

# 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**   ..... **6.50**

Mashed avocados, diced red onions and tomatoes, lime. 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 and chipotle. Served with jalapeño sour cream.

## TACOS

**POLLO (X2)**   ..... **6.50**

Pulled 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, aioli jalapeño, guacamole, raw diced tuna, red onion pickles, cilantro.



## CEVICHE

**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, chipotle cream, onion pickles, grana padano, 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, 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.

**CARNE ASADA**  ..... **18.50**

Marinated beef flank steak, salsa chimichurri, s served with roasted potatoes and caliente chipotle mayo.

## Y MÁS

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

Salmon, japanese rice, 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)

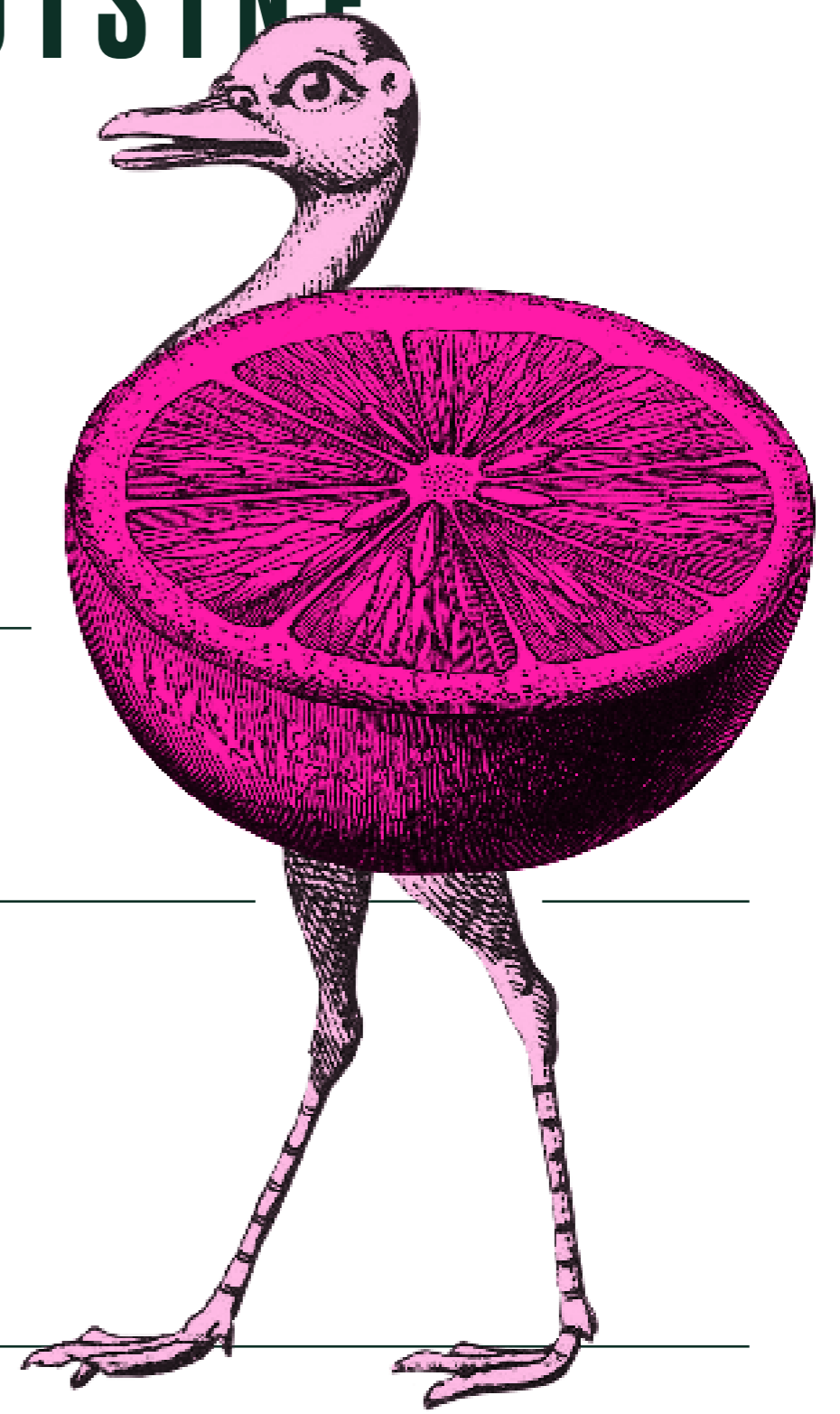
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## DESSERTS

**MOUSSCHACHO   ..... 6.00**

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

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

Speculoos, dulce de leche.

**CHARLOTTE MARACUJA ..... 7.00**

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

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

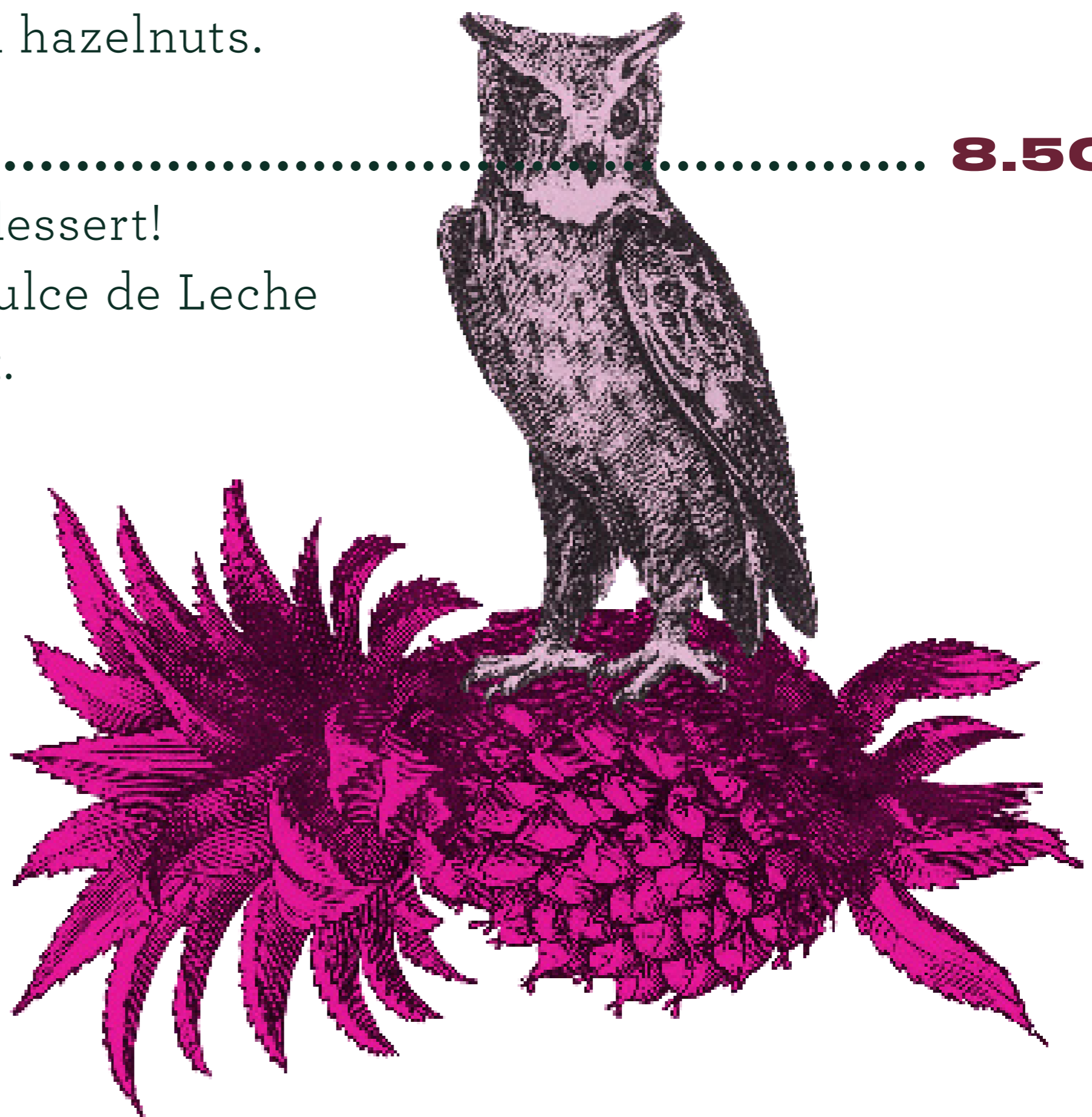
French toast, whipped cream, caramel, caramelized roasted hazelnuts.

**BIG PROFITEROLE ..... 8.50**

A beautiful chou topped with Italian-style ice cream, melted chocolate and crushed caramelized hazelnuts.

**MALA LECHE ..... 8.50**

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

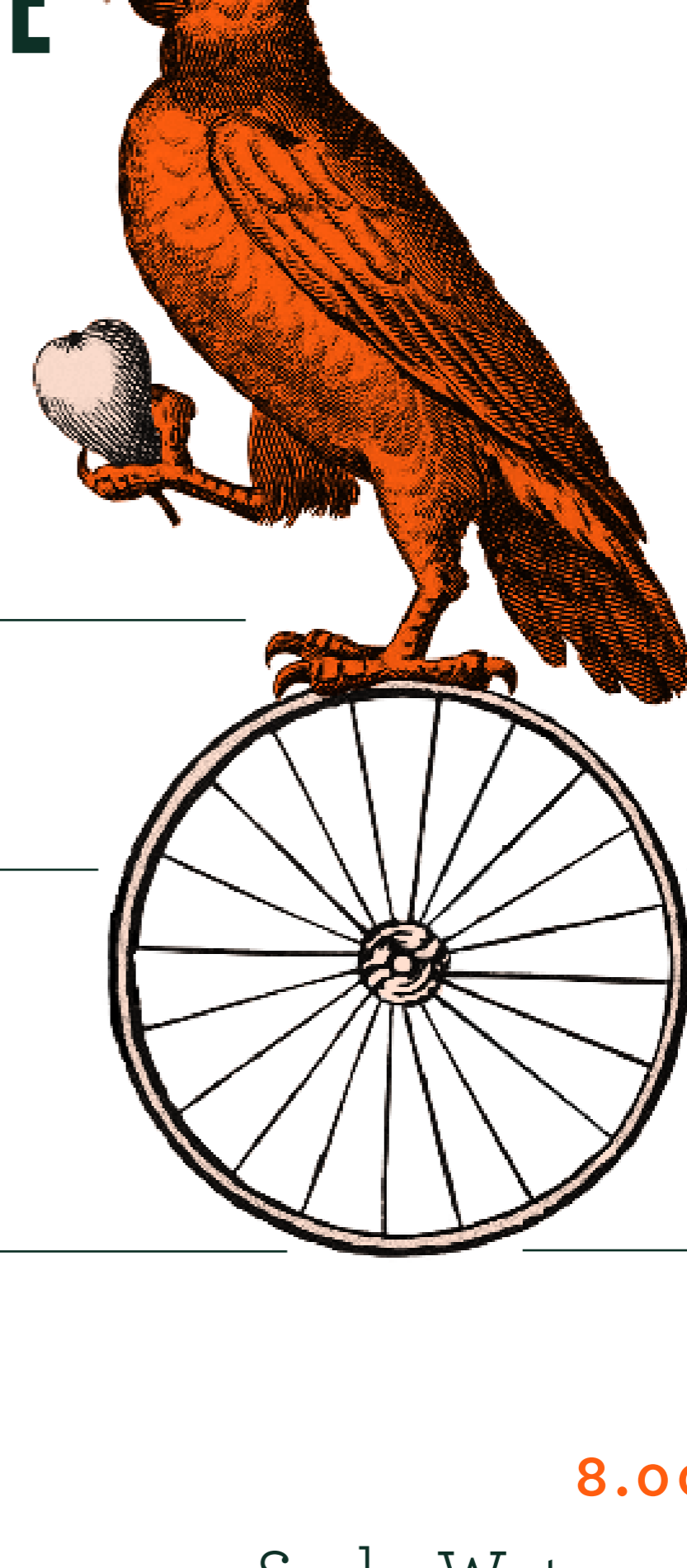


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## COCKTAILS



**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

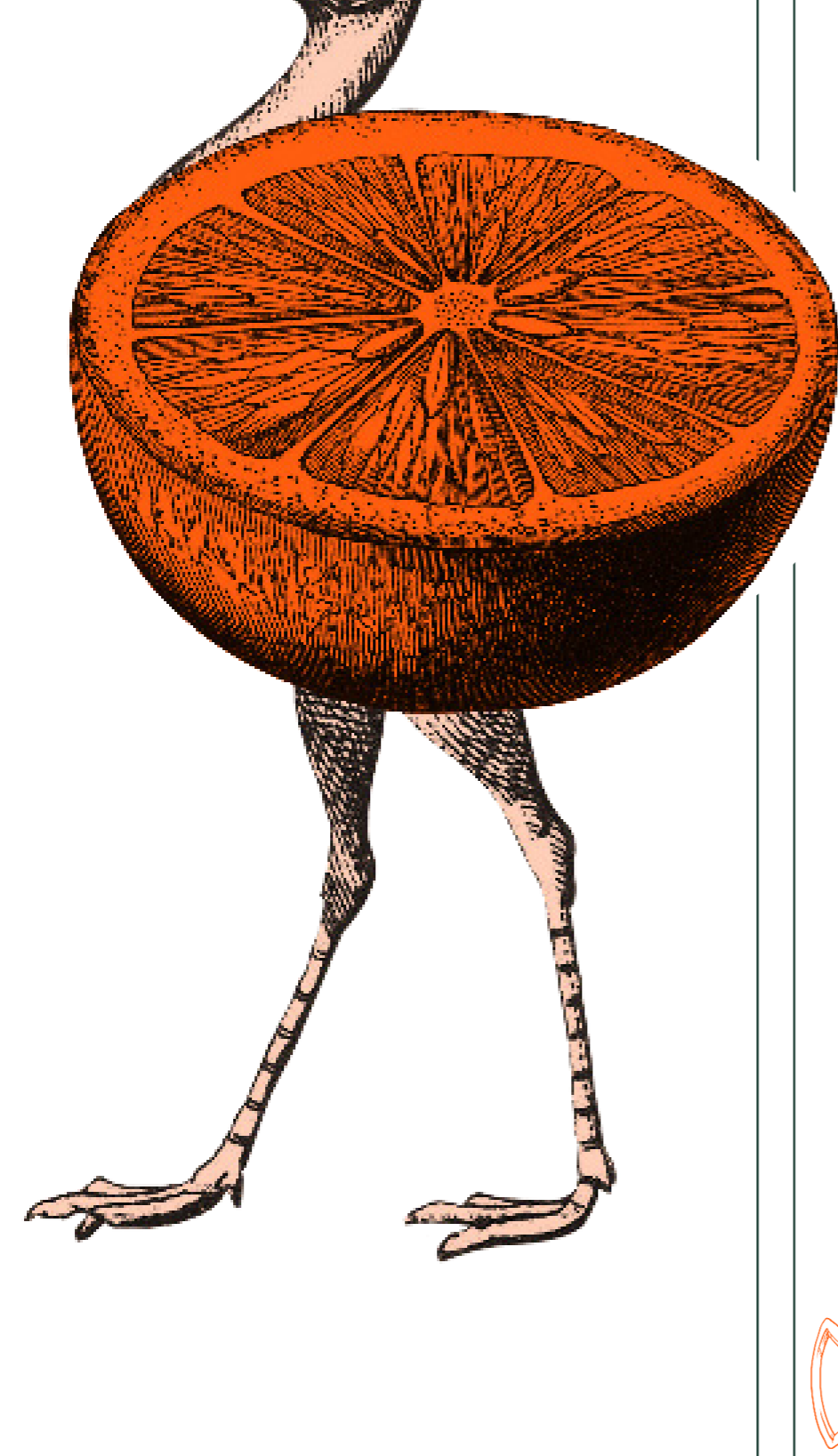
Vodka infused with Chipotle chili, Lime, Ginger Beer



**MALA LECHE** 16cl 8.50

Amber Rum, Amaretto, Dulce de Leche, Grilled 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



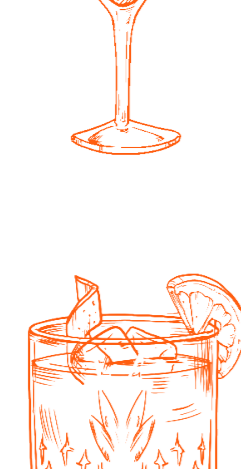
**PIÑA VIRGINA** 20cl 6.00

Pineapple Juice, Lime, Coconut



**VIRGIN-GIN MULE** 27cl 6.50

Apple Juice, Raspberry, Lime, Ginger Beer



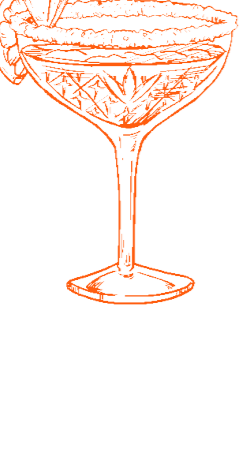
**ISABELA SOUR** 17cl 9.00

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



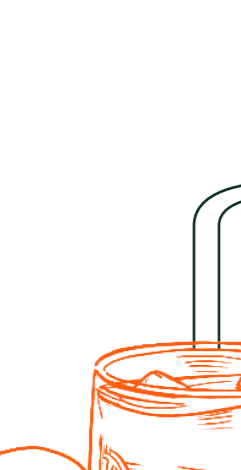
**OAXACAN NEGRONI** 8cl 9.50

Mezcal, Martini Red, Campari



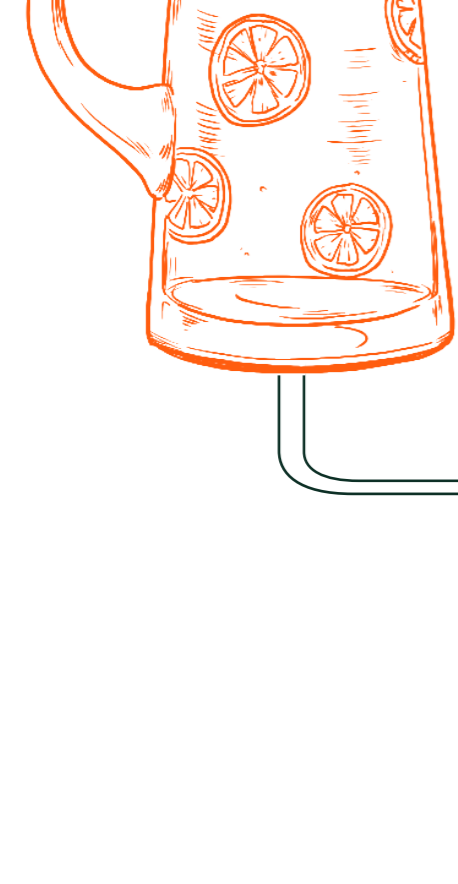
**PISCO N' ROSES** 13cl 9.50

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

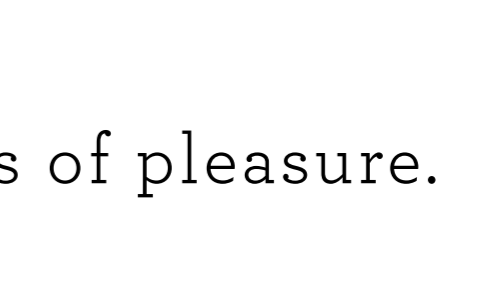
**AZTECA GRANDE** • 50cl 34.00

Tequila, Triple Sec, Lime, Hibiscus Syrup

3/4 people

## RED, WHITE, ROSE WINE

### ROUGE



12.5cl 75cl

**LANGUEDOC IGP Pays d'Oc**

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**

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**

Alain Brumont, Petit Gascon - 2019

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

**CHILI Carmenere**

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**

Champs Fleury, NM - 2022

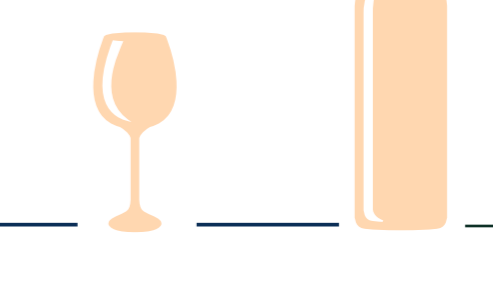
One of the rare red wines from the Pouilly terroirs. Precise, elegant, with a marked fresh cherry flavour. A slight flintiness adds a fine touch!

**BORDEAUX Saint Emilion Grand Cru**

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



5.00 23.00

**BORDEAUX Chibaou**

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 AOC Cabardès**

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**

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



4.50 24.00

**CÔTES DE PROVENCE Soléane**

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

White 4,5° - La Parisienne, brewed in Grand Paris

5.00

33cL

**IPA BEER** • Bottled beer

Indian Pale Ale 6° - La Parisienne, brewed in Grand Paris

5.50

33cL

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

6.00

33cL

**ALCOHOL FREE BEER** • Bottled beer

Lager 0% - Brewed in Grand Paris

6.00

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

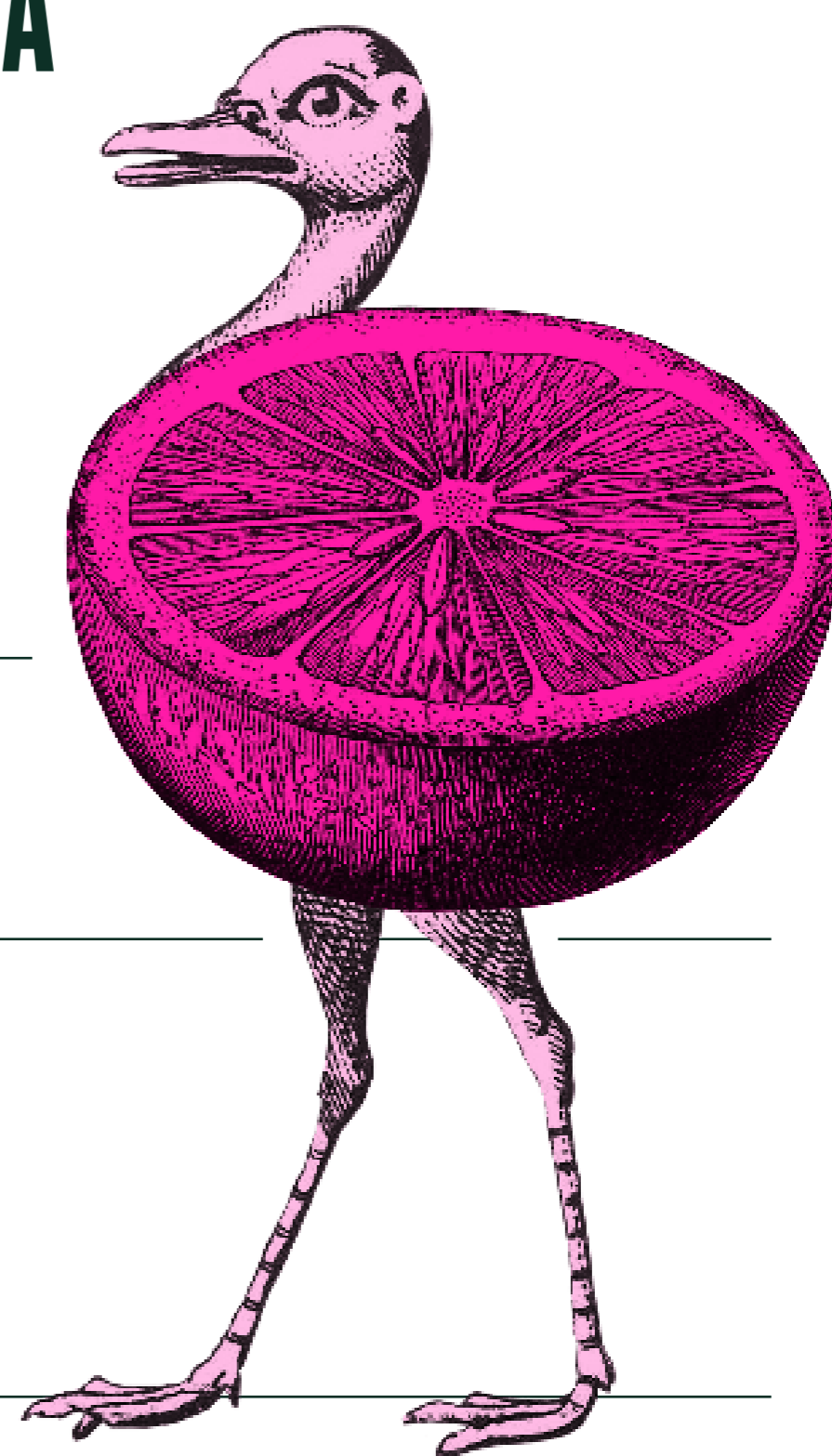
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## KIDS MENU - 13.00

**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





Saturday : 11h30 - 15h00 • Sunday : 11h00 - 15h00

# BRUNCH



1 SAVOURY + 1 SWEET + 1 HOT DRINK + 1 COLD DRINK = 27€

## SAVOURY

**SAVOURY PANCAKES** • A mountain of pancakes covered in chipotle cream cheese, diced roasted butternut, crispy bacon and crushed hazelnuts, with a cup of maple syrup

**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 greens, 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, chimichurri sauce, red cabbage coleslaw, cilantro

**AVOCADO TOAST** ✓ • Sourdough bread, avocado, poached egg, roasted sweet potato, jalapeño cream, pomegranate, cilantro

Extra crispy bacon (+2€)  
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, honey

**CHEESECAKE** • Speculos, Dulce de Leche

## COLD DRINKS

HOMEMADE ICED TEA 20CL

INFUSION FLORALE 20CL

HOMEMADE LEMONADE 20CL

## HOT DRINKS

ESPRESSO — LATTE

LONG BLACK — CAPPUCCINO

HOT CHOCOLATE

BLACK TEA Bio • Earl Grey

GREEN TEA Bio • Plain, Jasmine

INFUSION Bio • Chamomile

**SPECIALS (+2€)** • Chai Latte, Matcha Latte, Moka



## SPECIAL DRINKS

**PALOMA** • Tequila, Grapefruit Juice, Lime Juice, Soda Water 20CL **6.00**

**BLOODY MARIA** • Chipotle infused Tequila, Tomato Juice, Worcestershire Sauce, Lime 20CL **8.50**

**VIRGIN BLOODY MARIA** • Tomato Juice, Chili pepper, Worcestershire Sauce, Lime 20CL **5.00**

**KIWI-GINGER** • Kiwi, Ginger, Lime, Soda Water 20CL **6.00**

**PIÑA VIRGINA** • Pineapple Juice, Lime, Coco Syrup 20CL **6.00**

**VIRGIN-GIN MULE** • Apple Juice, Raspberry, Lime, Ginger Beer 27CL **6.50**