

BAR MENU



COCINA DE BUEN TIEMPO

BY CHEF DIEGO PÉREZ TURNER

© Clasic

After a profound reflection by Chef Diego Pérez Turner, he was able to understand that his obsession is to find the perfect ingredient in the season, as well as, the fascination to cook an ingredient for several hours until it is perfectly done and the heart-beating emotion of the precise moment when the dish reaches the table, is merely for his deep love for time, as short as eternal.

Indulge in the flavours of time with chef Diego, as there is a real possibility you don't have, like or can invest time to clean, season, marinate and bake those valuable ingredients which here, at Temporal, can be yours.

© CLASICS

Adelita Mezcal and grape fruit juice	\$150.00	Oaxaca Mule Mezcal, beer, ginger and lemon	\$170.00
Suerte de dragón Mezcal, celery salt, beer and chile	\$170.00	Negroni Ginebra, Vermouth and Campari	\$180.00
Tamarind Margarita Tequila, tamarind and Ancho Reyes	\$155.00	Manhattan Bourbon, Martini Rosso and Angostura bitters	\$180.00
Classic Margarita	\$155.00	Mint Julep Bourbon and mint	\$170.00
Margarita de mezcal	\$160.00	Godfather Whisky, Amaretto and bitters	\$170.00
Mezcal Sour Mezcal, pineapple juice, angostura bitters and raspberries	\$170.00	Havana Spring Havana 3, pineapple, cucumber and mint	\$160.00
Zicatela Mezcal, guava, lemon, basil and tonic water	\$170.00	Mojito	\$160.00
Summer Basil Gin, basil, grapefruit and tonic water	\$160.00	Aperol Spirit	\$165.00
Gin and berries Gin, berrys and orange juice	\$160.00	Bloody Mary	\$160.00
Old fashion	\$170.00	Boulevardier	\$160.00
Old fashion cardamomo Bourbon y bitter de cardamomo	\$170.00		

SEASONAL HOUSE COCKTAILS

Strawberry Fields Boing de fresa, Aperol, ginger, lemon	\$170.00	Rusty Tanaka Plum Dew, Vermouth rosé, Aperol, gin and sparkling wine	\$180.00
Clara Piña Dark rum, clarified pineapple juice	\$170.00	Paricutín Mezcal, Avocado leaf cordial and lemon	\$175.00
Lillet Tonic White Lillet, tonic water, twist of lemon	\$180.00	Don Cuchi Mezcal with watermelon, lemon grass and dry vermouth	\$180.00
Mezca-che Mezcal, pineapple, agave honey, coriander and lemon	\$180.00		



MARTINIS

Classic Martini (dry, wet, dirty or Gibson) Gin and Vermouth	\$180.00	Hanky Panky Vermouth, gin and Fernet	\$190.00
Vesper Lillet, vodka and gin	\$200.00	Cucumber cucumber, chile piquín and gin	\$165.00
Coconut Martini Gin, coconut water and rosemary	\$170.00	Cosmopolitan Vodka, lemon and cranberry juice	\$170.00
Lychi Martini Vodka and lychi	\$170.00	Frutos rojos Mix fresh berries, Cassis and vodka	\$180.00

TO NIBBLE

Our marinated olives \$90.00	Order of ham croquettes with aioli (5 pieces) \$160.00
Chicharron & quesillo quesadillas \$165.00	© Marinated octopus tacos "TEMPORAL" style in "adobo" with refried beans, avocado and spring onions relish (three tacos) \$190.00
Baked Camembert toast (125 g) \$190.00	San Andrés rabbit tacos braised in "chichilo negro" with guacamole, refried beans and fresh herbs \$160.00
Oven roasted Camembert with Calvados (250 g) \$390.00	Goatling tacos in pulque and dried chillis sauce, nopales "salsa" and fresh cheese \$160.00
Prosciutto on toast \$175.00	

CRAFTED BEERS

Rrëy Stout	\$95.00
Rrëy IPA	\$95.00
Rrëy Kölch	\$95.00
Monopolio	\$95.00
Sta. Julieta	\$90.00
Sta. Huguiña	\$90.00
Michelada	+\$15.00
Cubana	+\$20.00
Clamato	+\$40.00

BEERS

Corona, Victoria, León & Montejo	\$60.00
Modelo Especial & Negra Modelo	\$60.00
Stella Artois	\$90.00
Michelada	+\$15.00
Cubana	+\$20.00
Clamato	+\$40.00

NON - ALCOHOLIC

Perrier	\$70.00	Havana Spring	\$60.00
San Pellegrino	\$70.00	Limonada de frutos rojos	\$60.00
Topo Chico	\$60.00	Naranjada	\$50.00
Boing guava	\$40.00	Limonada	\$50.00
or mango		Agua del día	\$40.00
		Sodas	\$60.00

