

# TIGERMILK

## MEXICAN CANTINA

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

**EVERYDAY I'M TRUFFLIN'**  ..... **8.50**

Baby quesadilla with black tuffle, triple cheese and chipotle. Served with jalapeño sour cream.

**SALMON CEVICHITO** ..... **8.50**

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, chimichurri sauce, red onion pickles, 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**  ..... **6.50**

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.



## CEVICHES

**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

**EL COLIFLOR**   ..... **14.50**

A beautiful steak of marinated and roasted cauliflower, on houmous verde. Avocado cream or chimichurri sauce , aji amarillo, pomegranates for a sweet touch, crushed hazelnuts.

**ROASTED CALABAZA**   ..... **15.50**

Roasted butternut squash stuffed with jalapeño cream quinoa. Aji Amarillo, pomegranates & avocado cream.

**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)

**CHEESY BIRRIA QUESADILLA**..... **16.90**

Quesadilla with triple cheese and shredded beef, stewed for a long time and with a lot of love, served with a little meat stock to dip your cheesy quesadilla in.

A little cilantro for freshness, and a salad of baby greens and pomegranates for a clear conscience.

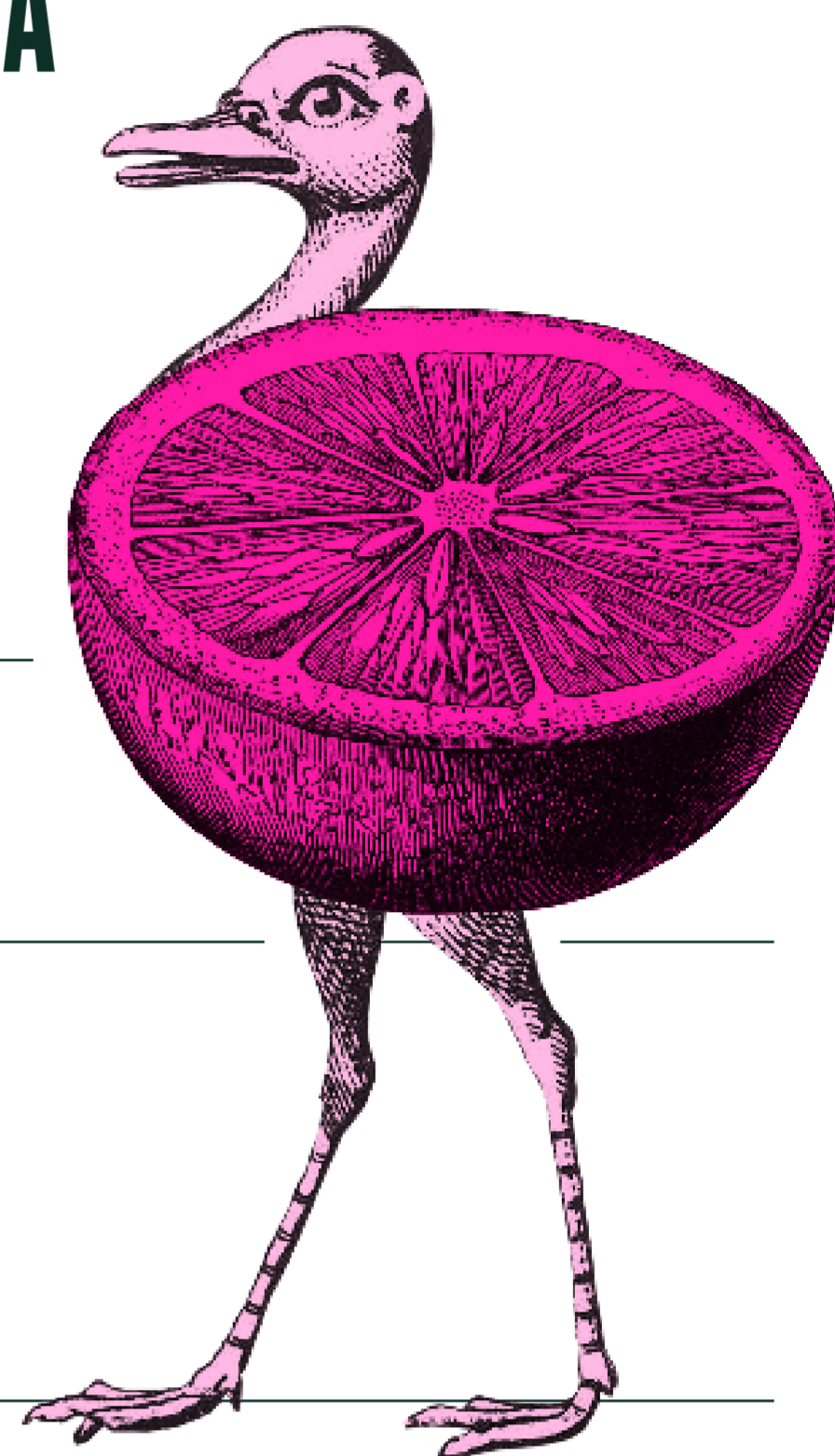
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## DESSERTS

**MOUSSCHACHO   .....** **5.50**

Chocolate mousse with a hint of fleur de sel and crushed and caramelized hazelnuts.

**EXOTICO TIRAMISU  .....** **6.50**

Fresh and fruity tiramisu with passionfruit coulis.

**DULCE DE LECHE CHEESECAKE  .....** **6.50**

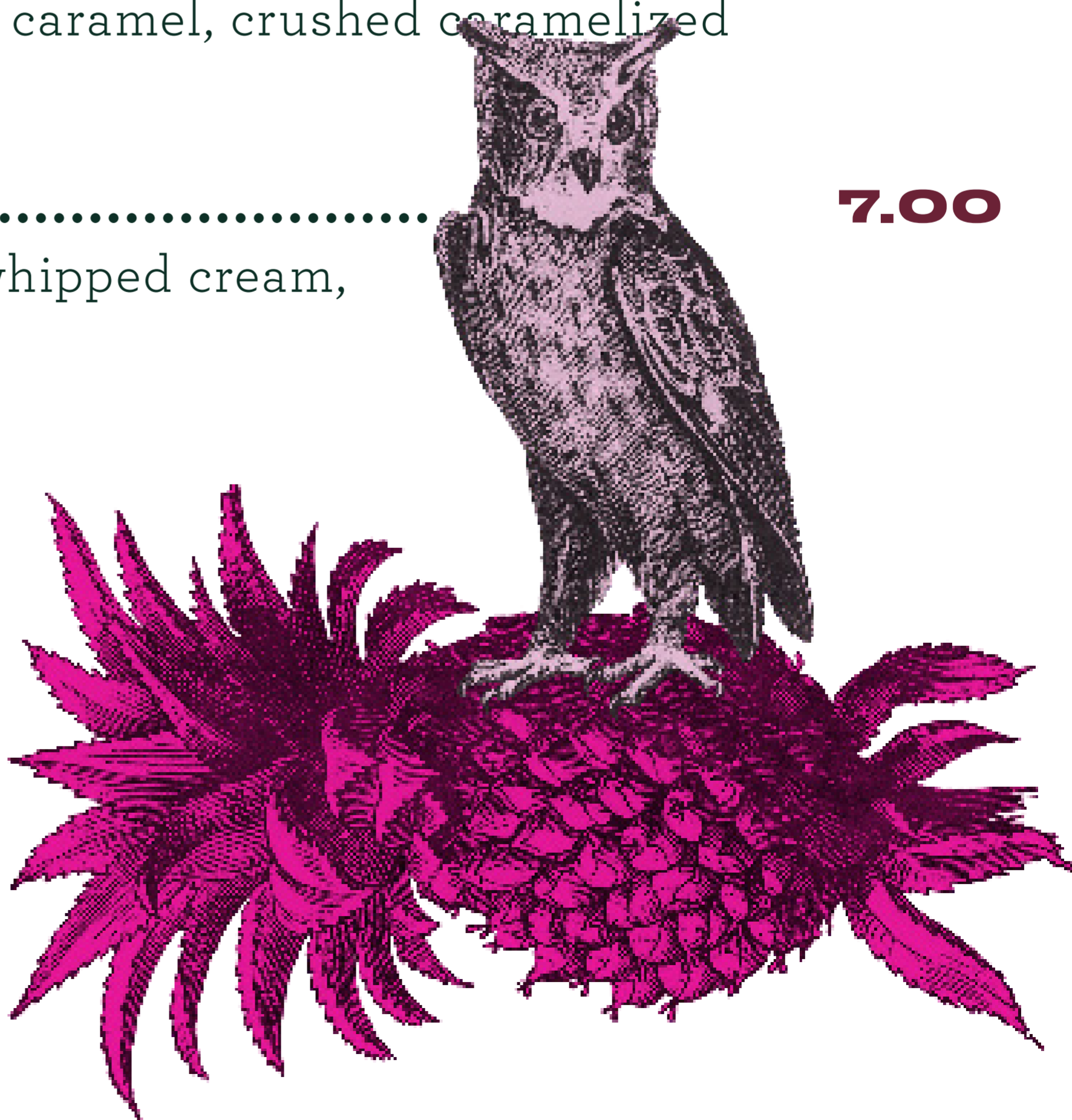
Speculoos, dulce de leche. EL cheesecake.

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

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

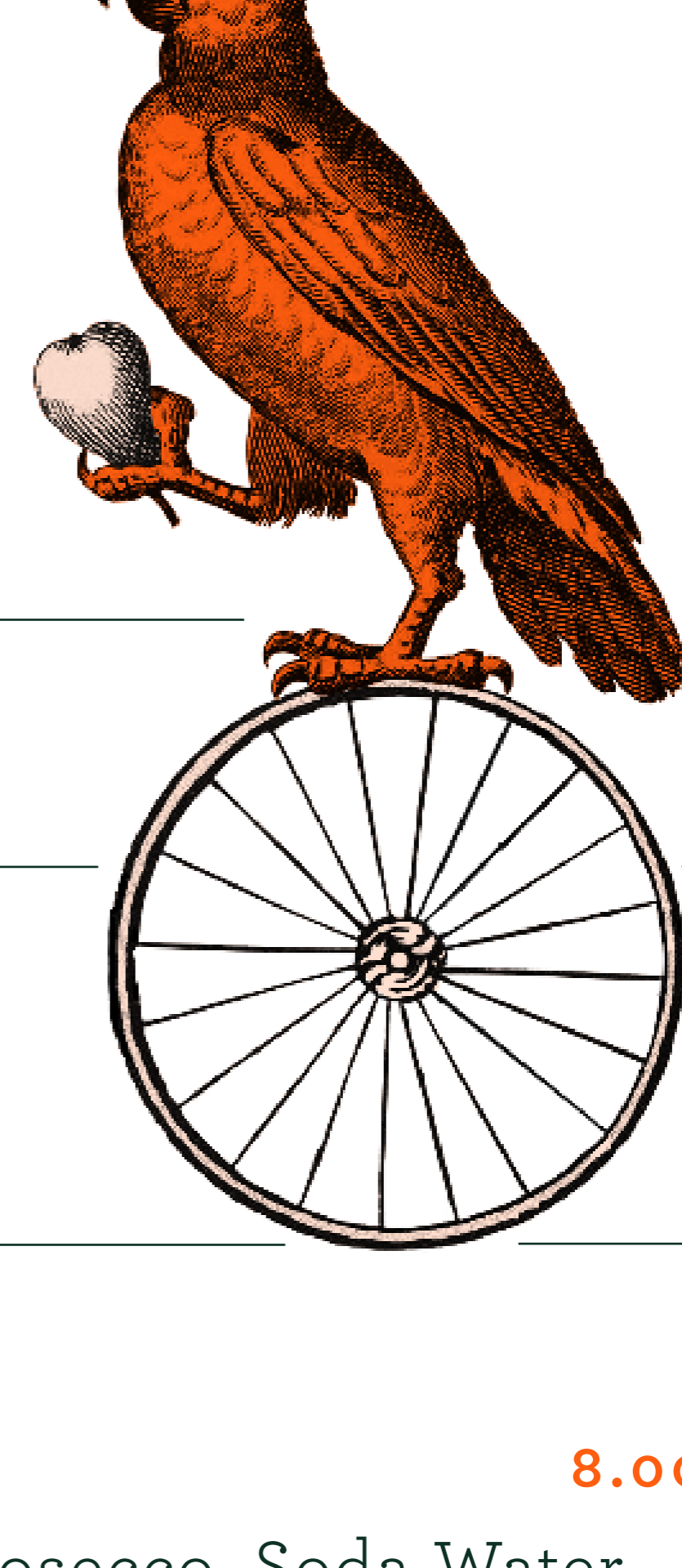
**LEMON & YUZU PIE .....** **7.00**

Homemade lemon pie, yuzu whipped cream, lime zest.



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INFOS: ORGANIC BIODYNAMIC

## COCKTAILS



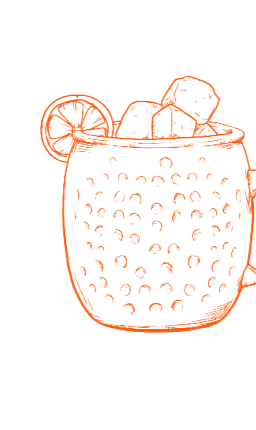
**TIGER-SPRITZ** 16cl 8.00

Aperol, Yuzu Purée, Pêche Syrup, Prosecco, Soda Water



**MARGARITA LOCA** 10cl 8.00

Tequila, Triple Sec, Cheery Syrup, Lime



**CAÏPICABANA** 10cl 8.00

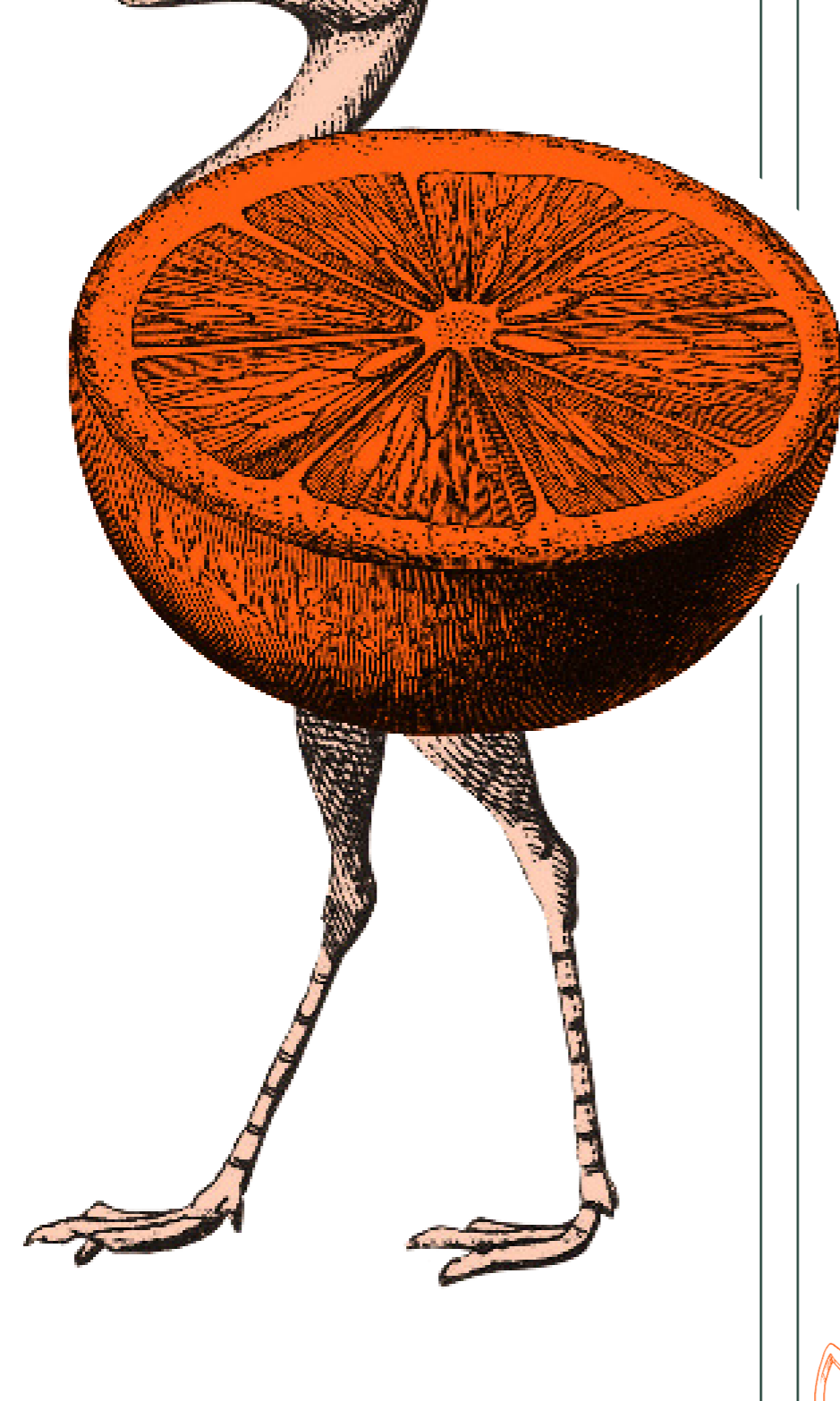
Cachaça infused with Arbol chili, Passionfruit Purée, Lime



**CHILI BOOM MULE** 22cl 8.50

Vodka infused with Chipotle chili, Lime, Ginger Beer

## VIRGINS



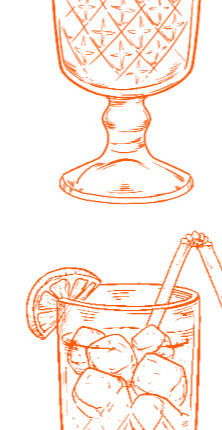
**YUZU LIMONADA** 20cl 4.50

Yuzu Puree, Peach Syrup, Lime, Soda Water



**ICE TEA CASERO** 20cl 4.50

Black Tea, Ginger Syrup, Peach, 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



**ISABELA SOUR** 17cl 9.00

Gin, Elderflower Liquor, Lime, Pear Juice, Egg White



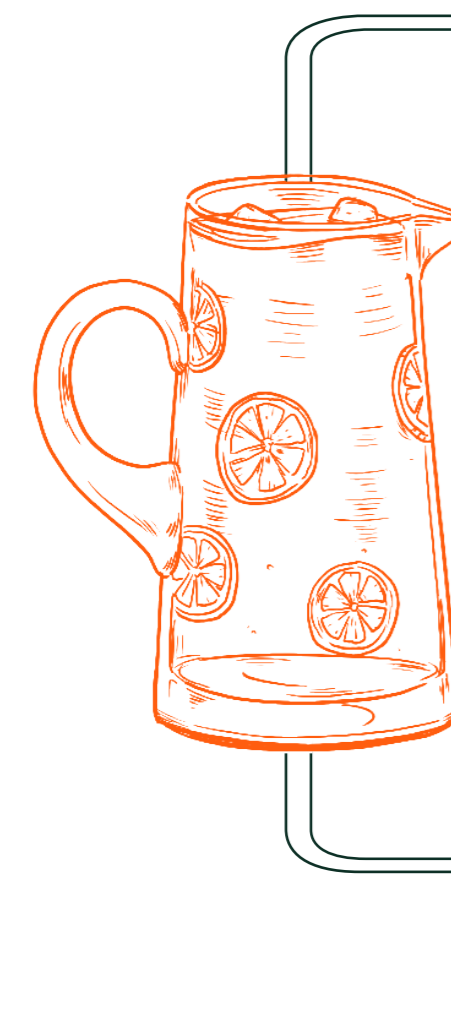
**PISCO N' ROSES** 13cl 9.50

Pisco, Elderflower Liquor, Lime, Rose Syrup, Egg White



**EXOTICO FROZEN MARGARITA** 15cl 9.50

Tequila, Triple Sec, Pineapple Syrup, Mango Syrup, Lime



**CAÏPI GRANDE** • 50cl 34.00

Cachaça infused with Arbol chili, Passionfruit Purée, Lime

3/4 people

**MARGARITA LOCA GRANDE** • 50cl 34.00

Tequila, Triple Sec, Lime, Cherry Syrup

3/4 people

## RED, WHITE, ROSE WINE

### ROUGE



**LANGUEDOC IGP Pays d'Oc** 5.00 22.00

Maison Ventenac, Eve - 2022

100% Syrah for this delicious buddy wine. Fresh black fruits and lots of pleasure. Carole's little sister on the white wine menu!

**ARGENTINE Malbec** 5.50 27.00

Alto Sur, Tussock Jumper - 2022

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.

**SUD OUEST Madiran** 5.50 27.00

Alain Brumont, Petit Gascon - 2019

A tannic wine, with good chewiness and aromas of ripe blackberries and blackcurrants.

**CHILI Carmenere** 6.00 29.00

Valle de Curicó, El Grano - 2021

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

**BOURGOGNE Pinot Noir** 39.00

Champs Fleury, NM - 2022

One of the rare red wines from the Pouilly terroirs. Precise, elegant, with a marked fresh cherry flavour. A slight flintiness adds a fine touch!

**BORDEAUX Saint Emilion Grand Cru** 45.00

Ascumbas, Le A - 2018

This Grand Cru expresses the taste of time and patience. The result is a complex, oaky juice with lovely smoky notes that will continue to unfold down the ages.

### BLANC



**BORDEAUX Chibaou** 5.00 23.00

Chibaou Blanc, Sauvignon - 2023

In the local dialect, 'Chibaou' means horse in commemoration of its proud coachman ancestor! Exotic fruit, powerful palate and citrus finish.

**LANGUEDOC AOP Cabardès** 5.50 26.00

Maison Ventenac, Carole - 2023

A Chardonnay that represents the south. White flowers and a refreshing hint of lemon. Eve's big sister on the red menu!

**CHABLIS** 39.00

Union des Viticulteurs de Chablis - 2021

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** 4.50 24.00

Vignerons de Saint Louis - 2022

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

## CHAMPAGNE

**OLIVIER MARTEAUX Brut Réserve** — 45.00

Goldsmith's brand: a blend of 30 parcels for the great complexity of this champagne. Pinot Meunier for fruit, Chardonnay for finesse, Pinot Noir for power and elegance.

## PROSECCO

GLASS..... 6.50

BOTTLE ..... 29.00



## BEERS



**WHITE BEER** • Bottled beer 5.00

White 4,5° - Craft-brewed in the region 33cL

**IPA BEER** • Bottled beer 5.50

Indian Pale Ale 6° - Craft-brewed in the region 33cL

**MEXICAN BEER OF THE MOMENT** • Bottled beer 6.00

33cL

**ALCOHOL FREE BEER** • Bottled beer 6.00

Lager 0% 33cL

**MICHELADA** • Beer, Lime, Chile, Tomato Juice, Salt 7.00

33cL

## WATER

STILL WATER..... 2.50

SPARKLING WATER..... 2.50

## SOFTS, TEAS, COFFEES

**BLACK TEA, GREEN TEA, INFUSION** ..... 2.50

Green Chun Mee, Green Jamsine, Darjeeling, Rooibos, Chamomile

**ESPRESSO** ..... 1.90

**LONG BLACK**..... 2.00

**LATTE**..... 3.00

**CAPPUCCINO**..... 3.50

**HOT CHOCOLATE**..... 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..

### DRINK

Syrup, Homemade Ice tea, Homemade Lemonade

