

# TEMPO

RESTAURANT

## MENU

### CRUDOS AND VEGETABLES

#### NAPPA "TONNATO" SALAD 🌿

Vitello tonnato dressing, parmesan, anchovies.

#### TUNA TIRADITO 🌿

Jicama, 3 en 1 sauce, yuzu aioli.

#### CEVICHE

jicama, 3 en 1 sauce, yuzu aioli.

#### GRILL 🌿 WILD MUSHROOMS

Cilantro salsa verde.

#### ROASTED LEEKS 🌿

Caper dressing, parsley and dill salad.

#### GRILL ZUCHINNI 🌿

Balsamic and pumpkin seed paste.

#### TRUFFLE LOBSTER FOAM

pok belly, poached eggs, shoestring potatoes.

### RICE AND PASTA

#### CACCIO E PEPE 🌿

Zaatar, parmesan, black truffle.

#### ARTICHOKE RISOTTO 🌿

Crispy artichokes.

#### SEPIA "ARROZ NEGRO"

Grill shrimp, basil aioli.

#### CHISTORRA FIDEUA 🌿

Squid & Aioli.

### SEA

#### MUSSELS 🌿

Smoke red pepper and tomato salsa.

#### CLAMS 🌿

Sweet potato, white wine sauce.

#### GRILL BRANZINO 🌿

Peas, kimchi sauce.

#### GRILL RED SNAPPER 🌿

Local farm tomato, mojo.

### LAND

#### LOBSTER AND TRUFFLE FOAM CRISPY PORK BELLY

#### HALF CHICKEN 🌿

Cooked for 16 hrs and finished in Jospier.

#### COCHINILLO 🌿

Grill pineapple.

#### LAMB SHANK 🌿

cooked for 12 hrs Sous Vide and finished at Jospier.

#### OSSOBUCO 🌿

Pearl onion, hazelnut, pecorino.

#### SHORT RIB BONE IN

Slowly cooked & finished on the grill.

#### NY STEAK

10 oz cook on jospier.

### SIDES

#### SWEET POTATO 🌿

Brown butter, blue cheese, hazelnut.

#### TOMATOS 🌿

Local farm tomatoes, ricotta, sumac.

#### LEEK SIDE

Caper dressing, parsley and dill salad.

#### GRILL BROCCOLINI 🌿

Yuzu aioli.

#### NAPPA SIDE

Vitello tonnato dressing, parmesan, anchovies.

### COCKTAILS

#### MAJORCA SPRITZ

Aperol, Lillet Rose, Strawberry Cordial, Rose Prosecco, Soda Water, Maldon Sea Salt.

#### ALHAMBRA SOUR

Cuatro Gs Pisco, Puerto de Indias Gin, Watermelon, Simple Syrup, Falernum Liqueur, Lime Juice, Aquafaba.

#### AMALFI

Don Fulano Tequila Blanco, Sweet Potato Purée, Hibiscus Agave, Lime Juice.

#### LE JEUNE

Raisins infused - Diplomatico Planas, Kalani Liqueur, Giffard Banane du Bresil liqueur, Citrus.

#### CATALONIA

Organika Vodka, Giffard Apricot Liqueur, Lychee Simple Syrup, Lime Juice, Mint, Raspberries.

#### THE CASTILLE

Diplomatico Reserva Rum, Lo Fi Sweet Vermouth, Narano Orange Liqueur, Creme de Cacao, Prosecco.

#### EL PALMARITO

Fronterizo Mezcal, Mijenta Reposado, Beet Syrup, BlackBerry Shrub, Sour AF lime, Huana Guanabana Liqueur, Diplomatico Coffee bitters, Grapefruit Soda.

#### DULCE VALENCIA

Smoke Lab Spiced vodka, Copalli Cacao Rum, Ponche Crema Café, Coriander Espresso Simple Syrup, Bicerin White Chocolate Mocha Liqueur.

#### THE SMOKED FERDINAND

Mulligans Bourbon, Cherry Heering Liqueur, Sherry Manzanilla, Amaro Montenegro, Coffee Bitters, Orange Bitters.

#### ARAGON

Smoke Lab vodka, Chinola Passion Fruit, Citrus, Simple Syrup, Dill, Spicy Tincture, Aromatic Bitter, Ginger Beer.

### DESSERTS

#### BAKLAVA NAPOLEON

Crispy pistachio and walnut phyllo filled with orange blossom pastry cream and rose syrup

#### PEAR WINE

Wine poached pears filled with apple fennel gel, labneh cream and granola

#### DIPLOMATIC CHOCOLATE CAKE

3 layers chocolate cake with Diplomatic rhum caramel

#### SQUASH CREME BRÛLÉE

Roasted squash creme brulee with mandarin saffron sorbet

*\* Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

🌿 SHELLFISH ALLERGY 🌿 ALLIUM ALLERGY 🌿 GLUTEN FREE 🌿 GLUTEN 🌿 VEGETARIAN  
🌿 HONEY ALLERGY 🌿 NUTS ALLERGY 🌿 DAIRY ALLERGY 🌿 PINEAPPLE ALLERGY