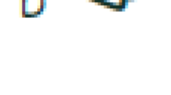


TIGERMILK

MEXICAN INSPIRED CUISINE

FOLLOW US!   @TIGERMILKGROUP

 WWW.TIGERMILKRESTAURANTS.COM

INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN



WE ARE CASHLESS!

CREDIT CARD, CONTACTLESS, QR CODE, MEAL VOUCHERS

Safer for us and for you ; faster service ;
More time to serve you, less time spent counting.

SIDES & SHARINGS

GUACAMOLE   **6.50**

Avocados received every morning, crushed on demand, diced red onions, lime. Served with Tortilla chips.

MUY CALIENTE GUACAMOLE    **6.50**

Guacamole, salsa Rocoto, tortilla chips.

SALMON CEVICHITO **8.00**

Diced salmon marinated in a Nikkei leche de tigre. Red onion pickles, sesame seeds & fresh coriander.

EVERYDAY I'M TRUFFLIN'  **8.50**

Baby quesadilla with tuffle, triple cheese and chipotle. Served with jalapeño sour cream.

TACOS

SWEET & CREAMY (X2)   **6.00**

Roasted sweet potato, jalapeño cream, corn tortilla, pomegranate & fresh cilantro.

CARNITAS (X2)   **6.00**

Slow-cooked marinated pulled pork, house spice mix, chimichurri sauce, red onion pickles, corn tortilla & fresh cilantro.

POLLO (X2)   **6.50**

Pulled free-range chicken, Salsa Rocoto, red onion pickles, corn tortilla & fresh cilantro.

TUNA TOSTADA  **6.50**

Ouch, it's hard not to take another one after ordering the first. Fried corn tortilla, guacamole, aioli jalapeño, yellowfin tuna, red onion pickles, cilantro.



CEVICHES

TIGERMILK CEVICHE  **14.50**

El único. MSC Pollack, leche de tigre with coconut milk, mango, pomegranate, fresh cilantro, red onion, served with roasted sweet potatoes.

AMARILLO   **15.00**

MSC Pollack marinated in a leche de tigre with Aji Amarillo. Avocado cream, crunchy hazelnuts, pomegranate, roasted sweet potatoes and fresh cilantro.

SALMÓN MÓN MÓN   **16.00**

Salmon ceviche with orange supremes, leche de tigre, jalapeño cream, chimichurri sauce, red onion pickles , roasted sweet potatoes, cilantro & lime.

QUESADILLAS

I'M ON A DATE QUESADILLA  **13.50**

Seasonal mushrooms, mozzarella, cheddar, chipotle cream, onion pickles, parmesan, baby spinach and pomegranate salad.

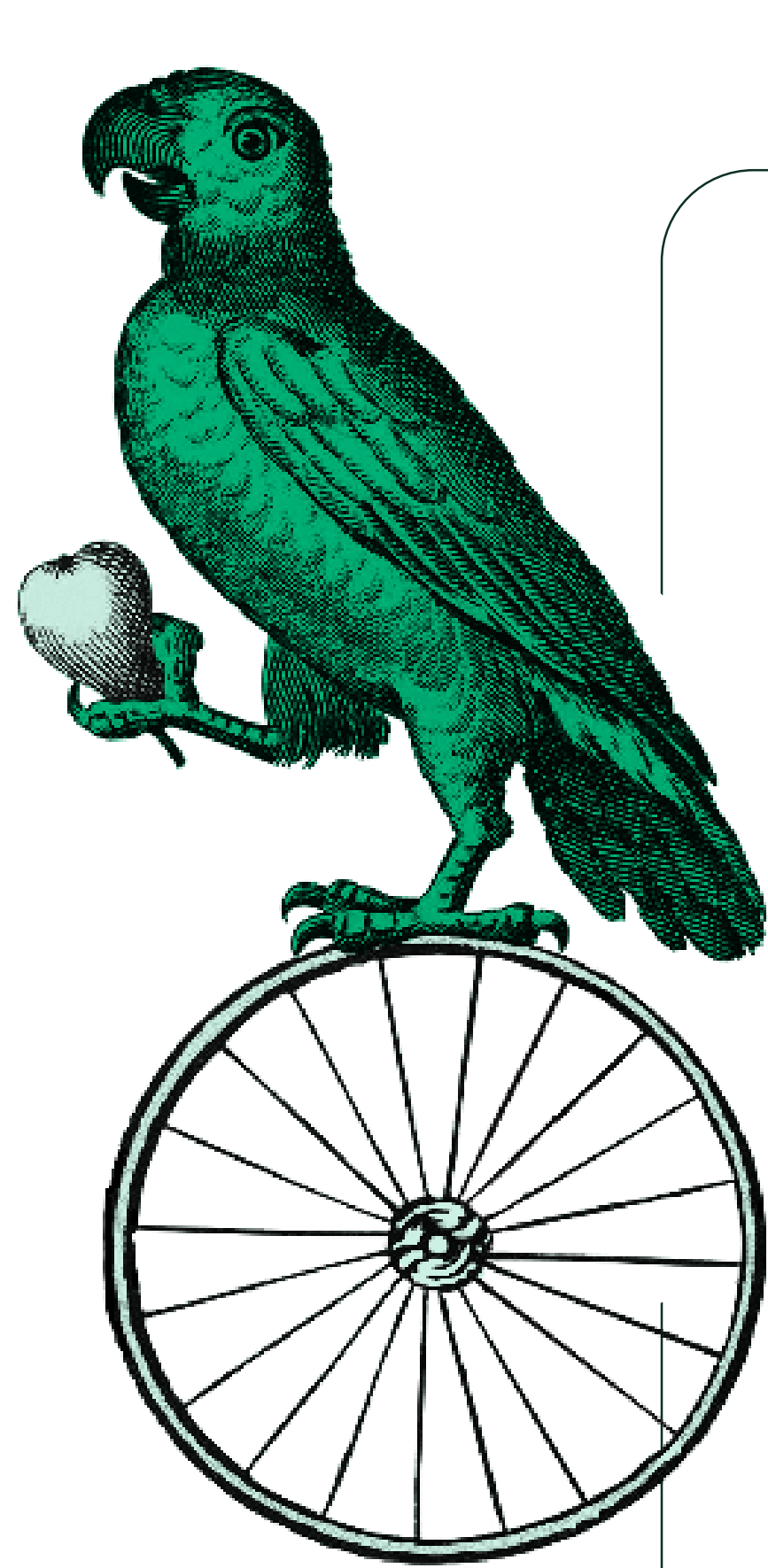
COCHINITA PIBIL QUESADILLA **14.00**

Cochinita Pibil is a slow-cooked marinated pulled pork, with cheese. That's it. But it's so good! Served with a salad of baby spinach and pomegranate.

CHEESY BIRRIA QUESADILLA..... **15.90**

Quesadilla with triple cheese and shredded beef, stewed for a long time and with a lot of love, served with a little meat stock to dip your cheesy quesadilla in.

A little cilantro for freshness, and a salad of baby greens and pomegranates for a clear conscience.



ASADOS

CHULE CONMIGO  **35 p.p**

NEW ! For two people.

A big, juicy rib-eye to enjoy with our chimichurri salsa. Always accompanied by roasted baby potatoes, roasted marinated cauliflower and chipotle mayo.

EL COLIFLOR   **15.50**

A beautiful steak of marinated and roasted cauliflower, on houmous verde. Avocado cream or chimichurri sauce , aji amarillo, pomegranates for a sweet touch, crushed hazelnuts.

COSTILLAS DE LA MADRE **17.90**

500g of pork ribs cooked every night just for you, served with roasted baby potatoes and caliente chipotle mayo.

CARNE ASADA  **18.50**

Marinated beef flank steak, salsa chimichurri, roasted potatoes and caliente chipotle mayo.

Y MÁS

GREEN BUT NOT BORING   **13.50**

A well-balanced quinoa, fresh red fruit, feta, raspberry balsamic sauce, aji amarillo, cilantro and a generous scoop of guacamole to round it all off.

POLLO CHEESEBURGER  **14.50**

Potato bun, shredded chicken marinated with homemade spices. Salsa roja, matured cheddar, red onion pickles & baby greens. Always comes with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ guacamole (+2.50)

TIGERMILK

MEXICAN INSPIRED CUISINE

FOLLOW US!   @TIGERMILKGROUP



WWW.TIGERMILKRESTAURANTS.COM

INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN

DESSERTS

MOUSSCHACHO   **6.00**

Chocolate mousse with a hint of fleur de sel, roasted caramelized hazelnuts.

DULCE DE LECHE CHEESECAKE  **6.50**

Speculoos, dulce de leche.

CHARLOTTE MARACUYA **7.00**

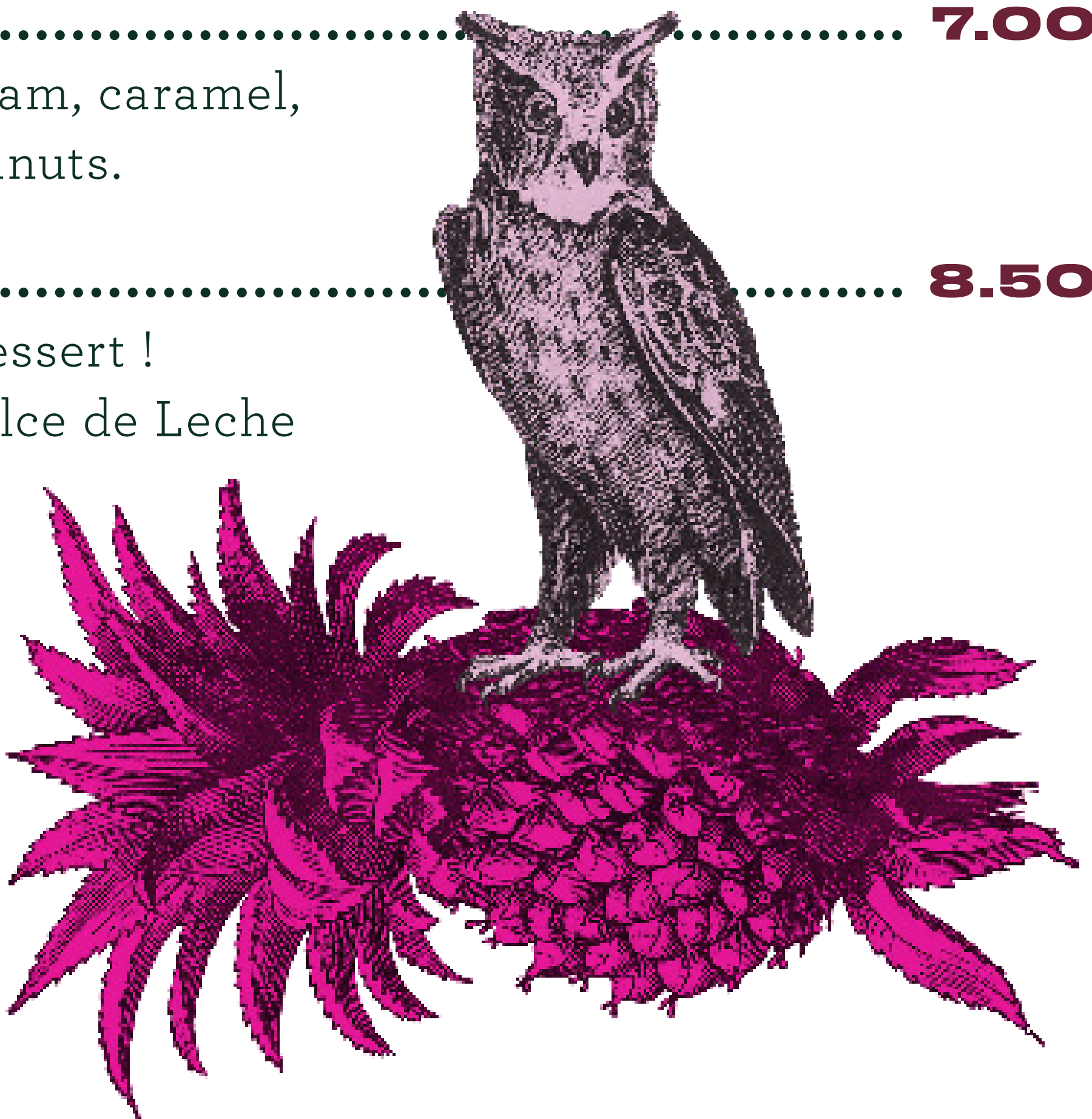
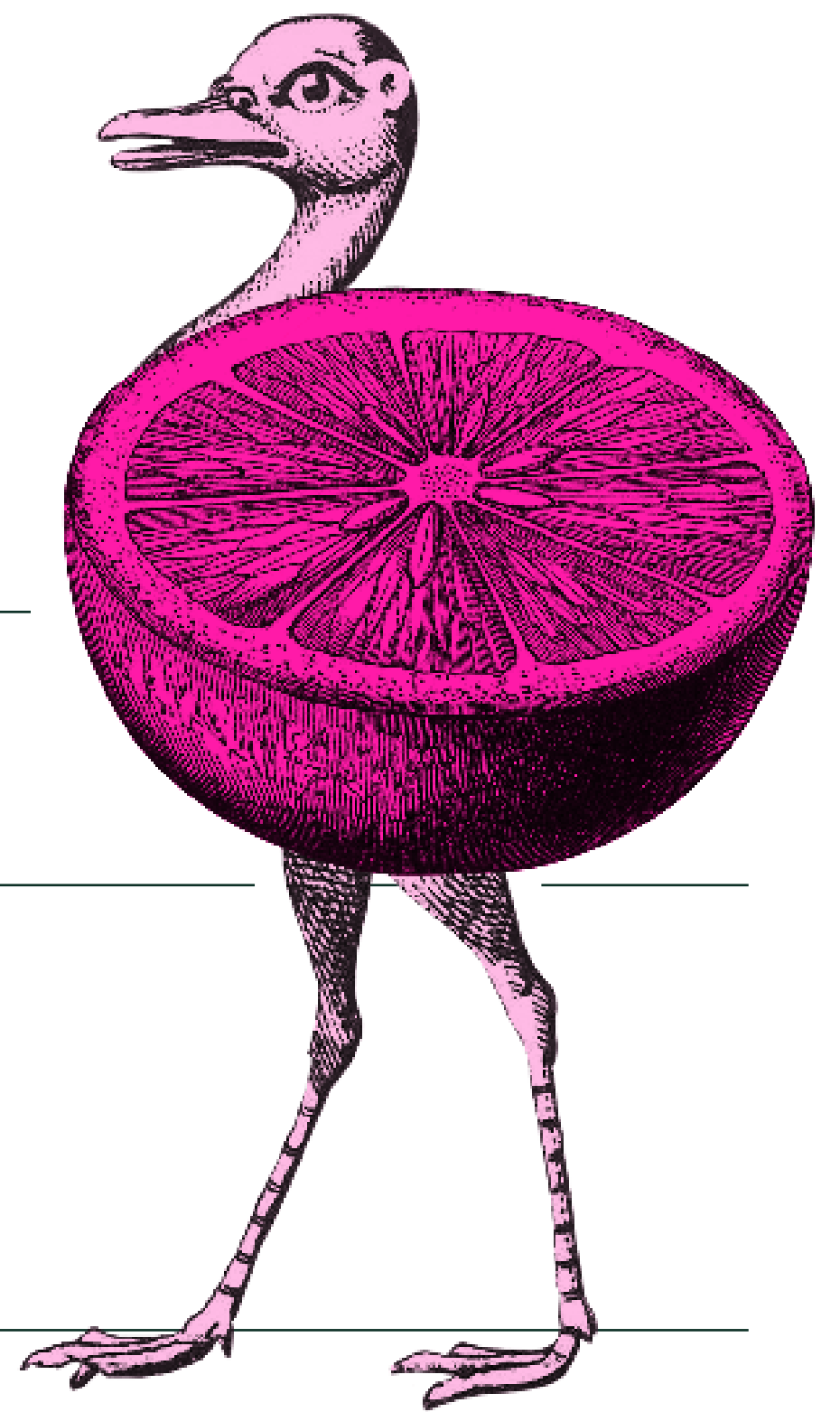
Charlotte cake topped with passionfruit coulis.

BRIOCHE PERDUE **7.00**

French toast, whipped cream, caramel, caramelized roasted hazelnuts.

MALA LECHE 16cl **8.50**

A cocktail designed for dessert !
Amber rum, amaretto, Dulce de Leche and grilled almond milk.



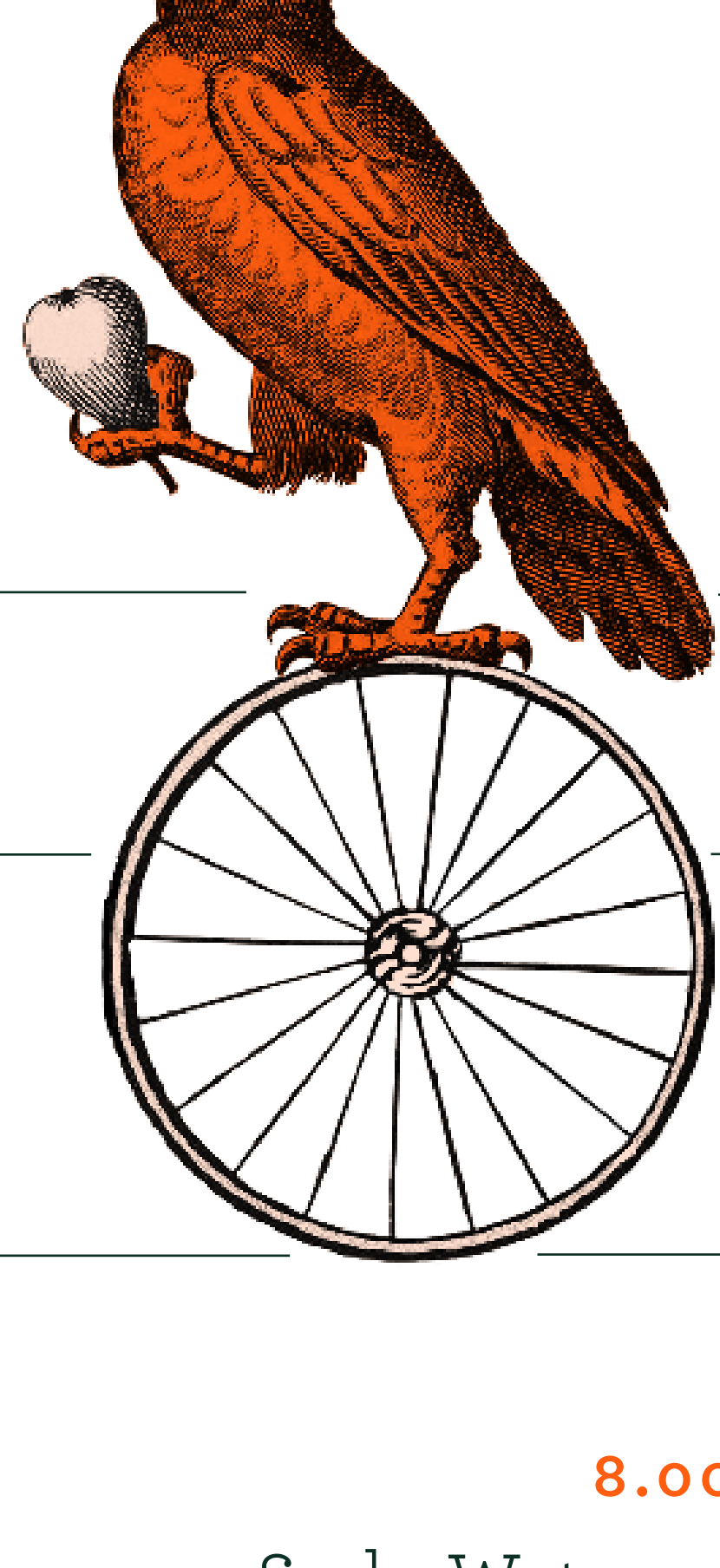
TIGERMILK

MEXICAN INSPIRED CUISINE

FOLLOW US!   @TIGERMILKGROUP

 WWW.TIGERMILKRESTAURANTS.COM

INFOS:  ORGANIC  BIODYNAMIC



COCKTAILS



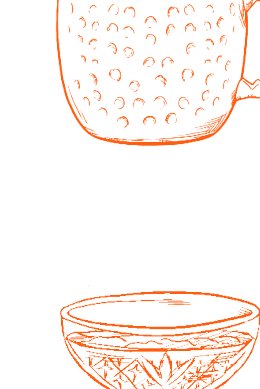
TIGER-SPRITZ *16cl* **8.00**

Aperol, Yuzu Purée, Pêche Syrup, Prosecco, Soda Water



MARGARITA AZTECA *10cl* **8.00**

Tequila, Triple Sec, Hibiscus Syrup, Lime



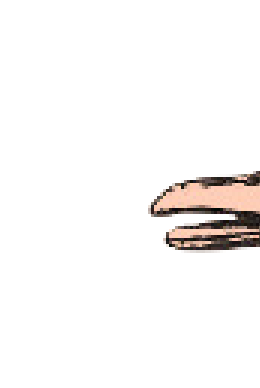
CAÏPICABANA *10cl* **8.00**

Cachaça infused with Arbol chili, Passionfruit Purée, Lime



CHILI BOOM MULE *22cl* **8.50**

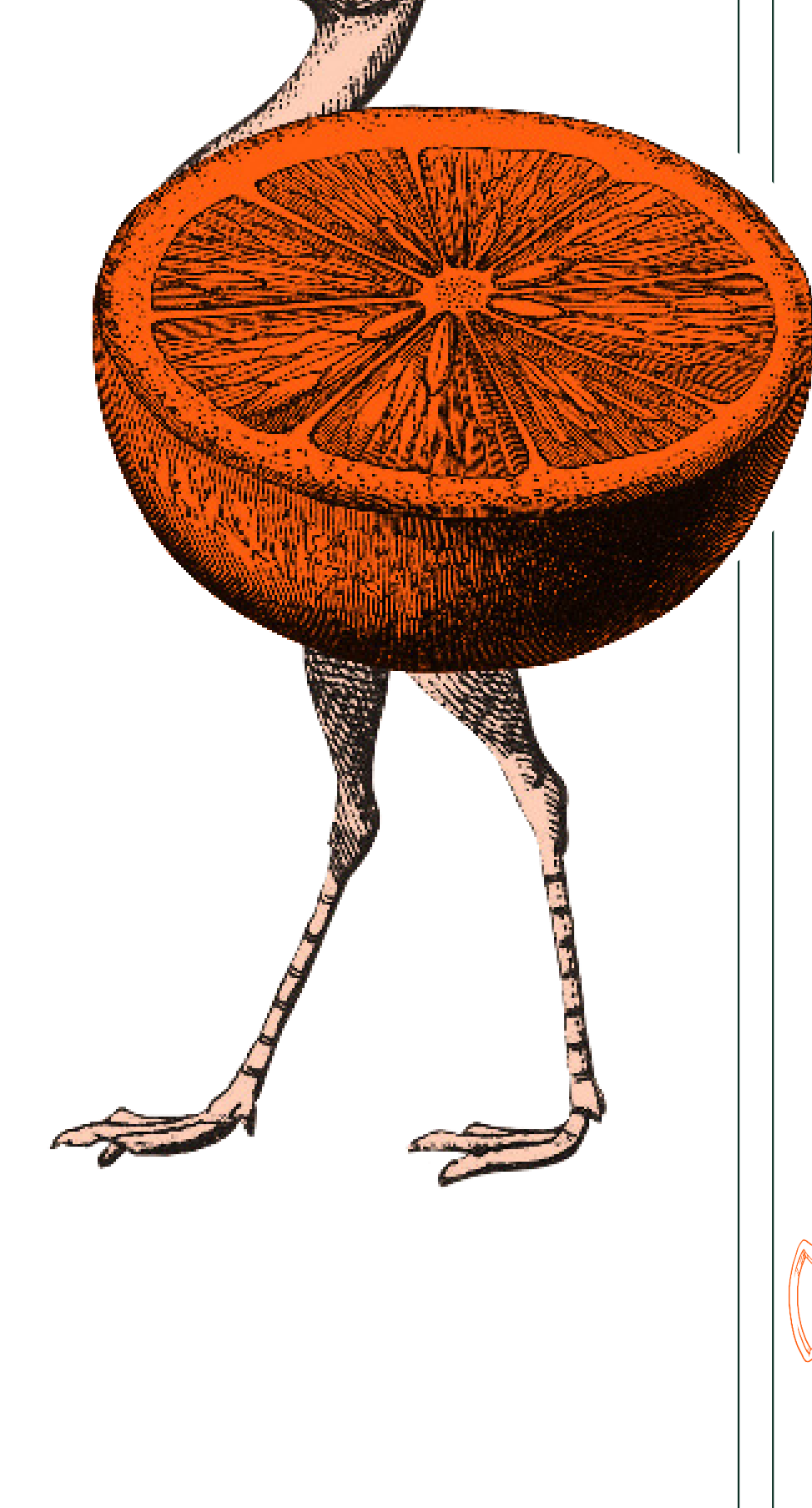
Vodka infused with Chipotle chili, Lime, Ginger Beer



MALA LECHE *16cl* **8.50**

Amber rum, Amaretto, Dulce de Leche, Grilled Almond Milk

VIRGINS



YUZU LIMONADA *20cl* **4.50**

Yuzu Puree, Peach Suryp, Lime, Soda Water

ICE TEA CASERO *20cl* **4.50**

Black Tea, Ginger Syrup, Peach, Lime

KIWI GINGER *20cl* **6.00**

Kiwi Syrup, Ginger, Lime Juice, Soda Water

PIÑA VIRGINA *20cl* **6.00**

Pineapple Juice, Lime, Coconut

VIRGIN-GIN MULE *27cl* **6.50**

Apple Juice, Raspberry, Lime, Ginger Beer



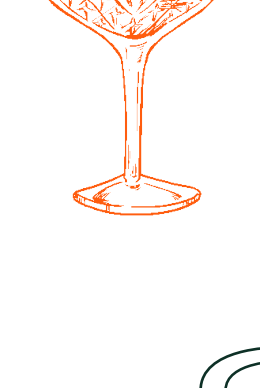
ISABELA SOUR *17cl* **9.00**

Gin, Elderflower Liquor, Lime, Pear Juice, Egg White



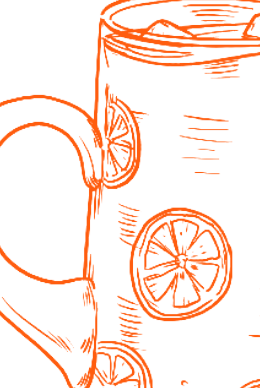
OAXACAN NEGRONI *8cl* **9.50**

Mezcal, Martini Red, Campari



PISCO N' ROSES *13cl* **9.50**

Pisco, Elderflower Liquor, Lime, Rose Syrup, Egg White



EXOTICO FROZEN MARGARITA *15cl* **9.50**

Tequila, Triple Sec, Pineapple Syrup, Mango Syrup, Lime



CAÏPI GRANDE • *50cl* **34.00**

Cachaça infused with Arbol chili, Passionfruit Purée, Lime

3/4 people

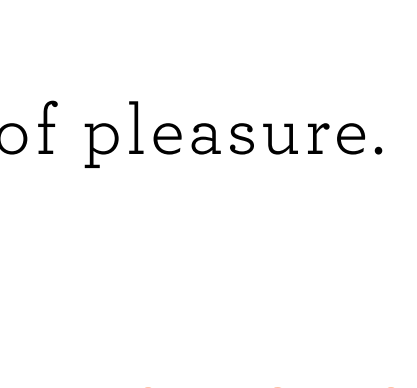
AZTECA GRANDE • *50cl* **34.00**

Tequila, Triple Sec, Lime, Hibiscus Syrup

3/4 people

RED, WHITE, ROSE WINE

ROUGE



LANGUEDOC IGP Pays d'Oc **5.00 22.00**

Maison Ventenac, Eve - 2023

100% Syrah for this delicious buddy wine. Fresh black fruits and lots of pleasure. Carole's little sister on the white wine menu!

ARGENTINE Malbec **5.50 27.00**

Alto Sur, Tussock Jumper - 2023

This Malbec is a lovely, charming wine, juicy and fresh, typical of the region. Notes of blackcurrant and raspberry, good chewiness surrounded by silky tannins. A pleasure bomb.

SUD OUEST Madiran **5.50 27.00**

Alain Brumont, Petit Gascon - 2020

A tannic wine, with good chewiness and aromas of ripe blackberries and blackcurrants.

CHILI Carmenere **6.00 29.00**

Valle de Curicó, El Grano - 2023

Grown in the foothills of the Andes, the vineyards producing Carmenere grapes will give you an intense, fruity wine. A pleasure for every day.

BOURGOGNE Pinot Noir **39.00**

Champs Fleury, NM - 2023

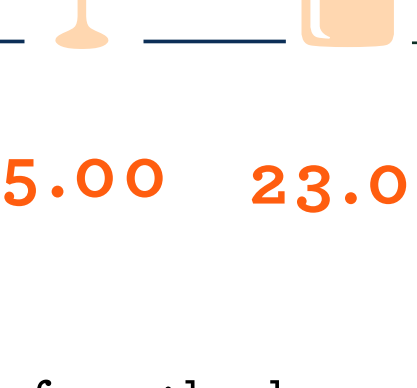
One of the rare red wines from the Pouilly terroirs. Precise, elegant, with a marked fresh cherry flavour. A slight flintiness adds a fine touch!

BORDEAUX Saint Emilion Grand Cru **45.00**

Ascumbas, Le A - 2016

This Grand Cru expresses the taste of time and patience. The result is a complex, oaky juice with lovely smoky notes that will continue to unfold down the ages.

BLANC



SUD OUEST IGP Côtes de Gascogne **5.00 23.00**

Domaine de Laballe, Terres Basses - 2023

The ideal companion for fresh, sunny cooking. Since 1820, the Laudet family has been working on the Laballe estate to produce a fresh, mineral and fruity wine.

LANGUEDOC AOP Cabardès **5.50 26.00**

Maison Ventenac, Carole - 2023

A Chardonnay that represents the south. White flowers and a refreshing hint of lemon. Eve's big sister on the red menu!

CHABLIS **39.00**

Union des Viticulteurs de Chablis - 2021

A Chablis to please everyone! Dry with a mineral character, this cuvée offers a very appealing bouquet of flowers. The palate is slender, with a saline finish.

ROSE



CAMARGUE Sable de Camargue AOC **4.50 24.00**

Sunrose - 2024

This full-bodied, fruity rosé is expressive and harmonious to drink, thanks to its sunny, sandy Camargue terroir.

CHAMPAGNE

OLIVIER MARTEAUX Brut Réserve **— 45.00**

Goldsmith's work in the bottle: a blend of 30 parcels for the great complexity of this champagne. Pinot Meunier for fruit, Chardonnay for finesse, Pinot Noir for power and elegance.

PROSECCO

GLASS..... **6.50**

BOTTLE **29.00**



BEERS



WHITE BEER • *Bottled beer* **5.00**

White 4,5° - Brewed in the region **33cL**

IPA BEER • *Bottled beer* **5.50**

Indian Pale Ale 6° - Brewed in the region **33cL**

MEXICAN BEER OF THE MOMENT • *Bottled beer* **6.00**

ALCOHOL FREE BEER • *Bottled beer* **5.00**

Lager 0% **33cL**

MICHELADA • *Beer, Lime, Chile, Tomato Juice, Salt* **7.00**

33cL

WATER

STILL WATER **2.50**

SPARKLING WATER **2.50**

SOFTS, TEAS, COFFEES

BLACK TEA, GREEN TEA, INFUSION  **2.50**

Green, Green Jamsine, Earl Grey, Rooibos, Chamomile

EXPRESSO **1.90**

LONG BLACK..... **2.00**

LATTE..... **3.00**

CAPPUCCINO..... **3.50**

TIGERMILK

MEXICAN CANTINA

FOLLOW US!   @TIGERMILKGROUP



WWW.TIGERMILKRESTAURANTS.COM

INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN

KIDS MENU - 13.00

SMALL QUESADILLA 

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE 

Speculoos, dulce de leche.

DRINK

Syrup, Homemade Ice Tea, Homemade
Lemonade

