

TIGERMILK

MEXICAN INSPIRED CUISINE

FOLLOW-US   @TIGERMILKGROUP

 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, 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.

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

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

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   **15.50**

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

EL COLIFLOR   **16.50**

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.

SALMÓN A LA PARILLA **16.50**

Fillet of marinated salmon, semi-cooked la plancha, served with mashed broccoli and potatoes, spiced up with jalapeño and lime. Chimichurri sauce, pico de gallo, aji amarillo, crushed hazelnuts and cilantro.

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.



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 **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.

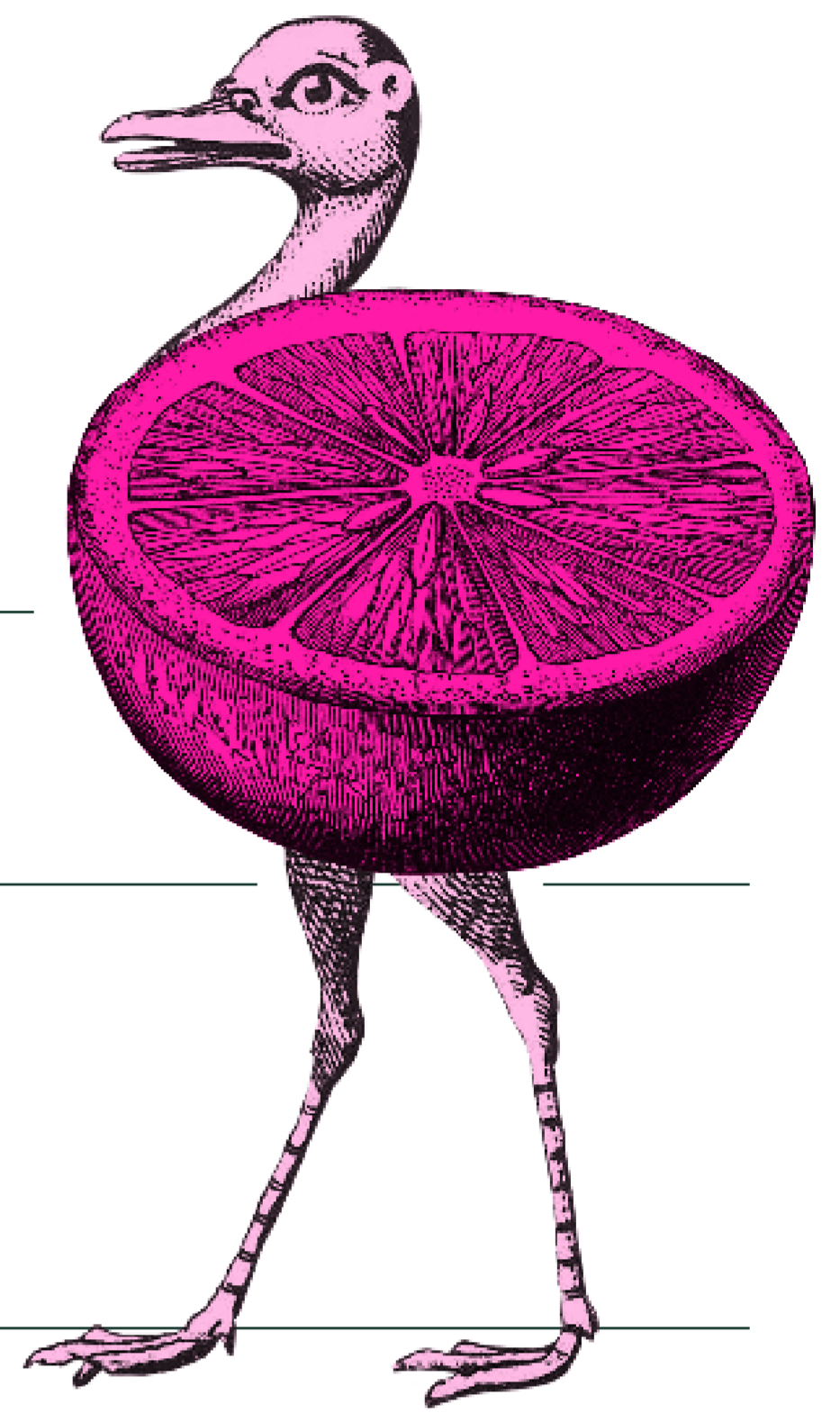
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DESSERTS

MOUSSCHACHO   **6.00**

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

DULCE DE LECHE CHEESECAKE  **6.50**

Speculoos, dulce de leche. EL cheesecake.

EXOTICO TIRAMISU  **7.00**

Fresh and fruity tiramisu with passionfruit coulis.

BRIOCHE PERDUE **7.00**

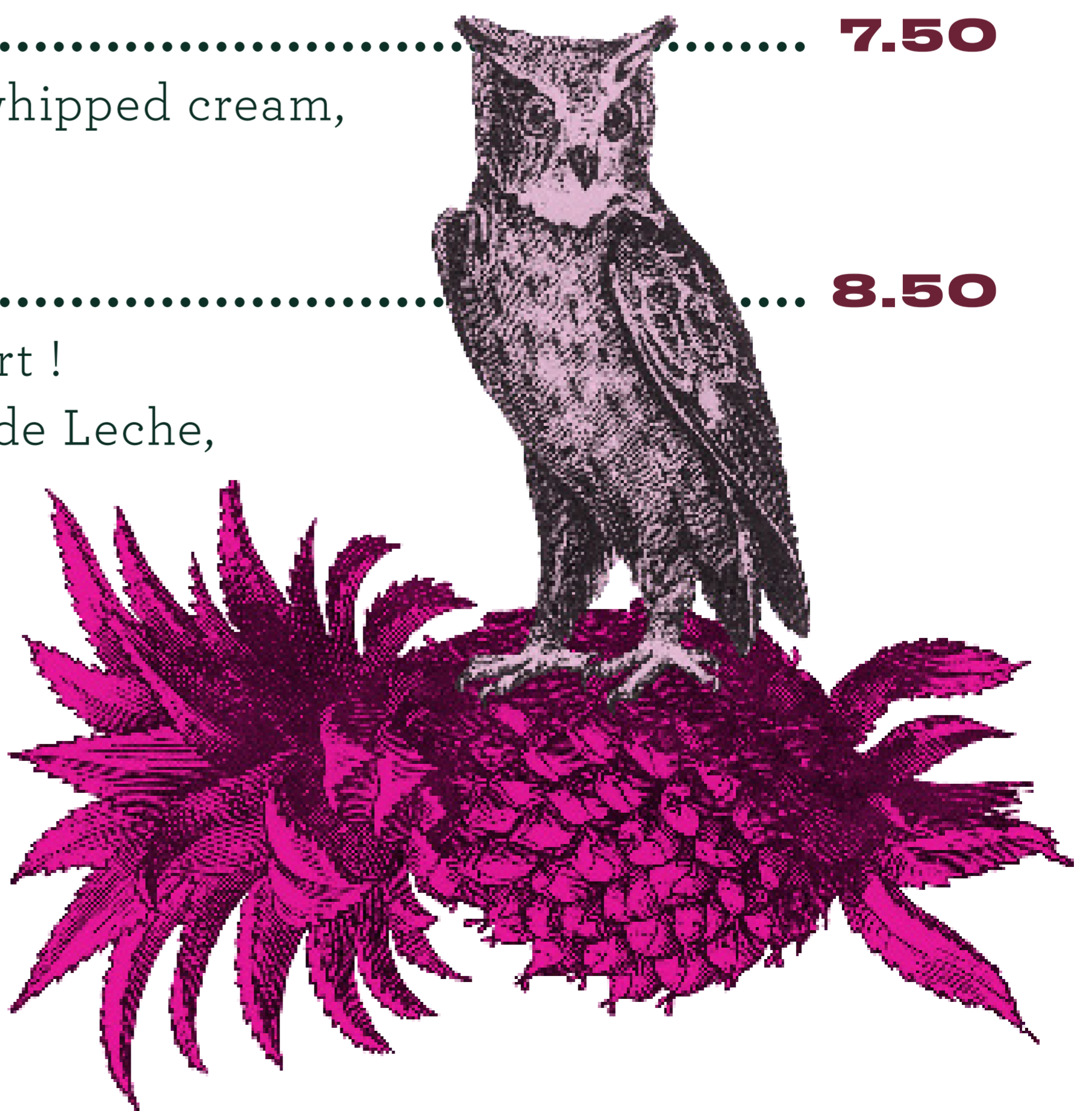
French toast, whipped cream, caramel, crushed caramelized hazelnuts.

LEMON & YUZU PIE **7.50**

Homemade lemon pie, yuzu whipped cream, lime zest.

MALA LECHE ^{16cl} **8.50**

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



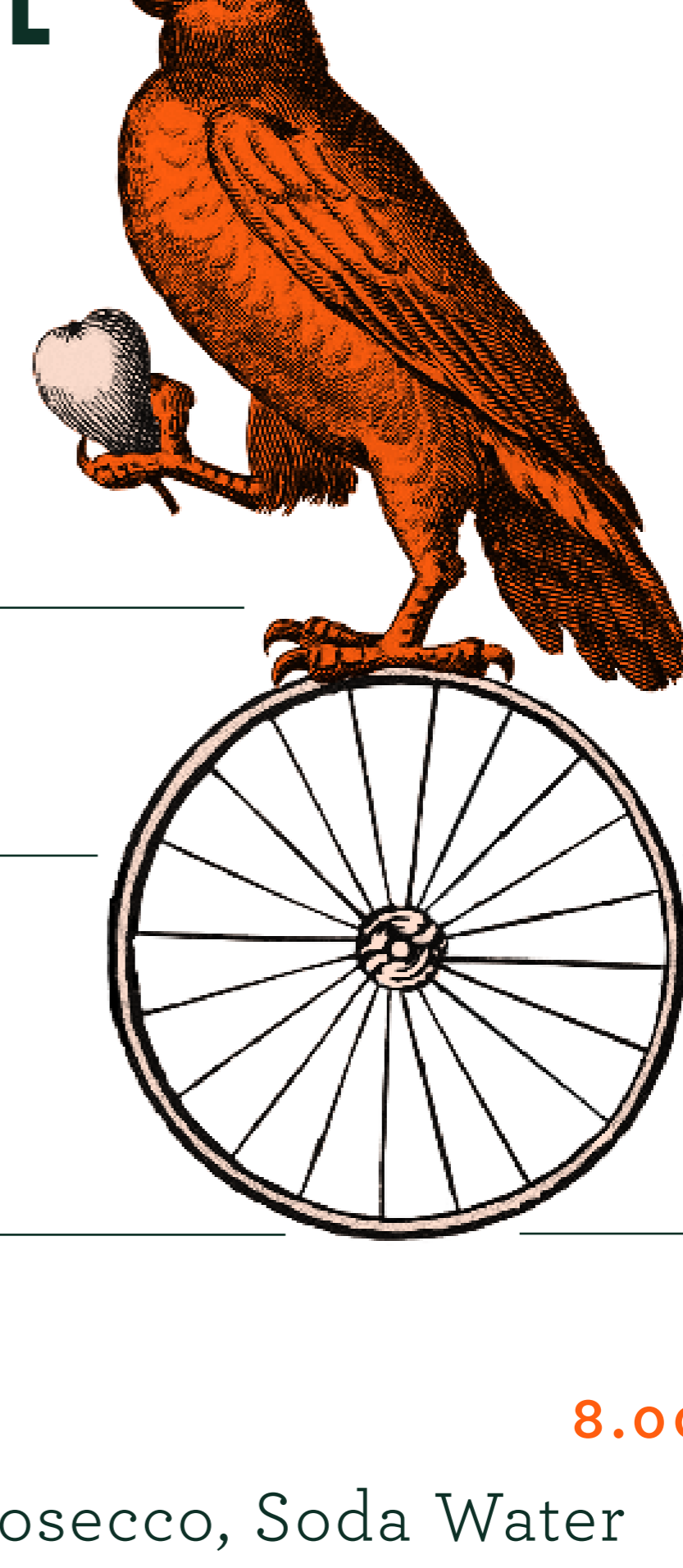
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INFOS: ORGANIC BIODYNAMIC



COCKTAILS



TIGER-SPRITZ 16cl 8.00

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



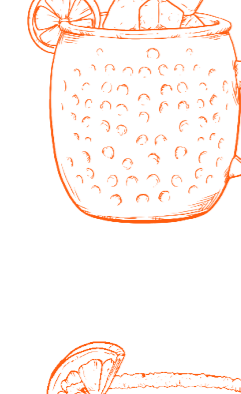
MARGARITA AZTECA 10cl 8.00

Tequila, Triple Sec, Hibiscus Syrup, Lime



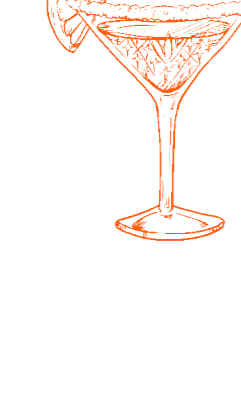
CAÏPICABANA 10cl 8.00

Cachaça infused with Arbol chili, Passionfruit Purée, Lime



MALA LECHE 16cl 8.50

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



CHILI BOOM MULE 22cl 8.50

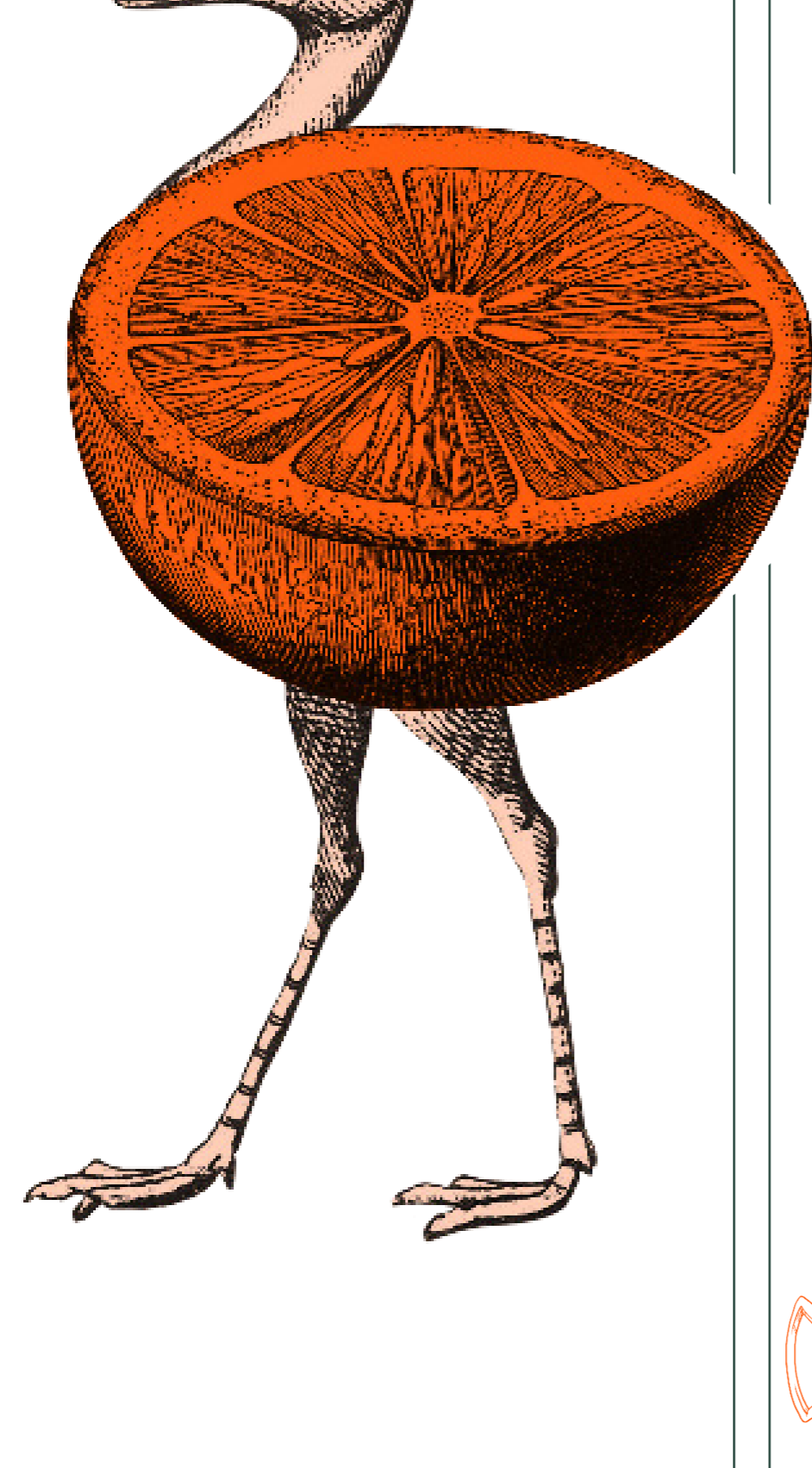
Vodka infused with Chipotle chili, Lime, Ginger Beer



MEZCALITA 10cl "Muy Caliente!" 9.00

Mezcal, Tequila, Lime Juice, Honey, Salt & Paprika Rim

VIRGINS



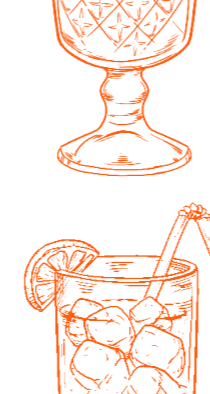
YUZU LIMONADA 20cl 4.50

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



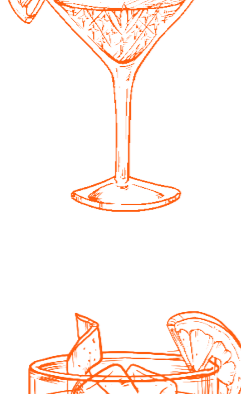
PIÑA VIRGINA 20cl 6.00

Pineapple Juice, Lime, Coconut



VIRGIN-GIN MULE 27cl 6.50

Apple Juice, Raspberry, Lime, Ginger Beer



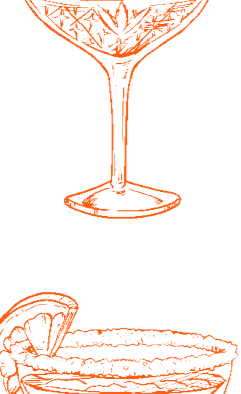
ISABELA SOUR 17cl 9.00

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



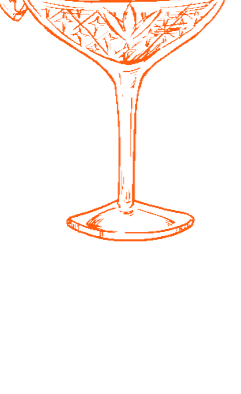
OAXACAN NEGRONI 8cl 9.50

Mezcal, Martini Red, Campari



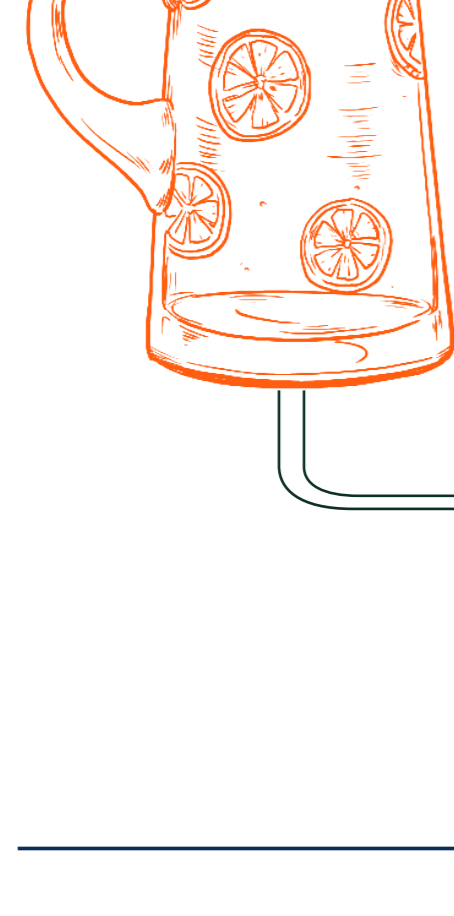
PISCO N' ROSES 13cl 9.50

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

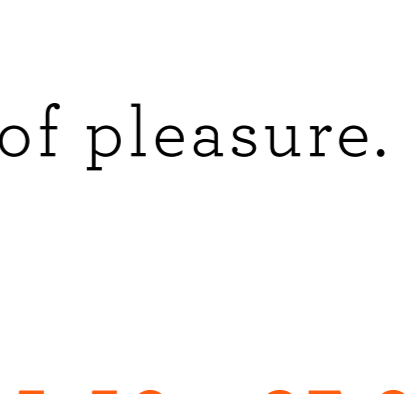
AZTECA GRANDE • 50cl 34.00

Tequila, Triple Sec, Lime, Hibiscus Syrup

3/4 people

RED, WHITE, ROSE WINE

ROUGE



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

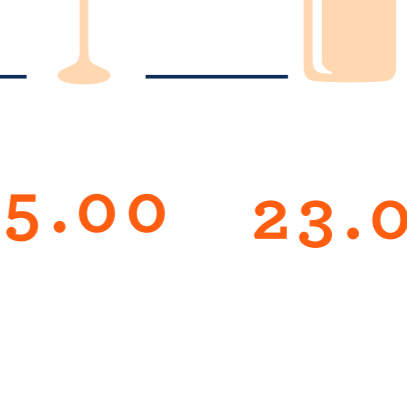
One of the rare red wines from the Pouilly terroirs. Precise, elegant, with a marked fresh cherry flavour. A slight flintiness adds a fine touch!

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

This 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° - 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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MEXICAN CANTINA

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KIDS MENU - 13.00

PETITE QUESADILLA

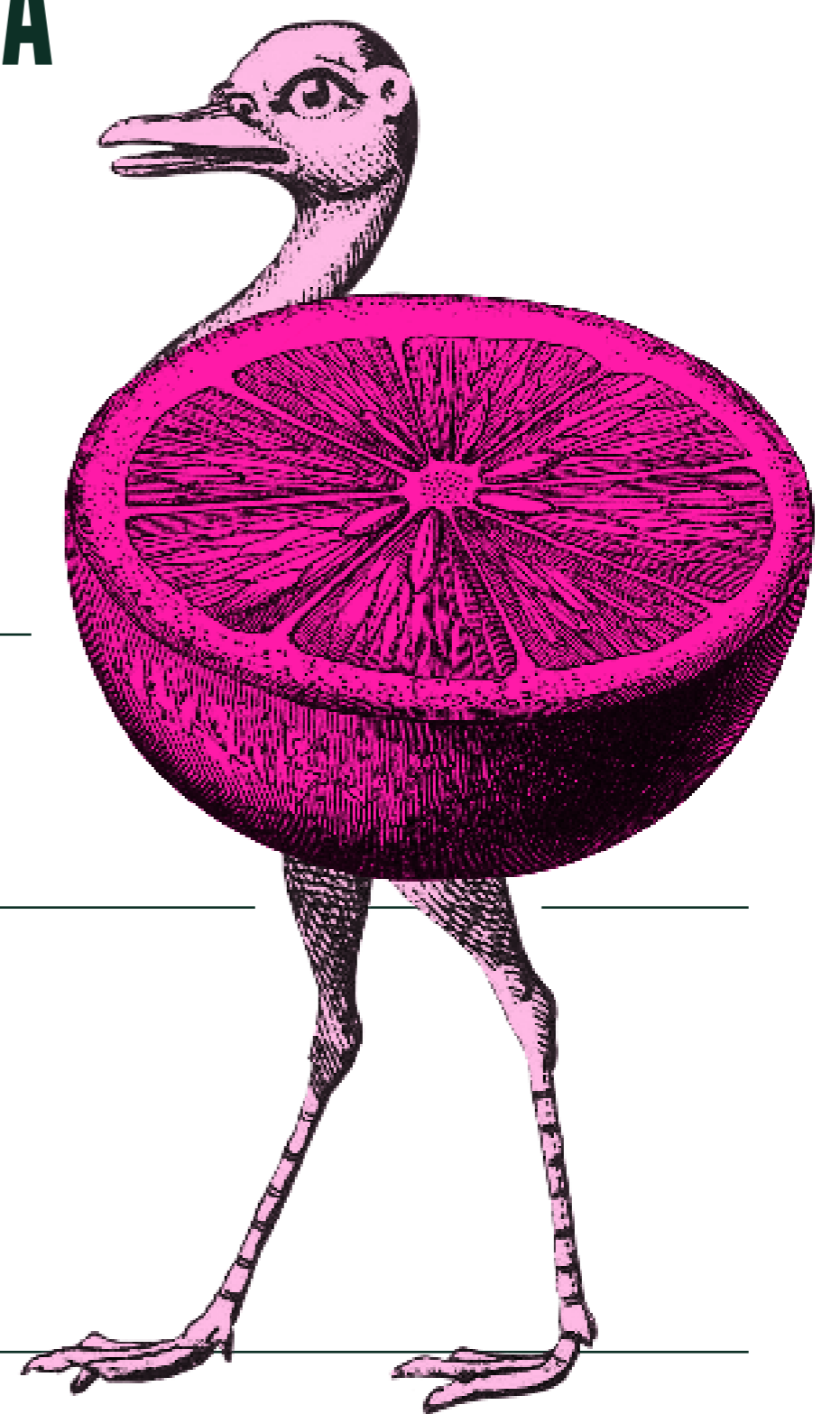
Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche. EL cheesecake..

DRINK

Syrup, Homemade Ice tea, Homemade
Lemonade





• Sunday : 11h45 - 15h00 •

BRUNCH



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

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 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 smoked salmon (+3€)

SWEET

BRIOCHE PERDUE • Brioche, pain perdu style, whipped cream, blueberries, caramel

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

INFUSION FLORALE

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 Vodka, 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**