

From the bustling markets of Mexico City to the beaches of Baja, tacos have always been more than just street food – they're a way of life. Rooted in pre-Columbian times, tortillas were once used as edible spoons for scooping up hearty fillings, from beans to fish.

# TIGERMILK

Over time, this humble tradition evolved, to reflect the diverse flavors of each region. Whether wrapped, folded, or doubled up, tacos remain the ultimate handheld comfort – endlessly versatile, unapologetically delicious, and always ready to bring people together around the table.

## CHIQUI BITES

### GUACAMOLE 7.50

Avocado, lime, red onion, olive oil, served with crisp tortilla chips.

*Caliente, citrusy, or super smooth, you choose.*

### TRUFFLE NACHOS 9.90

Crispy nachos layered with triple cheese, parmesan, fresh cilantro and a drizzle of truffle cream.

*You're the Cheese to my Nachos.*

### EMPANADAS FRITAS 6.90

Crispy fried empanadas stuffed with seasoned beef.

*Crispy outside, packed inside.*

VEGAN OPTION AVAILABLE



## SMALL PLATES

### SWEET & CREAMY TACOS (x2) 6.50

Melt-in-your-mouth sweet potato with red onion pickles, chipotle mayo, jalapeño cream, pomegranate, and coriander.

*Sweet, creamy... and things escalate quickly.*

### TACOS DE COCHINITA PIBIL (x2) 7.50

Overnight cooked, tender pulled pork spiced to perfection, tucked into corn tortillas, salsa verde and red onion pickles.

*Sticky, smoky, and not-so-innocent.*

### CABO SAN TACOS (x2) 7.90

Pollock tempura loaded with zesty pickled red cabbage, rich avocado cream, fiery jalapeño aioli, a splash of aji amarillo, and a sprinkle of fresh cilantro.

*One bite and you're in Cabo, no return ticket needed.*

### SALMON TIRADITO 9.50

Fresh salmon slices in a creamy, spicy aji amarillo leche de tigre, topped with coriander and a splash of lime.

*Beautiful like your ex, but much easier to digest.*

### QUESA BIRRIA (x2) 7.90

Golden quesadillas filled with melted cheese and juicy slow-cooked beef, served with rich beef broth, fresh coriander and baby greens.

*Dip in deep – we're not judging.*

### TUNA TURNER 9.50

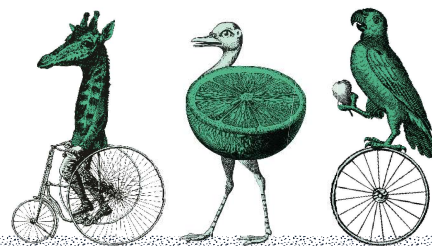
Crispy corn tostada, guacamole, marinated tuna, aji verde sauce, pickled red onions, coriander.

*Simply the best, better than all the rest (of the tuna).*

### EVERYDAY I'M TRUFFLIN' (x2) 9.90

Baby truffle quesadilla with triple cheese and smoky chipotle. Jalapeño sour cream on the side.

*Anything but subtle. And we love that.*



## MAINS

### ASADOS

#### CARNITAS QUESADILLA 16.90

Large quesadilla filled with tender British pulled pork carnitas, triple cheese and smoky chipotle.

*So cheesy you might just melt with it*

#### CARNE ASADA 19

British grass-fed beef flank steak marinated in our secret blend of spices, then lightly grilled for a tender, smoky finish. Served with chimichurri sauce.

*Big on taste, simple and satisfying.*

#### BIG BONE-IN RIBEYE AL AGAVE Y CHILE (serves 2/3) 72

A tender Côte de Boeuf, British grass-fed beef, marinated in a sweet agave and smoky chili blend, served with a side of seasonal vegetables and a trio of salsas. 1.2kg

*Perfect for sharing.*

#### SMOKY MOLE ROJO 15.90

Portobello mushrooms in rich, smoky red mole with chillies, spices and a hint of chocolate.

*Pure Mexican comfort in every bite.*

#### SALMÓN A LA PARILLA 21.00

Seared salmon, jalapeño-lime smashed broccoli, chimichurri, pico de gallo, aji amarillo, caramelised hazelnuts, coriander.

*The catch of the day, with serious flair.*

#### PIPIÁN VERDE 18.00

Tender slow-cooked British free range chicken in a mildly spicy green mole, made with serrano chillies, tomatillos, peanuts, sunflower seeds and a rich mix of spices.

*Basically, comfort food that'll make you wanna come back for more.*

#### CAULI ME MAYBE 16.90

Charred marinated cauliflower steak on a bed of green hummus, topped with chimichurri, aji amarillo, pomegranate, crunchy caramelised hazelnuts, and coriander.

*A veg that steals the show.*

#### GREEN BUT NOT BORING 15.50

A vibrant, fresh salad with crisp broccoli and sweet yellow courgette, tossed in a zesty dressing and topped with crunchy seeds.

*Light, refreshing, and full of flavours.*

### CEVICHEs

#### COCO LOCO 17.50

A Tigermilk signature dish, popular for its balanced flavours. Pollock in creamy coconut leche de tigre, with mango, pomegranate, red onions and coriander.

*Creamy, tangy, totally addictive.*

#### AMARILLO 18.00

Pollock in zesty aji amarillo leche de tigre, with avocado cream, pico de gallo, crunchy hazelnuts, pomegranate and coriander.

*Sunshine, acidity, and a cold slap to wake you up.*

#### EL GRAN BARBACOA LAMB

(serves 2/3) 58 

8 hour slow roasted British lamb, served with warm corn tortillas, fresh herbs, and a trio of salsas. 1kg

*The big feast.*

## SIDES

ROASTED SWEET POTATOES 5.90 

GREEN BUT NOT BORING HALF PORTION 5 

CRISPY POTATOES 5.50 

SPANISH RICE 4.90 

TORTILLAS 4.90 

GRILLED GREENS 6.00 



If you have a food allergy or intolerance, please inform your server. A full list of allergens is available on request. An optional service charge will be added to your bill. All service charges and tips are shared equally among the team.



SPICY 

GLUTEN FREE 

VEGGIE 

VEGAN

TIGERMILKRESTAURANTS.COM

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