

# 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**

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.

**MI QUESA ES TU QUESA**..... **7.50**

A small quesadilla of shredded chicken cooked gently with spices, served on cheese. Accompanied by red onion pickles, parmesan and salsa roja.

**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**

Corn tortilla chips with a big ladle of truffled triple cheese on top. Truffle carpaccio, fresh coriander.

## TACOS

**SWEET & CREAMY (X2)**   ..... **6.00**

Roasted sweet potato, pico de gallo, jalapeño cream, corn tortilla, pomegranate & fresh 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 diced tuna, aioli jalapeño, red onion pickles, cilantro.



## CEVICHES

**TIGERMILK CEVICHE**  ..... **14.50**

El único. MSC Pollack, leche de tigre with coconut milk, mango, pomegranate, 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 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.

## ASADOS

**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, caramelized sauce, served with roasted potatoes and caliente chipotle mayo.

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

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

+ guacamole (+2.50)

**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.



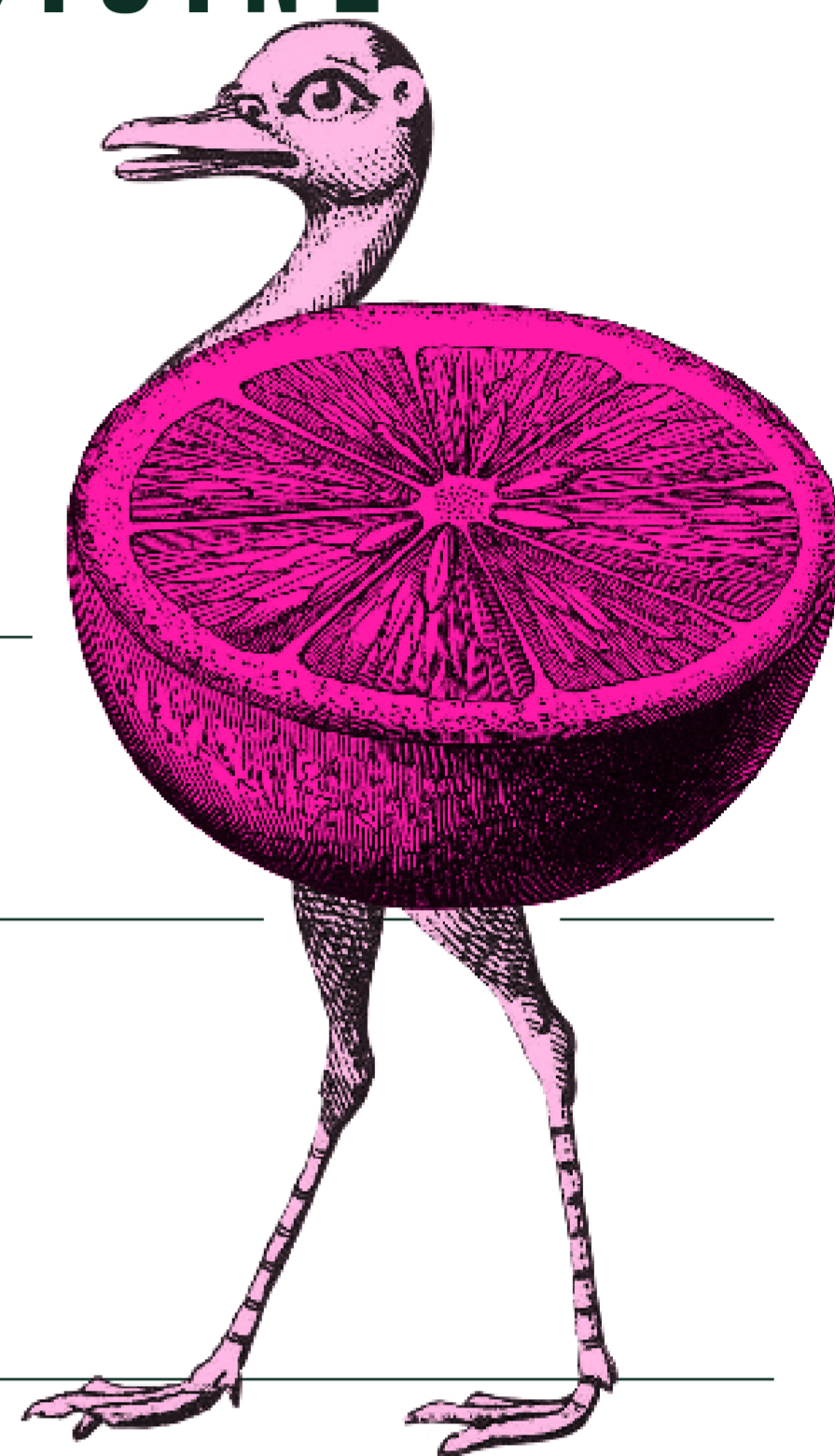
# TIGERMILK

## MEXICAN INSPIRED CUISINE

FOLLOW US!   @TIGERMILKGROUP

 [WWW.TIGERMILKRESTAURANTS.COM](http://WWW.TIGERMILKRESTAURANTS.COM)

INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN



## DESSERTS

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

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

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

Speculoos, dulce de leche.

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

French toast, whipped cream, caramel, caramelized roasted 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.



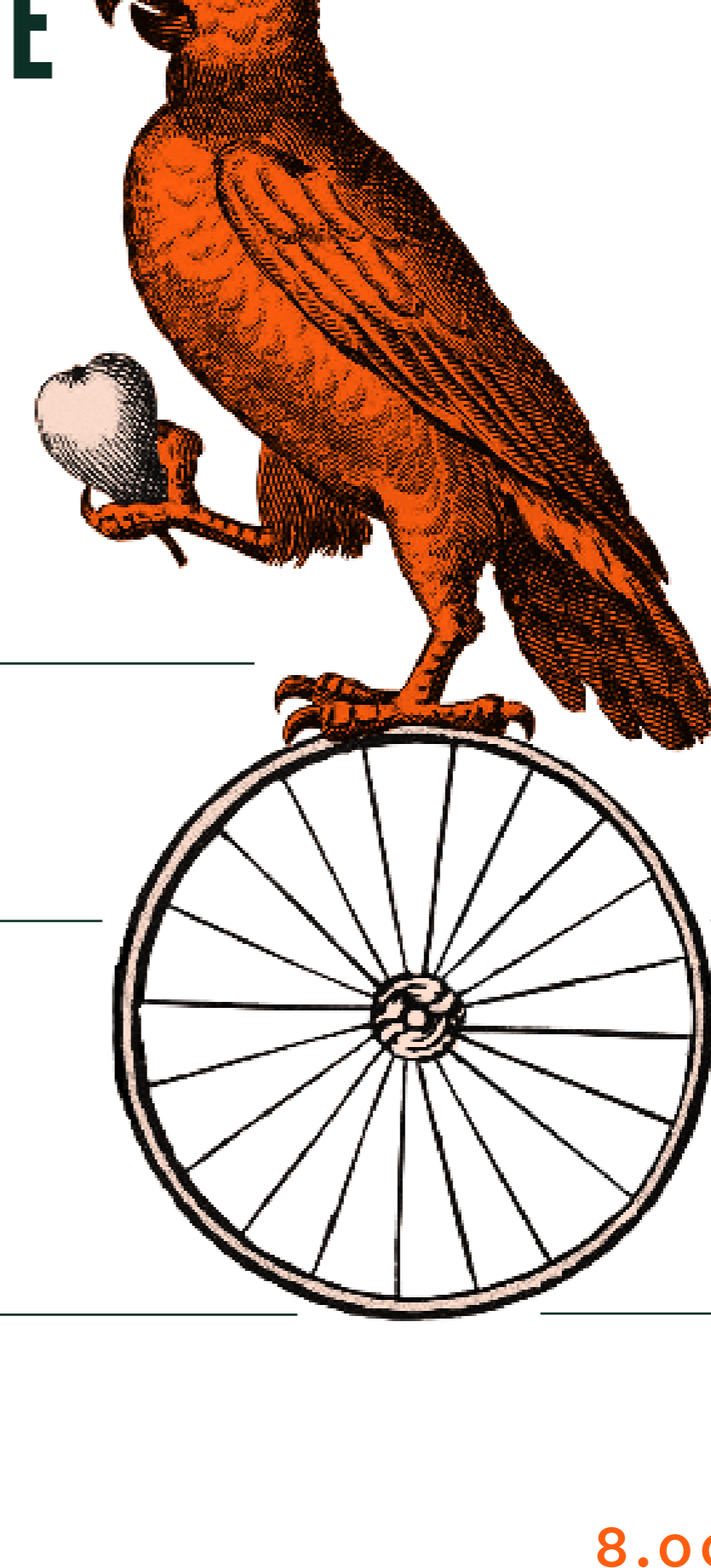


# TIGERMILK

## MEXICAN INSPIRED CUISINE

FOLLOW US! @TIGERMILKGROUP

[WWW.TIGERMILKRESTAURANTS.COM](http://WWW.TIGERMILKRESTAURANTS.COM)



INFOS: ORGANIC BIODYNAMIC

## 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

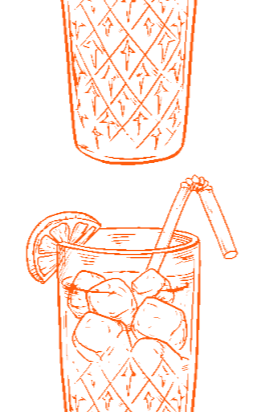
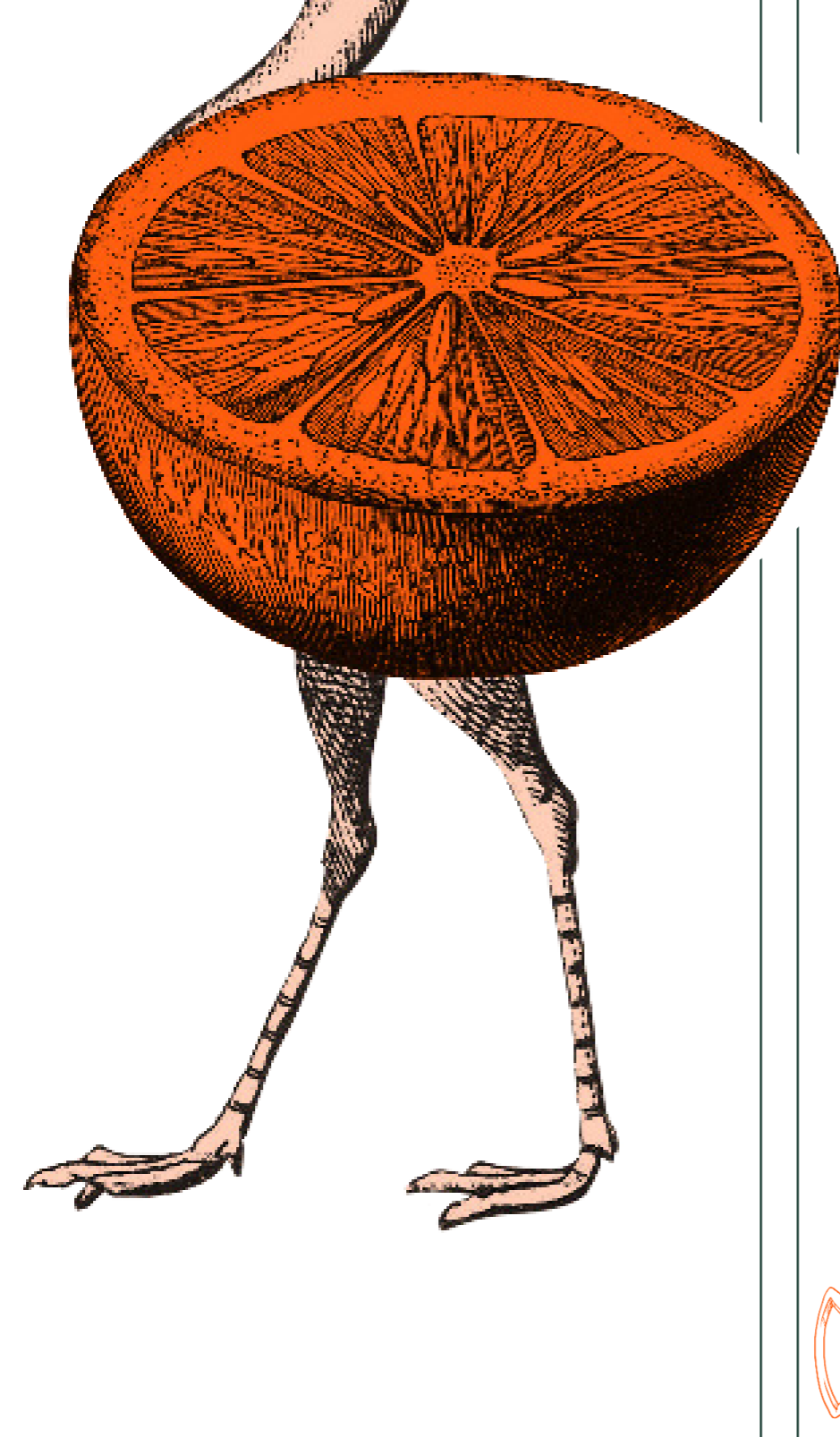
Vodka infused with Chipotle chili, Lime, Ginger Beer



**MALA LECHE** 16cl 8.50

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

## VIRGINS



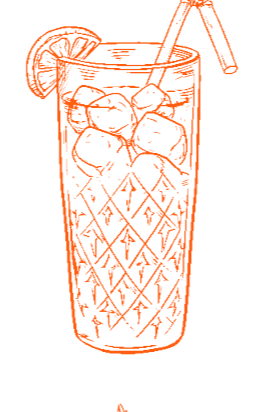
**YUZU LIMONADA** 20cl 4.50

Yuzu Puree, Peach Syrup, Lime, Soda Water



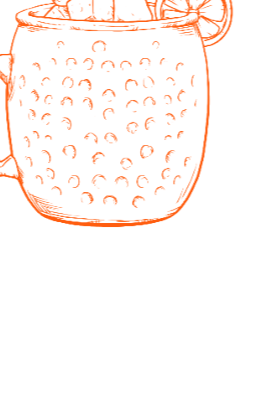
**ICE TEA CASERO** 20cl 4.50

Black Tea, Ginger Syrup, Peach, Lime



**KIWI GINGER** 20cl 6.00

Kiwi Syrup, Ginger, Lime Juice, Soda Water



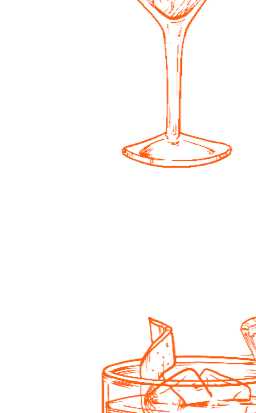
**PIÑA VIRGINA** 20cl 6.00

Pineapple Juice, Lime, Coconut



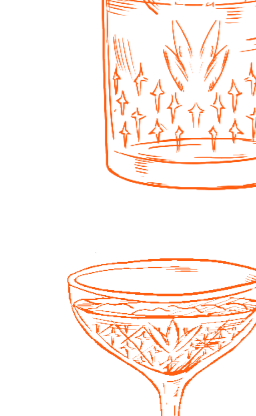
**VIRGIN-GIN MULE** 27cl 6.50

Apple Juice, Raspberry, Lime, Ginger Beer



**ISABELA SOUR** 17cl 9.00

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



**MEZCAL NEGRONI** 8cl 9.50

Mezcal, Martini Red, Campari



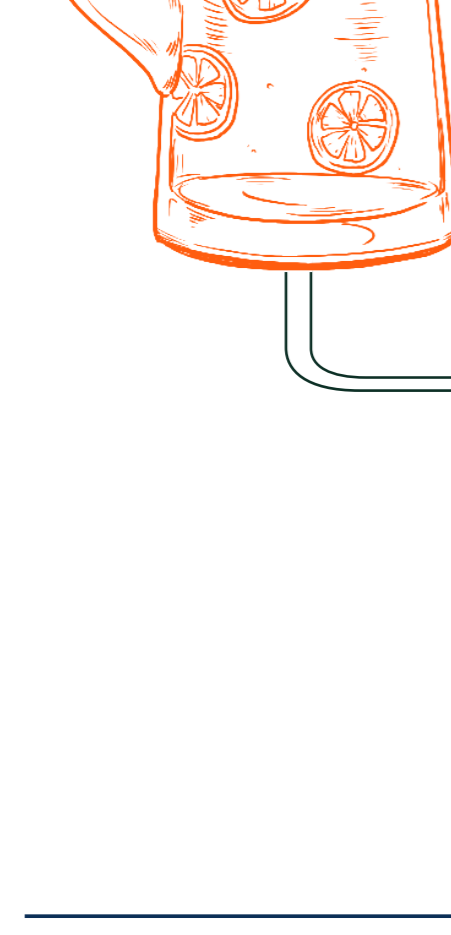
**PISCO N' ROSES** 13cl 9.50

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

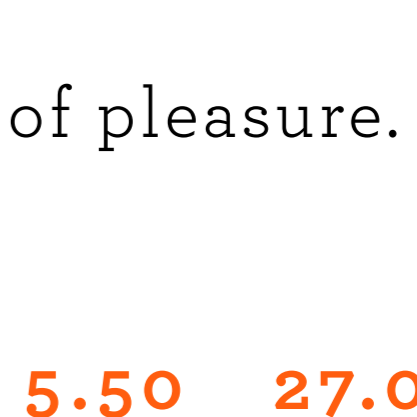
**AZTECA GRANDE** • 50cl 34.00

Tequila, Triple Sec, Lime, Hibiscus Syrup

3/4 people

## RED, WHITE, ROSE WINE

### ROUGE



**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

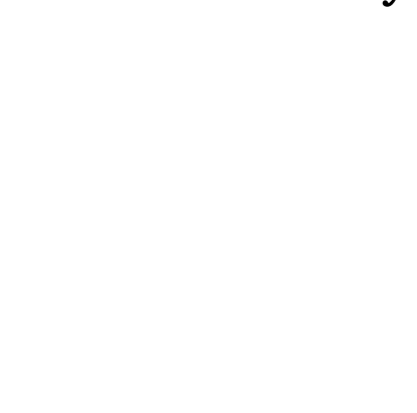
A Chardonnay that represents the south. White flowers and a refreshing hint of lemon. Eve's big sister on the red menu!

**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

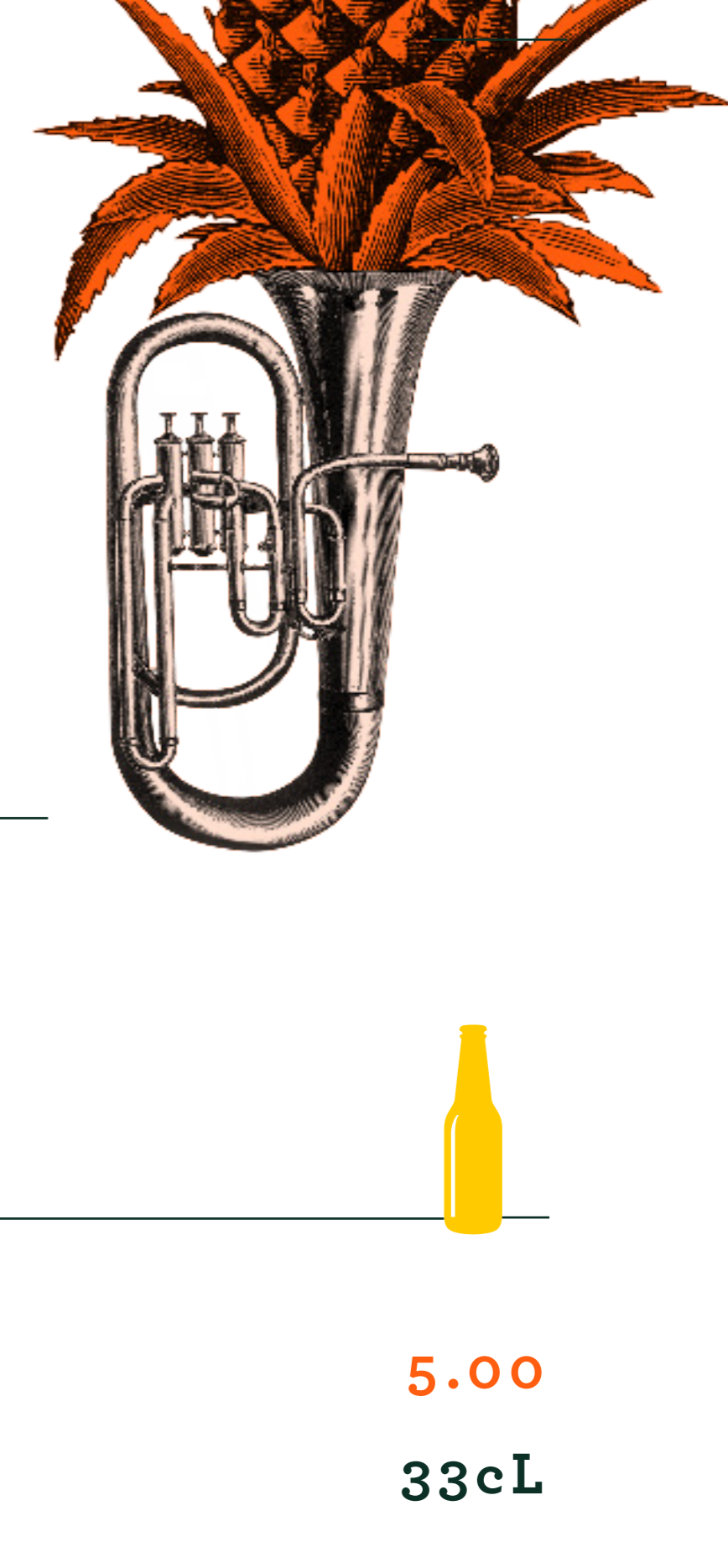
**OLIVIER MARTEAUX Brut Réserve** — 45.00

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

**HOT CHOCOLATE**..... 3.50



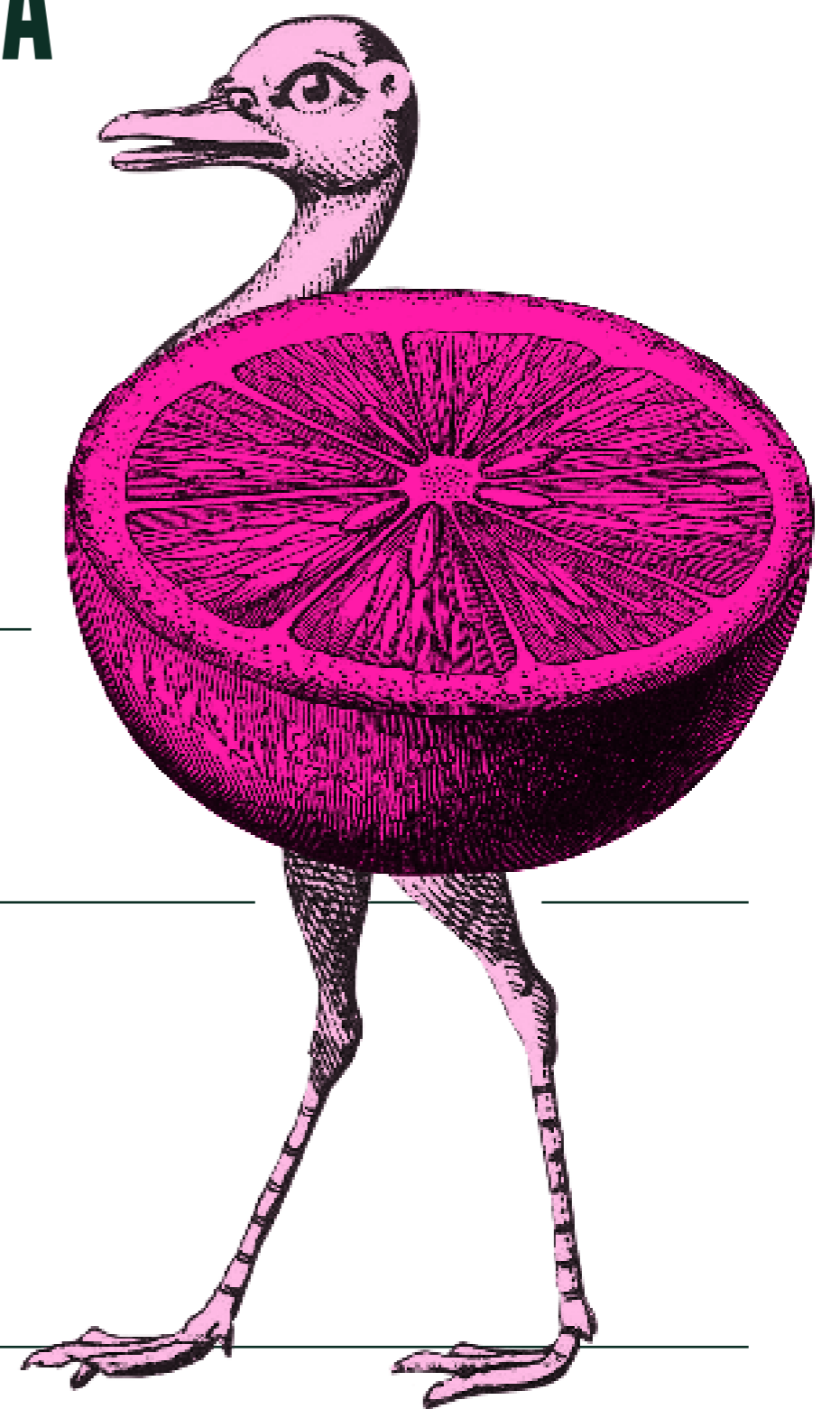
# TIGERMILK

## MEXICAN CANTINA

FOLLOW US!   @TIGERMILKGROUP

 [WWW.TIGERMILKRESTAURANTS.COM](http://WWW.TIGERMILKRESTAURANTS.COM)

INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN



## 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 Limonade, Homemade Ice tea





Saturday · 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, parmesan, 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, 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** • French toast, whipped cream, caramel

**P.B.B PANCAKES** • Peanut butter, banana

**PANCAKES ORIGINALS** • Season fruits, whipped cream, maple syrup

**DULCE WAFFLE** • Homemade waffle, whipped cream, dulce de leche, crushed speculoos

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

**CHEESECAKE** • Speculos, red fruits coulis, blueberries

## COLD DRINKS

HOMEMADE ICED TEA

FLORAL INFUSION

HOMEMADE LEMONADE

## 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 **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 syrup, 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**