

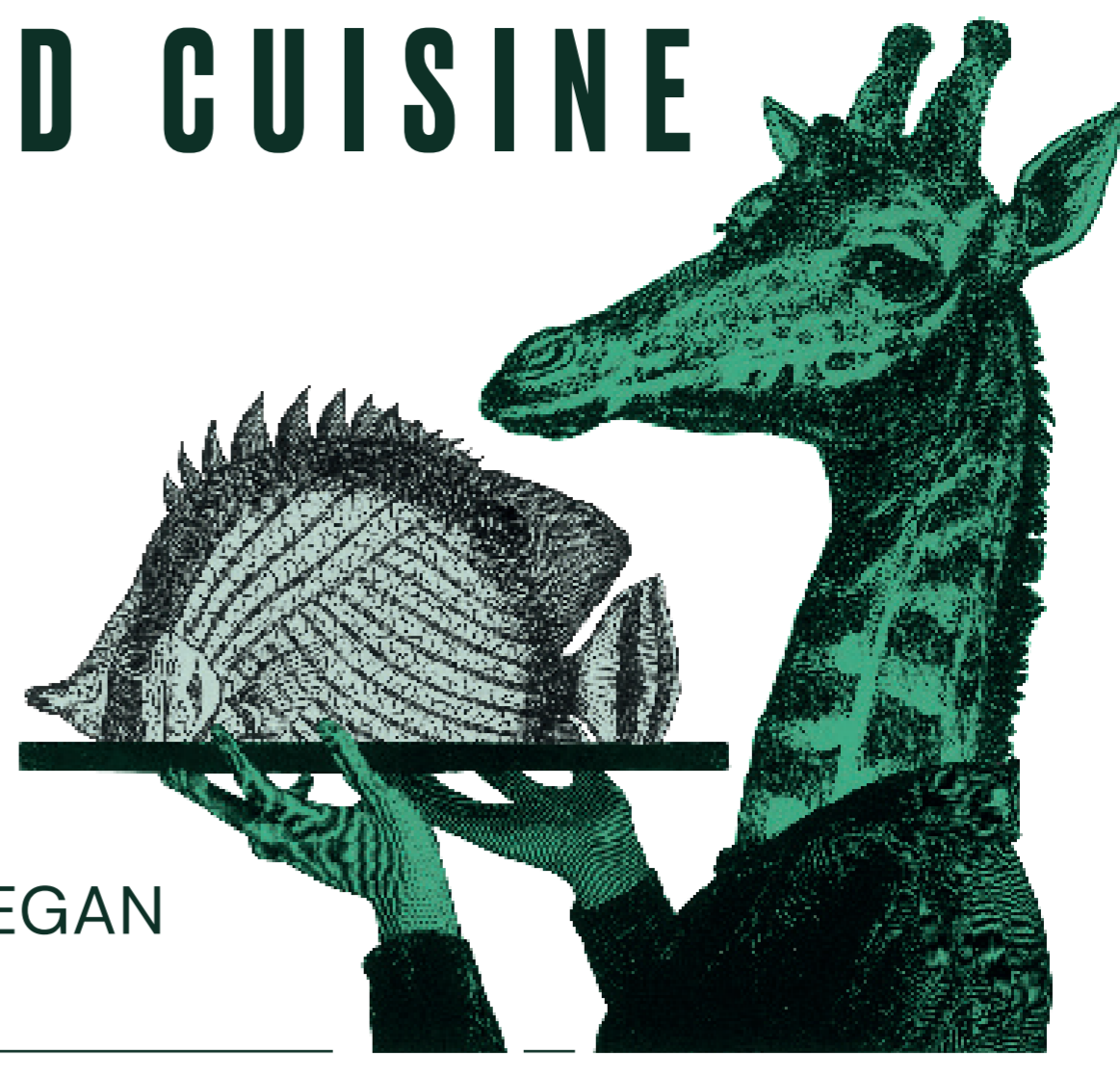
TIGERMILK

MEXICAN INSPIRED CUISINE

FOLLOW US!   @TIGERMILKGROUP

 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.

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.

HAKUNA BATATA   **5.50**

Crispy, melt-in-your-mouth sweet potato fries with grated grana padano cheese, served with our jalapeño aioli.

TACOS

SWEET & CREAMY (X2)   **6.00**

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

CARNITAS (X2)   **6.00**

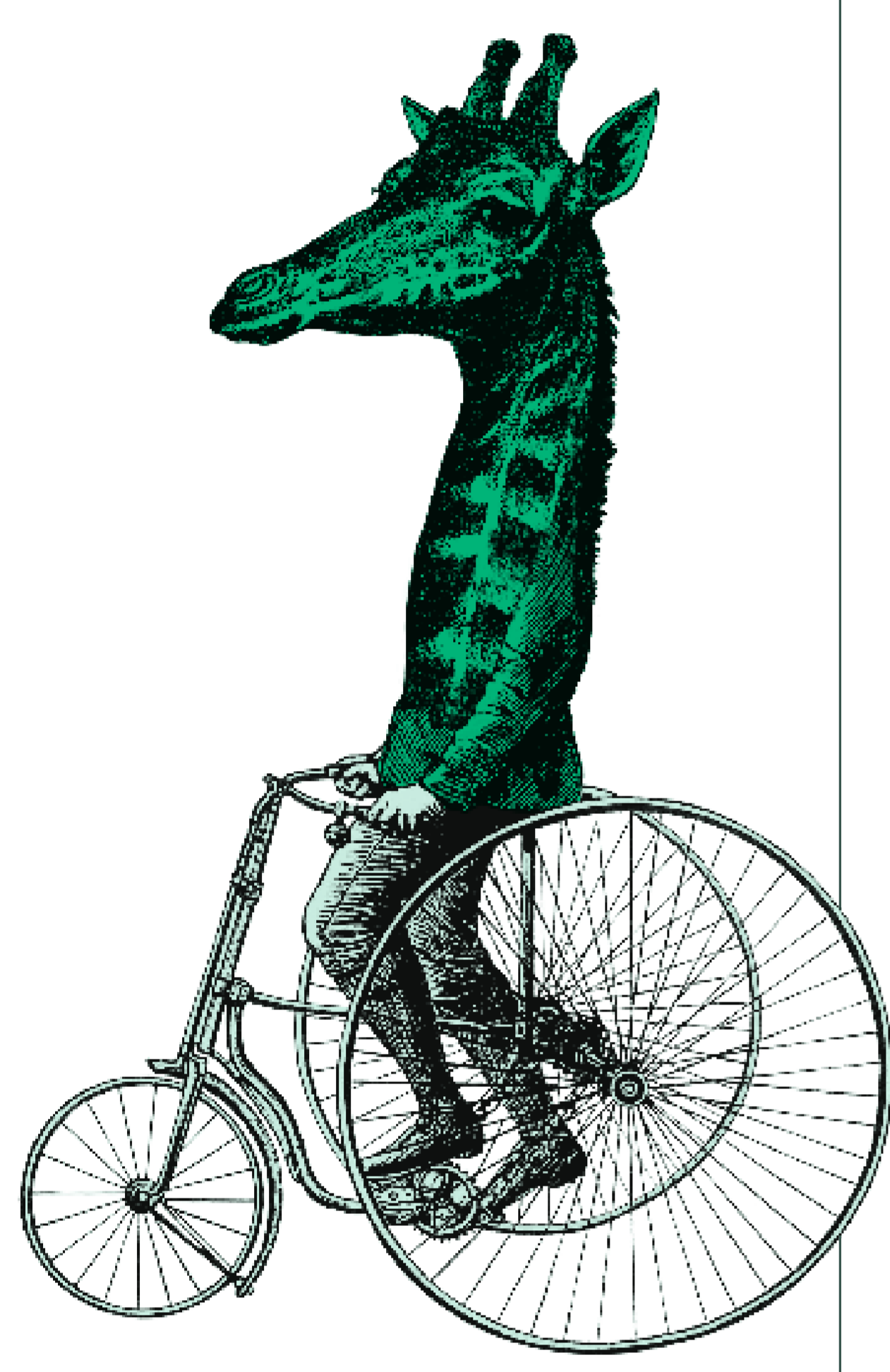
Slow-cooked marinated pulled pork, house spice mix, pico de gallo, chimichurri sauce, red onion pickles, corn tortilla & fresh cilantro.

POLLO (X2)   **6.50**

Pulled free-range chicken, Salsa Chile de Arbol, 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 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, 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, 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 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 **19.00**

Beef flanck steak, marinated gravlax style, chimichurri sauce, crunchy sweet potato fries and their 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. Matured cheddar, red onion pickles & baby greens. Always comes with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ guacamole (+2.50)

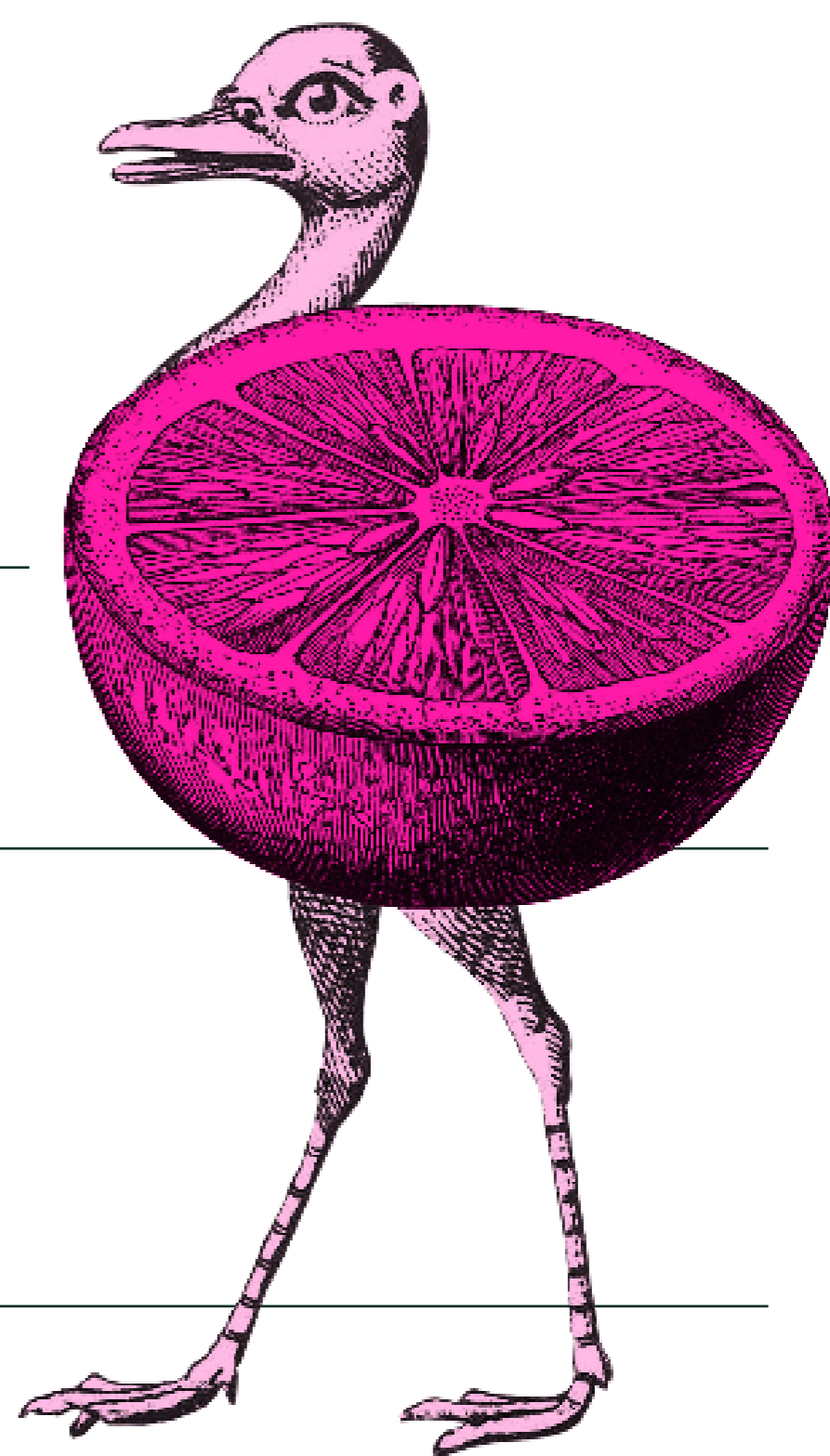
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DESSERTS

MOUSSCHACHO   **6.00**

Chocolate mousse with and hint of fleur de sel, crushed & caramelised hazelnuts.

DULCE DE LECHE CHEESECAKE  **6.50**

Speculoos, dulce de leche.

BRIOCHE PERDUE **7.00**

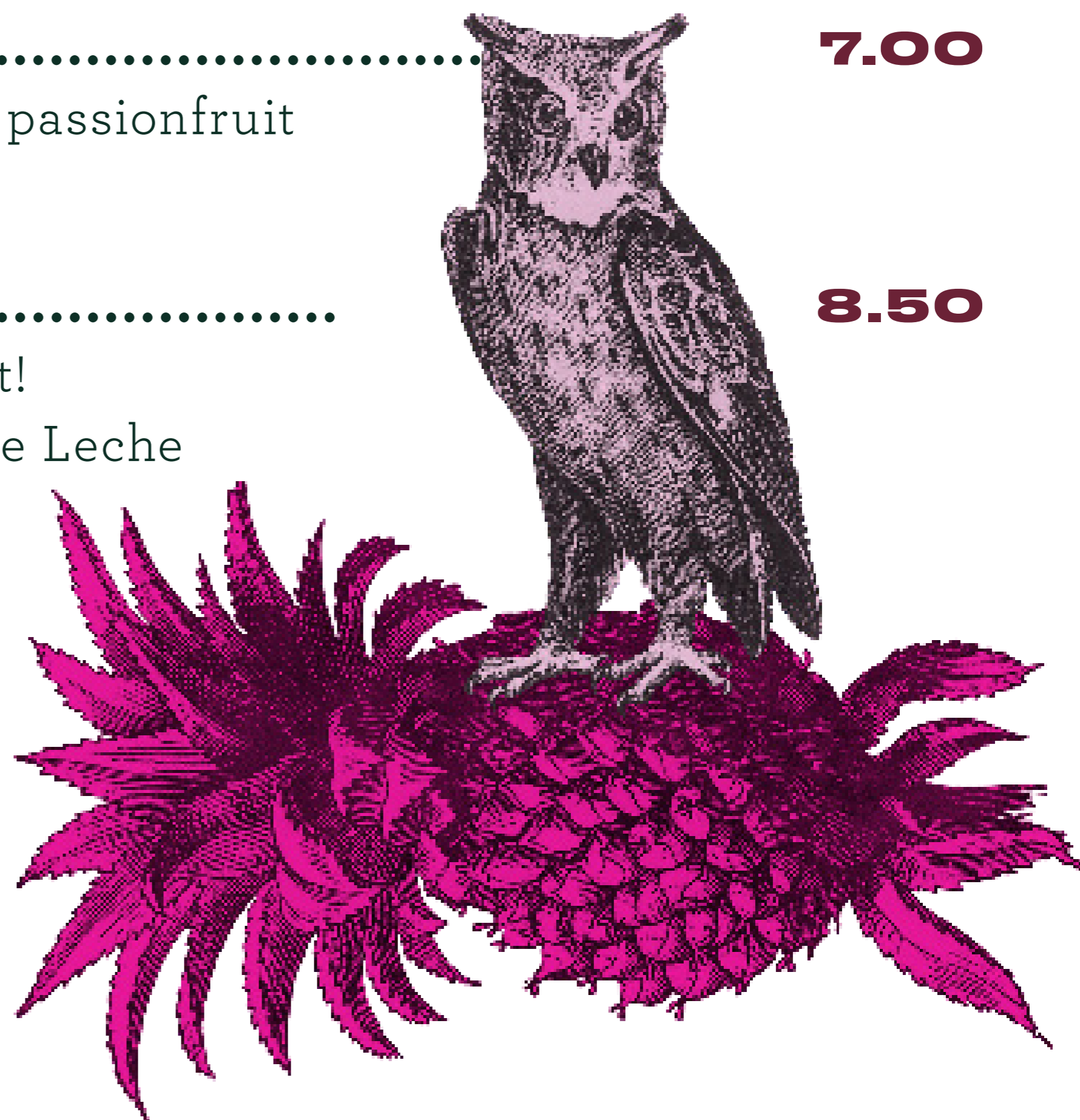
French toast, whipped cream, caramel, crushed & caramelized hazelnuts.

EXOTICO TIRAMISU  **7.00**

Fresh and fruity tiramisu with passionfruit coulis.

MALA LECHE *18cl* **8.50**

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



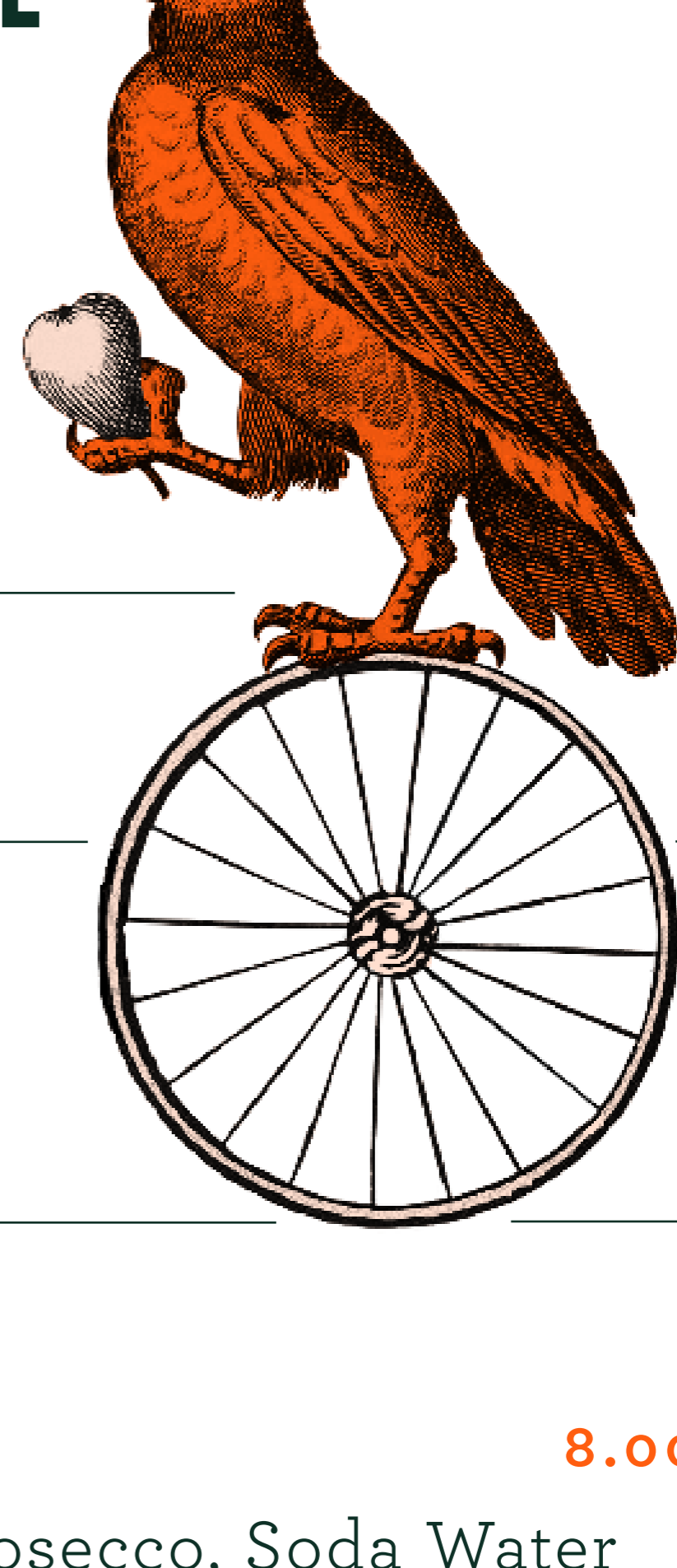
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INFOS:  ORGANIC  BIODYNAMIC



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



CHILI BOOM MULE 22cl 8.50

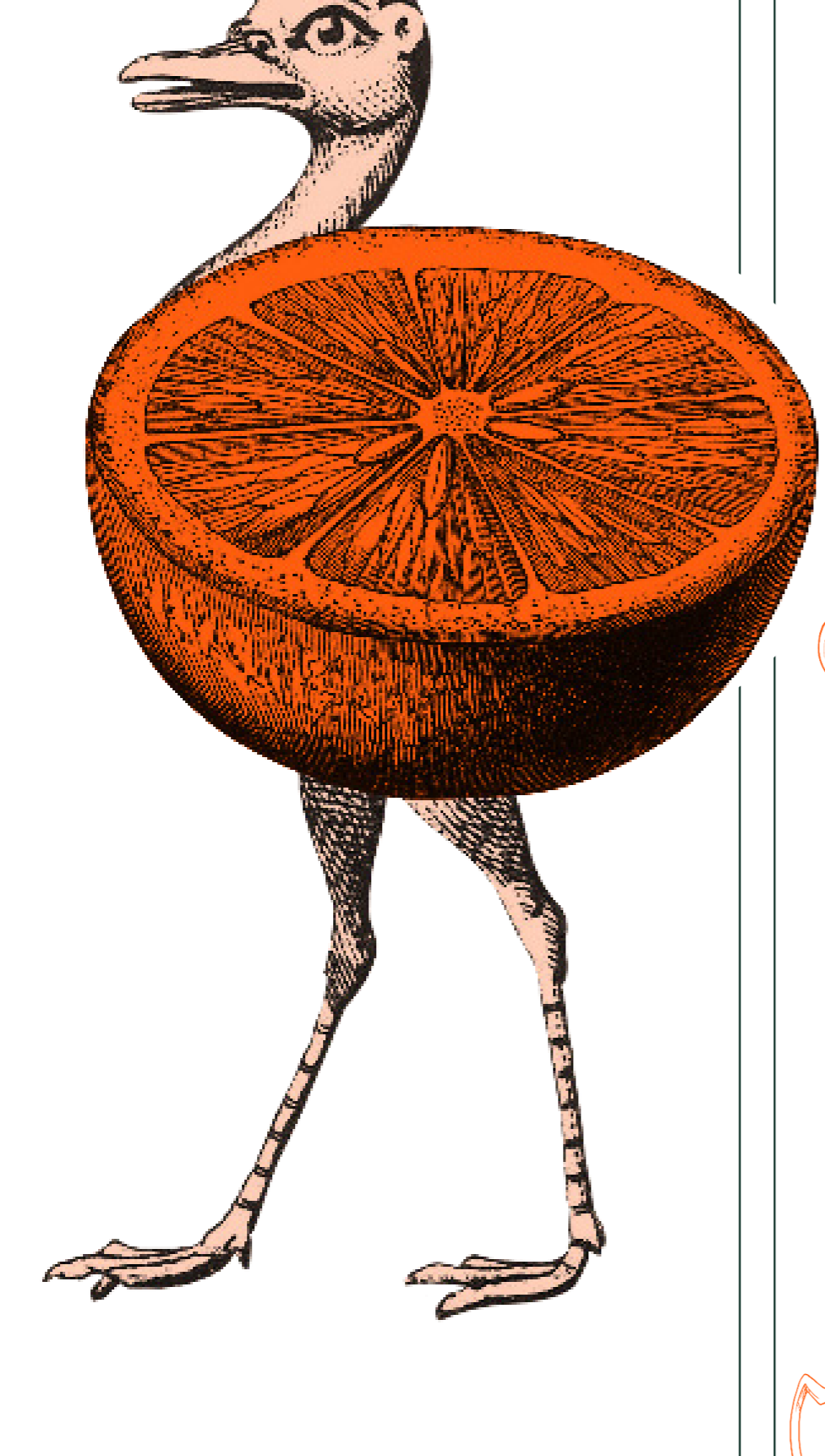
Vodka infused with Chipotle chili, Lime, Ginger Beer



MALA LECHE 18cl 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 Liquor, Lime, Pear Juice, Egg White



OAXACAN NEGRONI 8cl 9.50

Mezcal, Martini Red, Campari



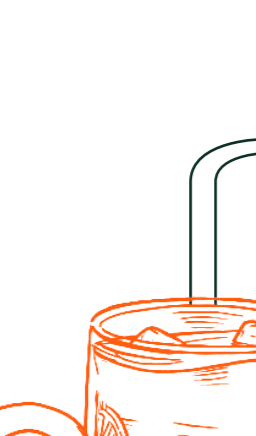
PISCO N' ROSES 13cl 9.50

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



EXOTICO FROZEN MARGARITA 15cl 9.50

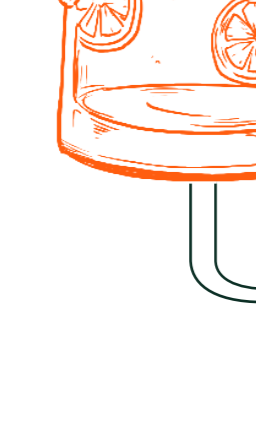
Tequila, Triple Sec, Pineapple Syrup, Mango Syrup, Lime



CAÏPI GRANDE • 50cl 34.00

Cachaça infused with Arbol chili, Passionfruit Purée, Lime

3/4 people



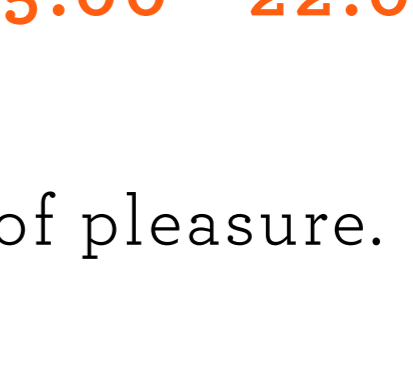
AZTECA GRANDE • 50cl 34.00

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 Chun Mee, Green Jamsine, Darjeeling, Rooibos, Chamomile

EXPRESSO 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

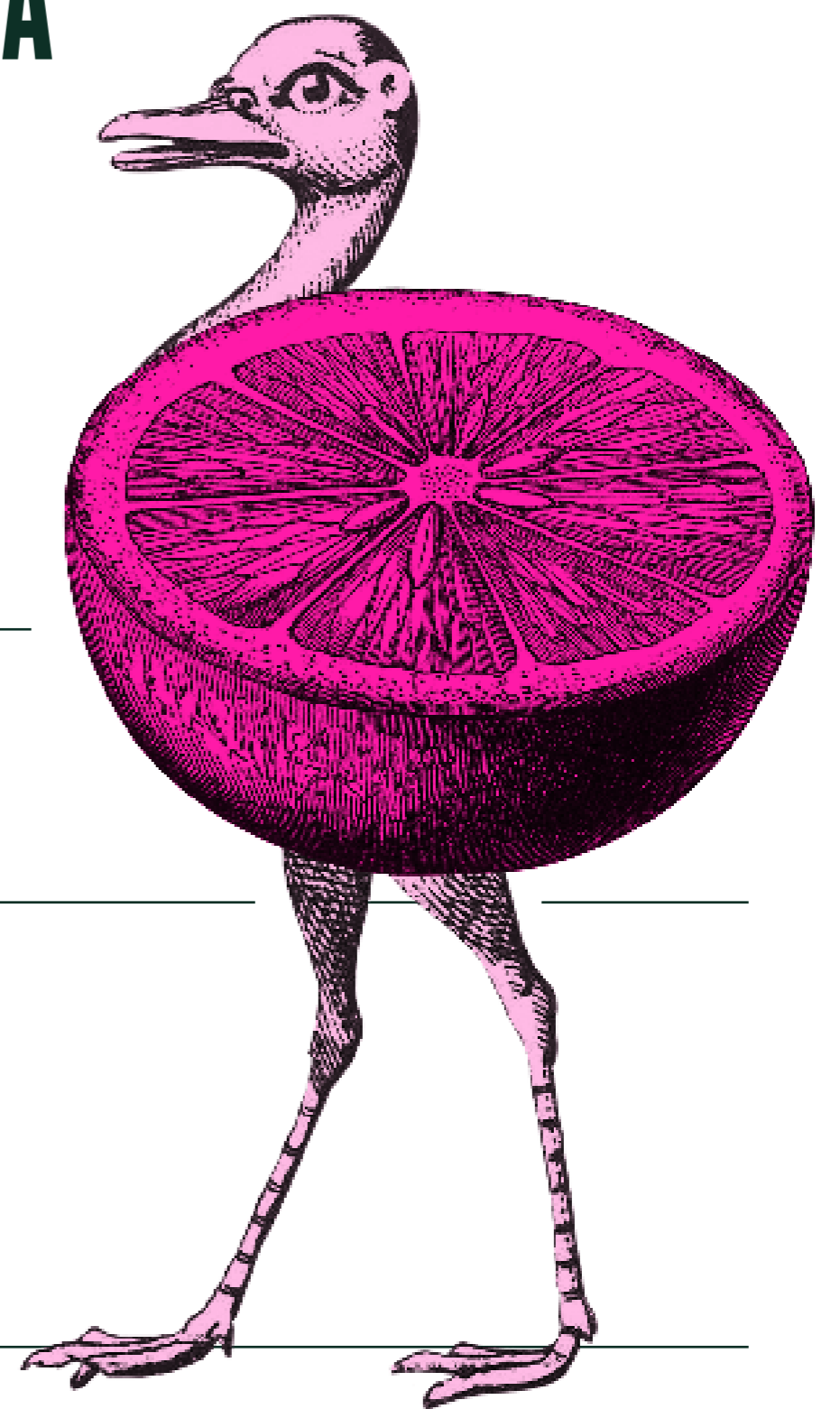
Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche.

DRINK

Syrup, Homemade Limonade, Homemade Ice Tea





• Sunday : 11h30 - 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, Roibos

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**