

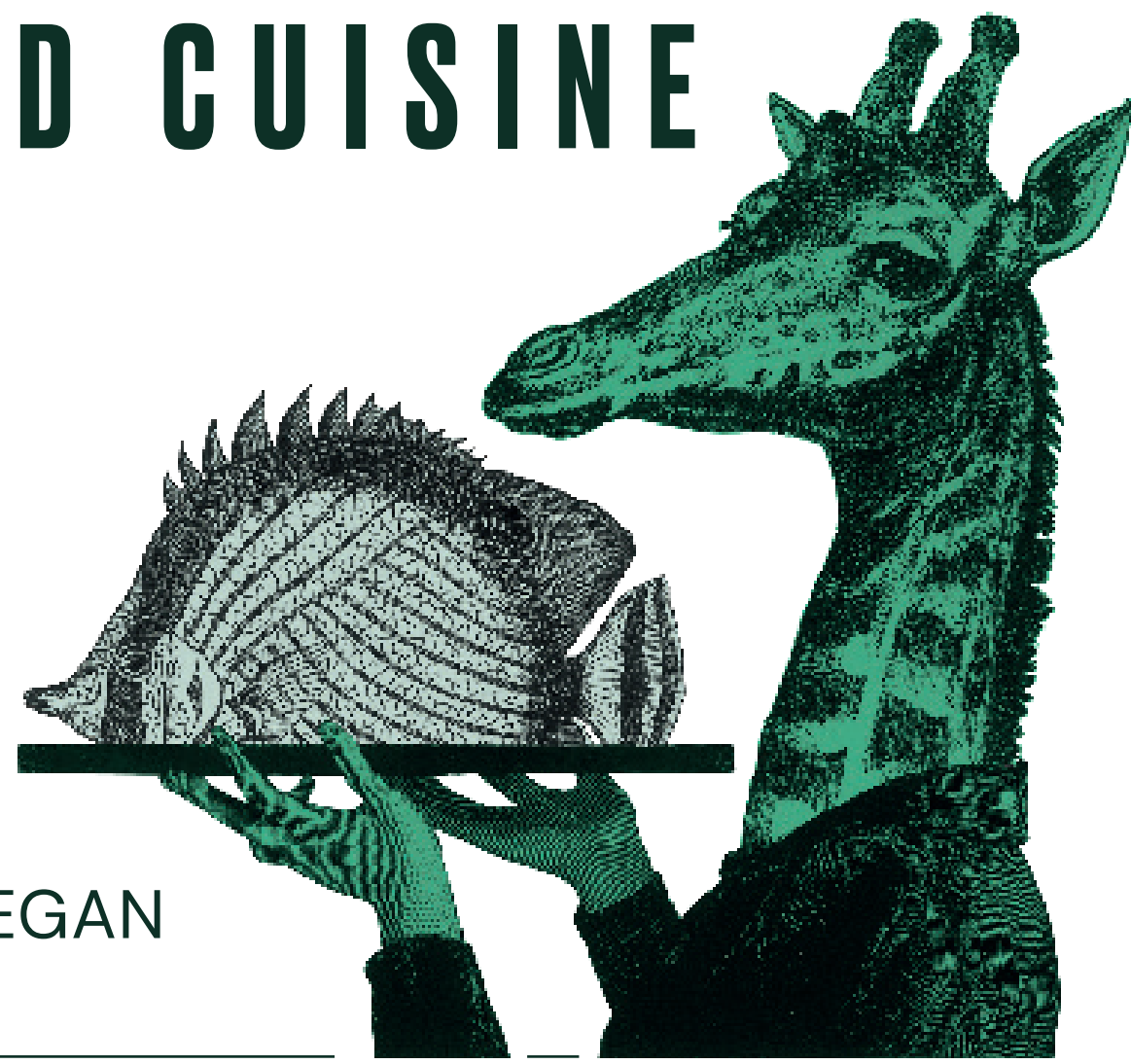
TIGERMILK

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, lime. Served with Tortilla chips.

MUY CALIENTE GUACAMOLE    **6.50**

Guacamole, salsa Rocoto, tortilla chips.

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, red onion pickles, cilantro.

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 coriander.

SWEET & CREAMY (X2)   **6.00**

Roasted sweet potato, jalapeño cream, corn tortilla, pomegranate & fresh coriander.

CARNITAS (X2)  **6.00**

Slow-cooked marinated pulled pork, chimichurri sauce, red onion pickles, corn tortilla & fresh coriander.

CABO SAN TACOS (X2) **7.00**

Pollack in tempura, red cabbage pickles, avocado cream, jalapeño aioli, aji amarillo and cilantro.



CEVICHES

TIGERMILK CEVICHE  **14.50**

El único. MSC Pollack, leche de tigre with coconut milk, mango, pomegranate, fresh coriander, 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, pomegranate, roasted sweet potatoes and fresh coriander.

SALMÓN MÓN MÓN  **16.00**

Salmon ceviche with orange supremes, leche de tigre, jalapeño cream, red onion pickles , roasted sweet potatoes, fresh coriander & lime.

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.

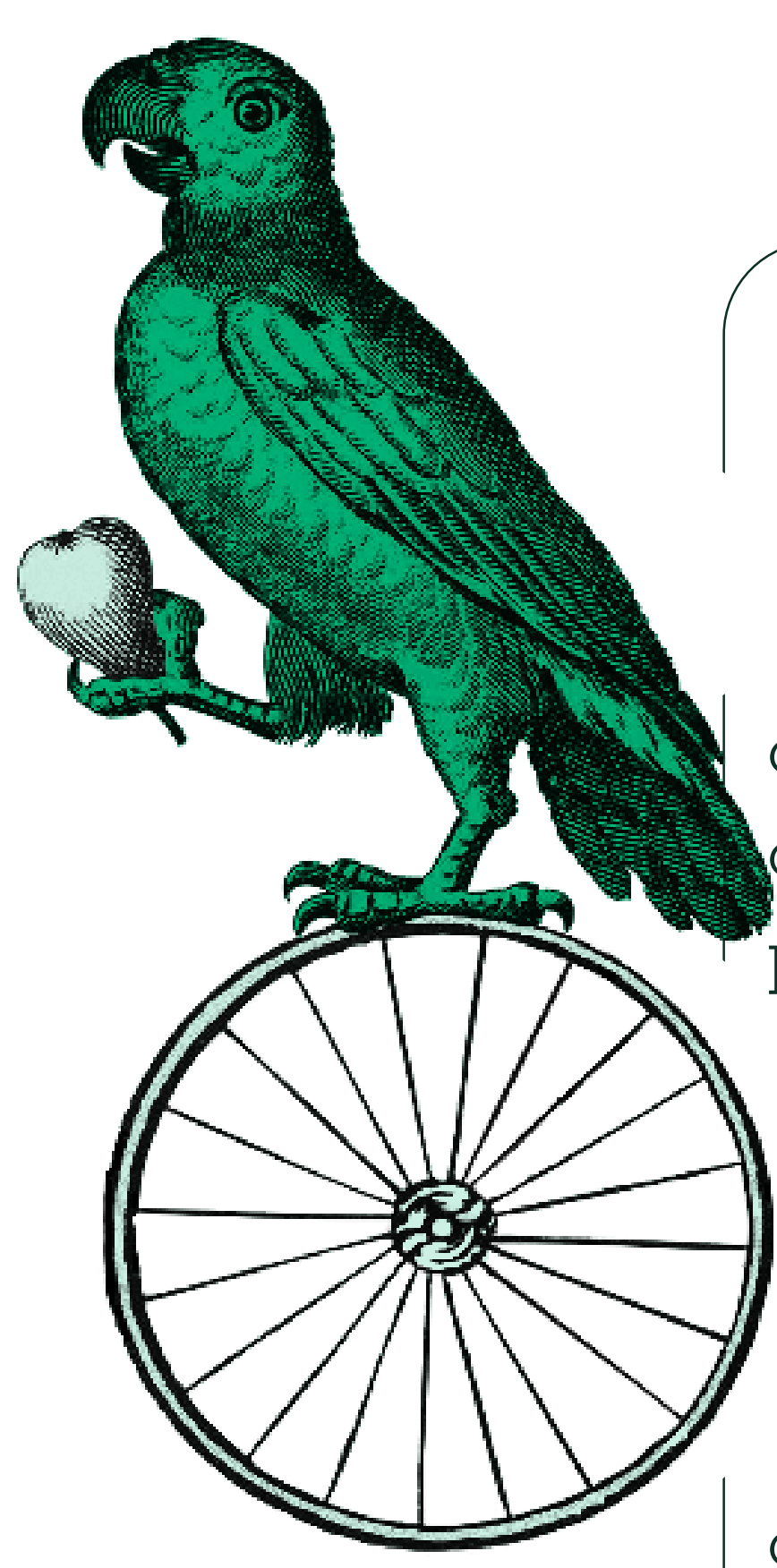
ASADOS

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.



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. Salsa roja, 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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SUIVEZ-NOUS!   @TIGERMILKGROUP

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INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN

DESSERTS

MOUSSCHACHO  **6.00**

Chocolate mousse, hint of fleur de sel, crushed 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.

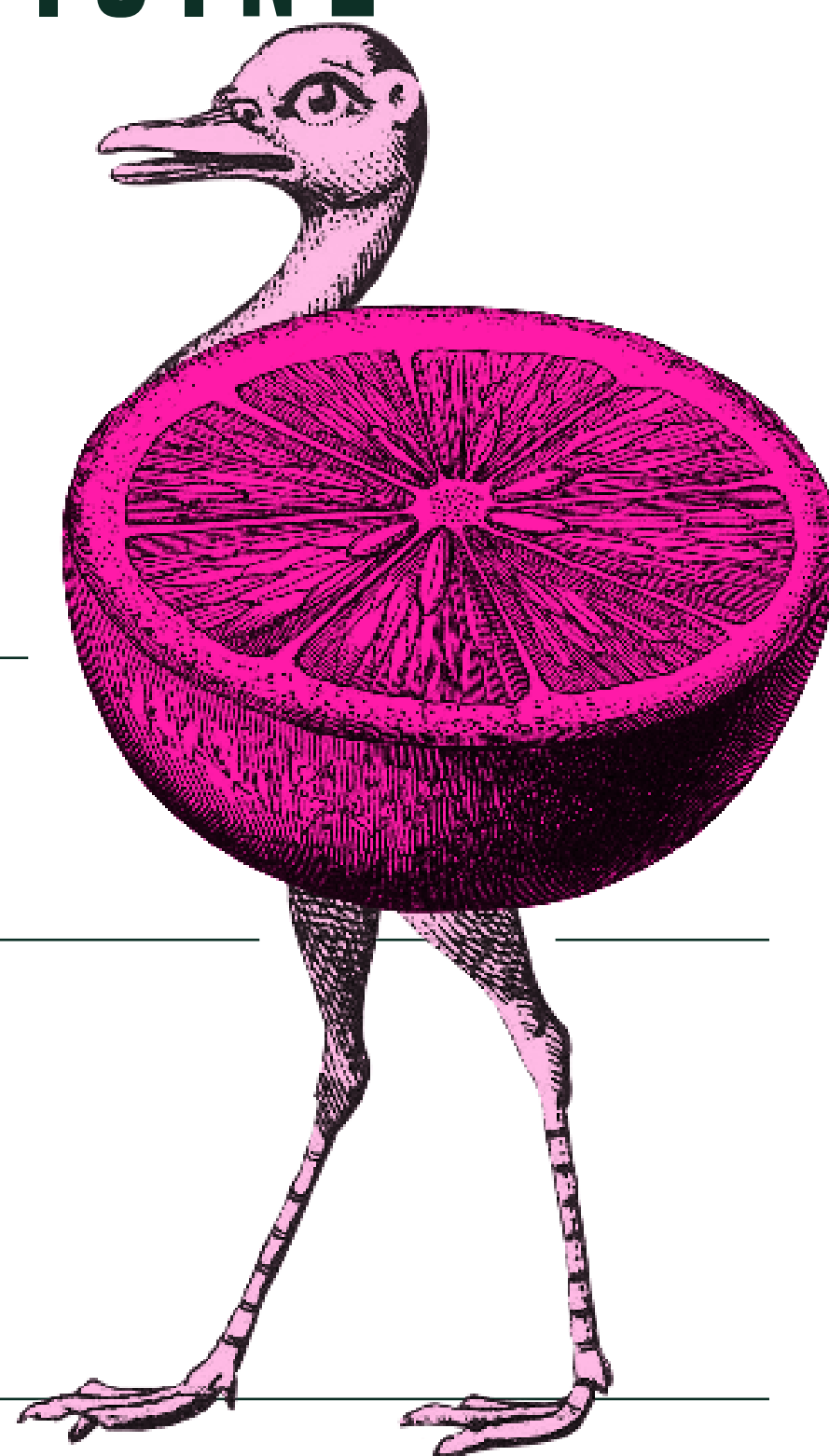
STRAWBERRY AND YUZU TIRAMISU  **7.00**

Tiramisu with fresh strawberries, covered with red fruit coulis.

MALA LECHE 16cl **8.50**

A cocktail designed for dessert!

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



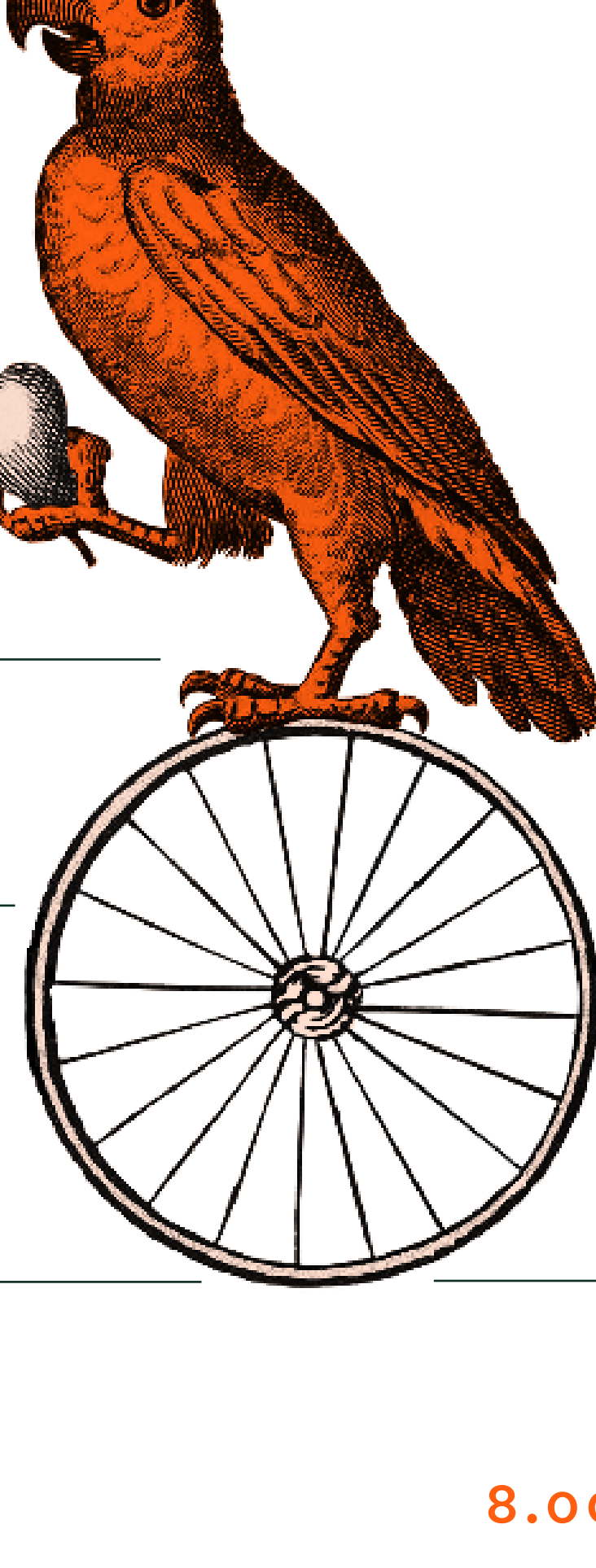
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INFOS:  ORGANIC  BIODYNAMIC



COCKTAILS



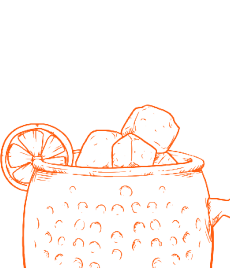
TIGER-SPRITZ *16cl* 8.00

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

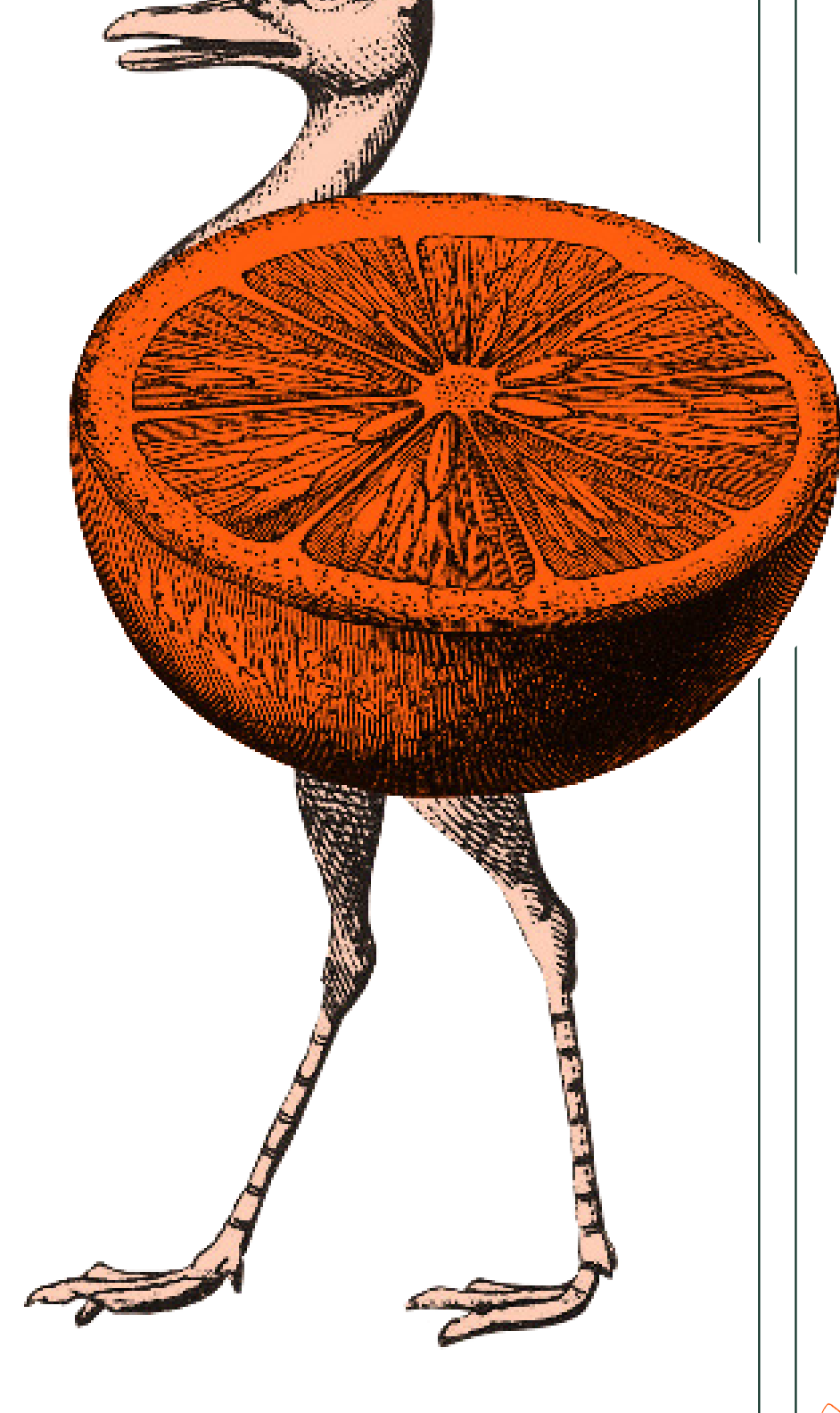
Vodka infused with Chipotle chili, Lime, Ginger Beer



MALA LECHE *16cl* 8.50

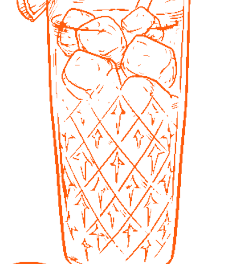
Amber Rum, Amaretto, Dulce de Leche, Grilled Almond Milk

VIRGINS



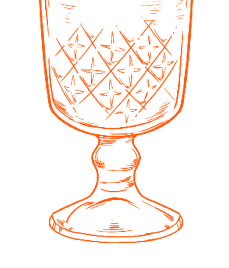
YUZU LIMONADA *20cl* 4.50

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



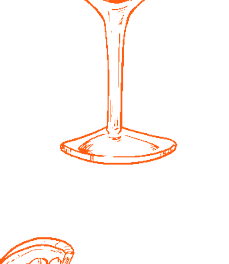
ISABELA SOUR *17cl* 9.00

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



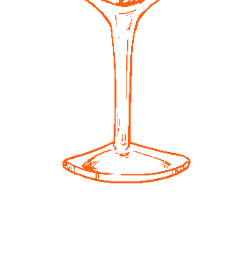
OAXACAN NEGRONI *8cl* 9.50

Mezcal, Martini Red, Campari



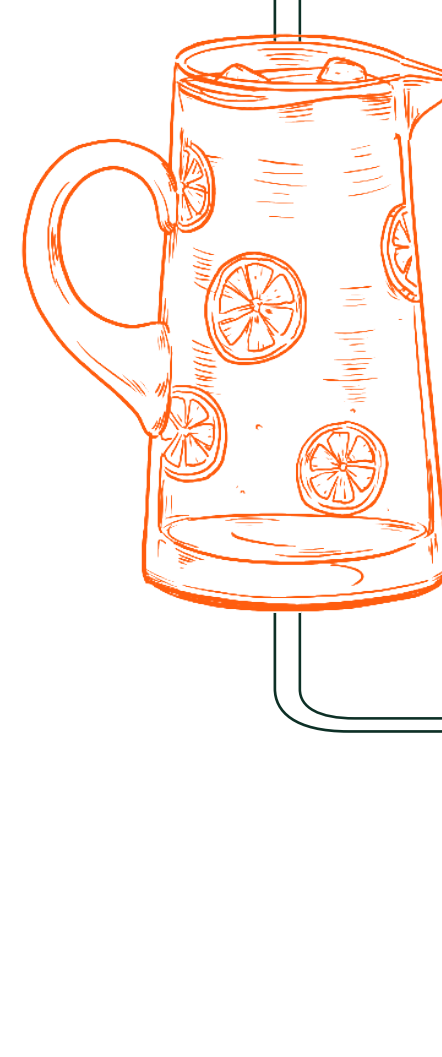
PISCO N' ROSES *13cl* 9.50

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

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



JACK'S PRECIOUS • Draft beer 3.50 6.50

IPA 5.9°, The Musketeers, Craft brewed in Belgium 25cL 50cL

TROUBADOUR • Draft beer 3.50 6.50

Pale Ale 6.5°, The Musketeers, Craft brewed in Belgium 25cL 50cL

LA BAGARRE • Bottled beer 5.50

Brasserie Brique House, Double IPA 7.7° 33cL

BIÈRE MEXICAINE DU MOMENT • Bottled beer 6.00

33cL

MICHELADA • Beer, Lime, Chile, Tomato Juice, Salt 7.00

33cL

ALCOHOL FREE BEER • Bottled beer 6.00

Lager 0% 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