

# TIGERMILK

## MEXICAN CANTINA

FOLLOW US!   @TIGERMILKGROUP

 [WWW.TIGERMILKRESTAURANTS.COM](http://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.

**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, yellowfin tuna, aioli jalapeño, red onion pickles, cilantro.



## CEVICHES

**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 fresh coriander.

**SALMÓN MÓN MÓN**  ..... **16.00**

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

## 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** ..... **14.50**

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.

**EVERYDAY I'M TRUFFLIN'**  ..... **19.50**

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

## ASADOS

**EL COLIFLOR**   ..... **14.00**

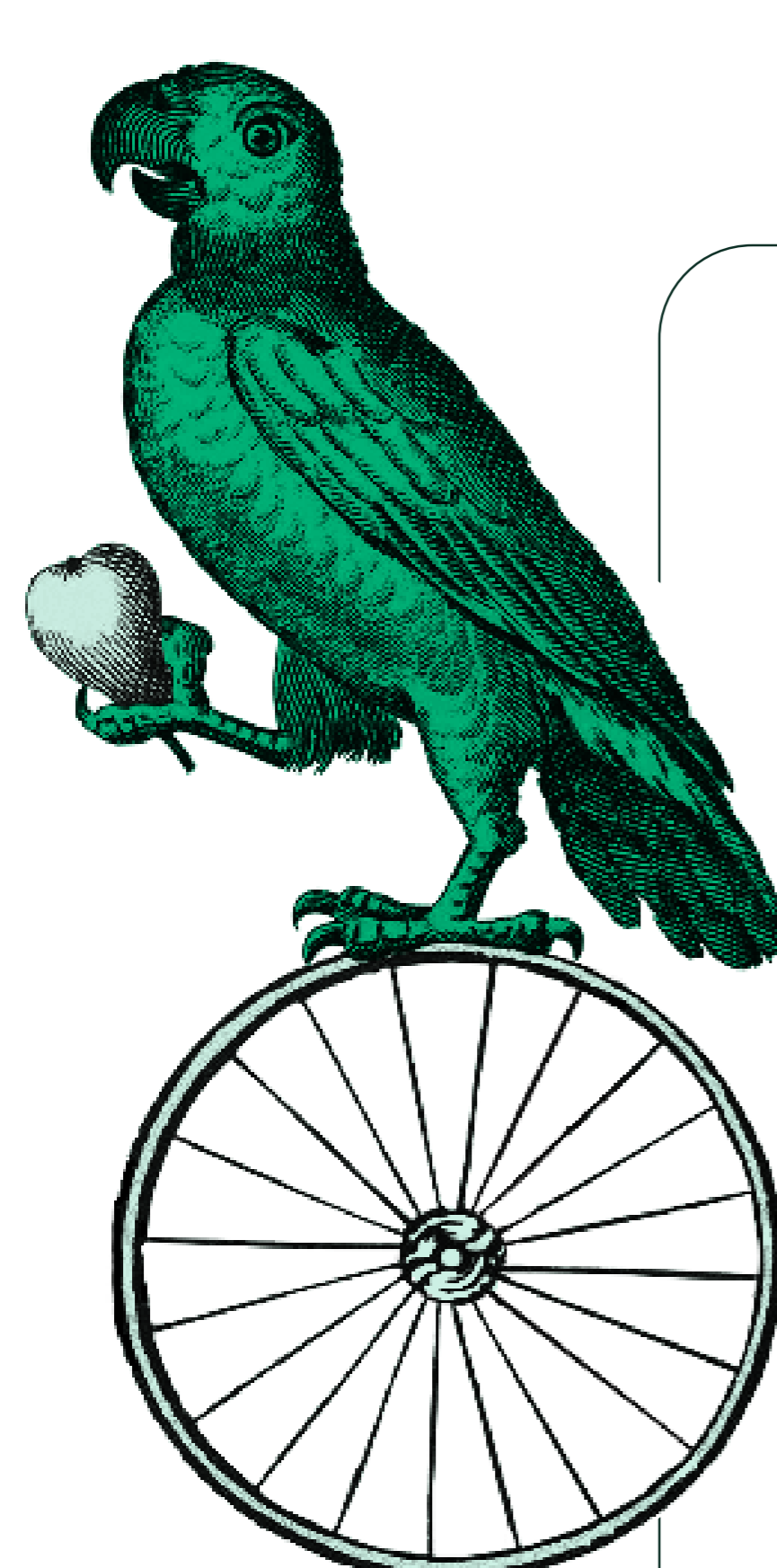
A beautiful steak of marinated, roasted and snacked cauliflower, on houmous verde. Chimichurri sauce, aji amarillo, pomegranates for a sweet touch, crushed hazelnuts. A vegan delight !

**COSTILLAS DE LA MADRE**  ..... **17.50**

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

**CARNE ASADA** ..... **18.50**

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



## Y MÁS

**GREEN BUT NOT BORING**   ..... **13.50**

A well-balanced quinoa, fresh raspberries, 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. Cheddar, red onion pickles & baby greens. Always comes with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ guacamole (+2.50)



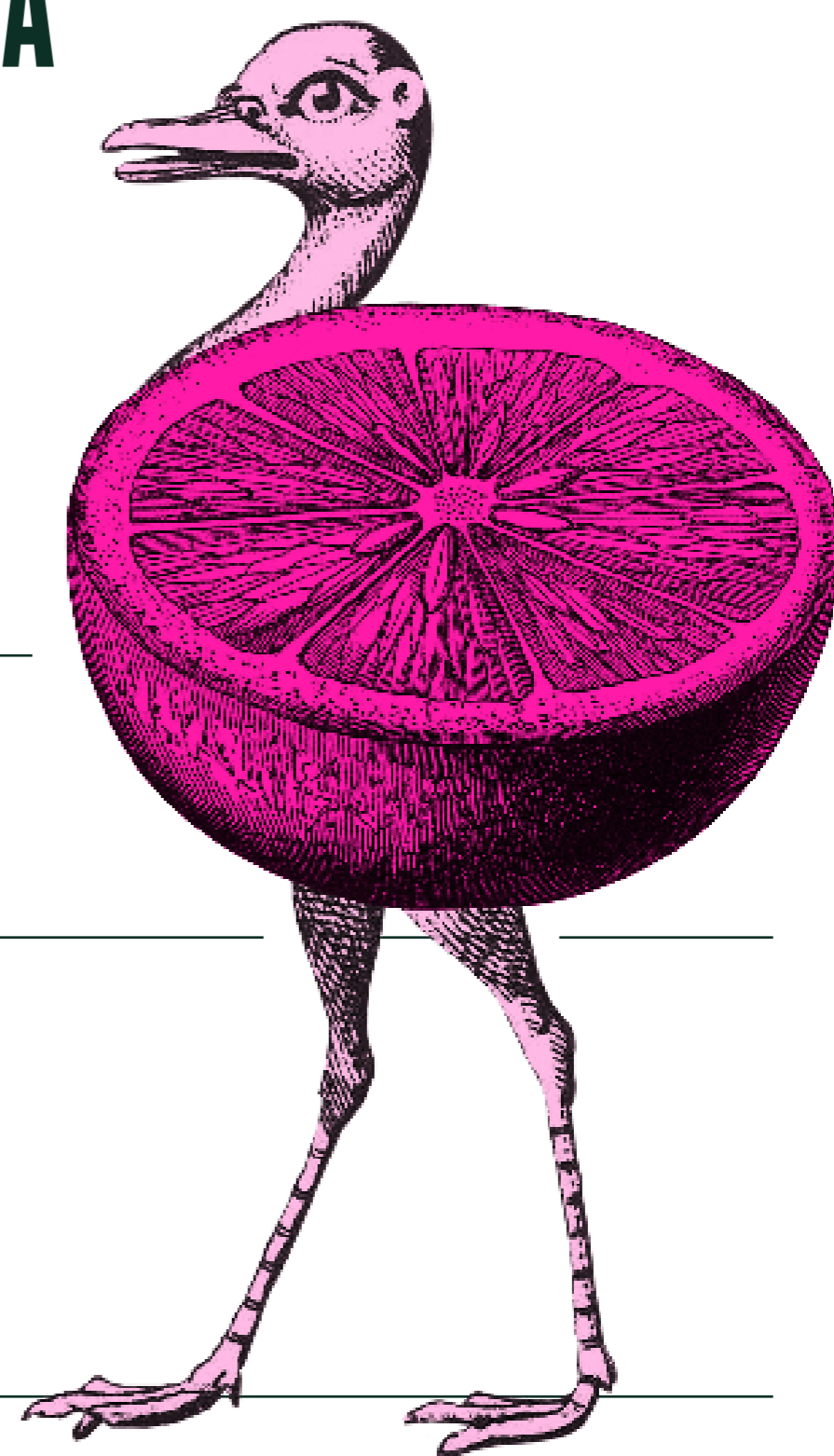
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## DESSERTS

**MOUSSCHACHO   ..... 5.50**

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

**DULCE DE LECHE CHEESECAKE  ..... 6.00**

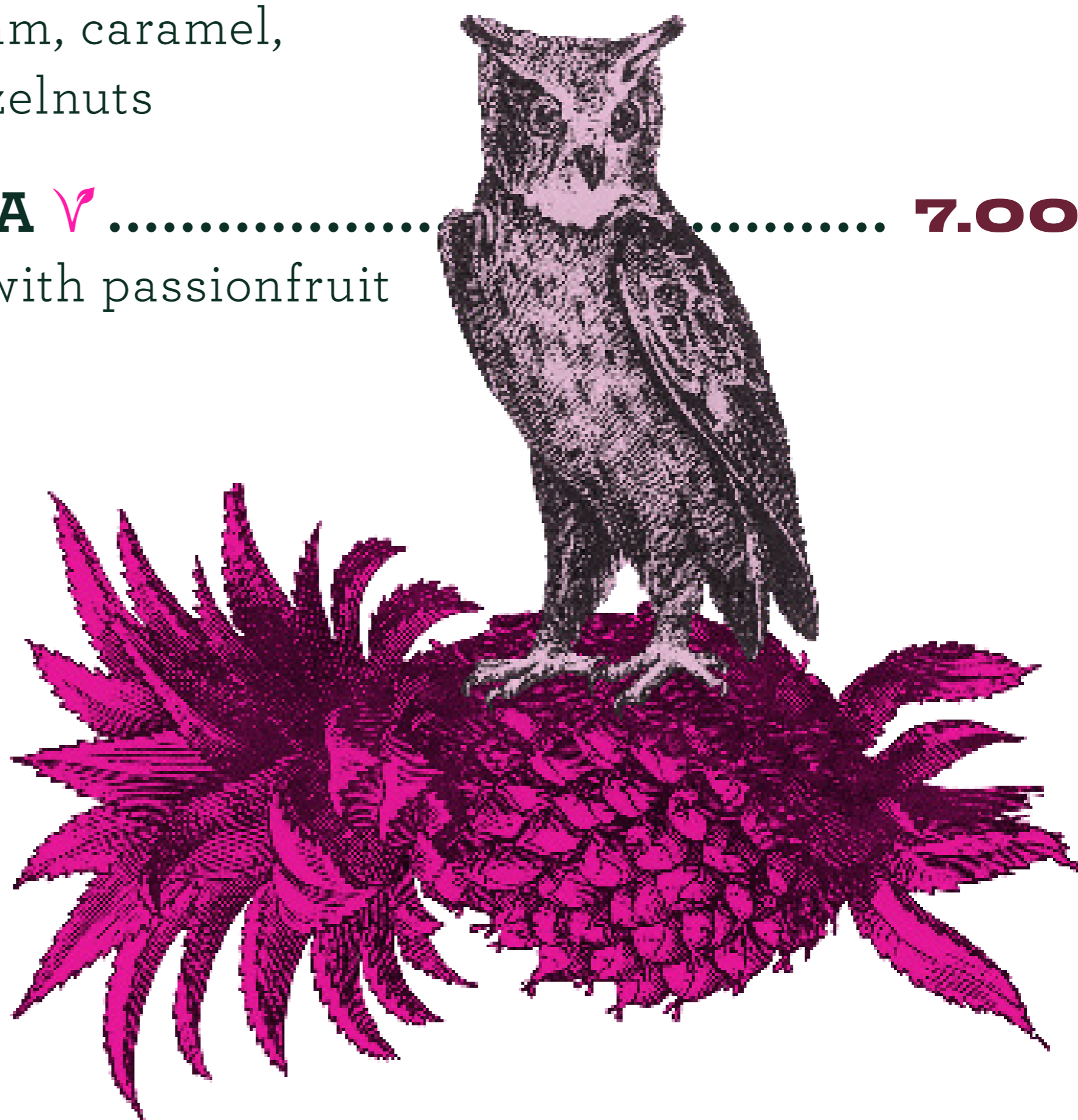
Speculoos, dulce de leche.

**BRIOCHE PERDUE ..... 6.50**

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

**TIRAMISU MARACUJA  ..... 7.00**

Fresh and fruity tiramisu with passionfruit coulis.





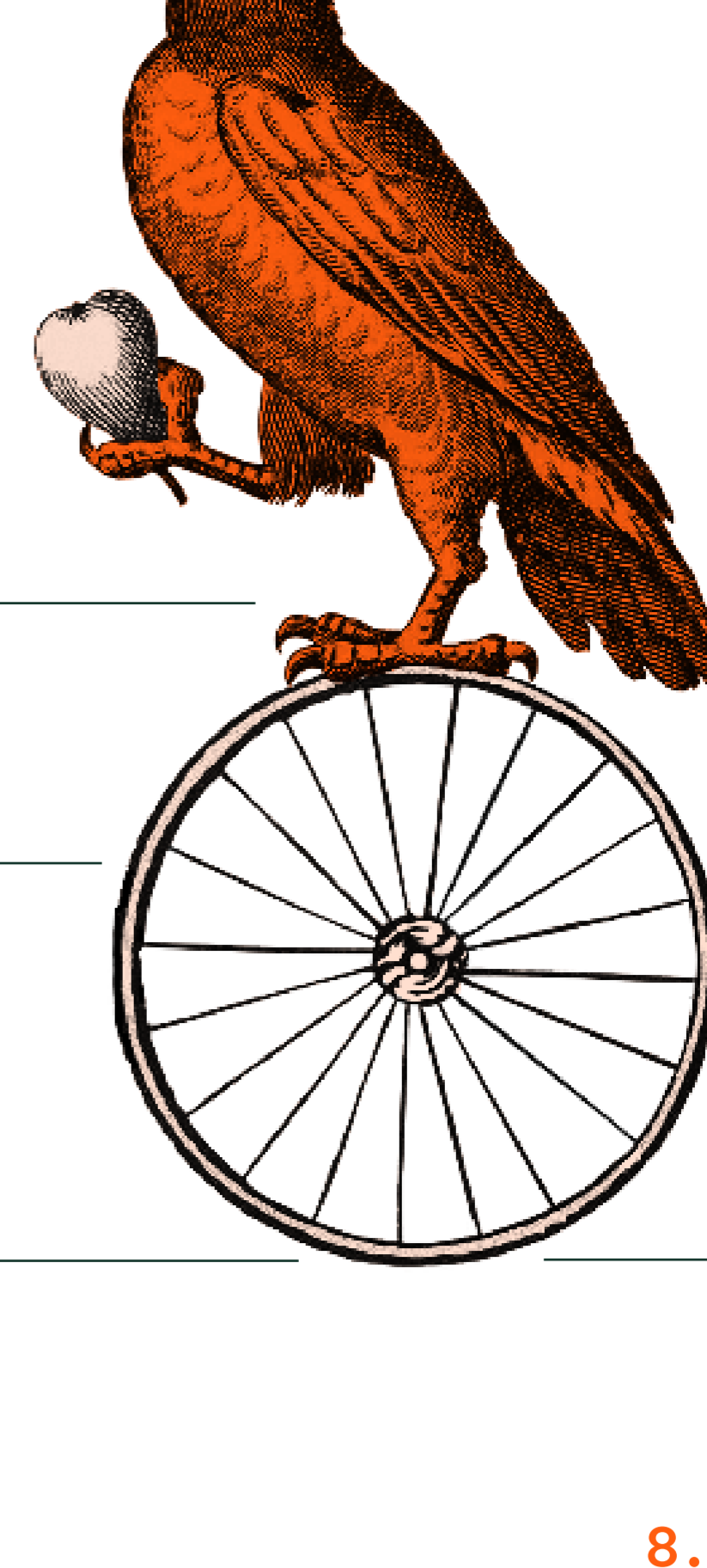
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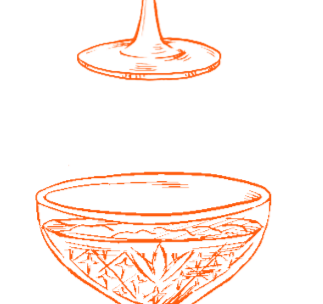
INFOS:  ORGANIC  BIODYNAMIC



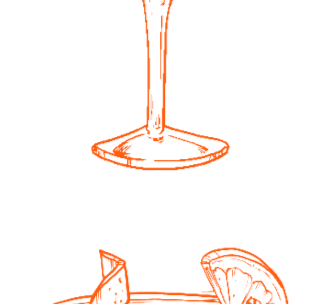
## COCKTAILS



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



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

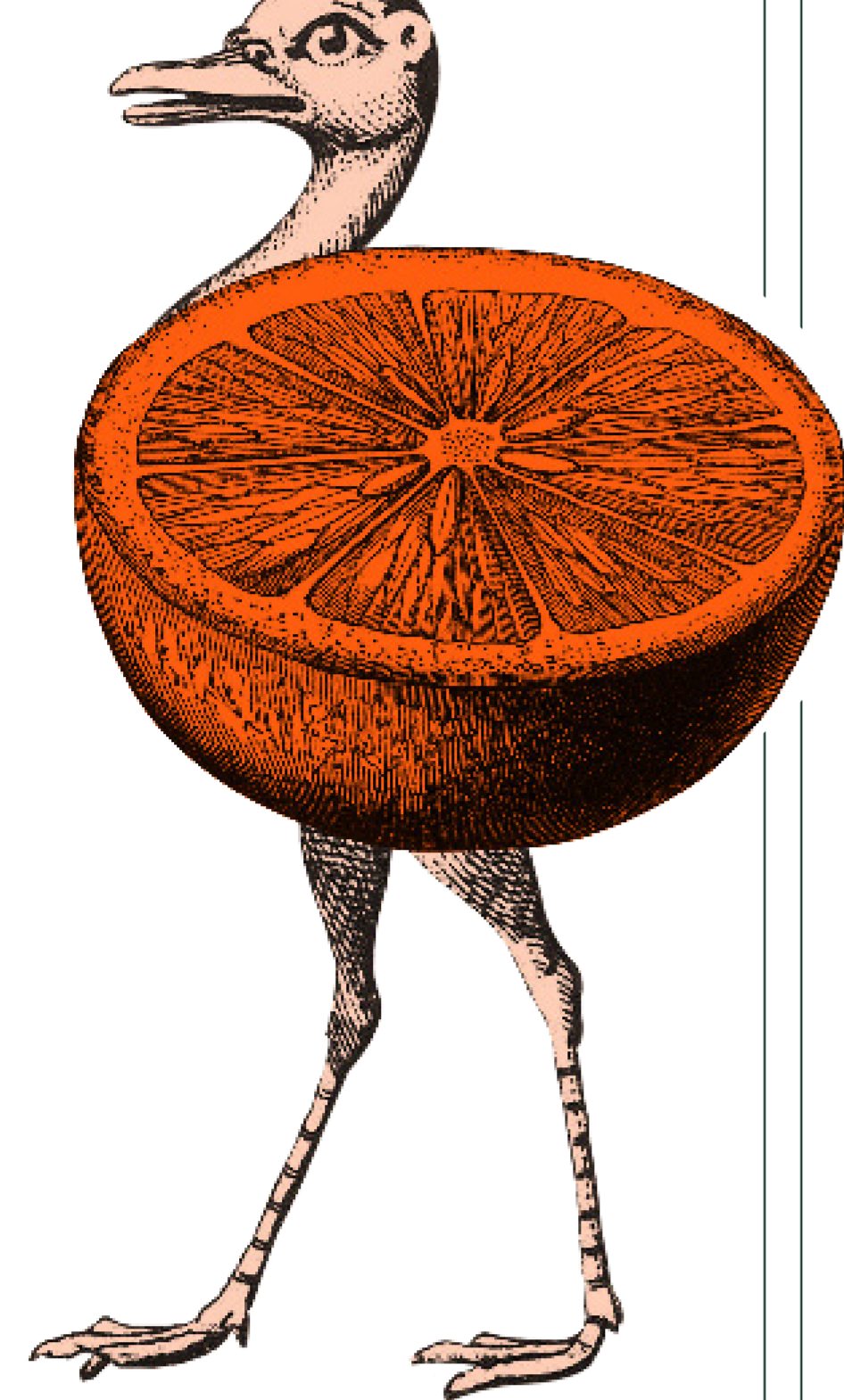


**PISCO SOUR CLÁSICO** • 12cl 9.50  
Pisco Quebranta, Lime, Cane Syrup, Egg White



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

## VIRGINS



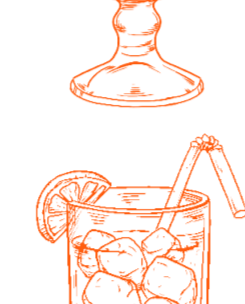
**YUZU LIMONADA** 20cl 4.50  
Yuzu Puree, White Peach, Lime, Soda Water



**ICE TEA CASERO** 20cl 4.50  
Black Tea, Ginger Syrup, 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



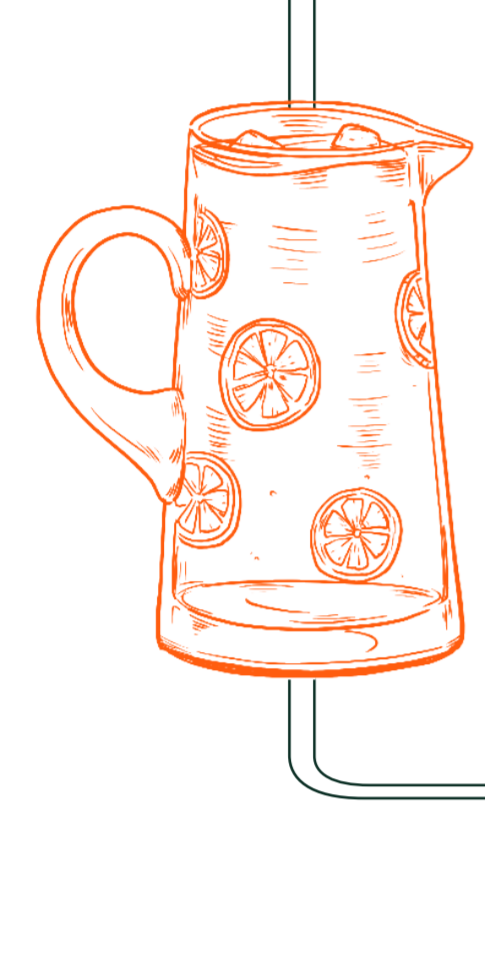
**MEZCALITA** • 10cl 9.00  
Mezcal, Tequila, Chipotle, Honey, Lime



**CAÏPICABANA** • 10cl 8.00  
Cachaça, Passionfruit Syrup, Lime, Chilli



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



**CAÏPI GRANDE** • 50cl 34.00  
Cachaça, Passionfruit Syrup, Lime, Chilli  
*3/4 people*

**MARGARITA AZTECA GRANDE** • 50cl 34.00  
Tequila, Triple Sec, Lime, Hibiscus  
*3/4 people*

## RED, WHITE, ROSE WINE

### RED



**CÔTES-DU-RHÔNE** Louis Beaupré - 2022  4.50 22.00

The blend of grenache and syrah brings fruitiness, roundness and elegance elegance to this Côtes du Rhône from the Occitan lands of Saint Saturnin.

**MALBEC** Tussock Jumper, Argentina - 2022 5.50 27.00

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, Chile - 2021 5.50 29.00

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

**BEAUMES DE VENISE** Les Dentelles en Armoiries - 2020  6.00 29.00

This well-balanced Rhône Valley wine will delight you with its cherry and spice notes, and its roundness on the palate. A real treat!

**CROZES HERMITAGE** Cave de Tain - 2021 35.00

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

**LALLANDE DE POMEROL** Château Lamothe de Bertineau - 2020  39.00

Discover this magnificent Lalande de Pomerol made using traditional methods. Balanced and fruity, this wine from aged vines offers powerful aromas.

**SAINT JOSEPH** Champtenaud Cave Saint Désirat - 2021 39.00

The Syrah in this cuvée expresses itself fully on the granite soils of the Saint-Joseph hillsides. Black fruit aromas open up to spicy notes on the finish.

**BOURGOGNE HAUTES-CÔTES DE NUITS** Cave des Hautes-Côtes, Beaune - 2022 45.00

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

### WHITE



**CÔTES DE GASCOGNE** Pellehaut - 2022 4.50 23.00

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 26.00


This 100% hand-harvested organic Chardonnay, grown on the heights of Béziers, has a rounded mouthfeel and an invigorating finish.

**CHABLIS** Union des Viticulteurs de Chablis - 2021  39.00

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



**CÔTES DE PROVENCE** Soléane, Vignerons de Saint Louis - 2022  4.50 21.00

This fleshy, fruity rosé offers expressive, harmonious tasting, thanks to its sunny clay-limestone terroir.

## 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  
33cL

**MICHELADA** • 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

**BLACK TEA, GREEN TEA, INFUSION**  ..... 2.50  
Green Chun Mee, Green Jamsine, 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



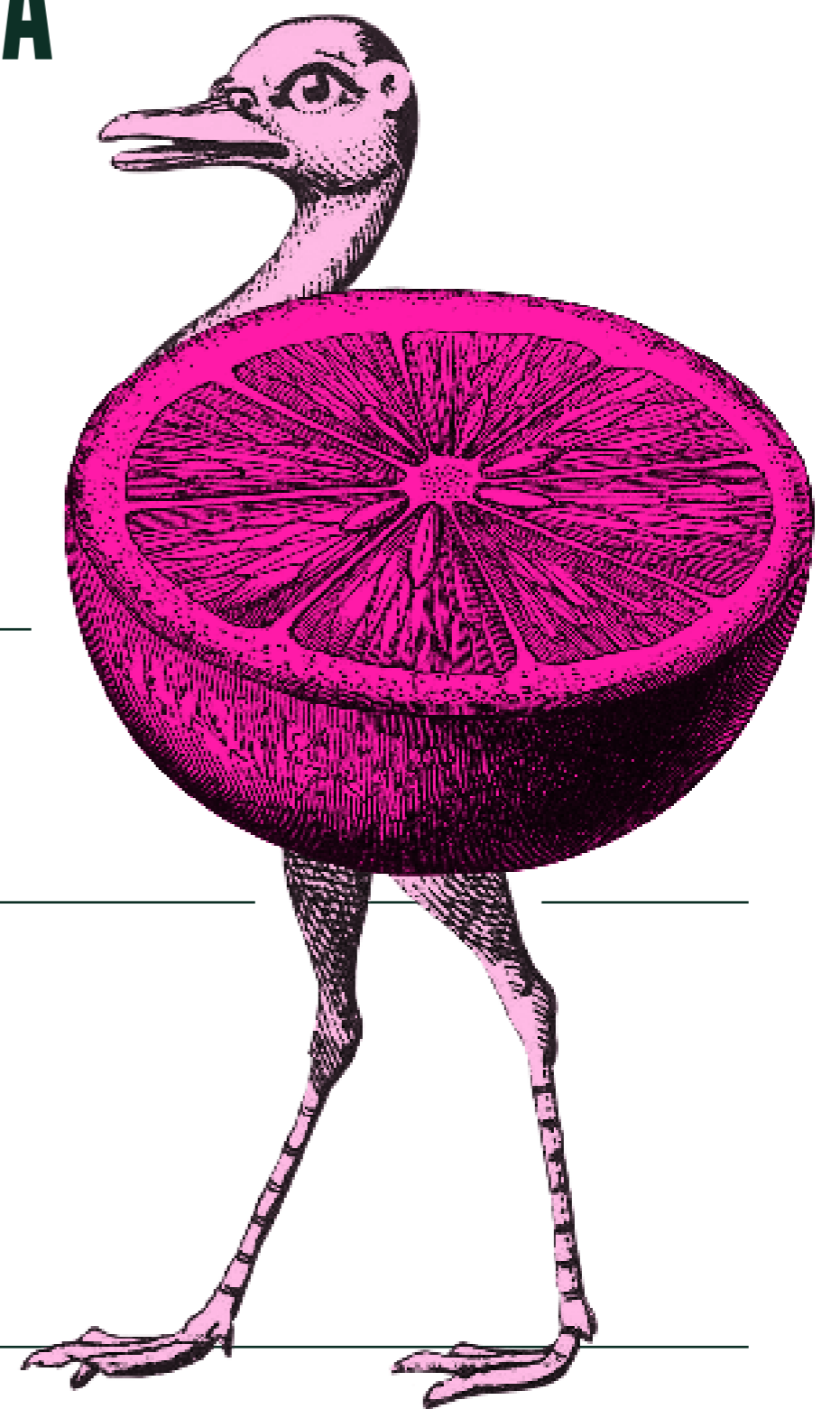
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## KIDS MENU - 13.00

**SMALL QUESADILLA ** .....

Wheat tortilla, cheese, served with roasted sweet potatoes

**DULCE DE LECHE CHEESECAKE ** .....

Speculoos, dulce de leche.

**HOMEMADE YUZU LIMONADE** .....

Yuzu Puree, White Peach, Lime, Soda Water

