tiers of ocean-fresh oysters, shrimp, dungeness crab, mussels,
and two kinds of crudo — made to share.

138

GRAND (FOR FOUR)

Three tiers of ocean-fresh oysters, shrimp, dungeness crab, mussels,
and two kinds of crudo — made to feast.

245

CAVIAR

CHOPPED EGGS, CHIVES, CREME FRAICHE, CUCUMBER, BLINIS

AMUR (30G)

Nutty, light, buttery, with a briny finish.

135

KALUGA HYBRID (30G)

Mildly earthy with a subtle bitter finish.

135



SMALL PLATES



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| TEMPER BURGER 🍷 | 35 |
| Wagyu-blend, cheddar and pickles, drizzled with Chef's special sauce — served with a side of french fries. | |
| STEAK TARTARE | 32 |
| Tajima beef, classic preparation, served with crispy potato straws. | |
| CRISPY CHICKEN DRUMSTICKS (2 PCS) 🍷 | 18 |
| Fried chicken dusted with zabb chilli-lime powder. | |
| BURRATA | 28 |
| Served with chilli crunch, bacon jam and pan de cristal. | |
| CALAMARI | 18 |
| Served with chunky tartare and spicy marinara. | |

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| CLAMS & CORIANDER | 24 |
| Today's best clams, white wine and fresh coriander. | |
| FRENCH DIP SANDWICH 🍷 | 28 |
| Tajima roast beef and gouda cheese in a fresh baguette, with beef broth to dip. | |
| SEAFOOD CHOWDER POT PIE | 27 |
| A crispy puff pastry with mixed seafood. | |
| MUSHROOM PÂTÉ 🌿 | 20 |
| Smooth and savoury, served with pan de cristal. | |
| HAMACHI COLLAR | 32 |
| Sweet soy glazed served with wing bean salad. | |



LARGE PLATES

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| LAND | |
| IWATE STRIPLOIN (300G) | 128 |
| Josper-grilled, with beef jus and chimichurri. | |
| TAJIMA PICANHA (200G) | 53 |
| Josper-grilled, with beef jus and chimichurri. | |
| BONE-IN PORK CHOPS (200G) | 42 |
| Served with creamy mustard sauce. | |
| SPICY RIGATONI | 32 |
| Minced lamb sausage chunks in marinara. | |

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| SEA | |
| TURBOT (900G) 🍷 | 95 |
| Crispy, served in pil-pil collagen sauce. | |
| SEA BREAM (HALF/WHOLE) | 32/60 |
| Binchotan-grilled, with house salad. | |
| LIVE BOSTON LOBSTER (900G) | 108 |
| Served with capers and brown butter. | |
| UNI LINGUINE 🍷 | 36 |
| Uni and egg yolks folded into cream. | |

SIDES

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| BEAN & BACON STEW | 12 |
| TOMATO & ONION SALAD 🌿 | 12 |
| HOUSE SALAD 🌿 | 10 |
| FRENCH FRIES 🌿 | 9 |
| GARLIC BUTTER OYSTER MUSHROOMS 🌿 | 12 |
| SOY MAPLE BRUSSELS SPROUTS 🌿 | 15 |
| VELVET MASH 🌿 | 14 |
| CAULIFLOWER CASSEROLE 🌿 | 12 |

DESSERT

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| COFFEE TRES LECHE 🌿 | 12 |
| Soft sponge cake soaked in coffee and milk. | |
| PASTEL DE NATA 🍷 🌿 | 6 |
| A portugese classic with cinnamon on the side. | |
| CHOCOFLAN 🌿 | 15 |
| Rich chocolate cake layer topped with custard pudding. | |
| SORBET SELECTION 🌿 | 6 |
| Ask your server for today's flavours. | |



