

TIGERMILK

MEXICAN CANTINA

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   **6.00**

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

MUY CALIENTE GUACAMOLE    **6.50**

Guacamole, salsa Chile de Arbol, tortilla chips.

YOU'RE THE CHEESE TO MY NACHOS  **7.00**

Corn tortillas chips with a big scoop of triple cheese on top, pico de gallo.

SALMON CEVICHITO **7.50**

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

TACOS

POLLO (X2)   **6.50**

Pulled free-range chicken, Salsa Chile de Arbol, corn tortilla & fresh cilantro.

SWEET & CREAMY (X2)   **6.00**

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

TUNA TOSTADA  **5.50**

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



CEVICHE

TIGERMILK CEVICHE  **14.50**

El único. MSC Pollack, leche de tigre with coconut milk, mango, pomegranate, 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, pico de gallo, pomegranate, roasted sweet potatoes and 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.

ASADOS

ROASTED CALABAZA   **14.50**

Roasted butternut squash served with quinoa. Aij Amarillo, feta, pomegranates, jalapeño cream & cilantro.

COSTILLAS DE LA MADRE  **17.50**

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

CARNE ASADA  **18.50**

Marinated Black Angus beef, chimichurri salsa, served with roasted baby potatoes and caliente chipotle mayo.



QUESADILLAS

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

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

MI QUESA ES TU QUESA **14.50**

Pulled chicken slowly cooked, with cheese. That's it. But it's so good! Served with a salad of baby spinach and pomegranate.

EVERYDAY I'M TRUFFLIN  **19.50**

The fanciest queas of the queasa game : black winter truffle, triple cheese, chipotle cream. Served with a salad of baby spinach and pomegranate.

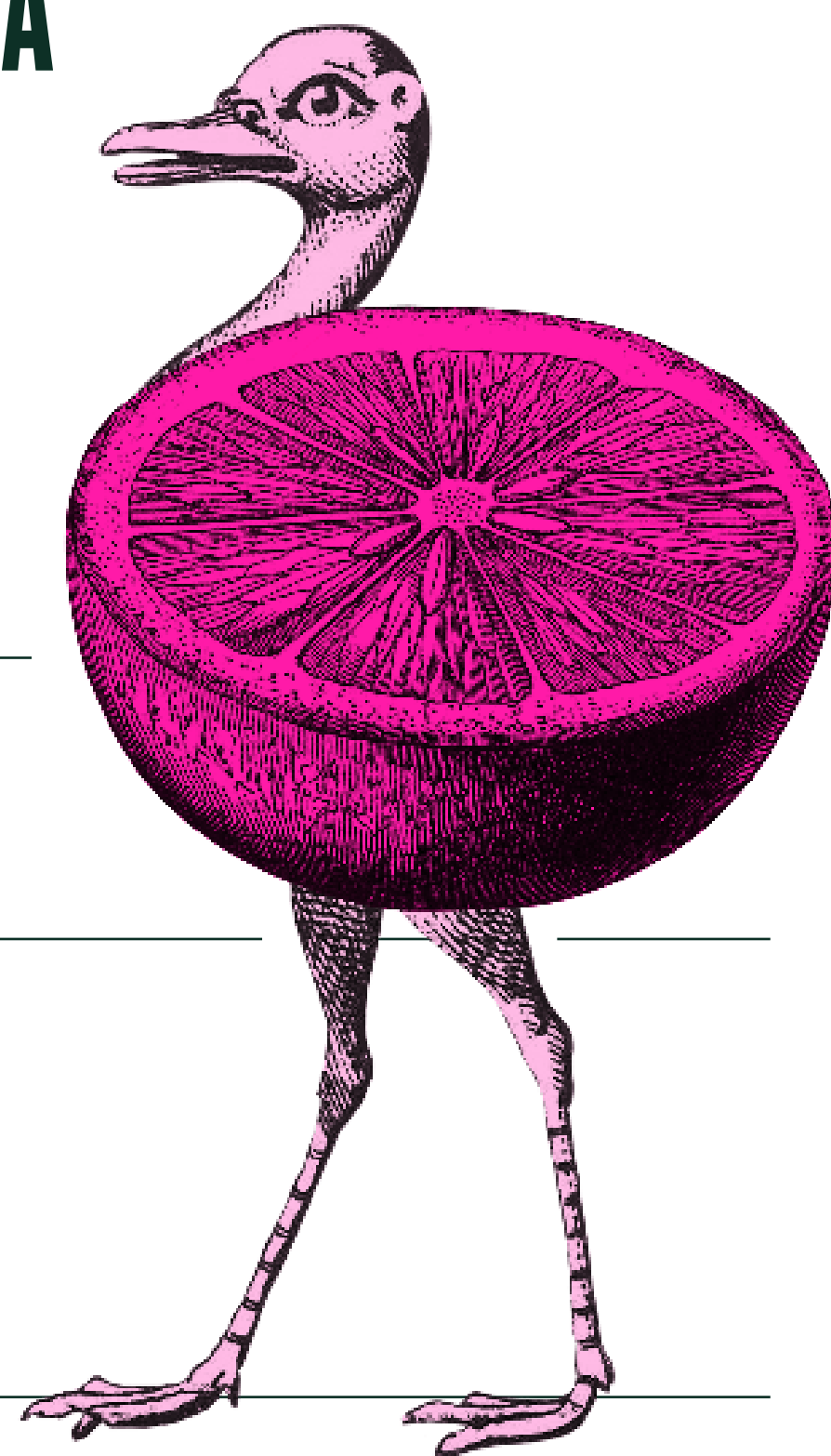
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DESSERTS

MOUSSCHACHO   **5.50**

Chocolate mousse with a hint of chile chipotle and fleur de sel, hazlenuts and chocolate sauce.

DULCE DE LECHE CHEESECAKE  **6.00**

Speculoos, dulce de leche.

TIRAMISU MARACUJA **6.50**

Fresh and fruity tiramisu, covered with passion fruit coulis.

BRIOCHE PERDUE **6.50**

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



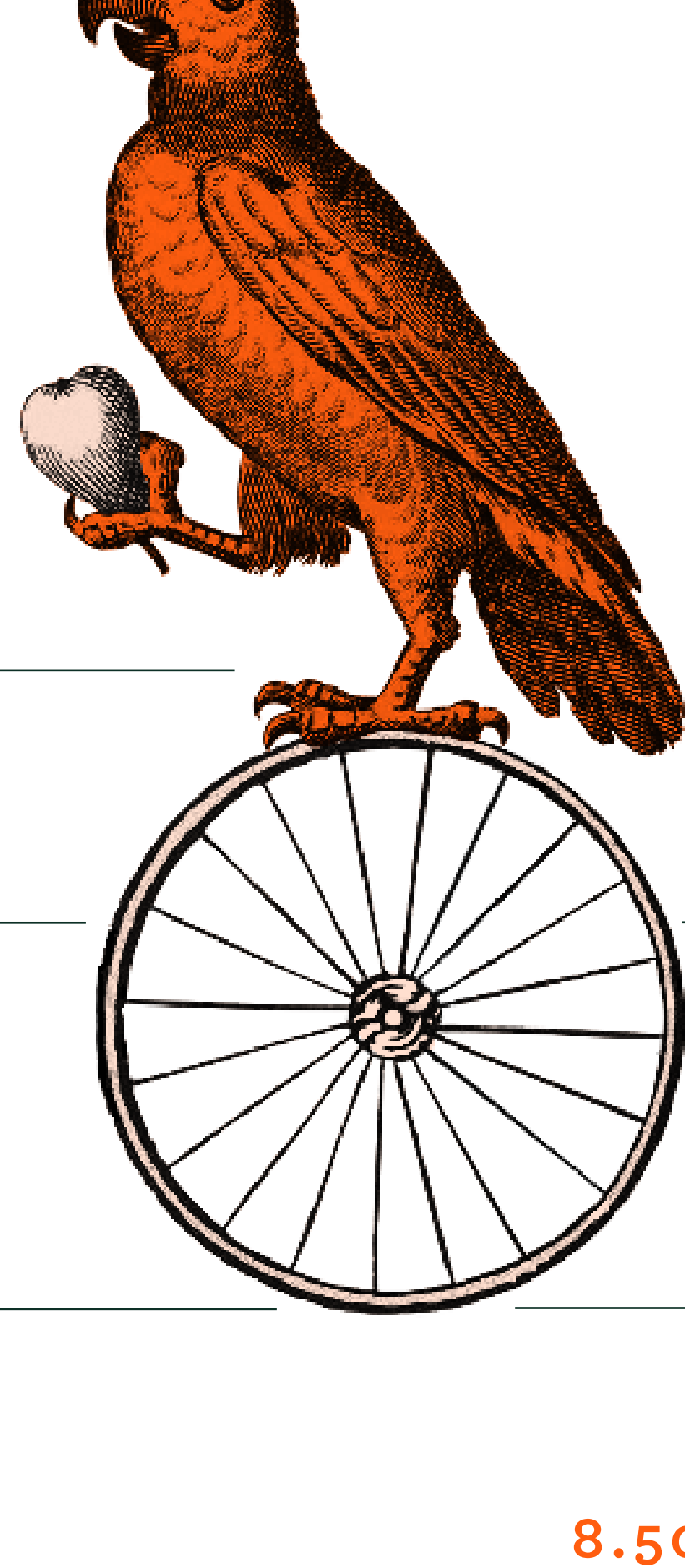
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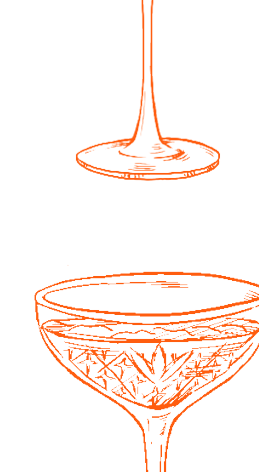
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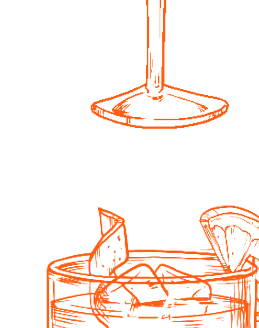
COCKTAILS



EXOTICO MULE • 22cl 8.50
Dark Rum, Mango, Lime, Ginger Beer



TIGER-SPRITZ • 15cl 8.00
Aperol, Yuzu Puree, White Peach, Prosecco,
Soda Water

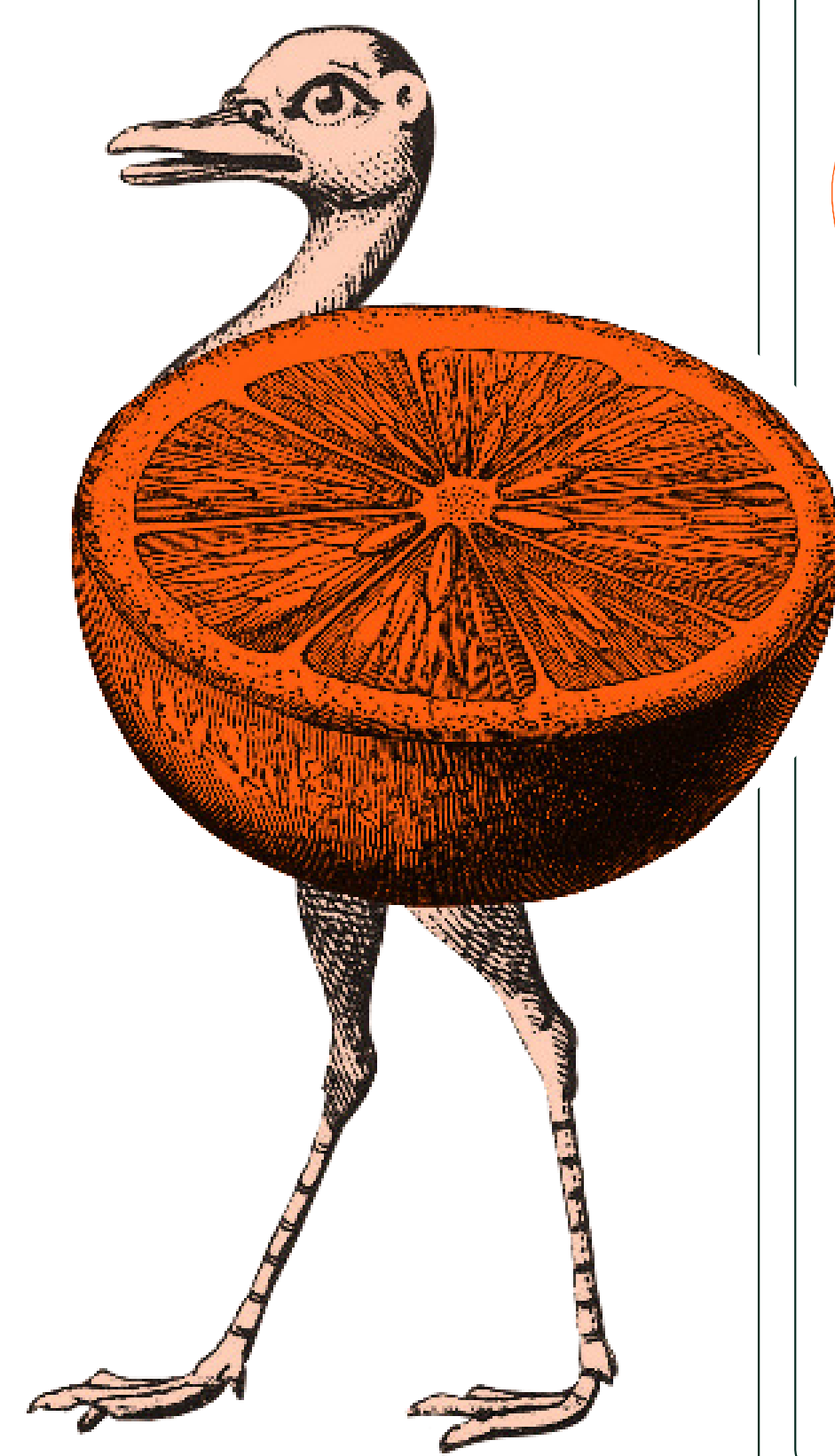


PISCO SOUR CLÁSICO • 12cl 9.50
Pisco Quebranta, Lime, Cane Syrup, Egg White



MARGARITA AZTECA • 10cl 8.00
Tequila, Triple Sec, Hibiscus, Lime

VIRGINS



VIRGIN-GIN MULE 27cl 6.50
Apple Juice, Raspberry, Lime,
Ginger Beer



MULE-AN 20cl 6.00
Lytchee, Lime, Ginger Beer



PIÑA VIRGINA 20cl 6.00
Pineapple Juice, Lime, Coconut



YUZU LIMONADA 20cl 4.50
Yuzu Puree, White Peach, Lime,
Soda Water



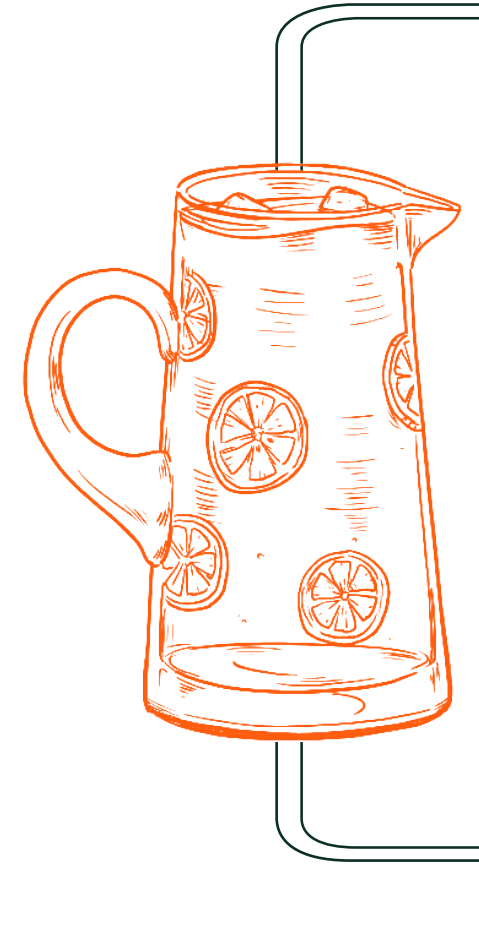
MEZCALITA • 10cl 9.00
Mezcal, Tequila, Chipotle, Honey, Lime



CAÏPICABANA • 10cl 8.00
Cachaça, Cane Syrup, Lime



LYCHEE FROZEN MARGARITA • 15cl 9.50
Tequila, Triple Sec, Lychee, Elderflower, Lime

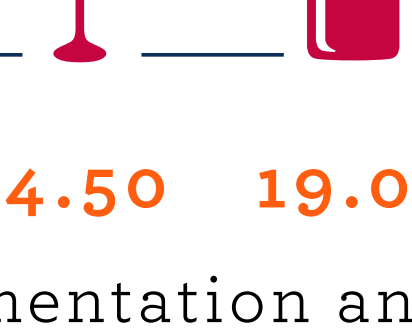


CAÏPI GRANDE • 50cl 34.00
Cachaça, Cane Syrup, Lime
4/5 personnes

MARGARITA AZTECA GRANDE • 50cl 34.00
Tequila, Triple Sec, Lime, Hibiscus
4/5 personnes

RED, WHITE, ROSE WINE

RED




CÔTES-DU-RHÔNE Gourmandise, Montine - 2022 4.50 19.00

Plot in the commune of Grignan, 100% destemmed harvest, short fermentation and maceration: 1 week. A true friend's wine that will delight you!

VALENCIA La Peña, Bodegas el Angosto - 2021 5.50 22.00
Vines grown on the slopes of Valence, a small sandy parcel offering a sun-drenched wine that will take you on a Mediterranean voyage.

MALBEC Tussock Jumper, Argentina - 2022 5.50 24.00
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.

CARMENERE Mapu Reserva, Chile - 2021 5.50 25.00
Grown in the foothills of the Andes, the vineyards producing Carmenere grapes will give you an intense, fruity wine. A pleasure for every day.

MONASTRELL Hecula  - 2020 — 29.00
Hard to resist! Biodynamically grown on a small plot north of Alicante, Hecula is a model of balance, round and fruity.

WHITE

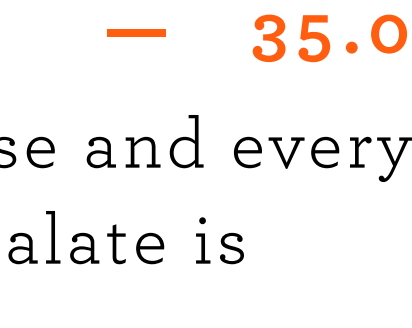


CÔTES DE GASCOGNE Pellehaut - 2022 4.50 19.00
Independent winemaker located at an altitude of 180 meters, enjoying maximum sunshine. This blend of Chardonnay and Ugni-Blanc will offer you lightness and fruity sweetness.

CHARDONNAY Pas Vu, Pas Pris  - 2020 5.50 24.00
This 100% hand-harvested organic Chardonnay, grown on the heights of Béziers, has a rounded mouthfeel and an invigorating finish.

SANCERRE Pascal Balland - 2021 — 35.00
A Sancerre that will please everyone! There's something for every nose and every palate, with a bouquet of citrus fruit and white flowers. The slender palate is pleasantly crisp, with a lovely fruity finish.

ROSE



CAMARGUE Dune, Gris de Gris - 2022 4.50 21.00
The vines for this Gris de Gris are grown on the coastal plains of the Petite Camargue. A fruity, seaworthy and refreshing rosé with good length.

COTE DE PROVENCE Minuty - 2021 29.00
Rigorous selection of the best terroirs in Provence to blend this wine, which offers us a lovely fresh acidity.

CHAMPAGNE

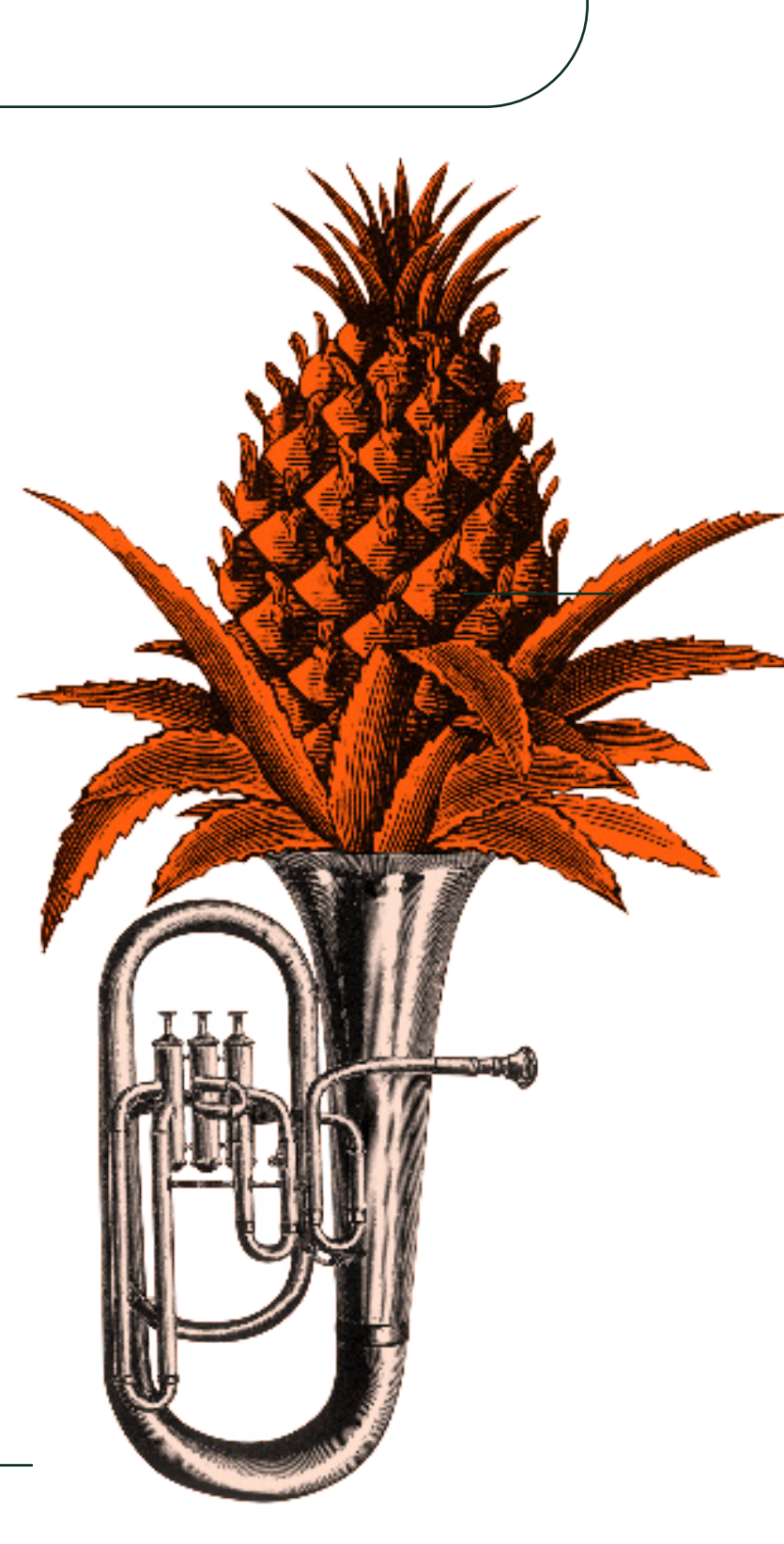
DELAMOTTE Champagne Brut — 45.00

Generous and clean, the finesse of this Delamotte champagne will delight the most demanding palates !

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

Mexican Lager 33cL

MICHELADA • 42cl 7.00

Beer, Lime, Chile, Tomato Juice, Salt

SOFTS, TEAS, COFFEES

YUZU LIMONADA..... 4.50

Yuzu Puree, White Peach, Lime, Soda Water

ICED TEA CASERO 4.50

Homemade Iced Tea. Black Tea, Ginger Syrup, Lime

BLACK TEA, GREEN TEA, INFUSION  2.50

Green Chun Mee, Green Jasmine, Darjeeling, Rooibos, Chamomile

WATER

STILL WATER 2.50

SPARKLING WATER 2.50

EXPRESSO 1.90

LONG BLACK..... 2.00

LATTE..... 3.00

CAPPUCCINO..... 3.50

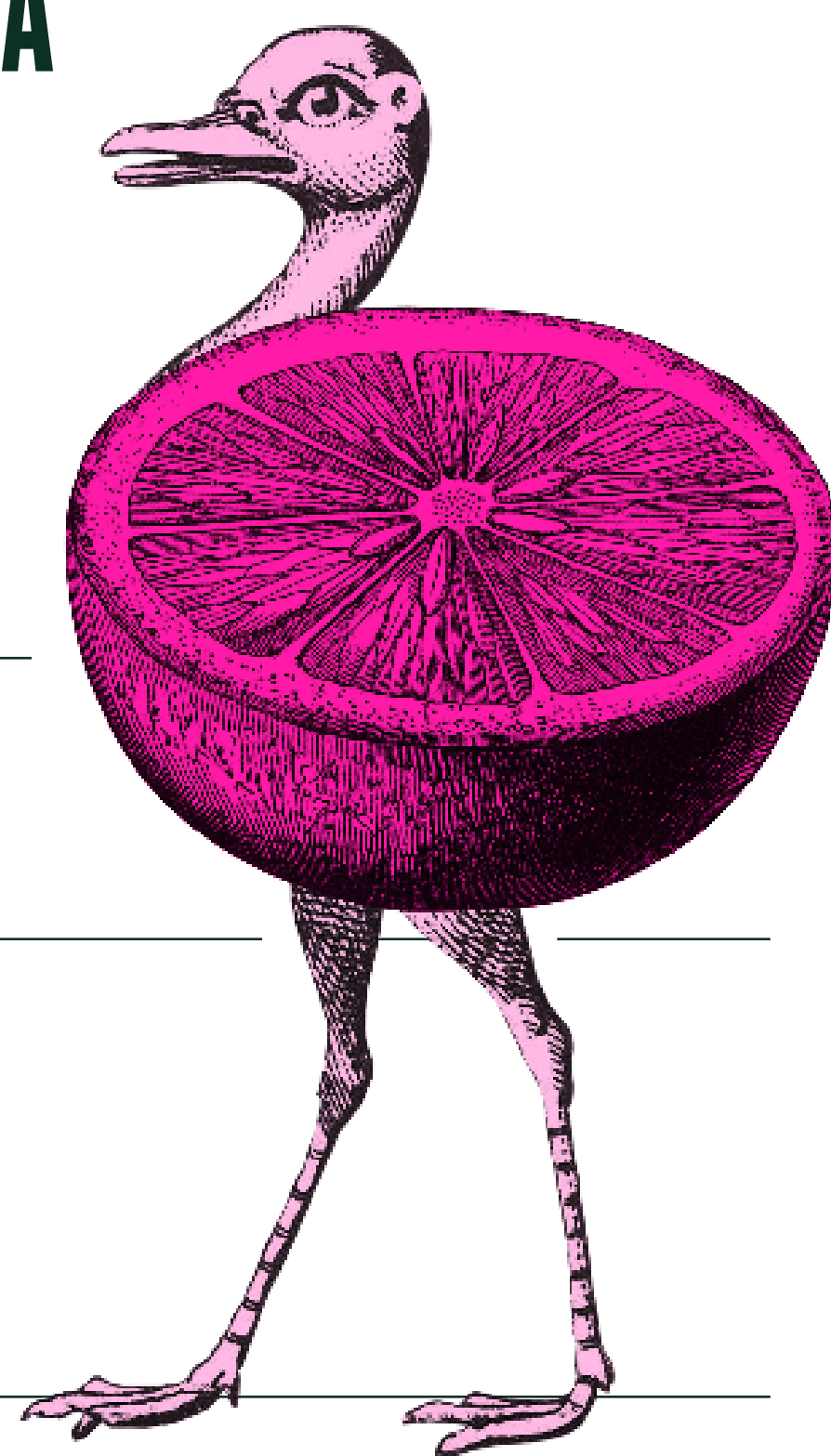
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KIDS MENU - 13.00

SMALL QUESADILLA 

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE 

Speculoos, dulce de leche.

DRINK

Syrup, Homemade Limonade, Homemade Ice tea





Samedi : 11h30 - 15h00 . Dimanche : 11h00 - 15h00

BRUNCH

1 SALÉ + 1 SUCRÉ + 1 BOISSON CHAUDE + 1 BOISSON FROIDE = 26€



TIGERMILK

SALÉ

HUEVOS RANCHEROS ✓ • Œufs brouillés, guacamole, grana padano, pico de gallo, salsa roja, crème jalapeño, tortilla de blé, coriandre

BIG BREAKFAST QUESADILLA ✓ • Tortilla de blé, œufs brouillés, fromage fondu, chipotle mayo, pico de gallo, pousses d'épinard, coriandre

AMARILLO SALMON MUFFIN • Saumon fumé, English muffin, Aji Amarillo, cream cheese épicé, patate douce, crème jalapeño, grenade, coriandre

CHIMI POLLO BUN • Potato bun, poulet effiloché épicé, cuisson lente, guacamole, salsa roja, coleslaw de chou rouge, coriandre

AVOCADO TOAST ✓ • Pain de campagne, avocat, œuf poché, Aji Amarillo, pico de gallo, patate douce rôtie, crème jalapeño, grenade, coriandre

Supp. saumon fumé (+3€)

SUCRÉ

BRIOCHE PERDUE • Brioche façon pain perdu, crème fouettée, myrtilles, caramel beurre salé

P.B.B PANCAKES • Beurre de cacahuète, banane

PANCAKES ORIGINALS • Fruits de saison, sirop d'érable, crème fouettée

DULCE WAFFLE • Gaufre, crème fouettée, dulce de leche, speculoos concassé

GRANOBOWL • Fromage blanc, myrtilles, banane, grenade, granola

CHEESECAKE • Speculoos, coulis de fruits rouges

BOISSONS FROIDES

HOMEMADE ICED TEA

INFUSION FLORALE

HOMEMADE LEMONADE

CAFÉ & THÉ

ESPRESSO — LATTE

ALLONGÉ — CAPPUCCINO

CHOCOLAT CHAUD

THÉ NOIR Bio • Darjeeling

THÉ VERT Bio • Chun Mee, Jasmin

INFUSION Bio • Camomille

SPECIALS (+2€) • Chai Latte, Matcha Latte, Moka



SPECIAL DRINKS

PALOMA • Tequila, Jus de Pamplemousse, Eau Gazeuse, Jus de Citron Vert **6.00**

BLOODY MARIA • Tequila infusée au piment Chipotle, Jus de Tomato, Epices, Citron Vert **8.50**

VIRGIN BLOODY MARIA • Jus de tomate, Piment, Epices, Citron Vert **5.00**

MULE-AN • Litchi, Citron Vert, Ginger Beer **6.50**

PIÑA VIRGINA • Jus d'Ananas, Citron Vert, Sirop de Speculoos **6.50**

VIRGIN-GIN MULE • Jus de Pomme, Framboise, Citron Vert, Ginger Beer **7.00**



Saturday : 11h30 - 15h00 . Sunday : 11h00 - 15h00

BRUNCH



1 SAVOURY + 1 SWEET + 1 HOT DRINK + 1 COLD DRINK = 26€

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SAVOURY

HUEVOS RANCHEROS ✓ • Scrambled eggs, guacamole, parmesan, pico de gallo, salsa roja, jalapeño cream, wheat tortilla, cilantro

BIG BREAKFAST QUESADILLA ✓ • Wheat tortilla, scrambled eggs, melted cheese, chipotle mayo, pico de gallo, baby spinach, cilantro

AMARILLO SALMON • Smoked salmon, English muffin, Aji Amarillo, spicy cream cheese, roasted sweet potato, jalapeño cream, pomegranate, cilantro

CHIMI POLLO BUN • Potato bun, spicy pulled chicken, slow cooked, guacamole, salsa roja, red cabbage coleslaw, cilantro

AVOCADO TOAST ✓ • Sourdough bread, avocado, poached egg, roasted sweet potato, jalapeño cream, pomegranate, cilantro

Extra smoked salmon (+3€)

SWEET

BRIOCHE PERDUE • Brioche, pain perdu style, whipped cream, blueberries, salted butter caramel

P.B.B PANCAKES • Peanut butter, banana

PANCAKES ORIGINALS • Season fruits, maple syrup, whipped cream

DULCE WAFFLE • Homemade waffle, whipped cream, dulce de leche, crushed speculoos

GRANOBOWL • Yoghurt, blueberries, banana, pomegranate, granola

COLD DRINKS

HOMEMADE ICED TEA

INFUSION FLORALE

HOMEMADE LEMONADE

HOT DRINKS

ESPRESSO — LATTE

LONG BLACK — CAPPUCCINO

HOT CHOCOLATE

BLACK TEA **Bio** • Darjeeling

GREEN TEA **Bio** • Chun Mee, Jasmine

INFUSION **Bio** • Chamomile

SPECIALS (+2€) • Chai Latte, Matcha Latte, Moka



SPECIAL DRINKS

PALOMA • Tequila, Grapefruit Juice, Lime Juice, Soda Water **6.00**

BLOODY MARIA • Chipotle infused Tequila, Tomato Juice, Worcestershire Sauce, Lime **8.50**

VIRGIN BLOODY MARIA • Tomato Juice, Chili pepper, Worcestershire Sauce, Lime **5.00**

MULE-AN • Lytchee, Lime, Ginger Beer **6.50**

PIÑA VIRGINA • Pineapple Juice, Lime, Speculoos Syrup **6.50**

VIRGIN-GIN MULE • Apple Juice, Raspberry, Lime, Ginger Beer **7.00**



Samedi & Dimanche : 11h00 - 15h00

BRUNCH



TIGERMILK

MENU ENFANT

13.00

PETITE QUESADILLA ♡ • Tortilla de blé, triple cheese, accompagnée de patates douces

DULCE DE LECHE CHEESECAKE ♡ • Speculoos, dulce de leche. EL cheesecake.

BOISSON • Limonade, Ice Tea, Sirop

