

# TIGERMILK

## MEXICAN INSPIRED CUISINE

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 Rocoto, tortilla chips.

**SALMON CEVICHITO** ..... **8.00**

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

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

Baby quesadilla with tuffle, triple cheese, chipotle cream.

## 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, chimichurri sauce, red onion pickles, corn tortilla & fresh 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.



## 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.

## 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

**ROASTED CALABAZA**  ..... **15.00**

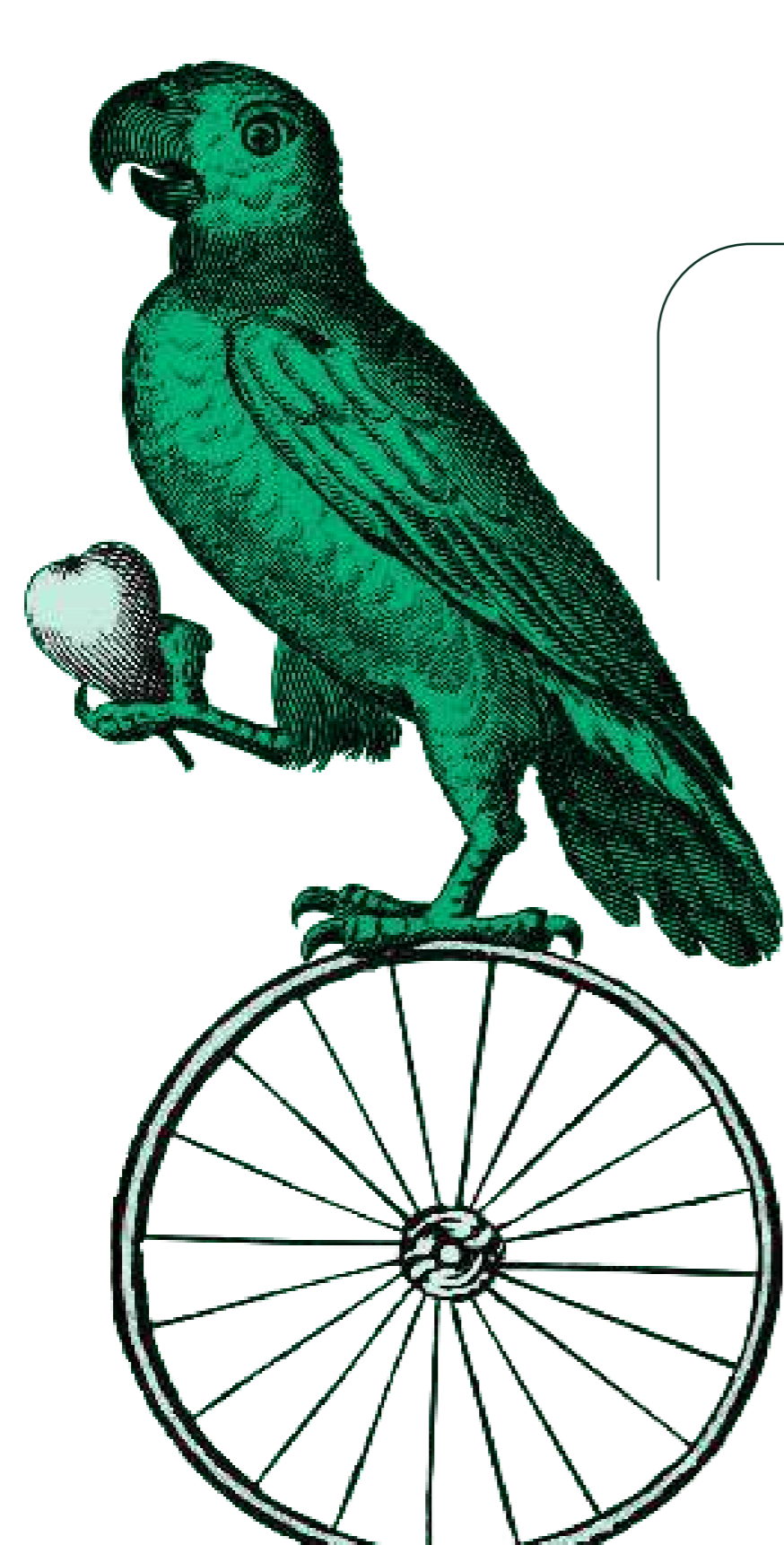
Roasted butternut squash served with quinoa. Aji Amarillo, feta, pomegranates & jalapeño cream.

**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

**EL SUPERBOWL** ..... **13.90**

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)

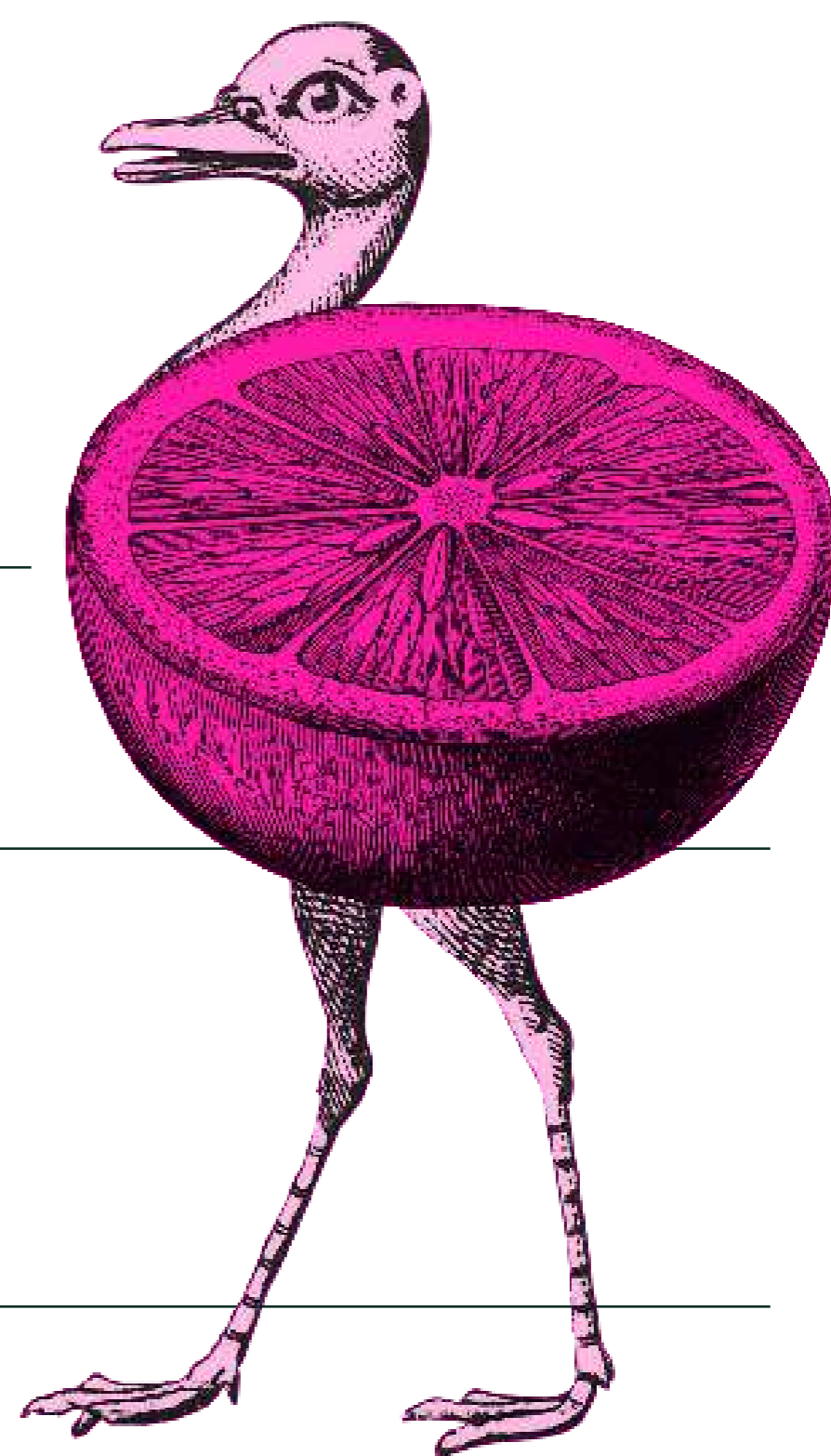
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## DESSERTS

**MOUSSCHACHO   .....** **6.00**

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

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

Speculoos, dulce de leche.

**BRIOCHE PERDUE .....** **7.00**

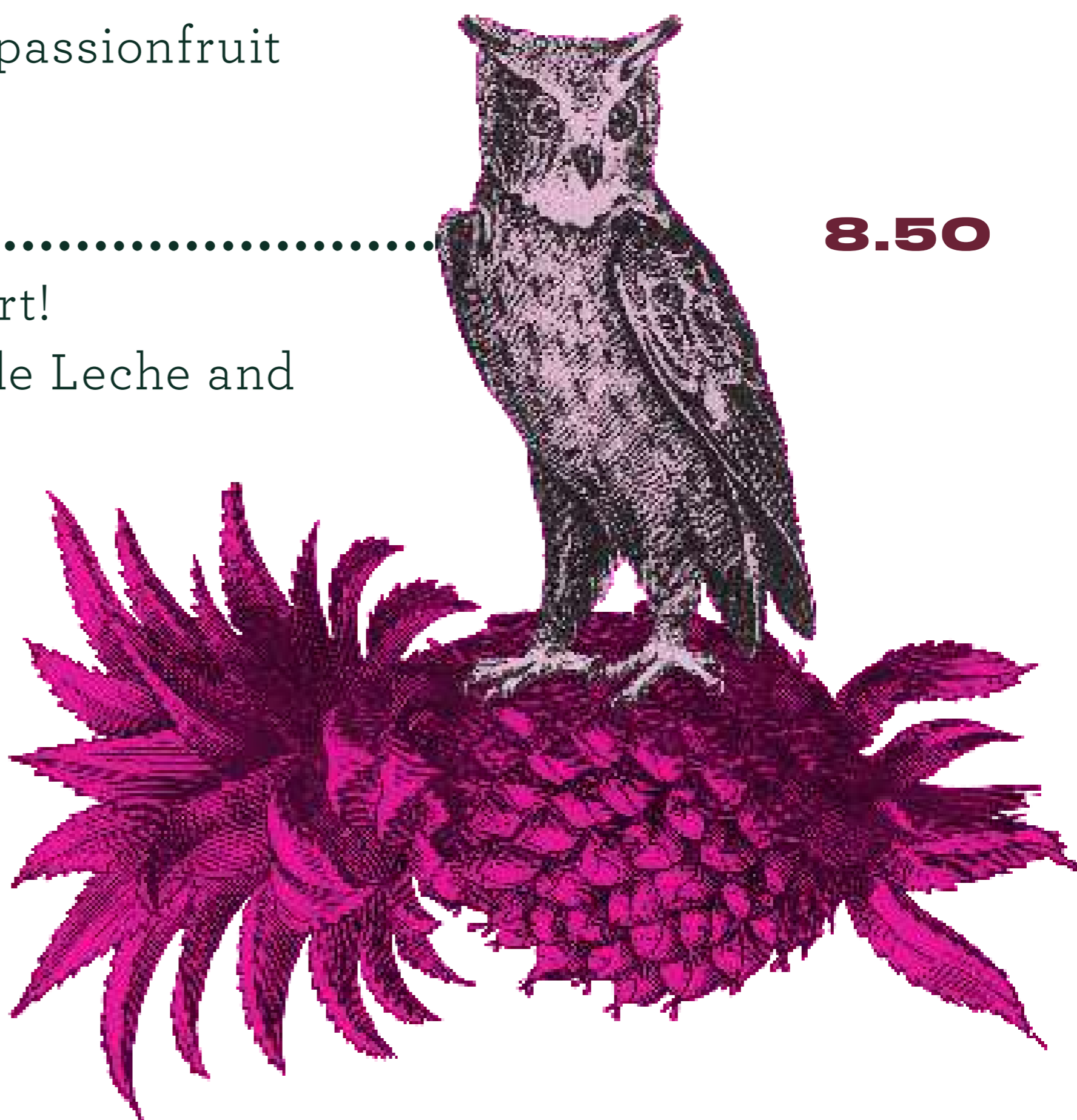
French toast, whipped cream, caramel, crushed & caramelized hazelnuts.

**TIRAMISU MARACUYA  .....** **7.00**

Fresh and fruity tiramisu with passionfruit coulis.

**MALA LECHE <sup>16cl</sup> .....** **8.50**

A cocktail designed for dessert!  
Amber rum, amaretto, Dulce de Leche and roasted almond milk.



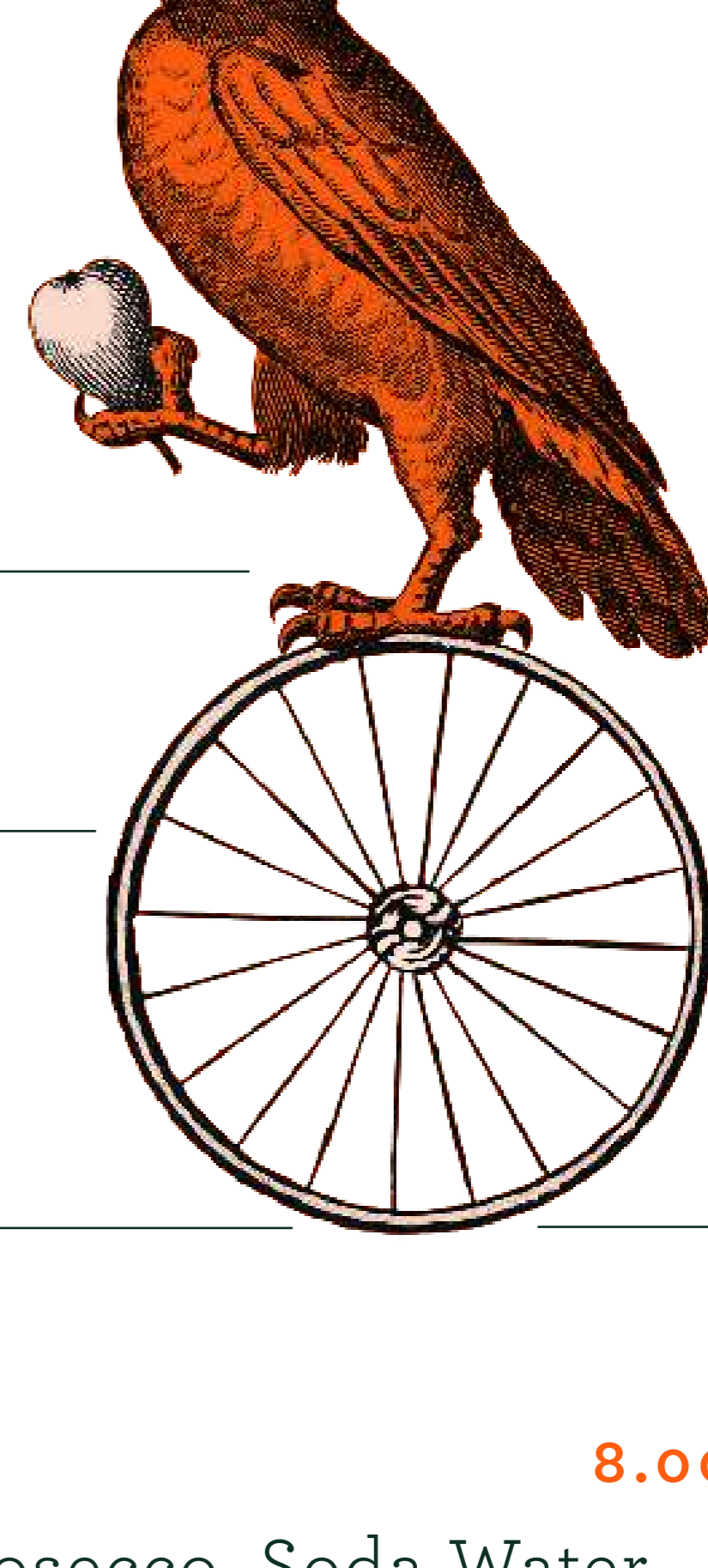
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## COCKTAILS



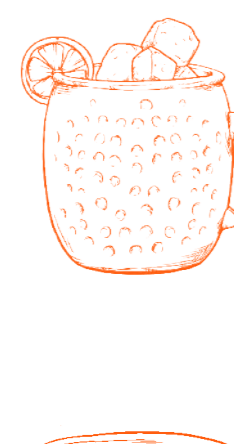
**TIGER-SPRITZ** 16cl 8.00

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



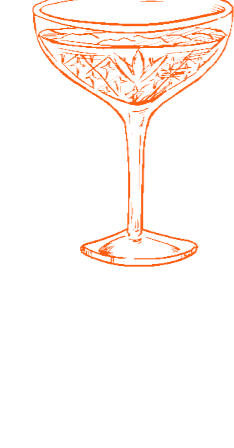
**MARGARITA AZTECA** 10cl 8.00

Tequila, Triple Sec, Hibiscus Syrup, Lime



**CAÏPICABANA** 10cl 8.00

Cachaça infused with Arbol chili, Passionfruit Purée, Lime



**CHILI BOOM MULE** 22cl 8.50

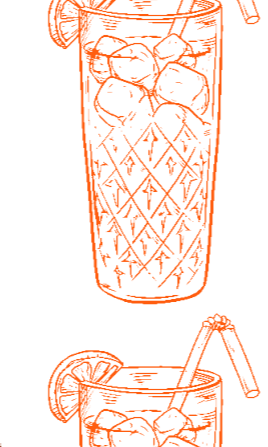
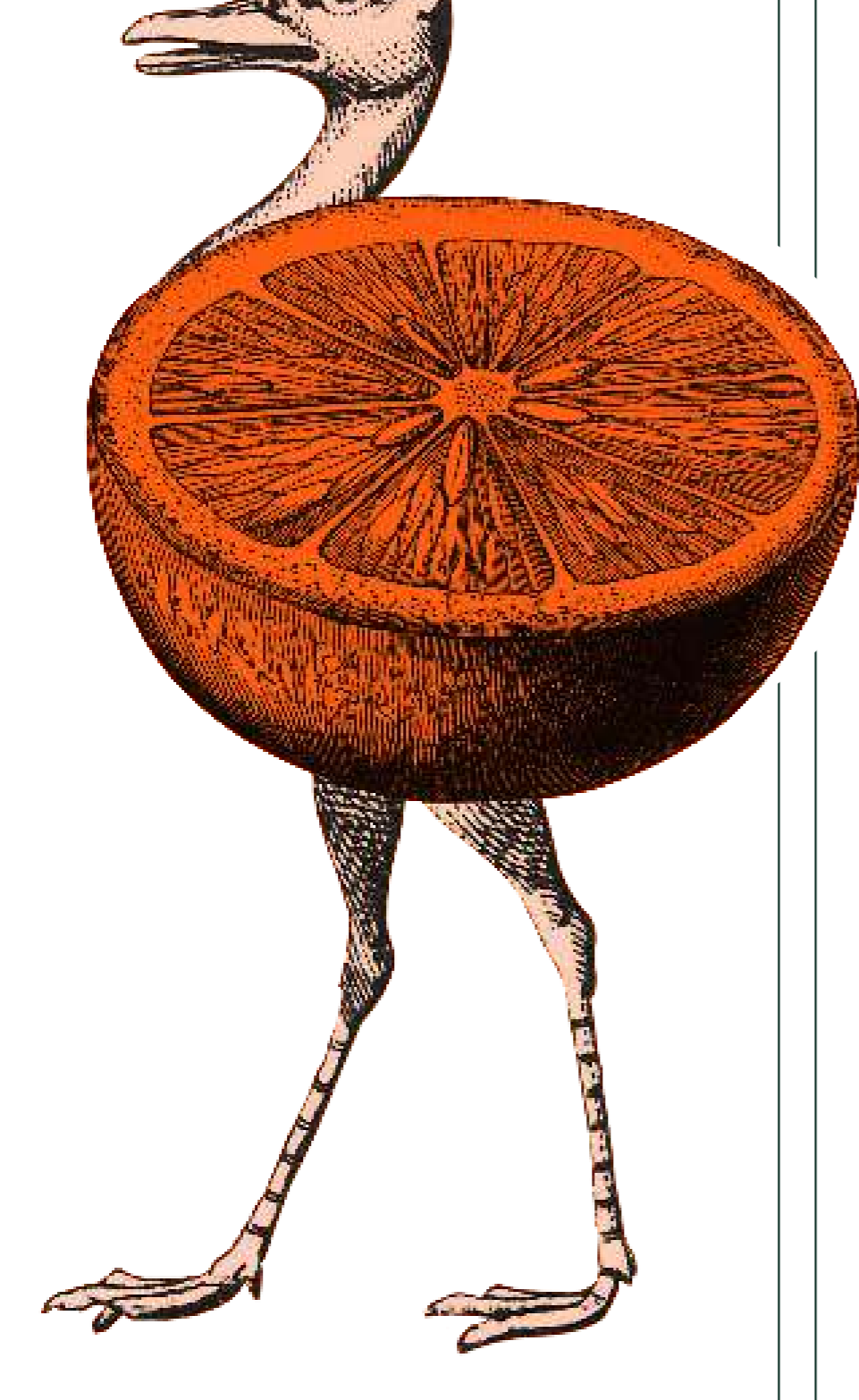
Vodka infused with Chipotle chili, Lime, Ginger Beer



**MALA LECHE** 16cl 8.50

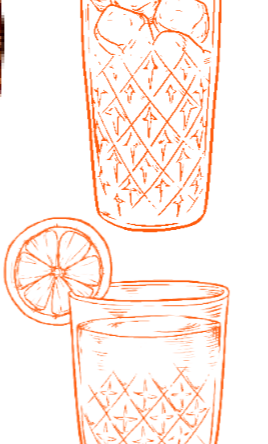
Amber Rum, Amaretto, Dulce de Leche, Roasted Almond Milk

## VIRGINS



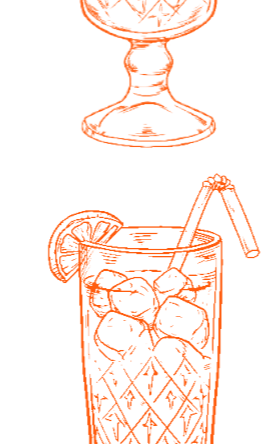
**YUZU LIMONADA** 20cl 4.50

Yuzu Puree, Peach Syrup, Lime, Soda Water



**ICE TEA CASERO** 20cl 4.50

Black Tea, Ginger Syrup, Peach, Lime



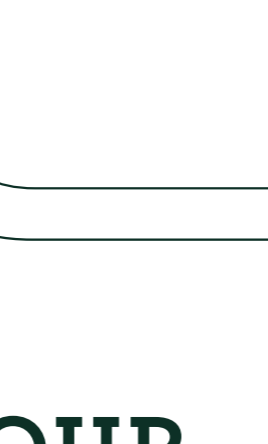
**KIWI GINGER** 20cl 6.00

Kiwi Syrup, Ginger, Lime Juice, Soda Water



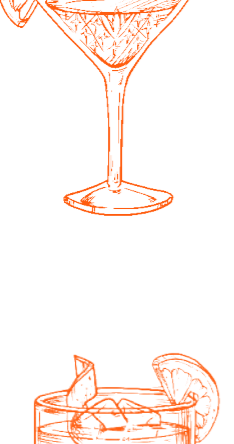
**PIÑA VIRGINA** 20cl 6.00

Pineapple Juice, Lime, Coconut



**VIRGIN-GIN MULE** 27cl 6.50

Apple Juice, Raspberry, Lime, Ginger Beer



**ISABELA SOUR** 17cl 9.00

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



**OAXACAN NEGRONI** 8cl 9.50

Mezcal, Martini Red, Campari



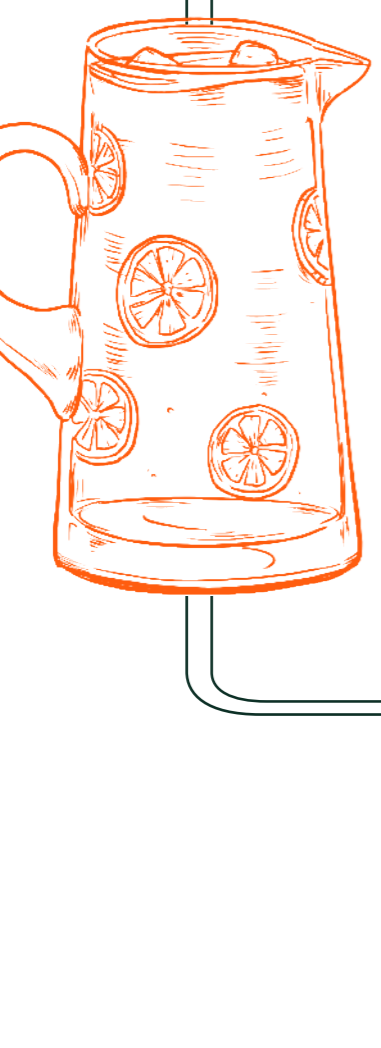
**PISCO N' ROSES** 13cl 9.50

Pisco, Elderflower Liqueur, 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

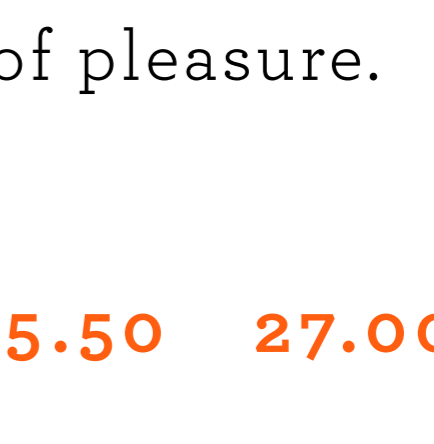
**AZTECA GRANDE** • 50cl 34.00

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

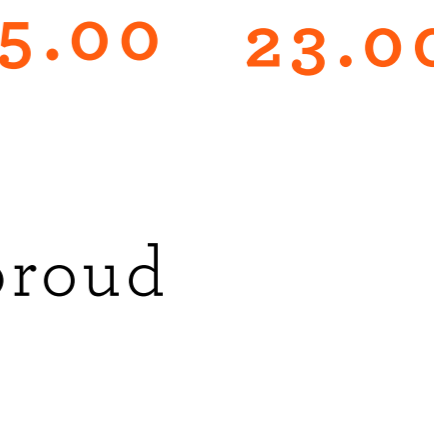
One of the rare red wines from the Pouilly terroirs. Precise, elegant, with a marked fresh cherry flavour. A slight flintiness adds a fine touch!

**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 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 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

**ALCOHOL FREE BEER** • Bottled beer 6.00

Lager 0% - Brewed in Grand Paris 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, Green Jamsine, Earl Grey, Rooibos, Chamomile

**ESPRESSO** ..... 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

Homemade Ice Tea, Homemade Limonade, Syrup, Juice

