

TIGERMILK

MEXICAN INSPIRED CUISINE

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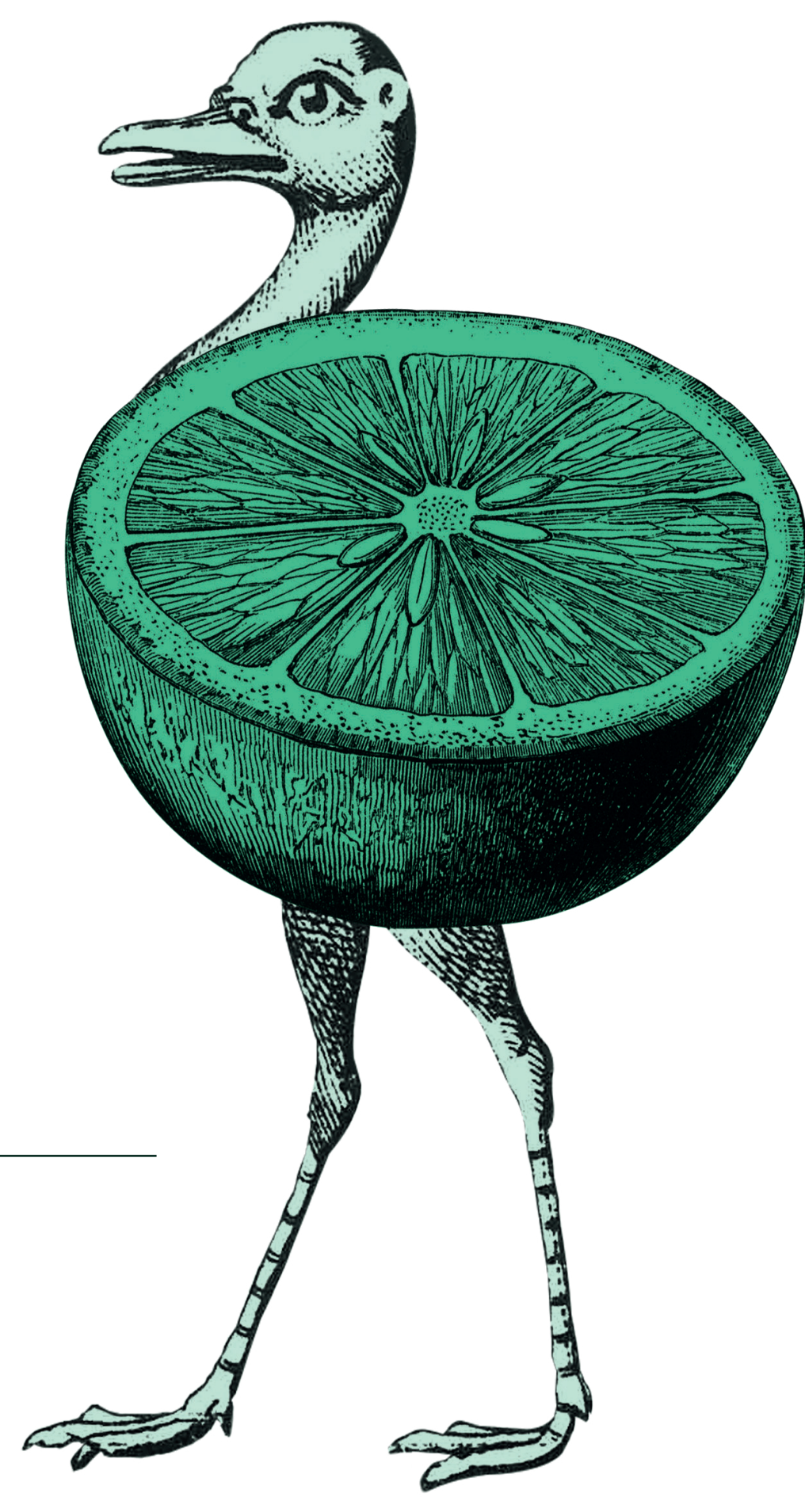
Vegetarian



Gluten free



Vegan



SIDES & SHARINGS

GUACAMOLE **GF** **6.50**

Avocados crushed, diced red onions, lime. Served with Tortilla chips.

MUY CALIENTE GUACAMOLE **GF** **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, chipotle cream.

TACOS

POLLO (X2) **GF** **6.50**

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

SWEET & CREAMY (X2) **GF** **6.00**

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

CARNITAS (X2) **GF** **6.00**

Slow-cooked marinated pulled pork with spices, chimichurri sauce, red onion pickles, corn tortilla & fresh cilantro.

TUNA TOSTADA **GF** **6.50**

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



CEVICHES

TIGERMILK CEVICHE **GF** **14.50**

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

AMARILLO **GF** **15.00**

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

QUESADILLAS

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

Seasonal mushrooms, mozzarella, cheddar, jalapeño 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.

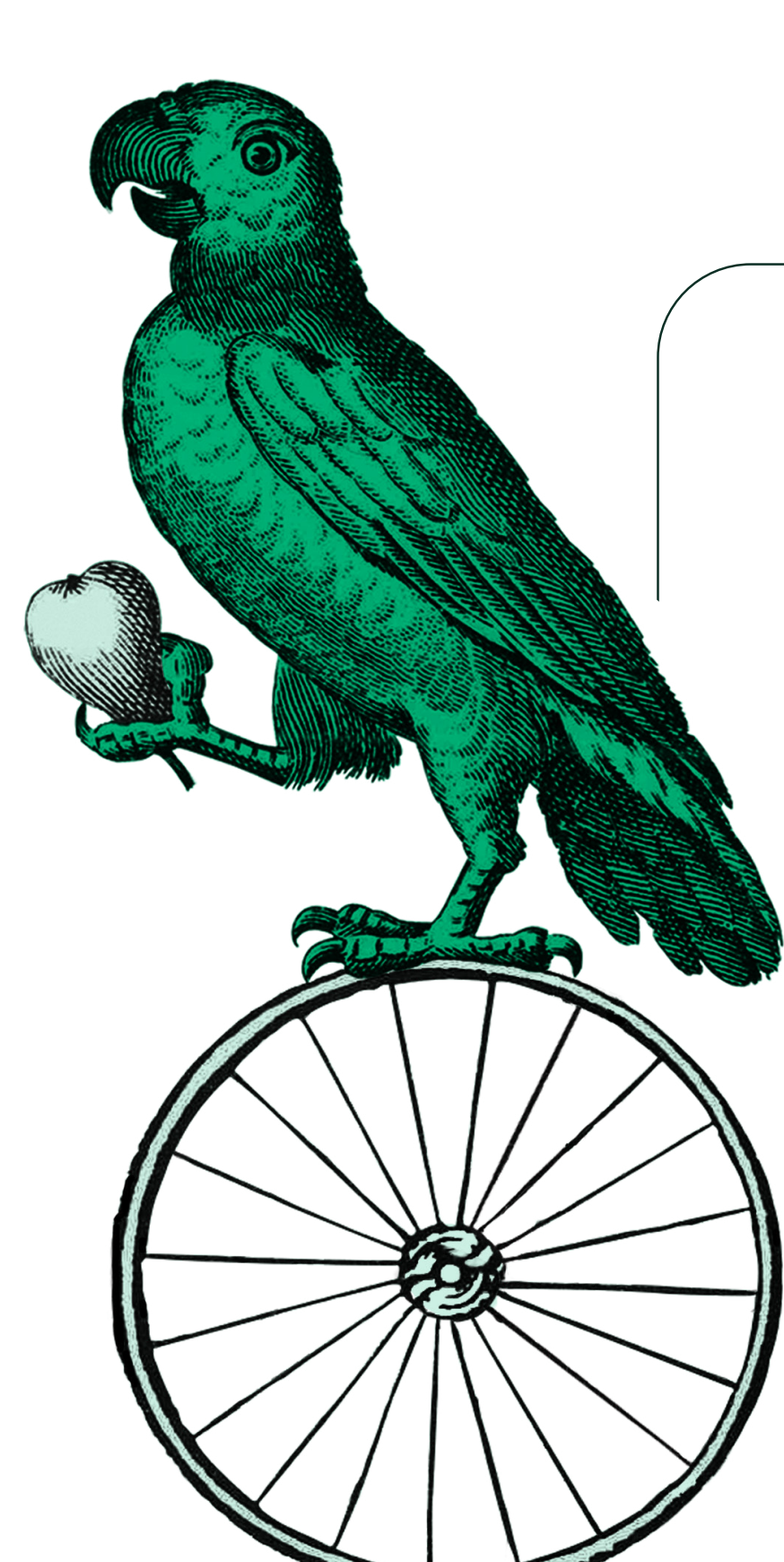
ASADOS

EL COLIFLOR **GF** **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 potatoes and caliente chipotle mayo.



Y MÁS

GREEN BUT NOT BORING **GF** **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.

EL SUPERBOWL **13.90**

Marinated raw salmon, sweet mango, edamame, onion crisps, japanese rice, cilantro. The no-brainer.

POLLO CHEESEBURGER **14.50**

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

+ guacamole (+2.50)

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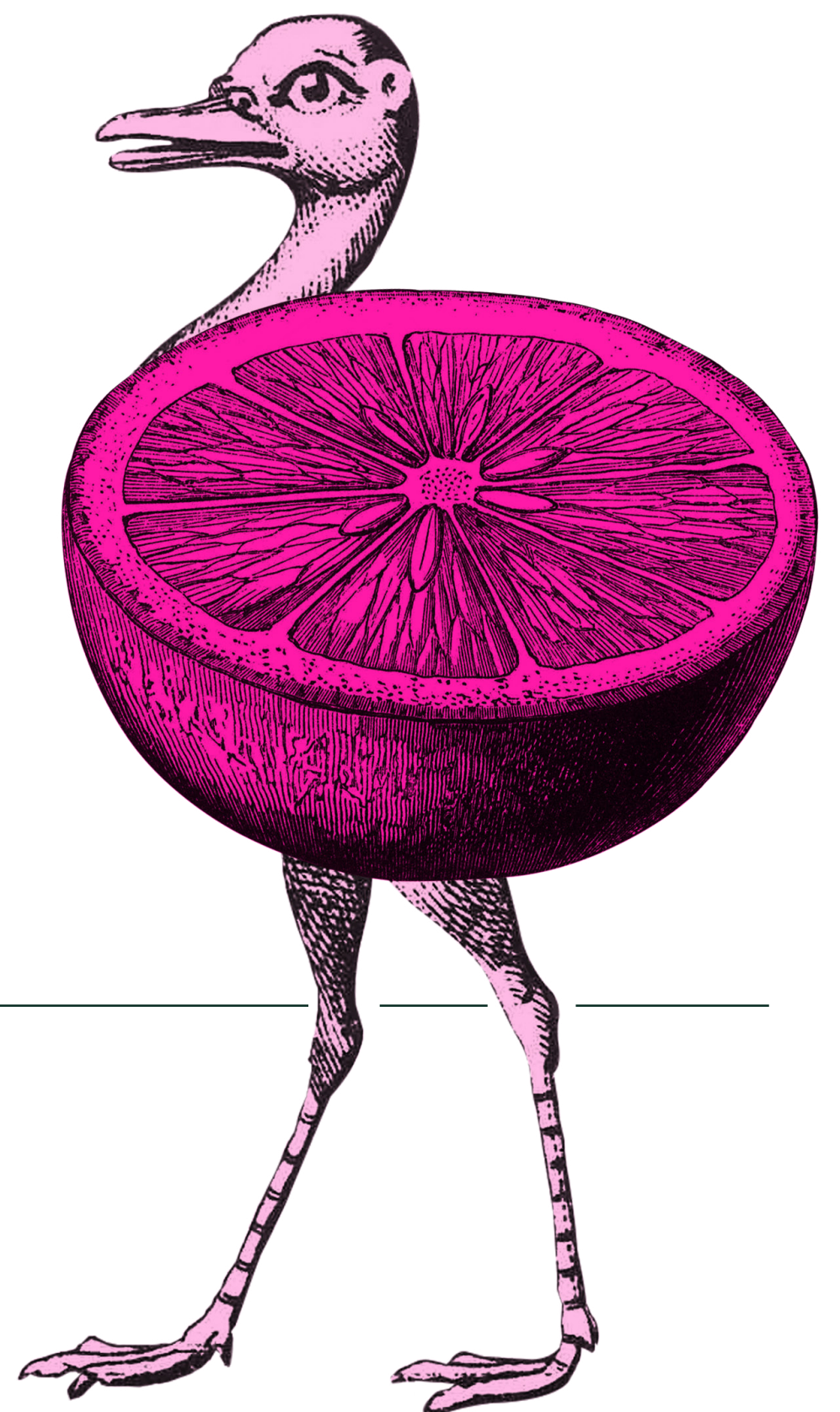


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DESSERTS

MOUSSCHACHO  GF **6.00**

Chocolate mousse with a hint of fleur de sel and crushed caramlised hazelnuts.

DULCE DE LECHE CHEESECAKE  **6.50**

Speculoos, dulce de leche.

BRIOCHE PERDUE **7.00**

French toast, whipped cream, caramel, crushed & caramelized hazelnuts.

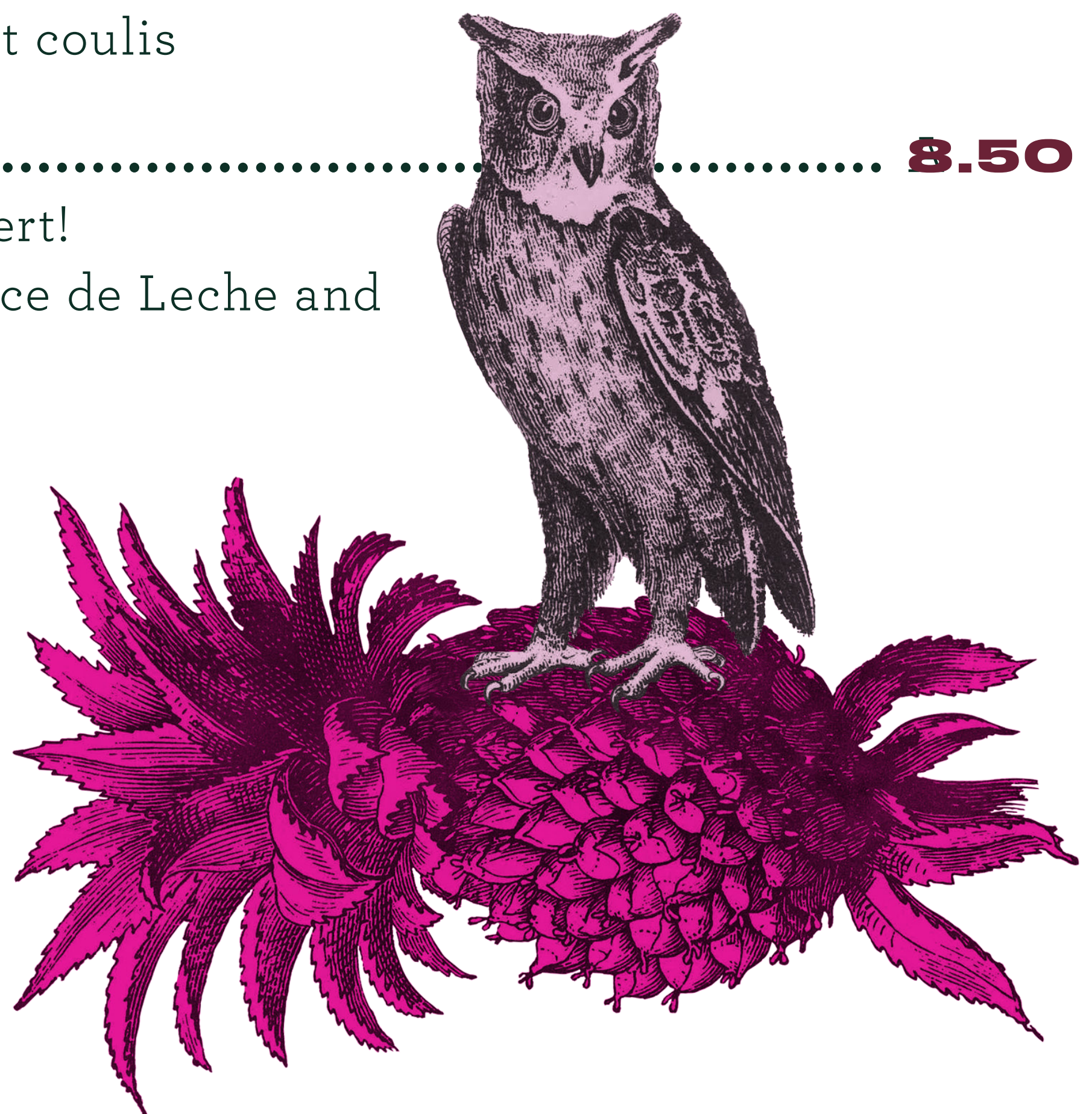
TIRAMISU MARACUJA  **7.00**

Tiramisu with passion fruit coulis

MALA LECHE ^{16cl} **8.50**

cocktail designed for dessert!

Amber rum, amaretto, Dulce de Leche and roasted almond milk.



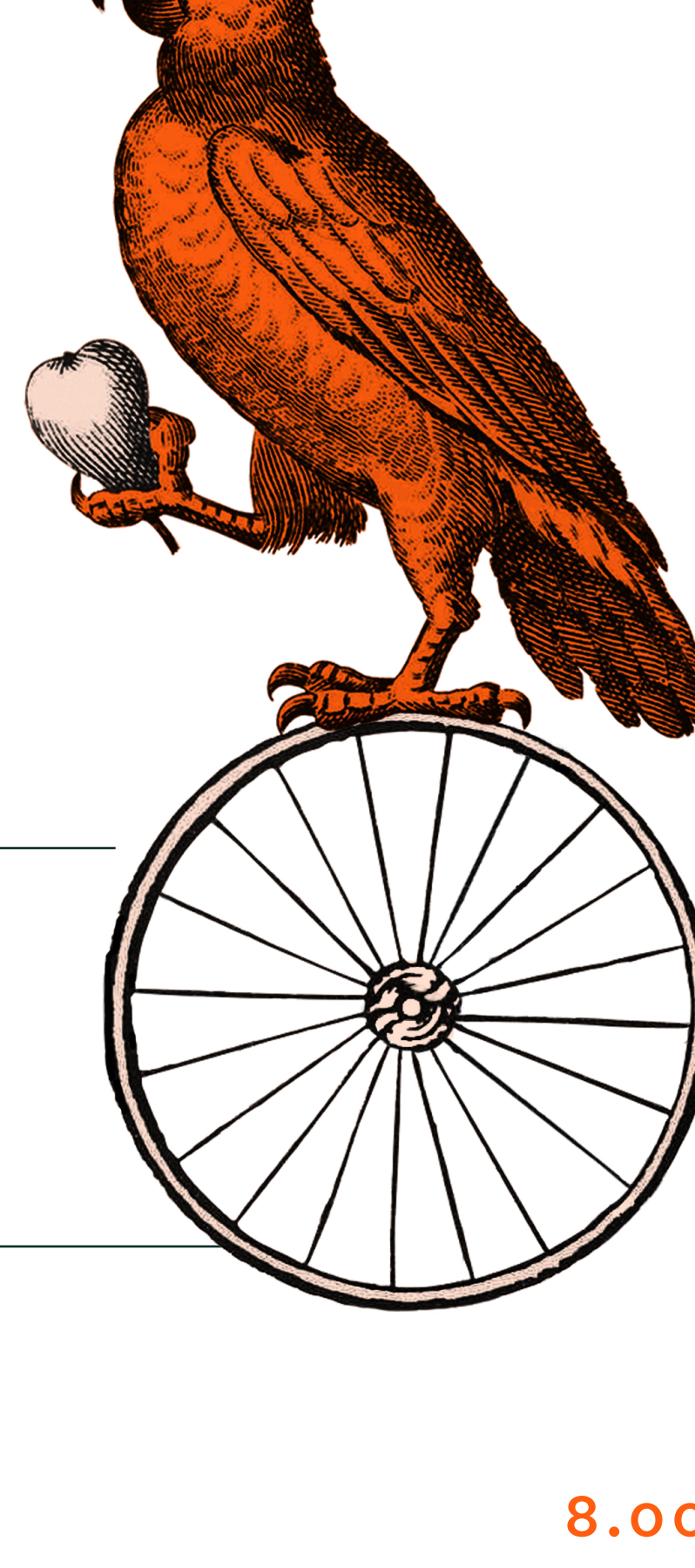
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COCKTAILS



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



MALA LECHE 16cl

8.50

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

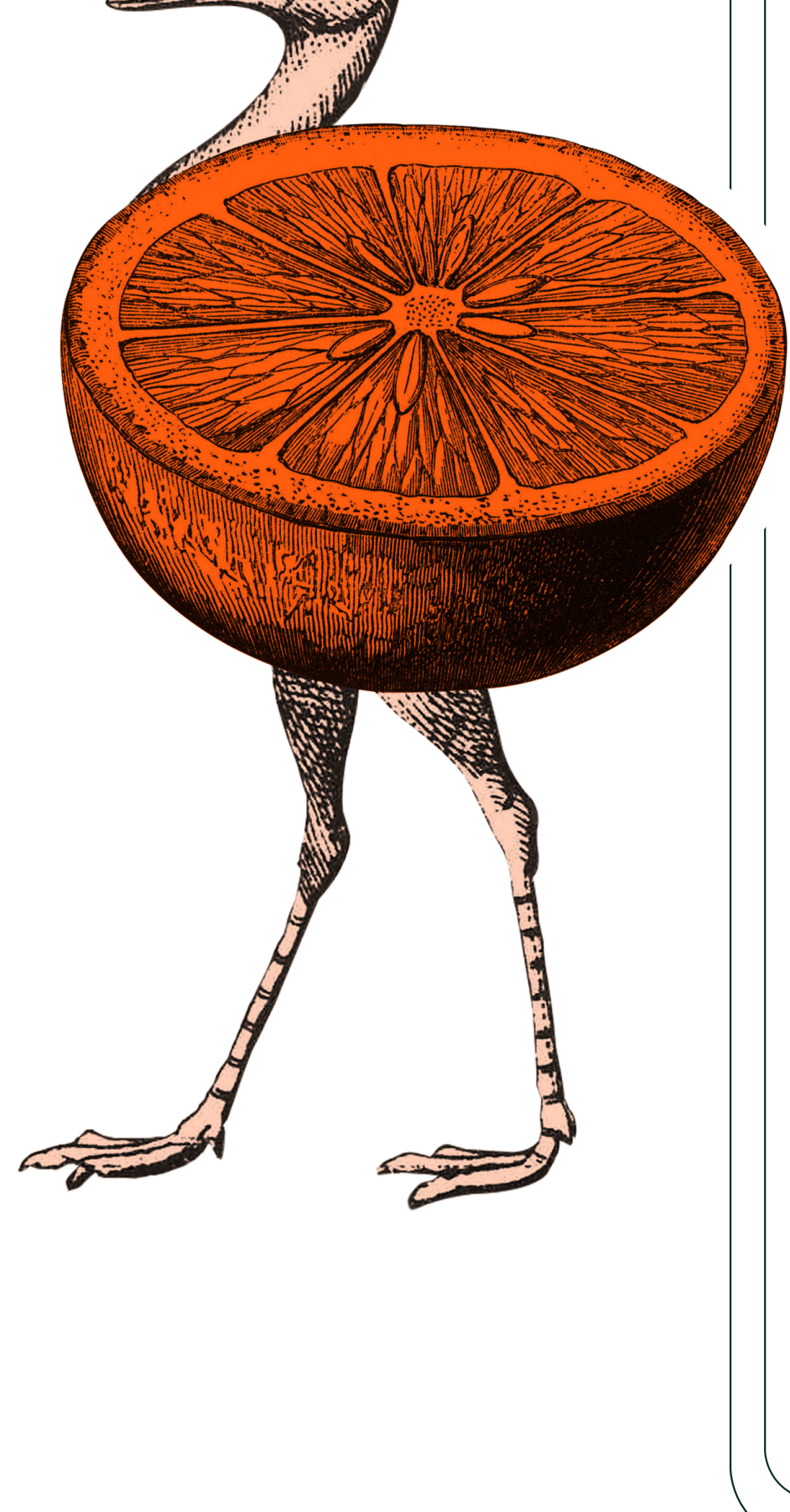


LUZ VERDE 12cl

9.00

Mezcal, Tequila infused with Cilantro and Jalapeño, Pineapple Juice, Lime

VIRGINS



YUZU LIMONADA 20cl

4.50

Yuzu Puree, Peach Syrup, Lime, Soda Water



ICE TEA CASERO 40cl

5.50

Black Tea, Ginger Syrup, Peach, Lime



MULE-AN 20cl

5.50

Lychee Syrup, Ginger, Lime Juice, Soda Water



PIÑA VIRGINA 20cl

6.00

Pineapple Juice, Lime, Coconut



BONITO BONITO 20cl

6.50

Strawberry and Apple juice, Hibiscus Syrup, Lime, Ginger Beer



PEACH BOURBON MULE 22cl

9.50

Bourbon, Peach Purée, Maple Syrup, Lime, Ginger Beer



LYCHEE FROZEN MARGARITA 15cl

10.00

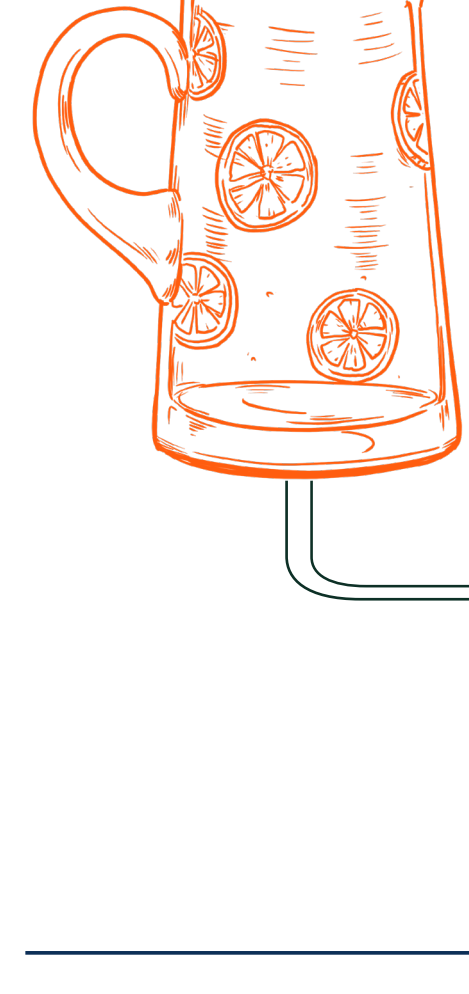
Tequila, Triple Sec, Lychee Purée, Elderflower Syrup, Lime



VERBENA PISCO SOUR 14cl

11.00

Pisco infused with Verbena, Yuzu Purée, Lime, Egg White



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, Cherry Syrup

3/4 people

RED, WHITE, ROSE WINE

ROUGE



LANGUEDOC IGP Pays d'Oc

5.00 22.00

Aubert & Mathieu, Palooza Rouge - 2024

A blend of Syrah and Grenache, this punchy IGP Pays d'Oc with notes of red fruit goes well with anything you share!

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.

CÔTES DU RHÔNE Lou Pitchoun

5.50 27.00

Domaine des Gravennes - 2024

The latest addition to the Domain des Gravennes, this intense cuvée with aromas of red fruit is fresh, supple and full of surprises.

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.

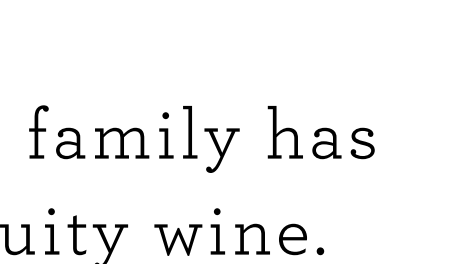
BOURGOGNE Pinot Noir

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!

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 IGP Pays d'Oc

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!

SAUVIGNON Palooza Kate

6.50 35.00

Aubert & Mathieu - 2024

A vibrant and exotic organic Sauvignon, this white wine awakens the senses with tropical fruit aromas, combining the tradition of the Pays d'Oc with the modernity of the Aubert & Mathieu domaine.

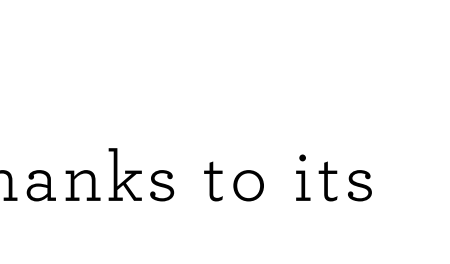
CHABLIS

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 Grand Paris

33cL

IPA BEER • Bottled beer

5.50

Indian Pale Ale 6° - Brewed in Grand Paris

33cL

MEXICAN BEER OF THE MOMENT • Bottled beer

6.00

33cL

ALCOHOL FREE BEER • Bottled beer

6.00

Lager 0% - Brewed in Grand Paris

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 AB 2.50

Green, Green Jamsine, Earl Grey, Rooibos, Chamomile

EXPRESSO 1.90

LONG BLACK..... 2.00

LATTE..... 3.00

CAPPUCCINO..... 3.50

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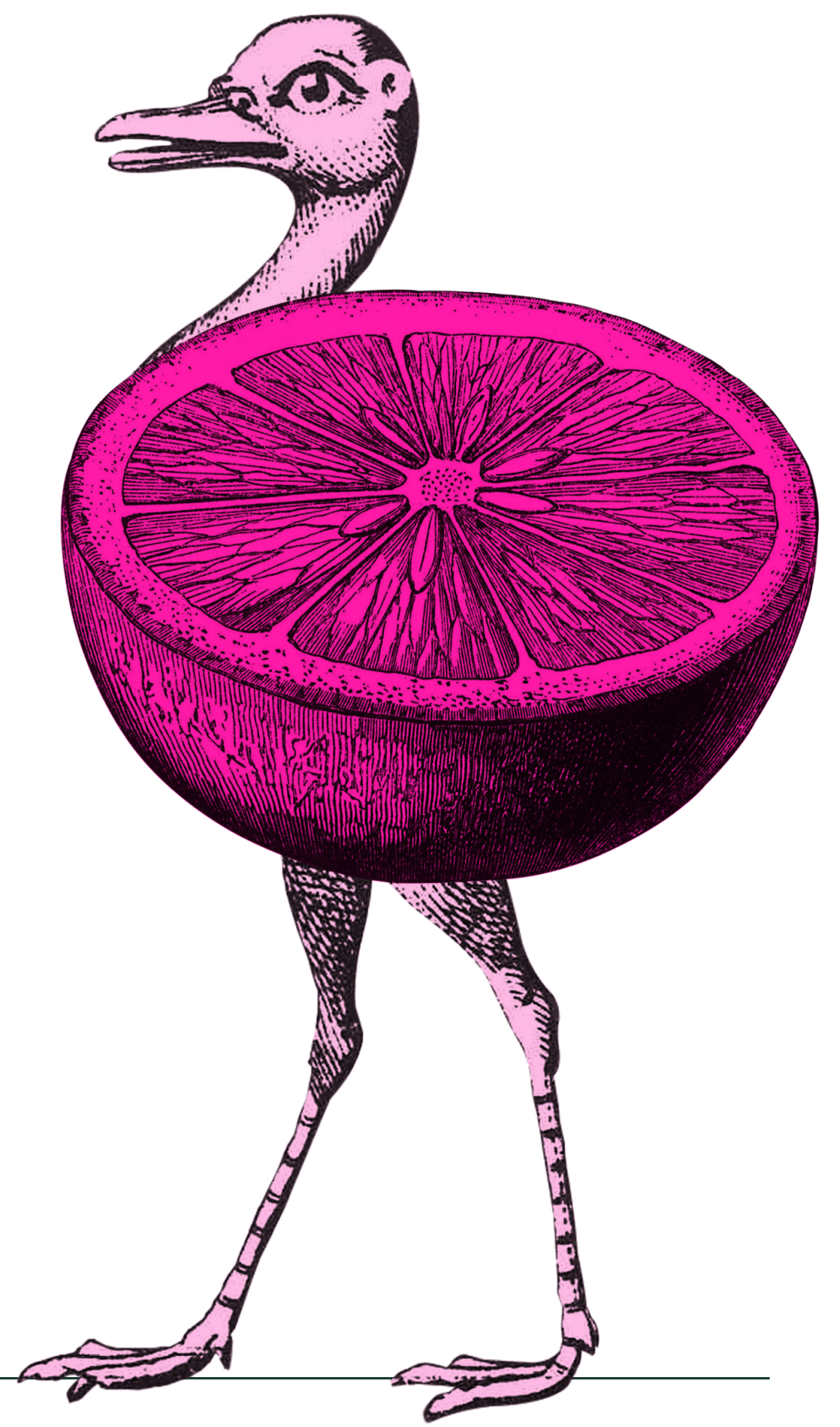


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KIDS MENU - 13.00

SMALL QUESADILLA

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche.

DRINK

Homemade Ice Tea, Homemade Limonade,
Syrup, Juice

