

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  GF 6.00

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

MUY CALIENTE GUACAMOLE   GF 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)  GF 6.50

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

SWEET & CREAMY (X2)  GF 6.00

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

CARNITAS (X2)  GF..... 6.00

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

TUNA TOSTADA GF..... 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

TIGERMILK CEVICHE GF14.50

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

AMARILLO  GF15.00

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.

QUESADILLAS

COCHINITA PIBIL QUESADILLA14.50

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.

I'M ON A DATE QUESADILLA 13.50

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

EVERYDAY I'M TRUFLIN 19.50

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

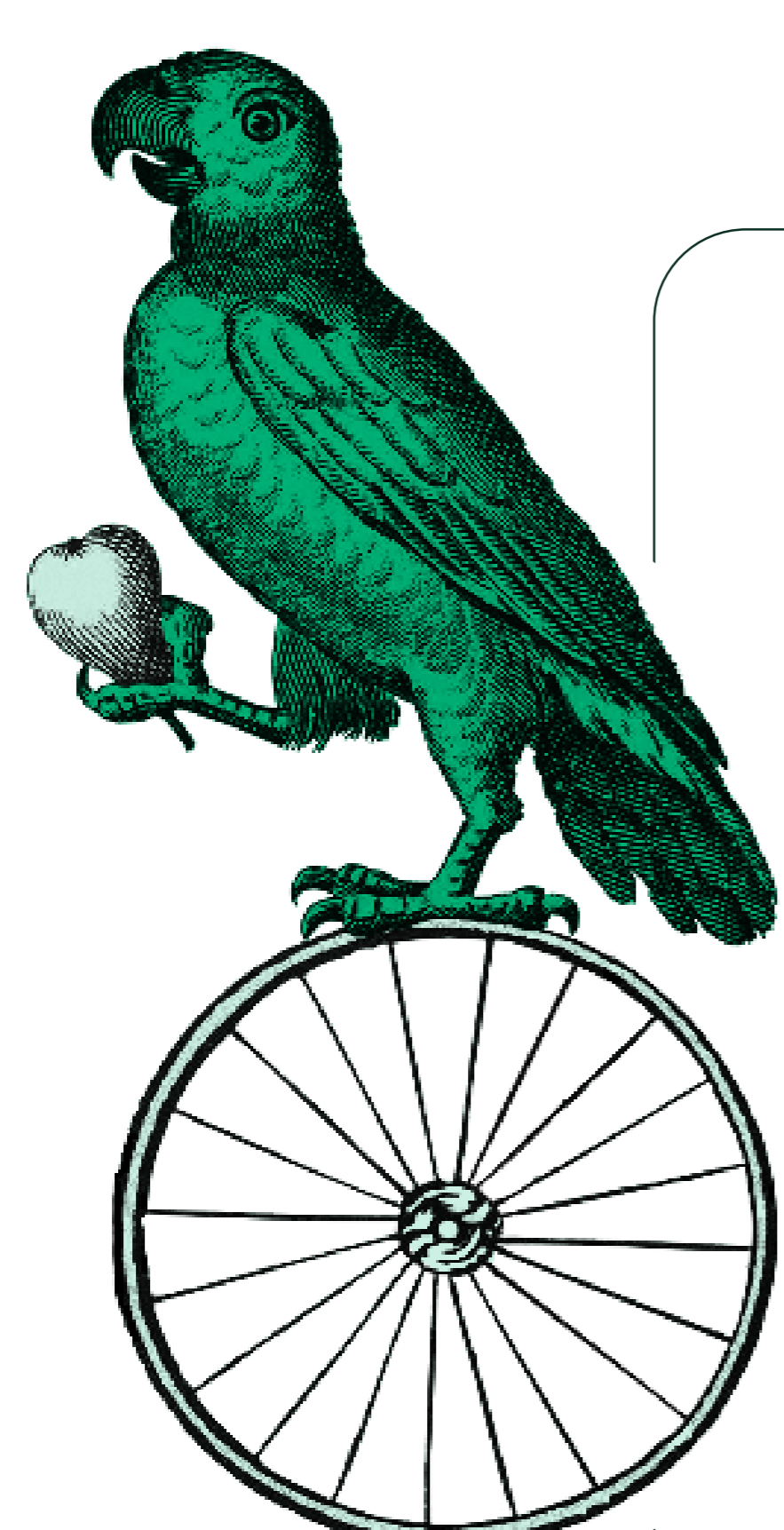
ASADOS

EL COLIFLOR  GF 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.




Y MÁS

GREEN BUT NOT BORING  GF13.50

A well-balanced quinoa, fresh raspberries, feta, raspberry balsamic sauce, aji amarillo, cilantro and a generous scoop of guacamole to round it all off.

EL SUPERBOWL13.90

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

POLLO CHEESEBURGER 14.50

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

+ guacamole (+2.50)

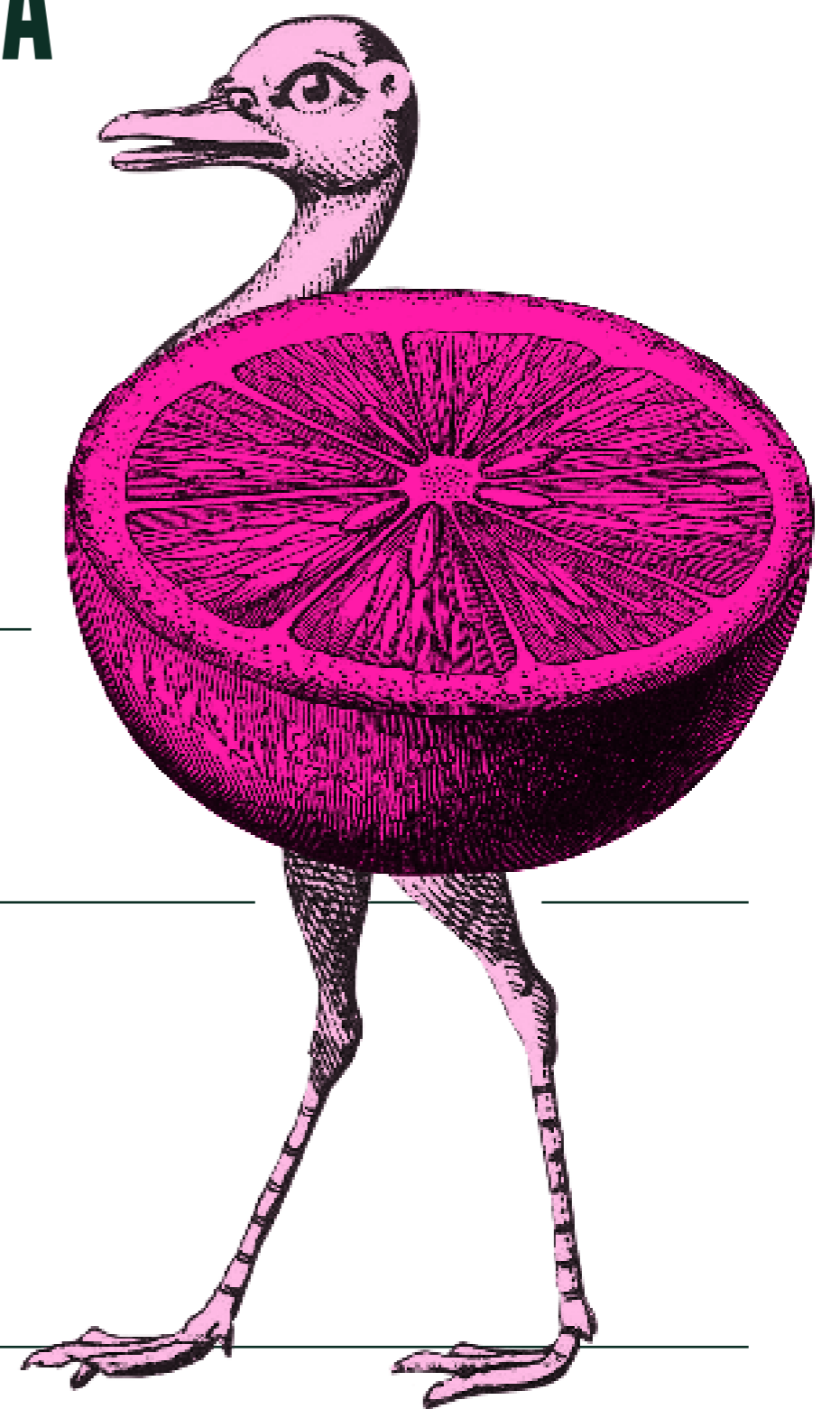
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DESSERTS

MOUSSCHACHO   5.50

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

DULCE DE LECHE CHEESECAKE  6.00

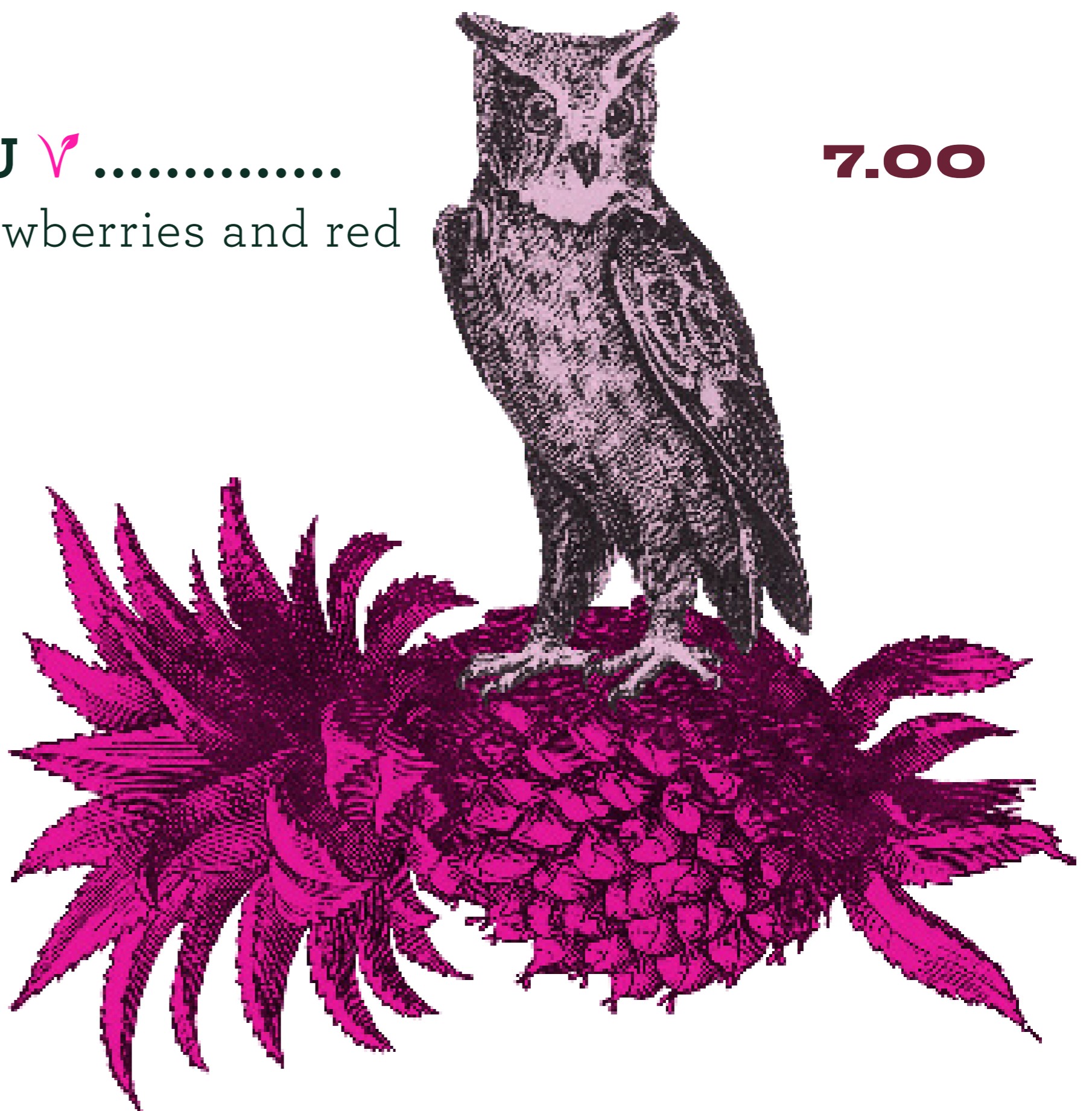
Speculoos, dulce de leche.

BRIOCHE PERDUE 6.50

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

STRAWBERRY TIRAMISU  7.00

Fruity tiramisu with fresh strawberries and red fruit coulis.



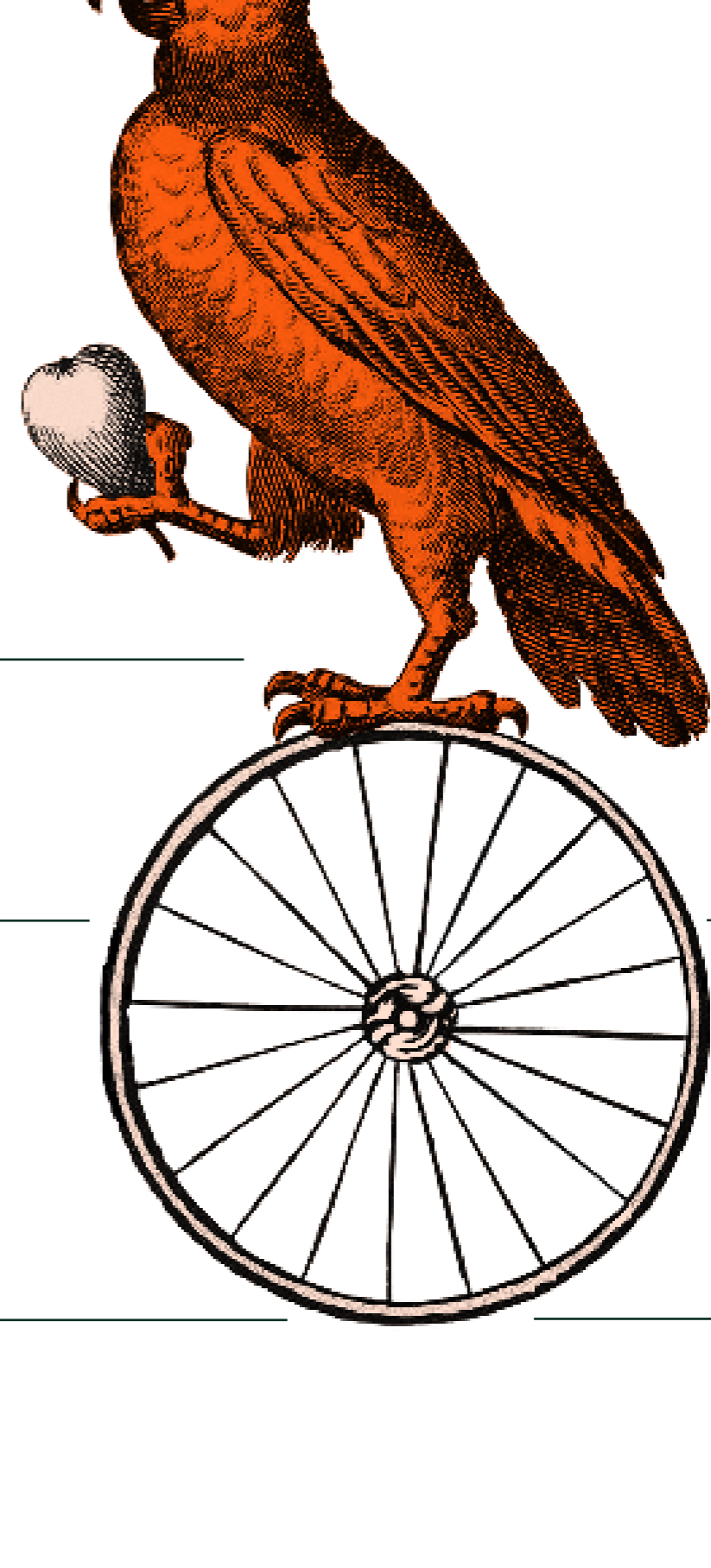
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INFOS:  ORGANIC  BIODYNAMIC

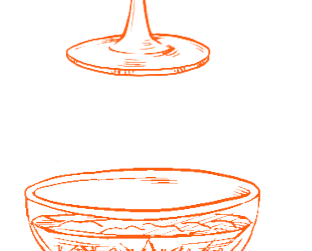


COCKTAILS



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

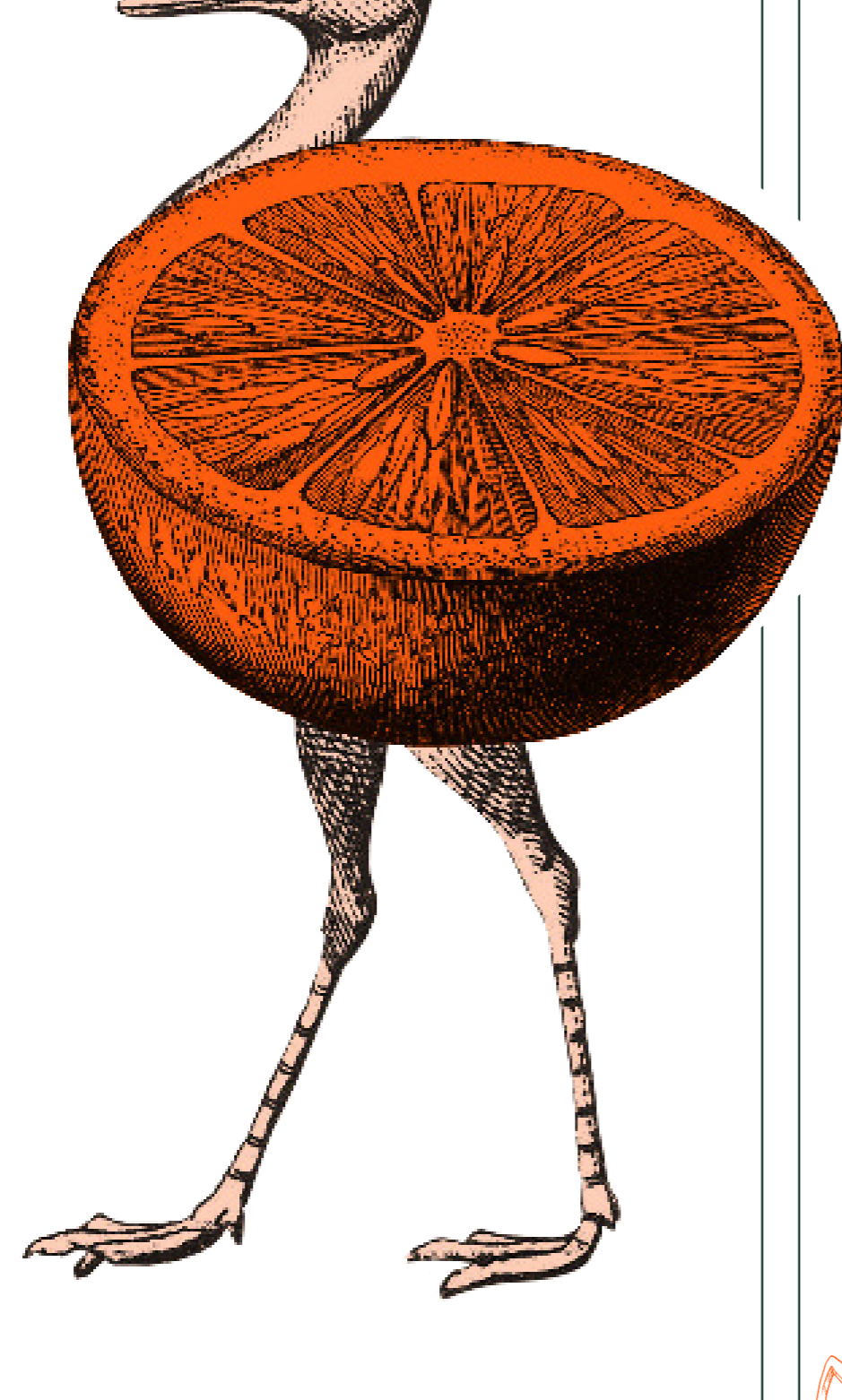
Pisco Quebranta, Lime, Cane Syrup, Egg White



MARGARITA AZTECA • 10cl 8.00

Tequila, Triple Sec, Hibiscus, Lime

VIRGINS



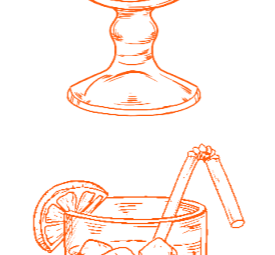
YUZU LIMONADA 20cl 4.50

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



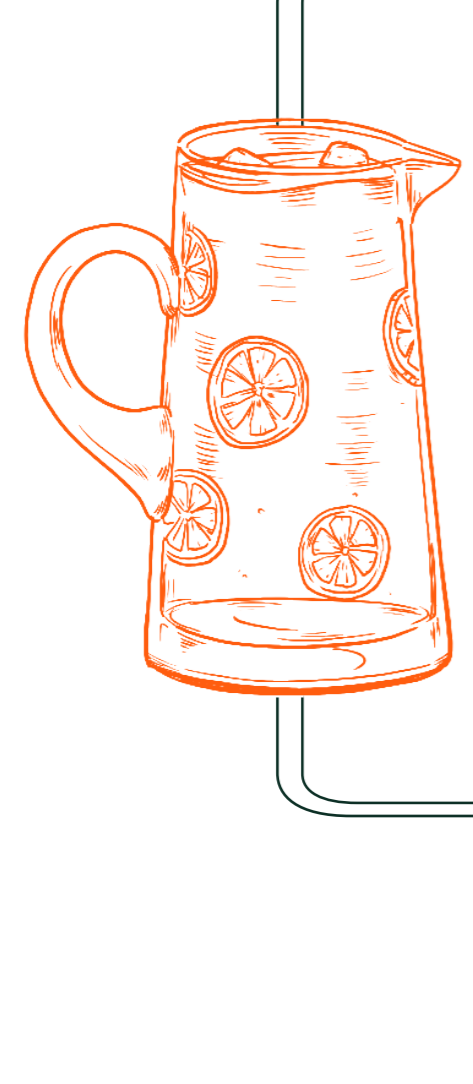
CAÏPICABANA • 10cl 8.00

Cachaça, Passionfruit Syrup, Lime, Chilli



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

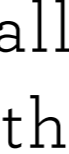
The blend of grenache and syrah brings fruitiness, roundness and elegance to this Côtes du Rhône from the Occitan lands of Saint Saturnin.

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

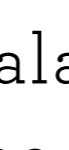
Grown in the foothills of the Andes, the vineyards producing Carmenera grapes will give you an intense, fruity wine. A pleasure for every day.

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

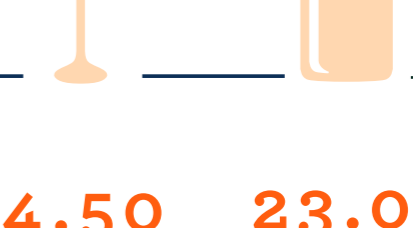
SAINT JOSEPH Champtenaud Cave Saint Désirat - 2021 39.00

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 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 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

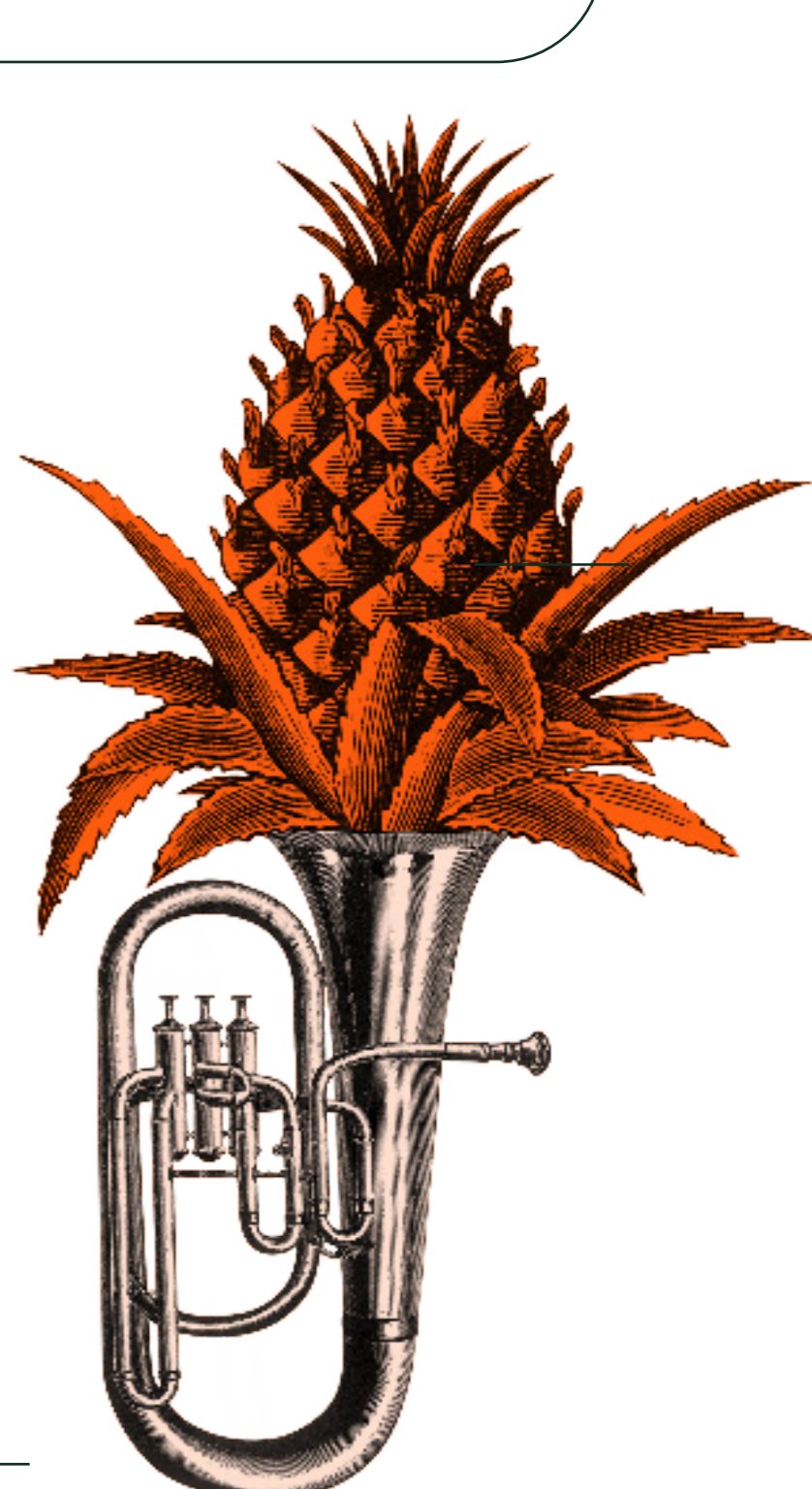
DELAMOTTE Champagne Brut — 45.00

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

