

TIGERMILK

MEXICAN INSPIRED CUISINE

FOLLOW US!   @TIGERMILKGROUP



WWW.TIGERMILKRESTAURANTS.

INFOS:  VEGETARIAN

 GLUTEN

 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, lime 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 jalapeño sour cream.

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 jalapeño sour cream.

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, 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, red onion, 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

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

GREEN BUT NOT BORING   **13.50**

A well-balanced quinoa, fresh red fruit, feta, raspberry balsamic sauce, aji amarillo, cilantro and a generous scoop of guacamole to round it all off.

POLLO CHEESEBURGER  **14.50**

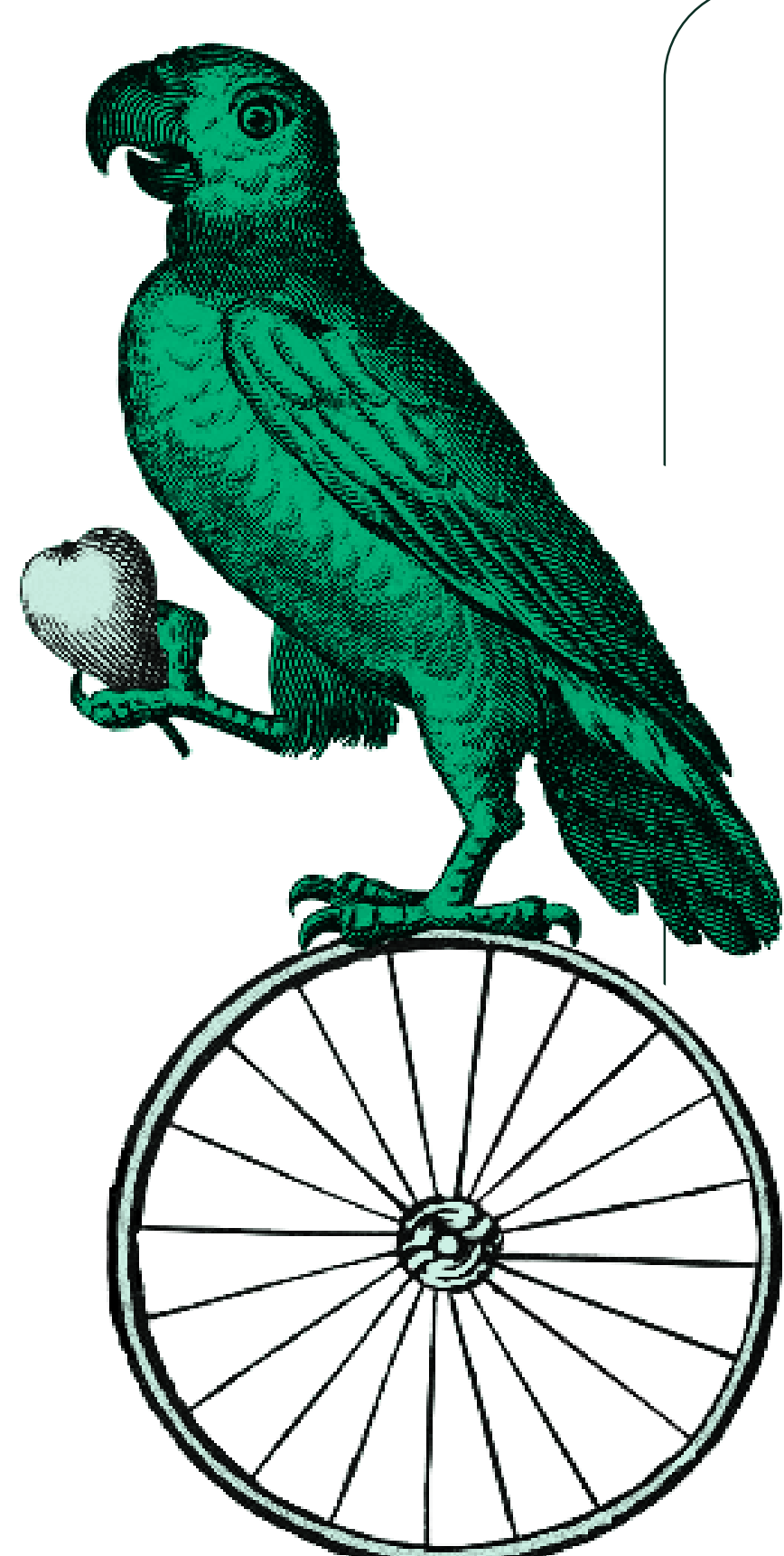
Potato bun, shredded chicken, marinated with homemade spices. Cheddar, red onion pickles & baby greens. Served with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ 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.



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INFOS:  VEGETARIAN  GLUTEN  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.

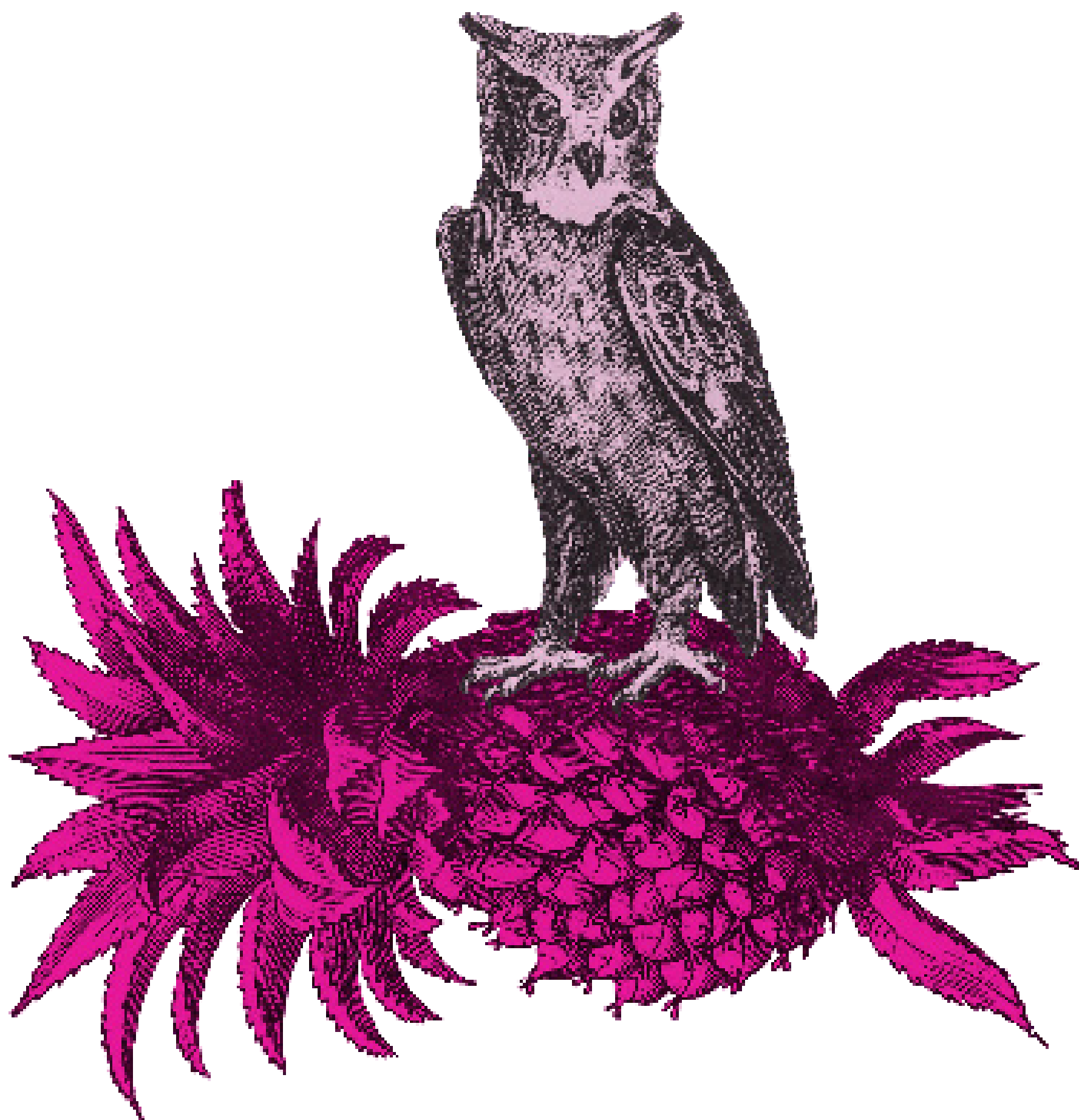
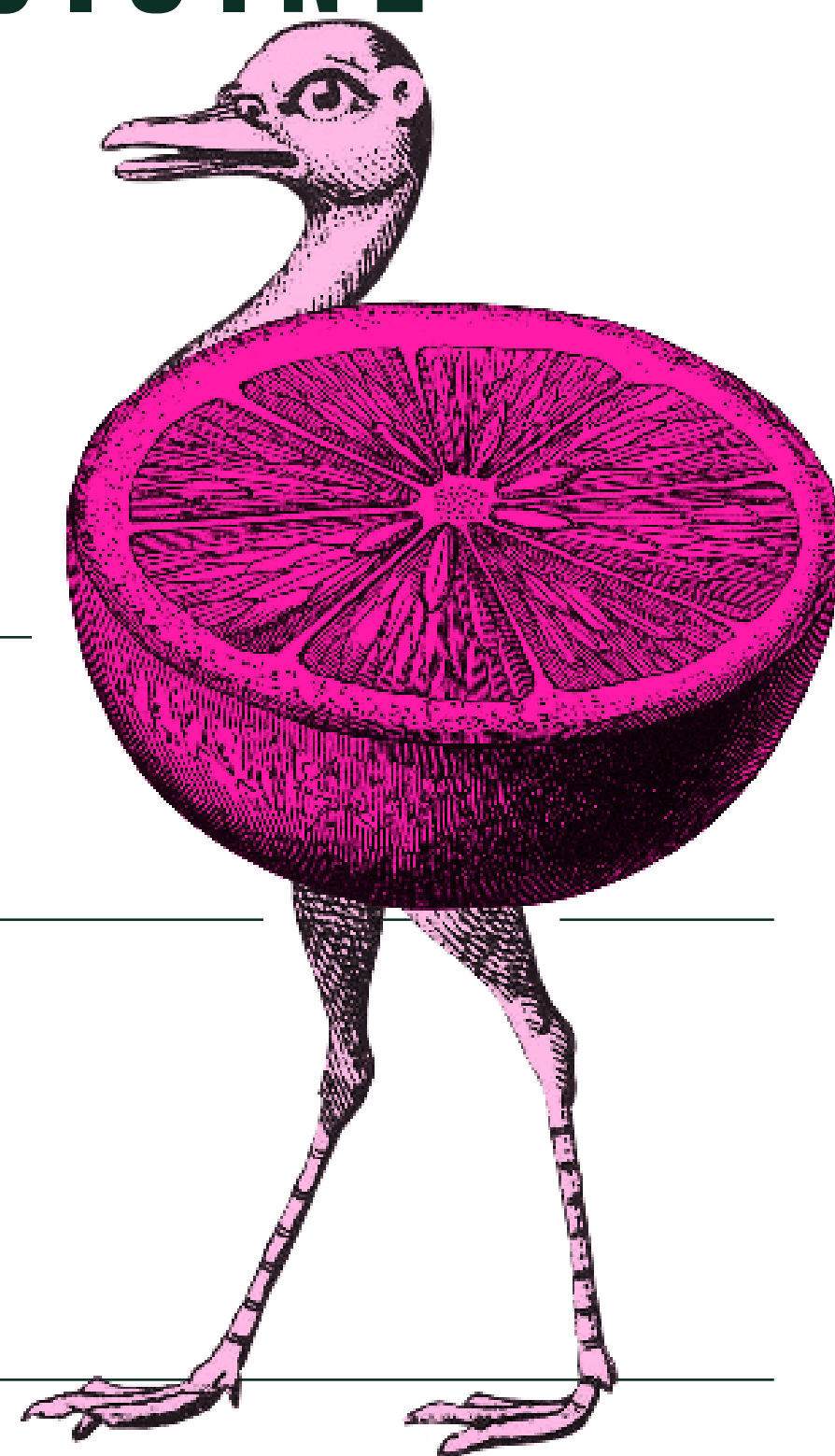
STRAWBERRY AND YUZU TIRAMISU  7.00

Tiramisu with fresh strawberries, covered with red fruit coulis.

MALA LECHE ^{16cl} 8.50

cocktail designed for dessert!

Amber rum, amaretto, Dulce de Leche and roasted almond milk.



TIGERMILK

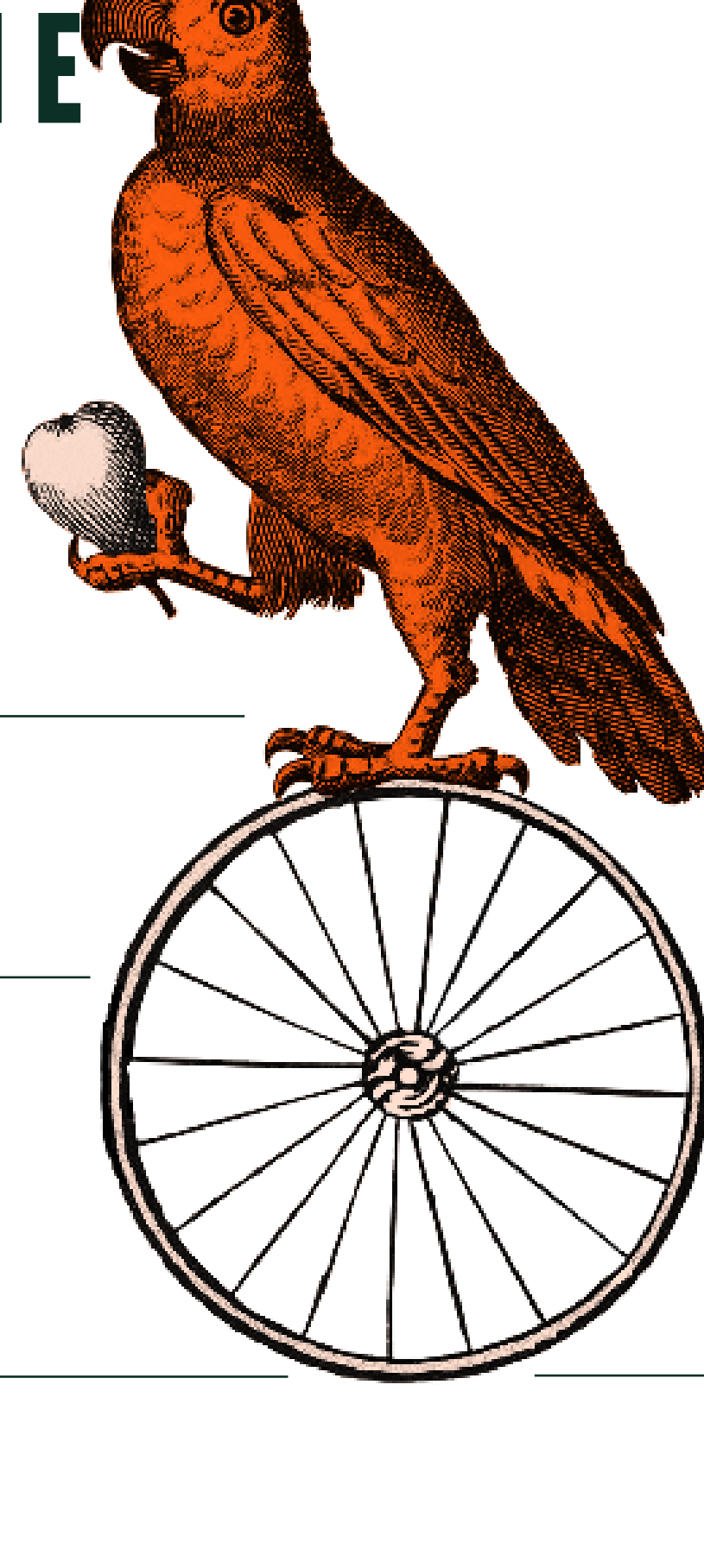
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INFOS:  ORGANIC  BIODYNAMIC

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**

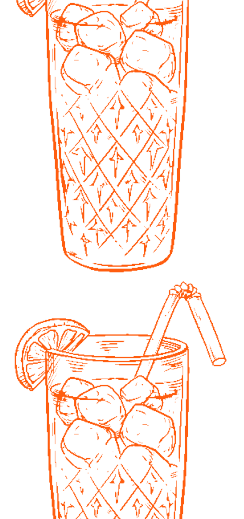
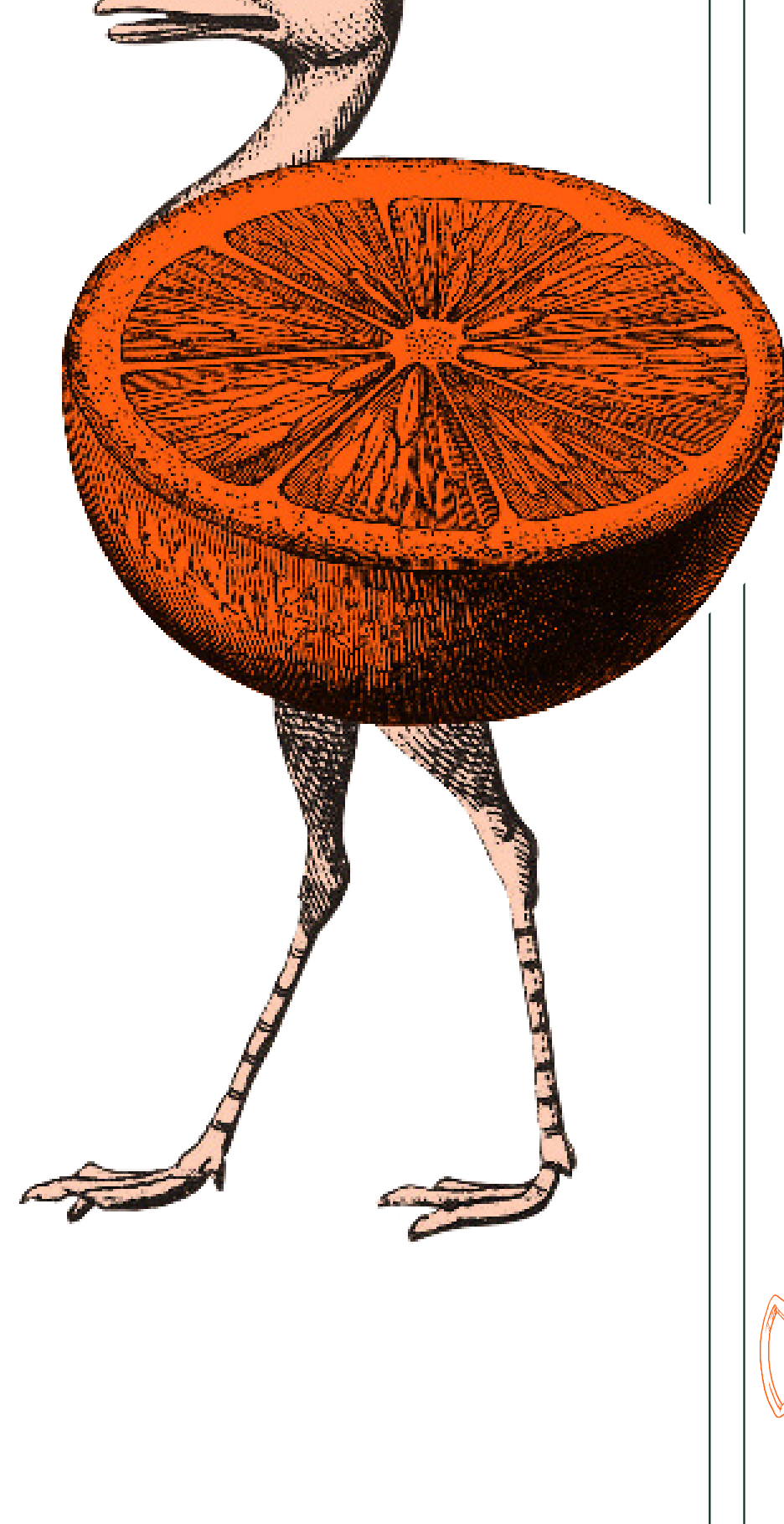
Vodka infused with Chipotle chili, Lime, Ginger Beer



MALA LECHE *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



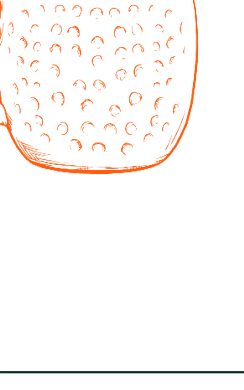
ICE TEA CASERO *20cl* **4.50**

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 Liquor, Lime, Pear Juice, Egg White



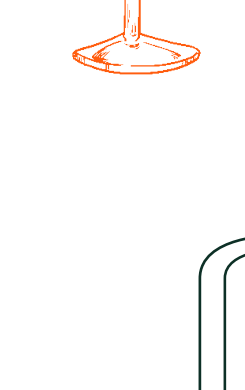
MEZCAL NEGRONI *8cl* **9.50**

Mezcal, Martini Red, Campari



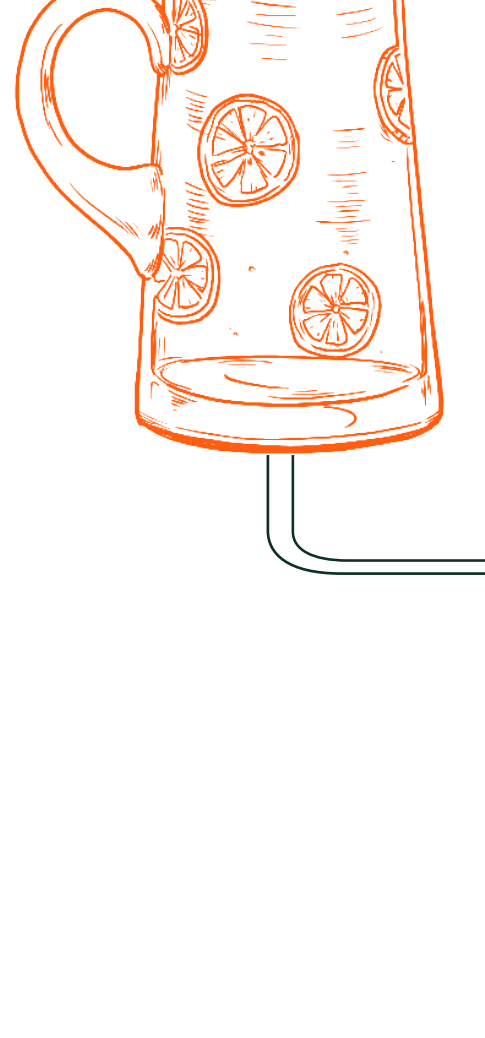
PISCO N' ROSES *13cl* **9.50**

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

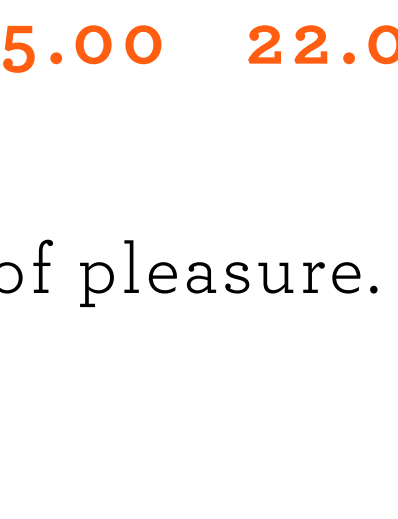
AZTECA GRANDE • *50cl* **34.00**

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 - 2023

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 - 2023

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 - 2020

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

CHILI Carmenere **6.00 29.00**

Valle de Curicó, El Grano - 2023

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 - 2023

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 - 2016

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 - 2024

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

EXPRESSO **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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INFOS:



VEGETARIAN

GF

GLUTEN



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

