

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. Served with Tortilla chips.

MUY CALIENTE GUACAMOLE    **6.50**

Guacamole, salsa Chile de Arbol, tortilla chips.

TUNA TOSTADA  **5.50**

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.

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.

CARNITAS (X2)   **6.00**

Slow-cooked marinated pulled pork, house spice mix, pico de gallo, salsa roja, corn tortilla & fresh 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, pico de gallo, 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 **14.50**

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

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 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 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. Salsa roja, matured cheddar, red onion pickles & baby greens. Always comes with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ guacamole (+2.50)

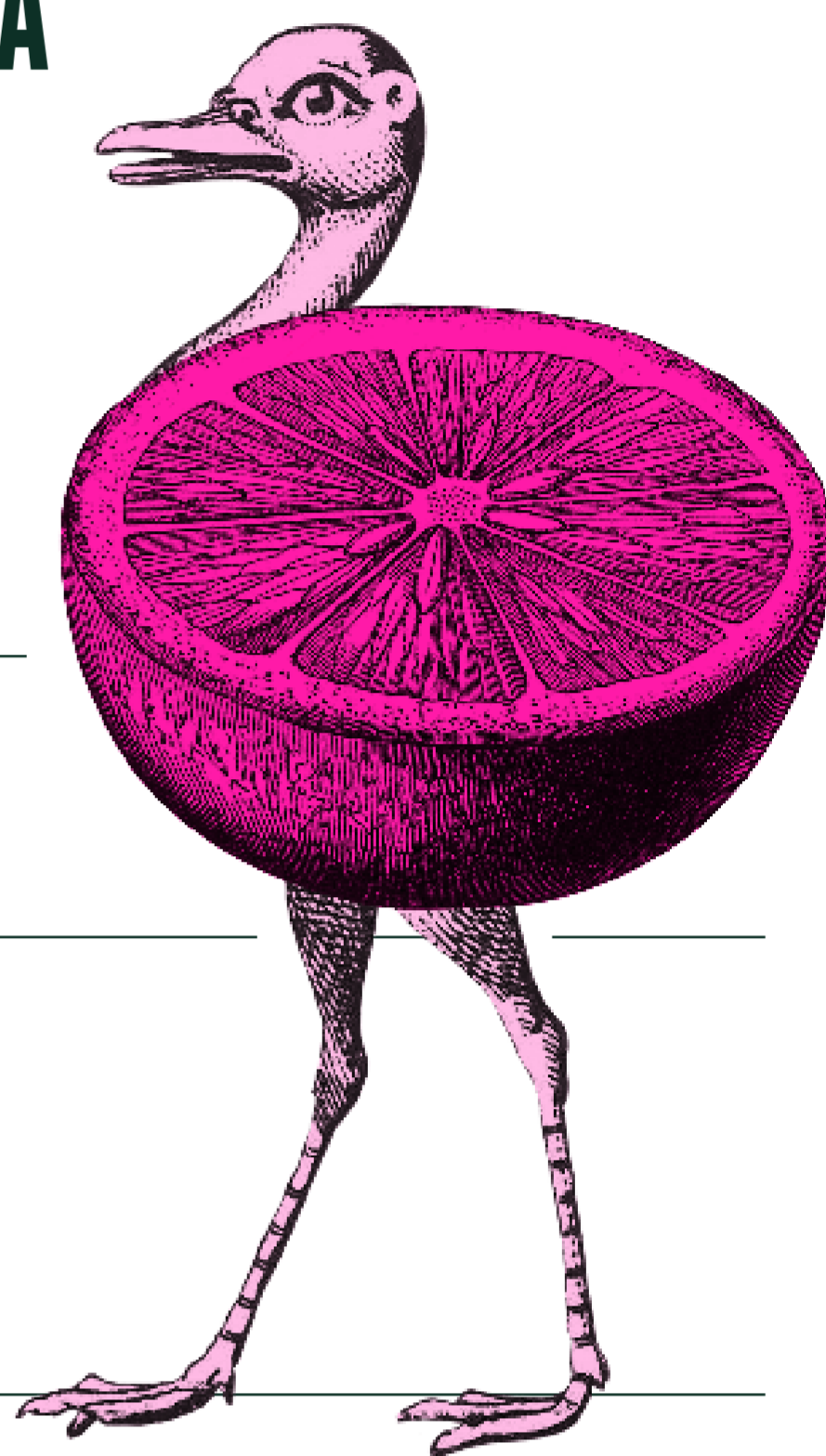
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DESSERTS

MOUSSCHACHO   **5.50**

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

DULCE DE LECHE CHEESECAKE  **6.00**

Speculoos, dulce de leche.

CHARLOTTE MARACUJA **6.50**

Charlotte cake with mango & yuzu cream, topped with passionfruit coulis.

BRIOCHE PERDUE **6.50**

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





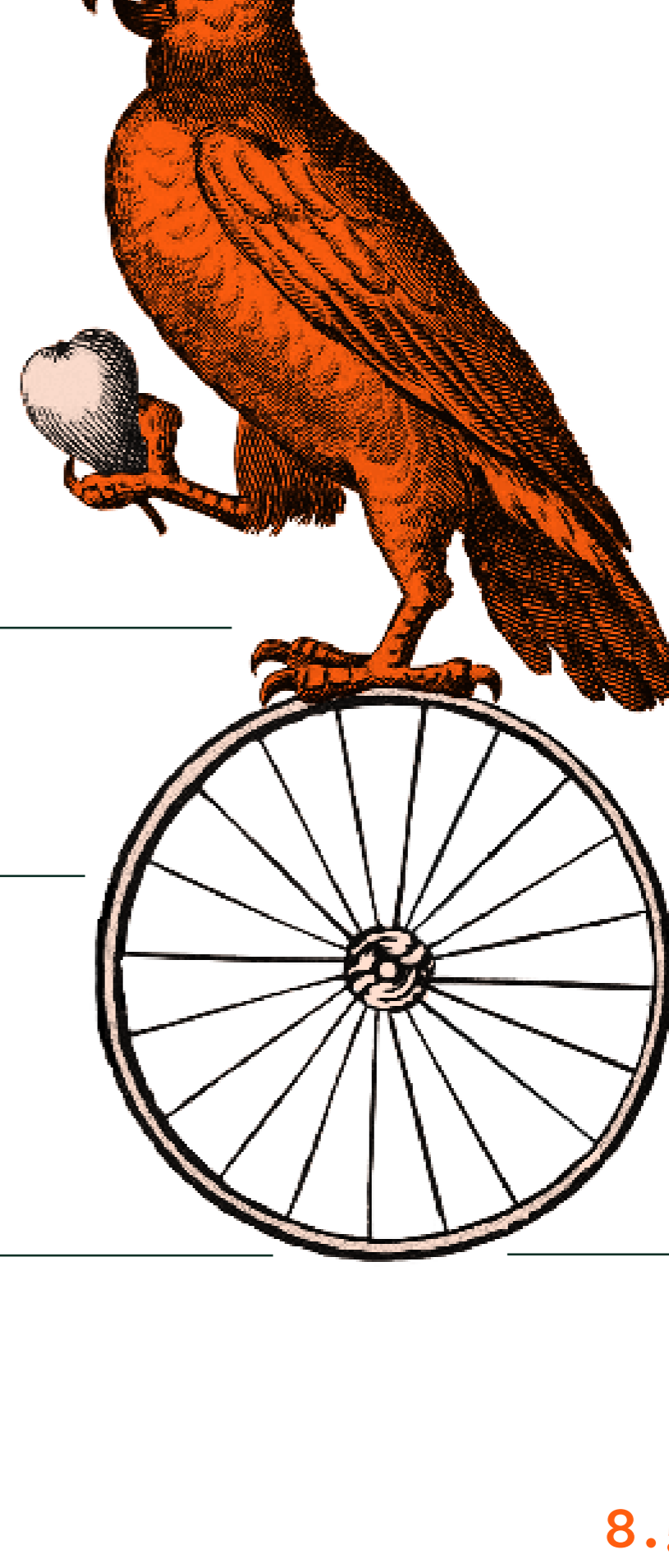
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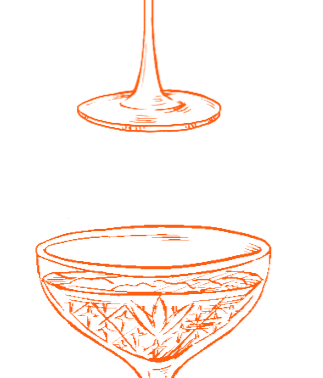
INFOS:  ORGANIC  BIODYNAMIC



COCKTAILS



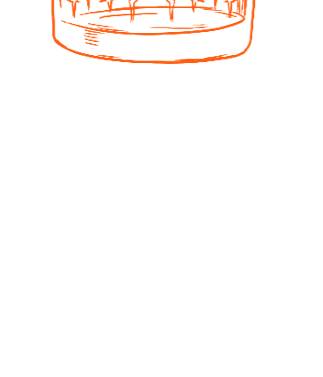
EXOTICO MULE • 22cl 8.50
Dark Rum, Mango, Lime, Ginger Beer



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

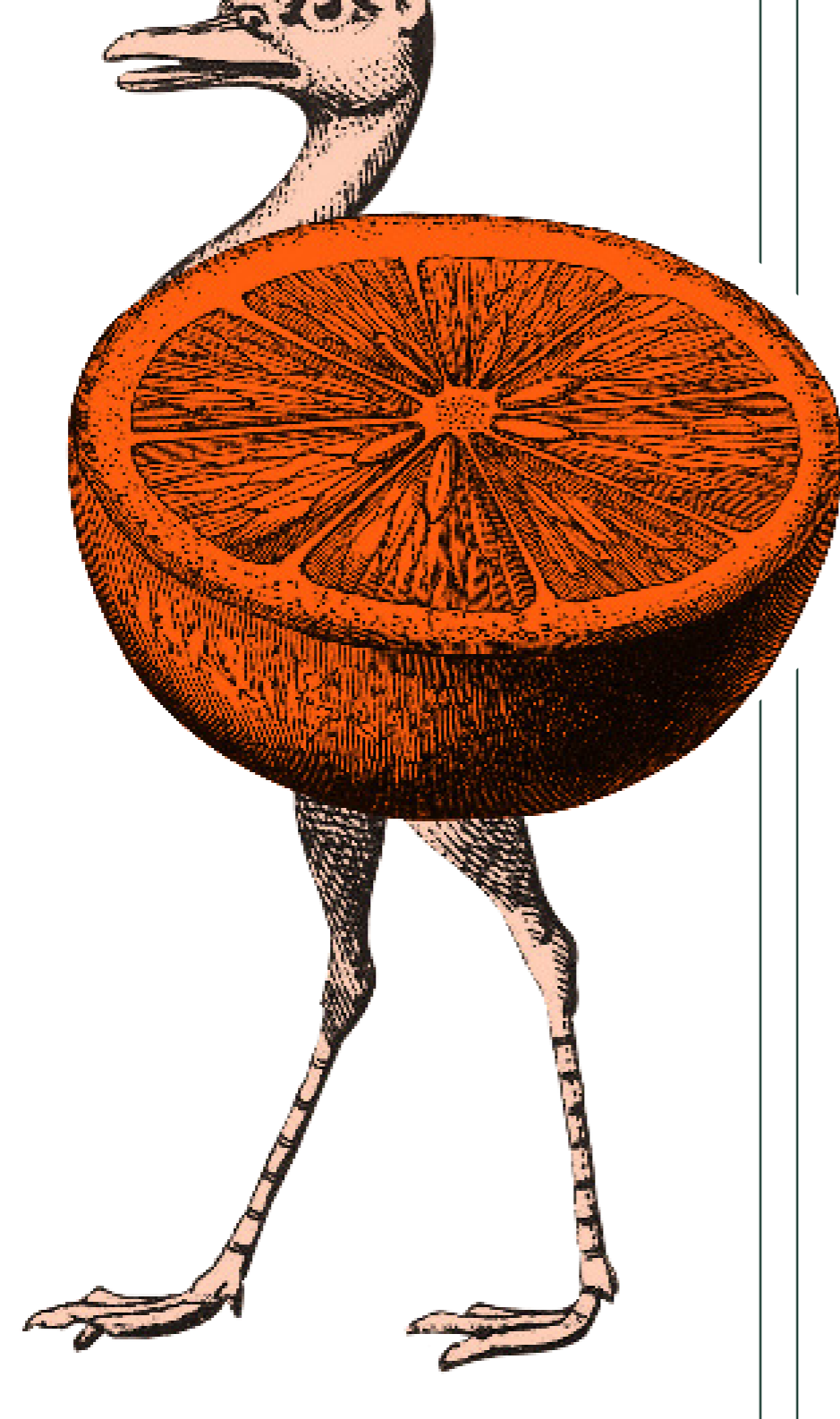


PISCO SOUR CLÁSICO • 12cl 9.50
Pisco Quebranta, Lime, Cane Syrup, Egg White

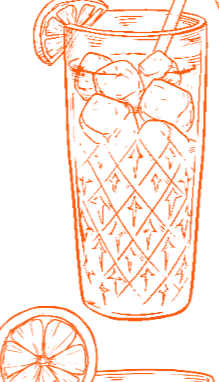


MARGARITA AZTECA • 10cl 8.00
Tequila, Triple Sec, Hibiscus, Lime

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



STRAWBERRY FROZEN MARGARITA • 15cl 9.50
Tequila, Triple Sec, Strawberry, Basil, Lime



CAÏPI GRANDE • 50cl 34.00

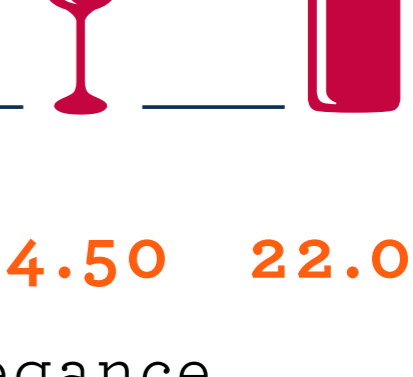
Cachaça, Passionfruit Syrup, Lime, Chilli
3/4 people

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 Carmeneres 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 Champtenau 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



CAMARGUE Dune, Gris de Gris - 2023 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

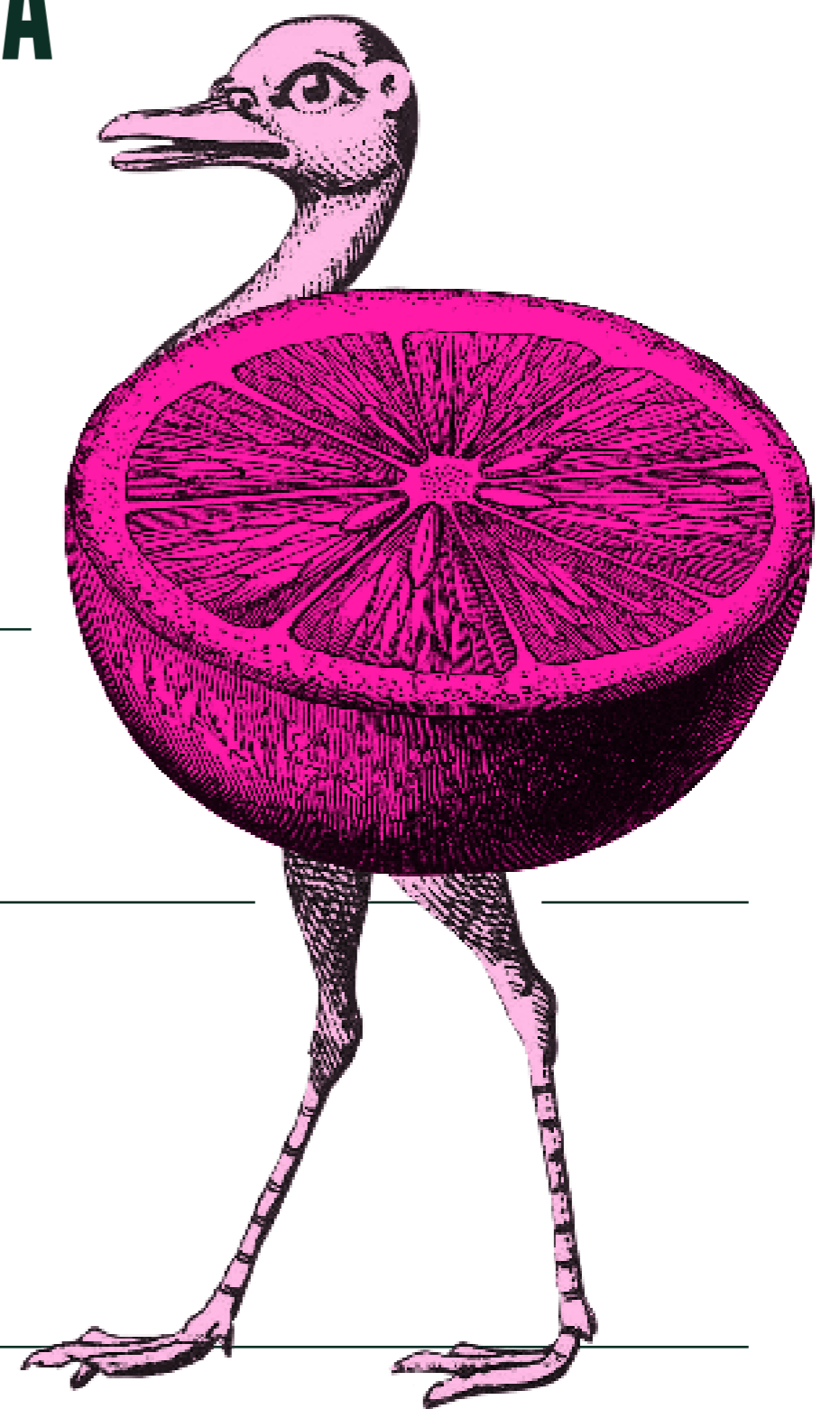
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KIDS MENU - 13.00

SMALL QUESADILLA 

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE 

Speculoos, dulce de leche.

DRINK

Syrup, Homemade Ice Tea, Homemade Lemonade





. 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, pomegranate, 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, pomegranate, cilantro

Extra smoked salmon (+3€)

SWEET

BRIOCHE PERDUE • Brioche, pain perdu style, whipped cream, blueberries, caramel beurre salé

P.B.B PANCAKES • Peanut butter, banana

PANCAKES ORIGINALS • Season fruits, whipped cream, maple syrup

GRANOBOWL • Yoghurt, blueberries, banana, pomegranate, granola

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

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 **6.00**

PIÑA VIRGINA • Pineapple Juice, Lime, Speculoos Syrup **6.00**

VIRGIN-GIN MULE • Apple Juice, Raspberry, Lime, Ginger Beer **6.50**