

TIGERMILK

MEXICAN CANTINA

FOLLOW-US   @TIGERMILKGROUP

 WWW.TIGERMILKRESTAURANTS.COM

INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN



SIDES & SHARINGS

GUACAMOLE   **6.00**

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

MUY CALIENTE GUACAMOLE    **6.50**

Guacamole, Salsa Chile de Arbol, Tortilla chips.

I'M ON A DATE QUESADILLA  **7.00**

Seasonal mushrooms, mozzarella, cheddar, chipotle mayonnaise, red onion pickles, parmesan and salsa roja

COCHINITA QUESADILLA **7.50**

Cochinita Pibil is a slow-cooked marinated pork inside a wheat tortilla with cheese, grilled on the placha. Served red oignons pickles, grana padano and salsa roja.

SALMON CEVICHITO **7.50**

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

TACOS

SWEET & CREAMY (PAR 2)   **6.00**

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

CARNITAS (PAR 2)   **6.00**

Slow cooked pulled pork, salsa roja, fresh cilantro, corn tortilla, pico de gallo.

POLLO (PAR 2)   **6.50**

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

TUNA TOSTADA  **7.50**

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



CEVICHE

TIGERMILK CEVICHE  **15.00**

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

AMARILLO   **16.00**

MSC Pollack marinated in a leche de tigre with aji amarillo. Avocado cream, crunchy hazelnuts, pico de gallo, pomegranate, roasted sweet potatoes and fresh cilantro.

SALMON MÓN MÓN  **17.00**

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

ASADOS

ROASTED CALABAZA   **15.50**

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

EL COLIFLOR   **16.50**

A beautiful cauliflower marinated in Mexican spices and olive oil, then roasted at low temperature. Jalapeño cream, pico de gallo, aji amarillo and crushed hazelnuts layered on top, served with a trio of sauces: salsa roja, avocado cream and chimichurri sauce.

COSTILLAS DE LA MADRE **18.00**

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

CARNE ASADA  **18.50**

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

POULPE FICCIÓN  **22.50**

Octopus tentacle grilled a la plancha, placed on a sweet potato purée. Chimichurri sauce, pico de gallo, aji amarillo, fresh cilantro and lime.



Y MÁS

POLLO CHEESEBURGER  **15.00**

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

+ guacamole (+2.50)

EVERYDAY I'M TRUFFLIN'  **19.50**

The fanciest quesadilla in the quesadilla game: black winter truffle, triple cheese, chipotle cream.

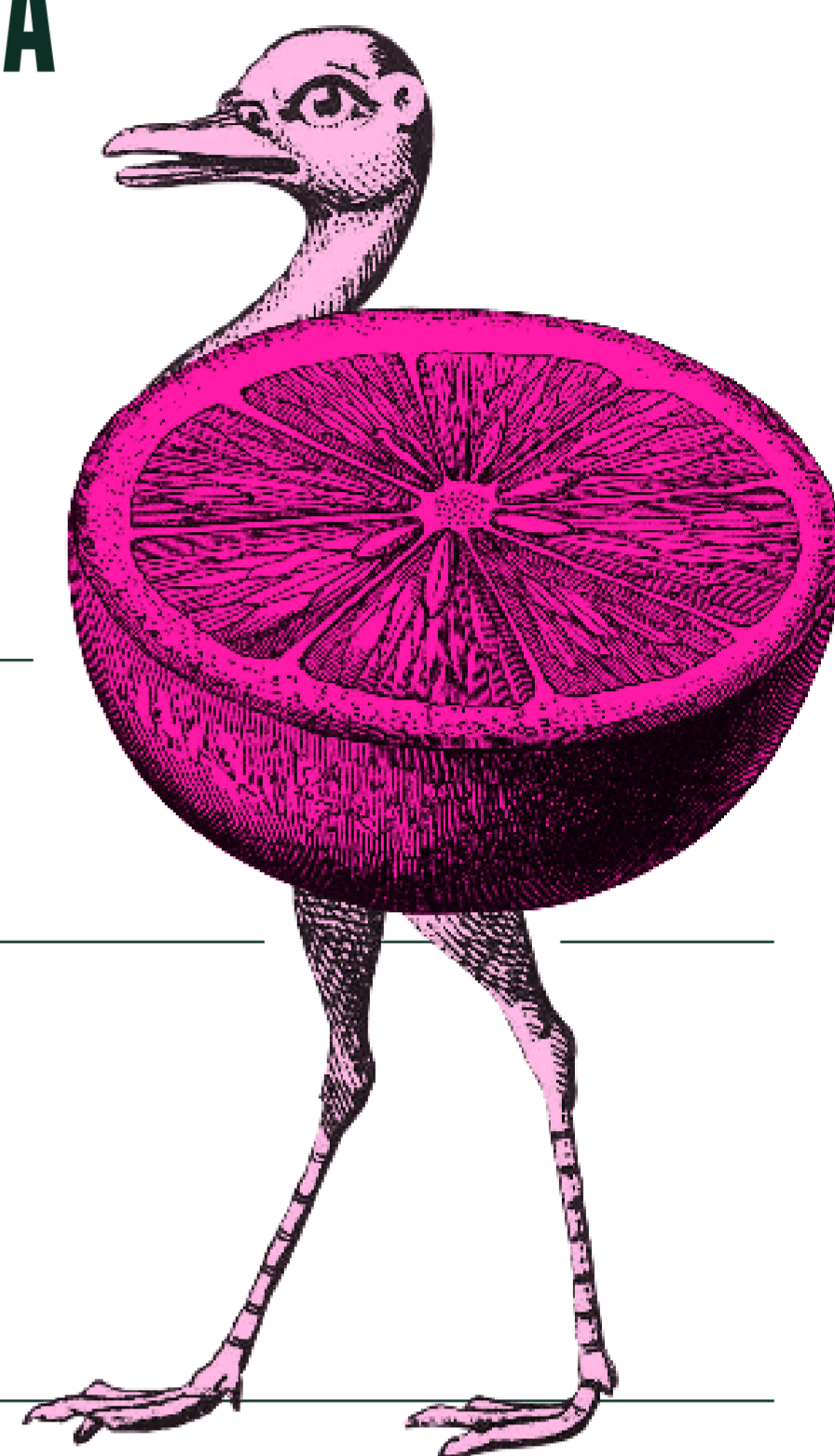
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DESSERTS

MOUSSCHACHO   **5.50**

Chocolate mousse with a hint of chipotle and fleur de sel.

TIRAMISU MARACUJA  **6.50**

Fresh and exotic Tiramisu with passion fruit coulis.

DULCE DE LECHE CHEESECAKE  **6.50**

Speculoos, dulce de leche. EL cheesecake.

BRIOCHE PERDUE **6.50**

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

LEMON & YUZU PIE **7.00**

Homemade lemon pie, yuzu whipped cream, lime zest.



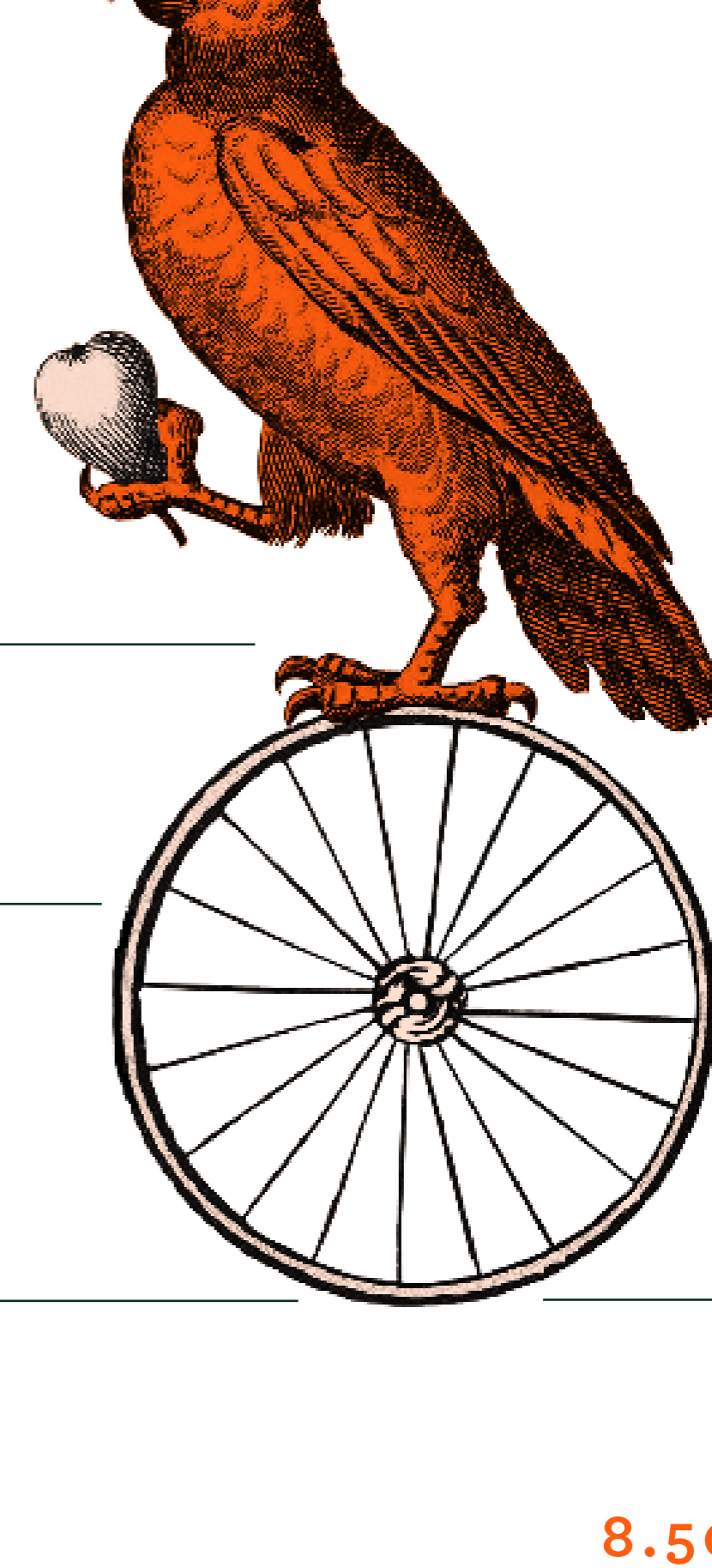
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INFOS:  BIO  BIODYNAMIQUE



COCKTAILS



EXOTICO MULE • 8.50

Dark Rum, Mango, Lime, Ginger Beer



TIGER-SPRITZ • 8.00

Aperol, Yuzu Puree, White Peach, Prosecco, Soda Water



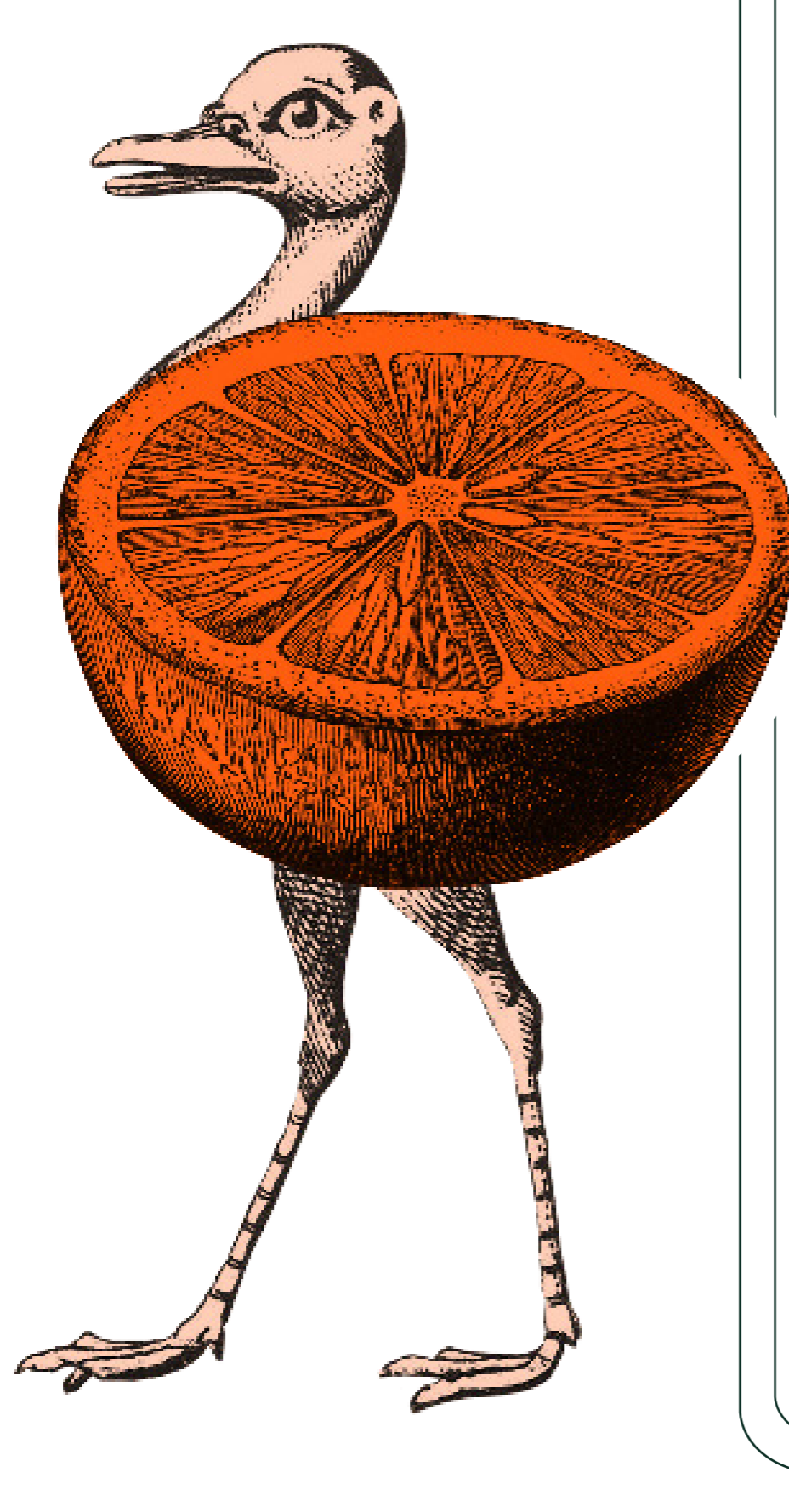
MARGARITA AZTECA • 8.00

Tequila, Triple Sec, Hibiscus, Lime

PISCO SOUR CLÁSICO • 9.50

Pisco Quebranta, Lime, Cane Syrup, Egg White

VIRGINS



VIRGIN-GIN MULE 6.50

Apple Juice, Raspberry, Lime, Ginger Beer



MULE-AN 6.00

Lytchee, Lime, Ginger Beer



PIÑA VIRGINA 6.00

Pineapple Juice, Lime, Coconut



YUZU LIMONADA 4.50

Yuzu Puree, White Peach, Lime, Soda Water



MEZCALITA • 9.00

Mezcal, Tequila, Chipotle, Honey, Lime



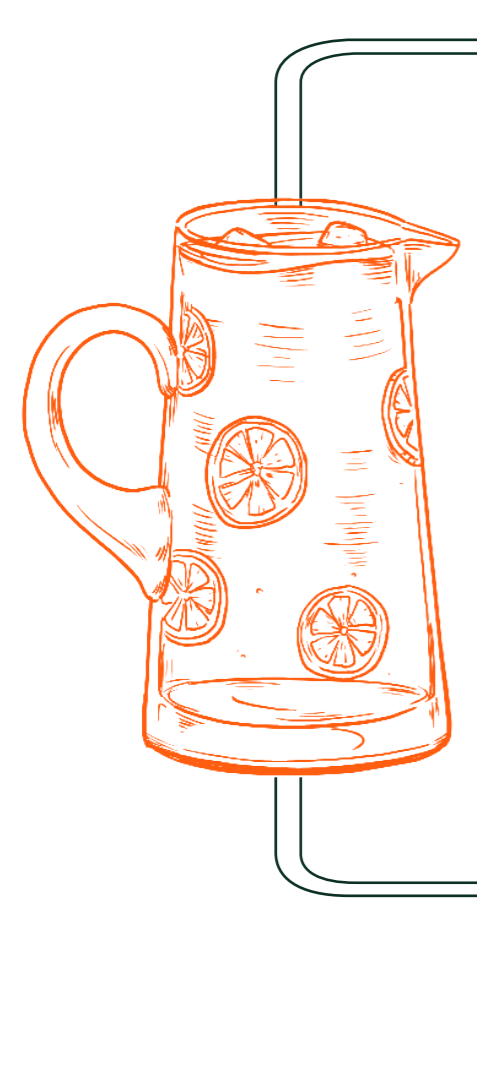
CAÏPICABANA • 8.00

Cachaça, Cane Syrup, Lime



LYCHEE MARGARITA • 9.50

Tequila, Triple Sec, Lychee, Elderflower, Lime



CAÏPI GRANDE • 34.00

Cachaça, Cane Syrup, Lime

4/5 people

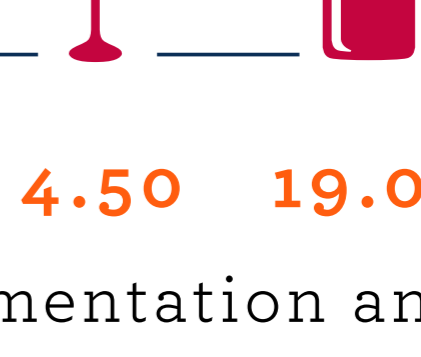
MARGARITA AZTECA GRANDE • 34.00

Tequila, Triple Sec, Lime, Hibiscus

4/5 people

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 sundrenched wine that will take you on a Mediterranean voyage.

MALBEC Tussock Jumper, Argentine - 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 El Grano, Chili - 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.

CROZES-HERMITAGE Soleil Couchant - 2019 35.00

This cuvée boasts a remarkable aromatic palette. Red and black fruits, intense and delicate aromas... It will leave a lasting impression!

LALANDE DE POMEROL Château des Ormeaux - 2020 39.00

Just a stone's throw from the precious terroir of Pomerol, Château des Ormeaux is renowned for the quality of its wines, which are among the finest in the Lalande de Pomerol appellation.

HAUTES-CÔTES DE NUITS Maison Patriarche - 2021 45.00

Burgundy's Hautes-Côtes de Nuits enjoys ideal exposure on all its slopes. This cuvée reveals harmonious balance, with lovely fruity notes!

WHITE



CÔTES DE GASCOGNE Pellehaut - 2022 4.50 19.00

Independent winegrower 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.

ROSÉ



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.

MÉDITERRANÉE Studio by Miraval - 2022 28.00

Finesse, white fruit flavours and a hint of elegant minerality make this Mediterranean an excellent rosé!

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 BLUE COAST • Bottled beer 5.00

White 5.3° - Craft brewed in Nice 33cL

IPA BLUE COAST • Bottled beer 5.50

India Pale Ale 5.9° - Craft brewed in Nice 33cL

MEXICAN BEER OF THE MOMENT • Bottled beer 6.00

33cL

MICHELADA • Mexican beer, lime, chile, tomato juice, salt 7.00

33cL

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

TEAS AND INFUSIONS  2.50

Darjeeling, Chun Mee, Jasmine, Chamomile, Tropical Rooibos

EAU

STILL WATER 2.50

SPARKLING WATER 2.50

ESPRESSO..... 1.90

LONG BLACK..... 2.00

LATTE..... 3.00

CAPPUCCINO..... 3.50

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KIDS MENU - 13.00

PETITE QUESADILLA

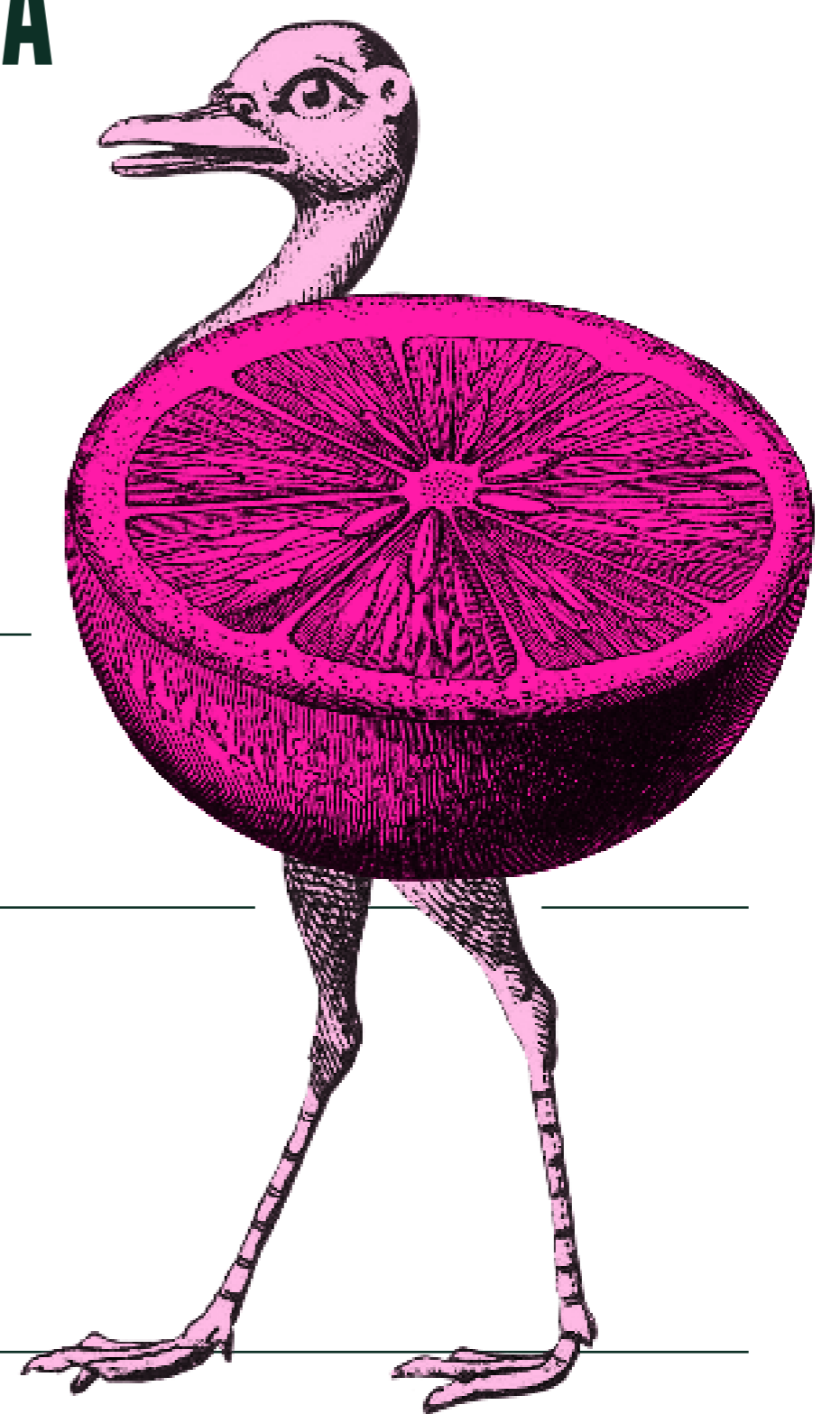
Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche. EL cheesecake..

YUZU LIMONADA

Yuzu Puree, White Peach, Lime, Soda Water





Dimanche : 11h45 - 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 CARNITAS BUN • Potato bun, porc effiloché, 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 maison, caramel beurre salé

P.B.B PANCAKES ✓ • Beurre de cacahète, banane

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

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

DULCE DE LECHE CHEESECAKE ✓ • Speculoos, dulce de leche

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, Rooibos

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**



Sunday : 11h45 - 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, pomegrenate, cilantro

CHIMI CARNITAS BUN • Potato bun, pulled pork, slow cooked, guacamole, salsa roja, red cabbage coleslaw, cilantro

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

Extra smoked salmon (+3€)

SWEET

BRIOCHE PERDUE • French toast, homemade whipped cream, salted butter caramel sauce

P.B.B PANCAKES ✓ • Peanut butter, banana

PANCAKES ORIGINALS • Season fruits, homemade whipped cream, maple syrup

GRANOBOWL ✓ • Yoghurt, blueberries, banana, pomegranate, granola

DULCE DE LECHE CHEESECAKE • Speculos, dulce de leche

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, Rooibos

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.

LIMONADE YUZU • Purée de Yuzu, Pêche Blanche, Citron Vert, Eau Pétillante

