

TIGERMILK

MEXICAN INSPIRED CUISINE

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 WWW.TIGERMILKRESTAURANTS.COM

INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN



SIDES & SHARINGS

GUACAMOLE   **6.50**

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 Rocoto, tortilla chips.

YOU ARE THE CHEESE TO MY NACHOS **7.00**

Corn tortillas chips with a big scoop of triple cheese on top. Pico de gallo & fresh cilantro.

SALMON CEVICHITO **8.00**

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

TACOS

CARNITAS (X2)   **6.00**

Slow-cooked marinated pulled pork, house spice mix, pico de gallo, chimichurri sauce, red onion pickles, corn tortilla & fresh cilantro.

SWEET & CREAMY (X2)   **6.00**

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

TACOLIFLOR (X2)   **6.00**

Marinated and roasted cauliflower, avocado cream, pomegranates, aji amarillo and cilantro

POLLO (X2)   **6.50**

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

CABO SAN TACOS (X2) **7.00**

Pollack in tempura, red cabbage pickles, avocado cream, jalapeño aioli, aji amarillo and cilantro.

TUNA TOSTADA  **6.50**

Ouch, it's hard not to take another one after ordering the first. Fried corn tortilla, guacamole, raw tuna, aioli jalapeño, red onion pickles, cilantro.



CEVICHE

TIGERMILK CEVICHE  **14.50**

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

AMARILLO   **15.00**

Raw 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, jalapeño cream, onion pickles, parmesan, baby spinach and pomegranate salad.

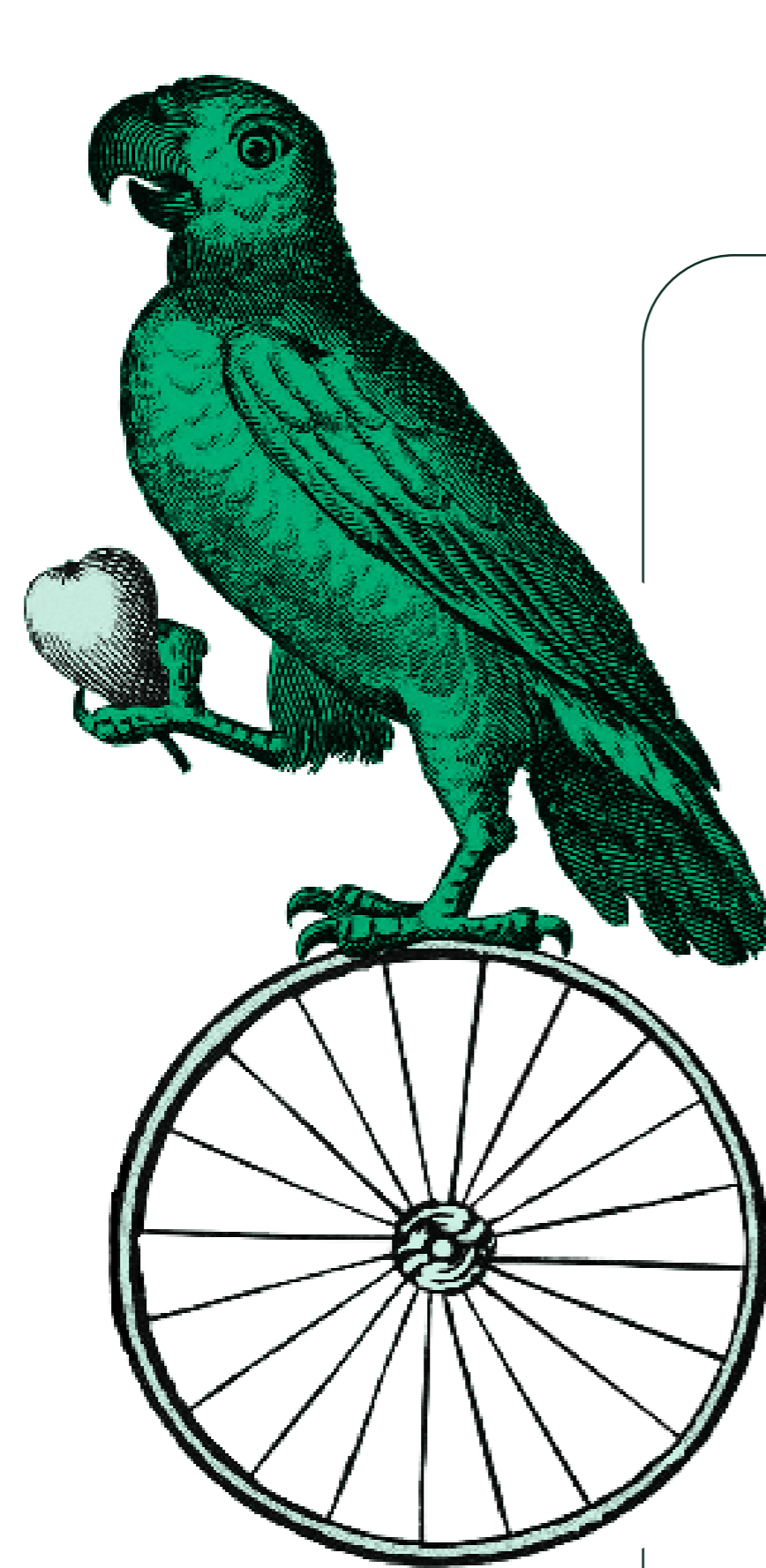
COCHINITA PIBIL QUESADILLA **14.00**

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.

CHEESY BIRRIA QUESADILLA..... **15.90**

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.




ASADOS

CHULE CONMIGO  **29 p.p**

NEW! A big, juicy rib-eye to enjoy with our chimichurri salsa. Always accompanied by roasted baby potatoes, roasted marinated cauliflower and chipotle mayo.

For two people.

ROASTED CALABAZA   **15.00**

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

EL COLIFLOR   **15.50**

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.

COSTILLAS DE LA MADRE **17.90**

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

Y MÁS

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)

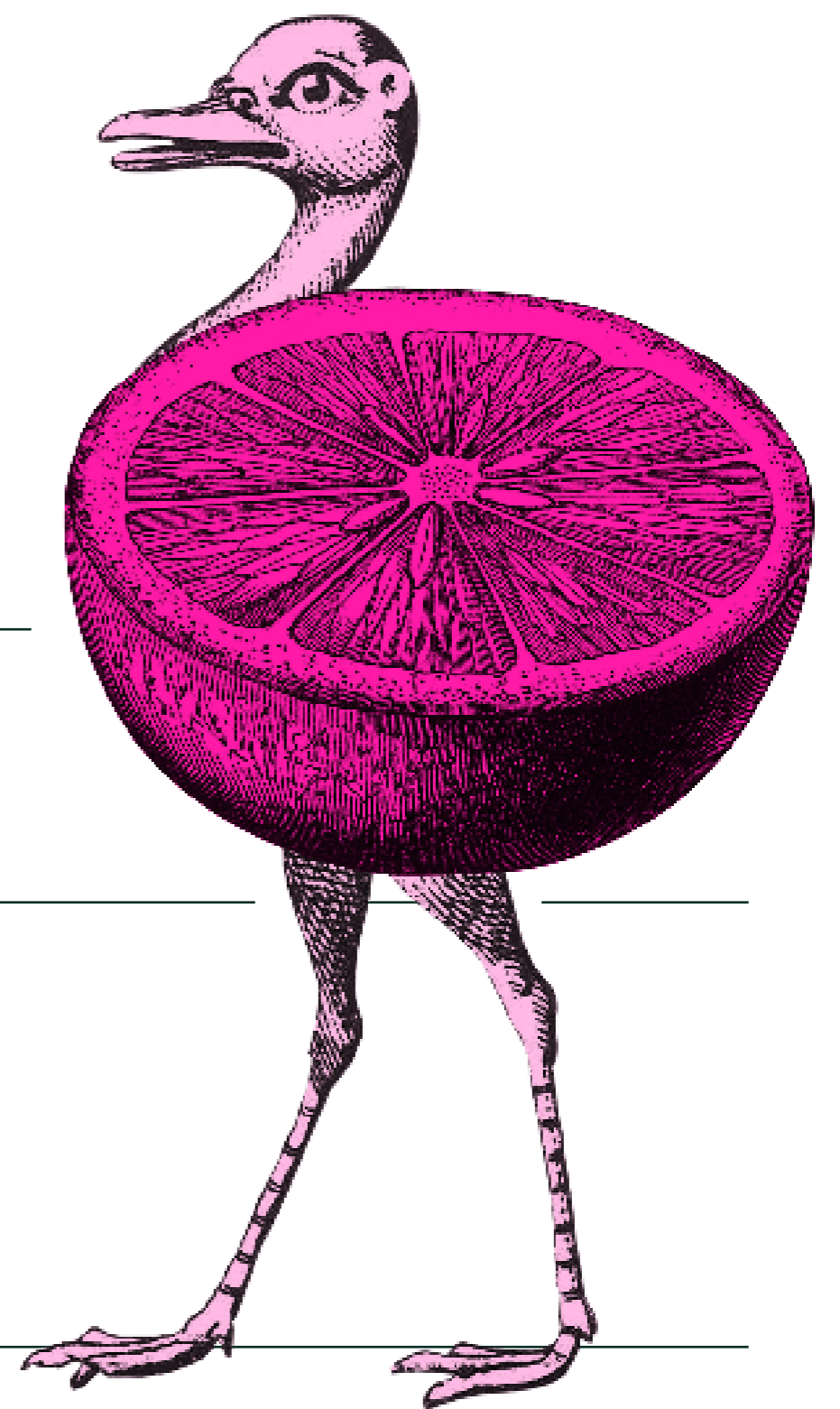
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DESSERTS

MOUSSCHACHO   6.00

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

DULCE DE LECHE CHEESECAKE  6.50

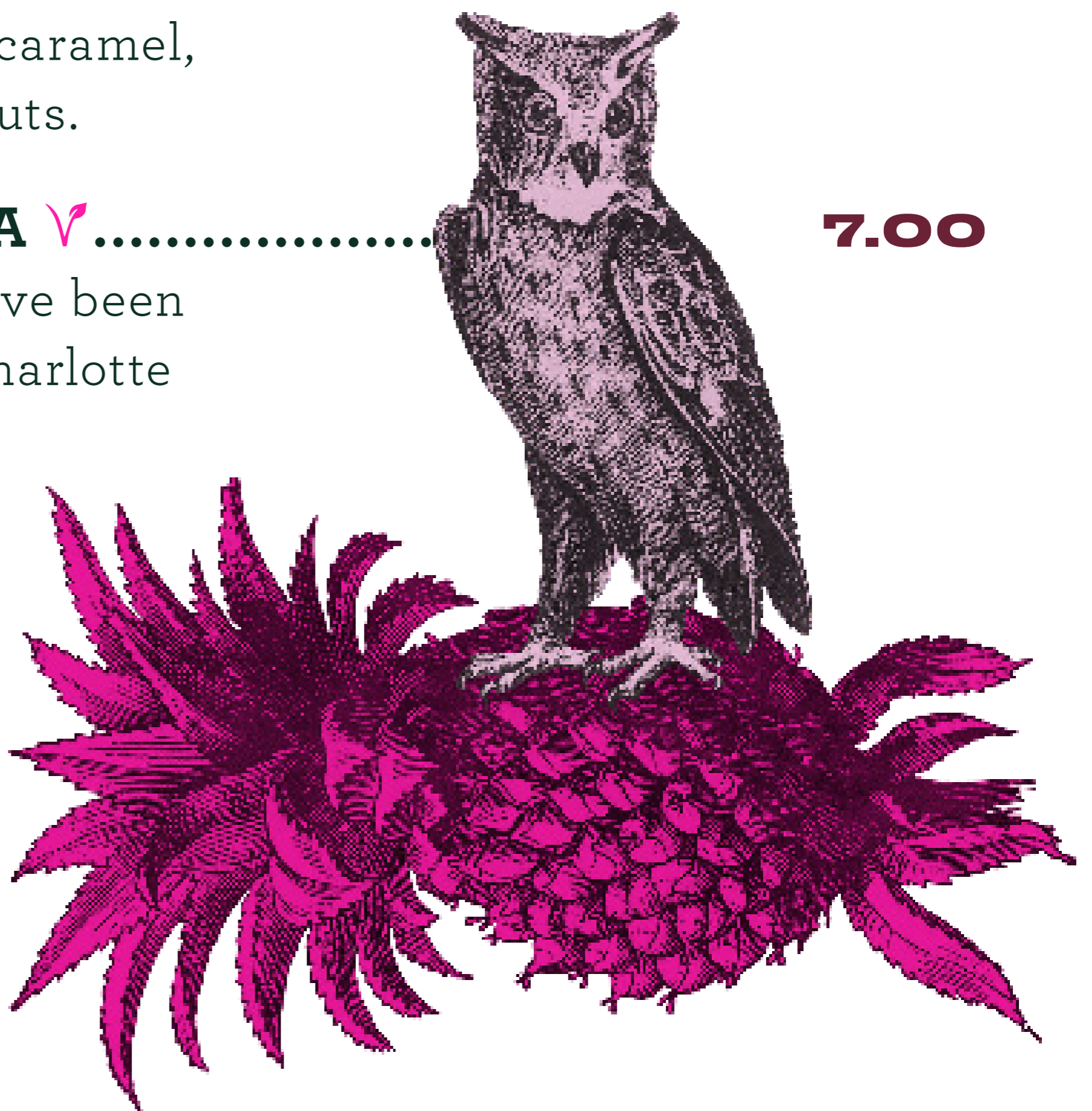
Speculoos, dulce de leche.

BRIOCHE PERDUE 7.00

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

CHARLOTTE MARACUYA  7.00

The fresh & fruity dessert you've been waiting for : whipped-cream charlotte cake with passionfruit coulis



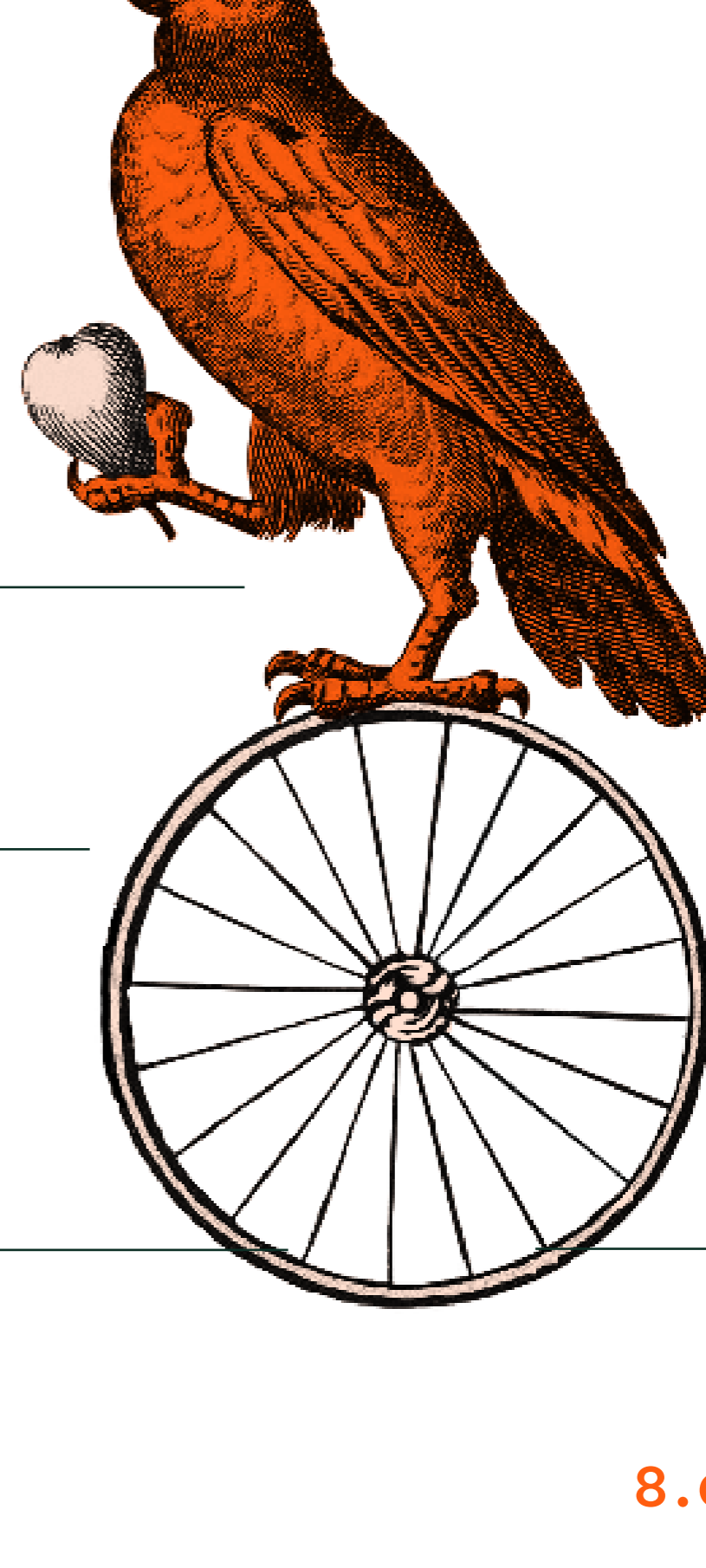
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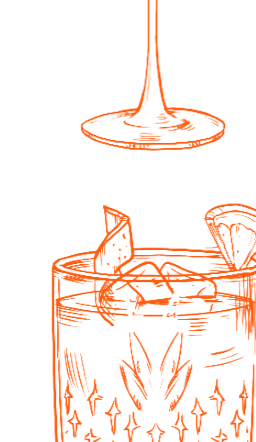
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INFOS:  ORGANIC  BIODYNAMIC



COCKTAILS



TIGER-SPRITZ • 15cl 8.00

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



MARGARITA AZTECA • 10cl 8.00

Tequila, Triple Sec, Hibiscus, Lime



CAÏPICABANA • 10cl 8.00

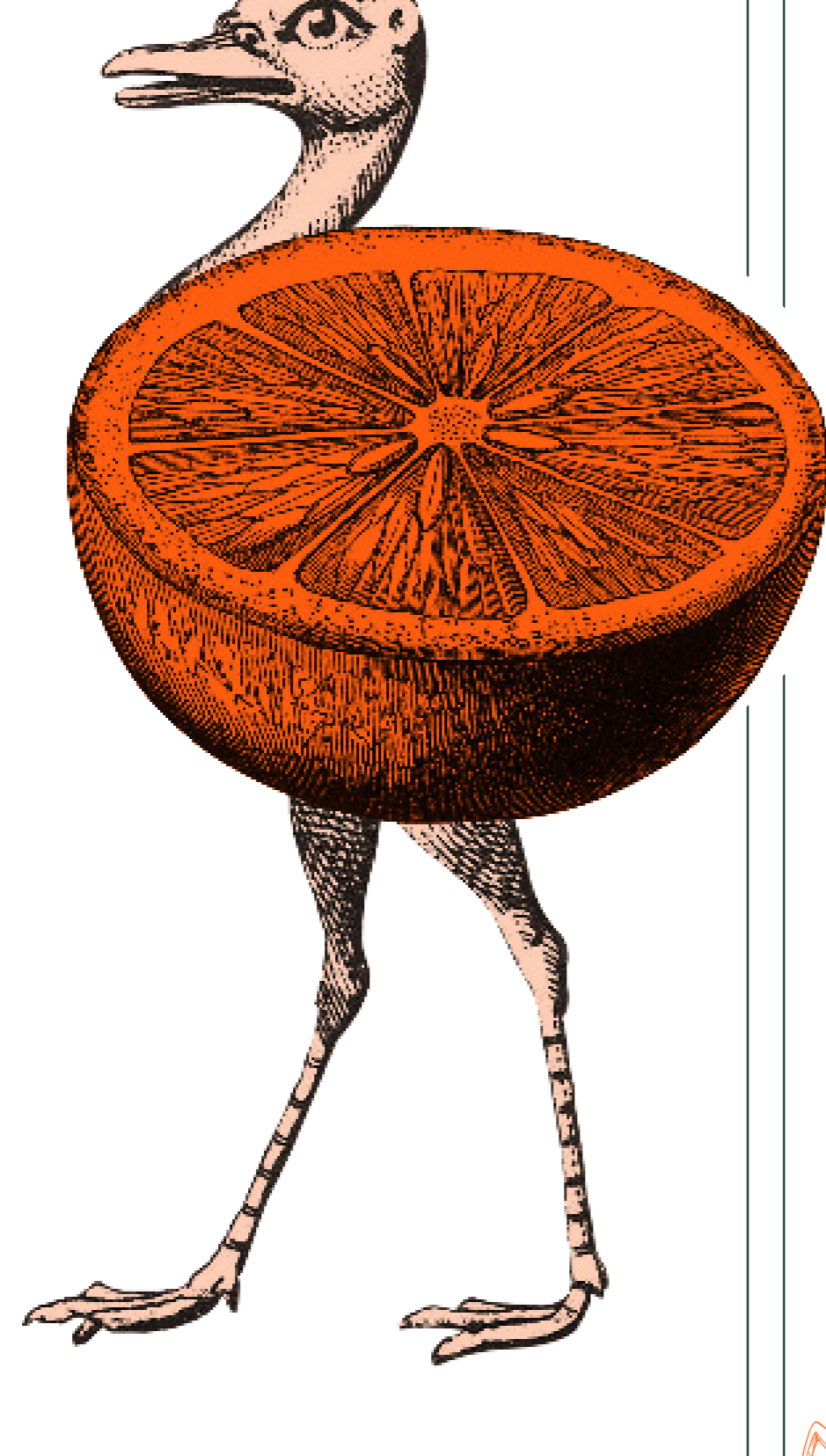
Cachaça infused with Chile Arbol, Passionfruit Purée, Lime



CHILI BOOM MULE • 22cl 8.50

Vodka infused with Chile Chipotle, Lime, Ginger Beer

VIRGINS



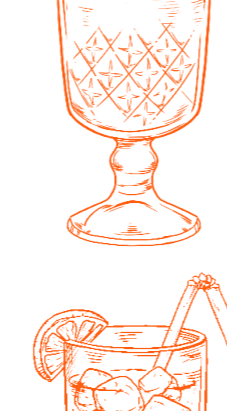
YUZU LIMONADA 20cl 4.50

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



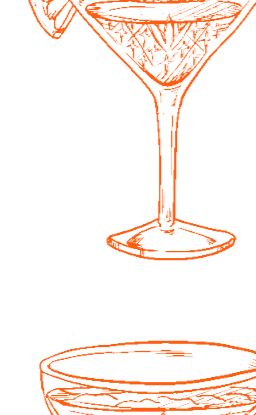
VIRGIN-GIN MULE 27cl 6.50

Apple Juice, Raspberry, Lime, Ginger Beer



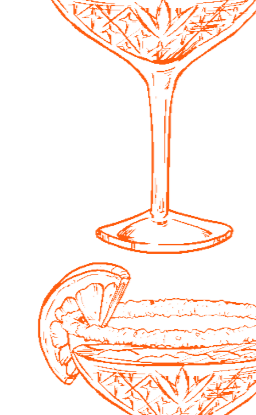
MEZCALITA • 10cl 9.00

Mezcal, Tequila, Honey, Lime Juice



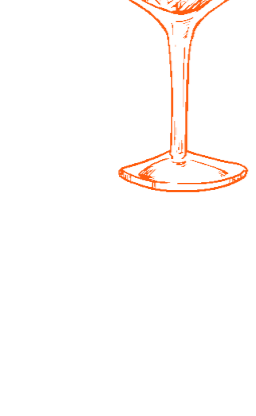
ISABELA SOUR • 17cl 9.00

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



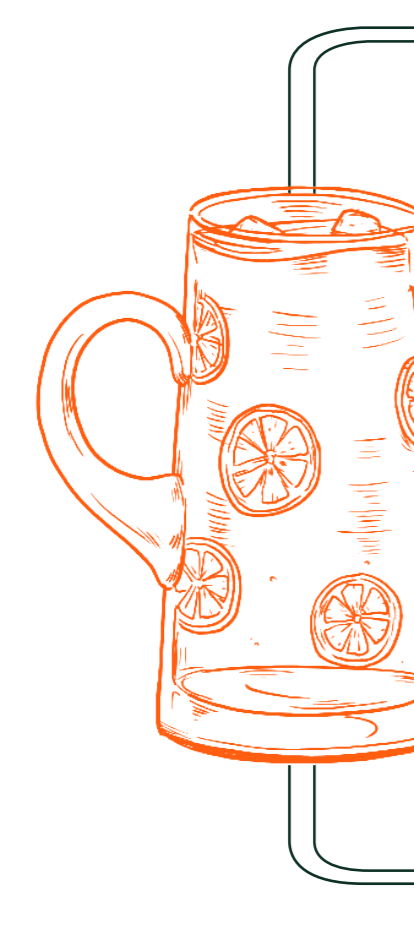
PISCO N' ROSES • 13cl 9.50

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



EXOTICO FROZEN MARGARITA • 15cl 9.50

Tequila, Triple Sec, Pineapple Puree, Mango, Lime



CAÏPI GRANDE • 50cl 34.00

Cachaça, Passionfruit Syrup, Lime

3/4 people

MARGARITA AZTECA GRANDE • 50cl 34.00

Tequila, Triple Sec, Lime, Hibiscus

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.

CÔTES DE PROVENCE Ultimate 39.00

Château de Berne - 2023

This exceptional rosé is produced in an idyllic setting. The vines that will produce this wine are tended in the heart of an spoilt countryside, between pine forests and lavender groves, and alongside olive trees.

CHAMPAGNE

OLIVIER MARTEAUX Brut Réserve — 45.00

Goldsmith's work in the bottle: 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 - Brewed in Provence 33cL

IPA BEER • Bottled beer 5.50

Indian Pale Ale - Brewed Provence 33cL

MEXICAN BEER OF THE MOMENT • Bottled beer 6.00

33cL

ALCOHOL-FREE BEER • Bottled beer 5.00

33cL

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

33cL

WATER

STILL WATER..... 2.50

SPARKLING WATER..... 2.50

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

SMALL QUESADILLA

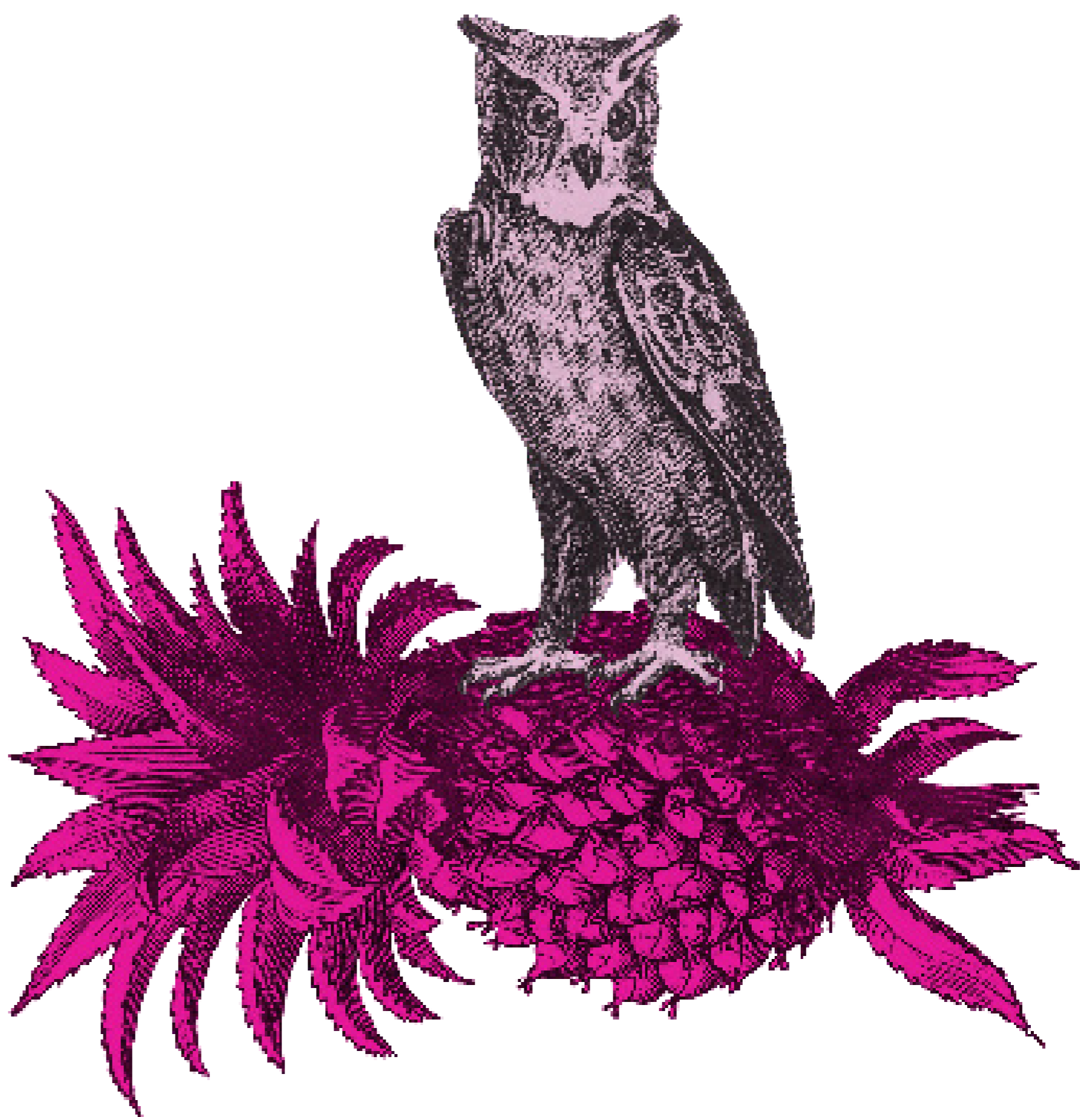
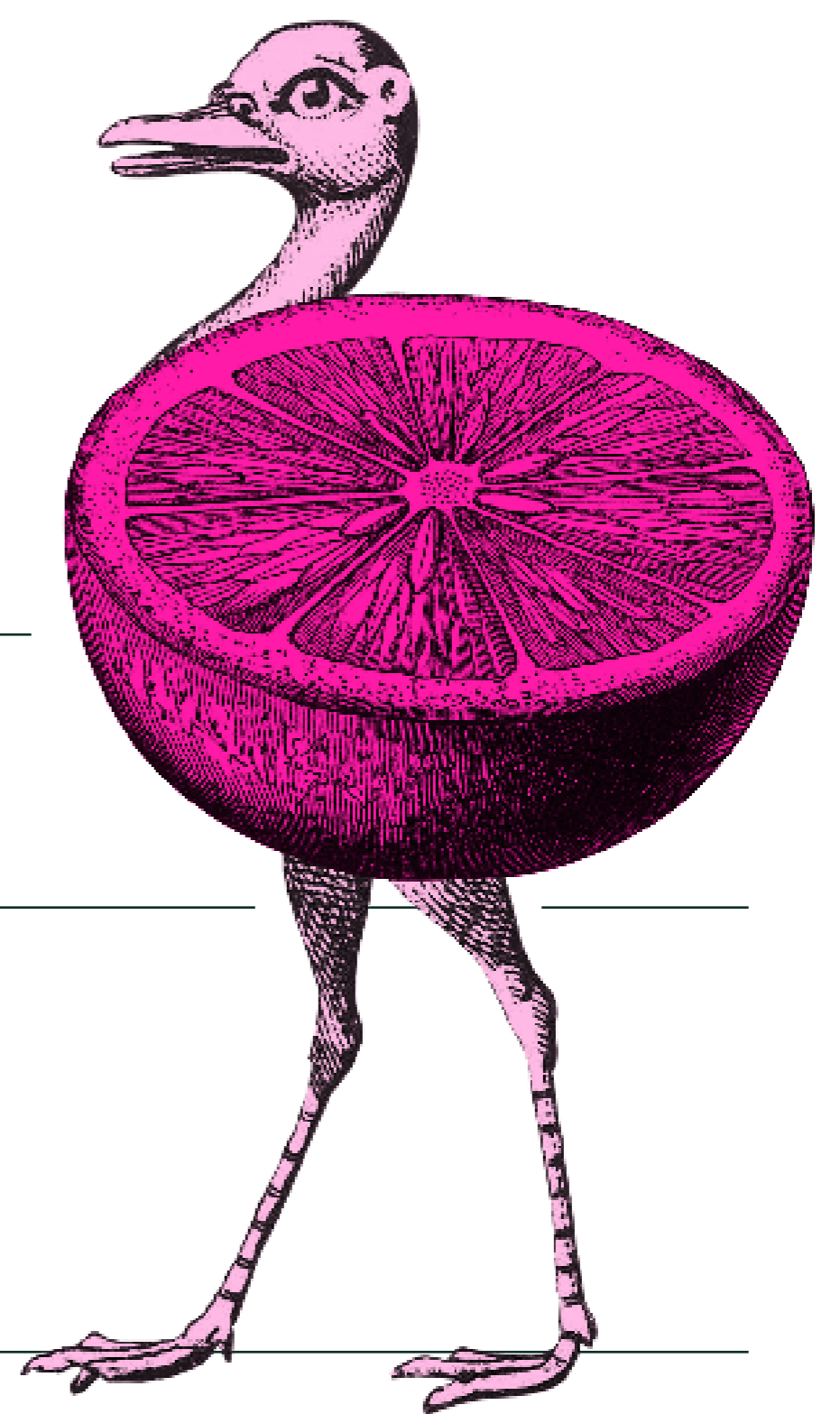
Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche.

DRINK

Lemonade, Juice, Syrup





• Sunday : 11h45 - 15h00 •

BRUNCH



1 SAVOURY + 1 SWEET + 1 HOT DRINK + 1 COLD DRINK = 26€

TIGERMILK

SAVOURY

HUEVOS RANCHEROS ✓ • Scrambled eggs, guacamole, grana padano, 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 POLLO BUN • Potato bun, pulled chicken, guacamole, chimichurri sauce, 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

P.B.B PANCAKES • Peanut butter, banana, pomegranate, maple syrup

PANCAKES ORIGINALS • Season fruits, whipped cream, maple syrup

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

CHEESECAKE • Speculos, Dulce de Leche

COLD DRINKS

HOMEMADE ICED TEA

TROPICAL INFUSION

HOMEMADE LEMONADE

HOT DRINKS

ESPRESSO — LATTE

LONG BLACK — CAPPUCCINO

HOT CHOCOLATE

BLACK TEA Bio • Earl Grey

GREEN TEA Bio • Green, 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**

KIWI GINGER • Kiwi, Lime, Ginger, Soda Water **6.00**

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

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