

From lively cantinas to sunset rooftops, drinks in Mexico are made to bring people together. Whether it's a bold mezcal, a crisp cerveza, or a cocktail bursting with lime

TIGERMILK

and spice, every glass tells a story. Rooted in tradition and open to reinvention, the Mexican drinking culture is all about savoring the moment — one sip at a time.

SIGNATURE COCKTAILS



TIGER-SPRITZ 9

16cl - Yuzu meets Aperol and peach in this sparkling Prosecco spritz.



PISCO N'ROSES 11.50

15cl - Pisco, elderflower liqueur, rose syrup, lime, and a frothy egg white foam.



CHILI BOOM MULE 10.50

22cl - A fiery twist on the mule — chipotle-infused vodka with homemade ginger beer and lime.



ISABELA SOUR 11.50

17cl - Elegant and floral: gin, elderflower liqueur, pear juice, lime, and egg white foam.



MALA LECHE 10.50

16cl - Amber Rum, Amaretto, Dulce de Leche, Grilled Almond Milk. A sweet treat!



ESPRESSO MARTINI 11.50

14cl - Mezcal Ojo De Dios Café, Vodka, Espresso, Cane Syrup. Bold, smooth, and buzzing.



PALOMA VIEJA 11

28cl - Tequila Reposado El Rayo, Grapefruit Tonic, Hibiscus, Lime.



NAKED & FAMOUS 12

10cl - Mezcal Ojo de Dios, Aperol, Chartreuse Jaune, Lime.



PISCO SOUR CLÁSICO 11.50

15cl - Pisco, lime, and a frothy egg white foam. A classic.



OAXACAN NEGRONI 12.5

8cl - Mezcal Ojo de Dios Café, Campari, Dubonnet, Frangelico, Bittermen's Xocolatl.

MARGARITAS



MARGARITA CLÁSICA 10.50

10cl - Classic El Rayo tequila margarita. Timeless, never basic.



FROZEN MARGARITA 10.50

Tropical vibes: tequila El Rayo, Triple Sec, pineapple, mango, and lime — blended icy cold.



MARGARITA AZTECA 10.50

10cl - Classic tequila margarita with a sweet hibiscus twist.



LUZ VERDE 12

12cl - Tequila El Rayo, Cilantro, Jalapeño Pepper, Pineapple, Lemon.



MEZCALITA 12

10cl - Mezcal Ojo de Dios Original, Chipotle-infused tequila, Honey, Lime.



AZTECA GRANDE 40

50cl - Classic tequila margarita with a sweet hibiscus twist.

RED WINES

125ml 175ml 750ml

TALEVERA – TEMPRANILLO GARNACHA *Spain*

Bright, Juicy & full of fruit.

5.00 6.00 27.00

LOROSCO RESERVA – CARMENERE *2020, Chile*

Full-bodied, packed with blueberries, blackberries, plums and hints of spice.

6.20 7.50 32.00

SANTA RITA GRAN HACIENDA – MERLOT *2023, Chile*

A classic merlot, packed with red cherry, blackcurrant & a warming spice.

6.75 8.00 35.00

VALDIVIESO - PINOT NOIR *2021, Chile*

Morello cherry, raspberry & strawberries with bright acidity and a savoury finish.

7.00 8.25 37.00

TILIA – MALBEC *2024, Argentina*

Rich red & black fruit with a floral freshness. Perfect with our Carne Asada.

7.50 9.00 40.00

TOUT – MERLOT CABERNET SAUVIGNON *2020, France*

Soft, round with velvety tannins.

8.40 10.00 44.00

CARMEN GRAN RESERVA – FRIDA KAHLO CARMENERE *2022, Chile*

Dark fruit, tobacco & a long & complex finish. This wine & the El Gran Barbacoa Lamb are made for each other.

49.00

DOMAINE LABRY – HAUTES-CÔTES DE BEAUNE *2022, France*

Structured, elegant & complex. Simply a class act.

78.00

ROSÉ WINES

MIOLO ALISIOS – ROSÉ *2021, Brazil*

Brazil make good rosé, and this wine is proof!

6.90 8.20 34.00

CHÂTEAU ROUBINE "EN ROSÉ" – ROSÉ *2024, Provence, France*

One of the 23 recognised Cru Classé in Provence. A beautiful pale pink bursting with grapefruit, peach & citrus.

9.50 12.00 53.00

WHITE WINES

125ml 175ml 750ml

LOROSCO RESERVA – CHARDONNAY 2024, *Chile*

6.00 7.00 29.00

Fruity Chardonnay, bursting with tropical fruit & hints of vanilla.

VALDIVIESO – SAUVIGNON BLANC 2024, *Chile*

6.50 7.50 34.00

Crisp yet aromatic, with a steely minerality & bursts of lemon, lime and gooseberry.

LA MALDITA – GARNACHA BLANCA 2021, *Rioja, Spain*

8.25 9.00 38.00

Fresh, juicy with a great texture. Perfect with our Tuna Turner.

PASARISA – SALTA TORRONTÉS 2022, *Argentina*

10.00 11.00 47.00

For anyone looking to expand their white wine horizons, this is a cracking place to start. Floral, Fruity & spicy. Perfect with some of our spicy dishes.

GLUP – CHENIN BLANC 2022, *Chile*

9.00 10.20 44.00

Over a hundred years of winemaking expertise go into this structured, elegant & beautiful wine.

LA CHABLISIENNE – CHABLIS LE FINAGE 2021, *France*

72.00

Over a hundred years of winemaking expertise go into this structured, elegant & beautiful wine.

SPARKLING WINES

VITELLI – PROSECCO EXTRA DRY *Italy*

8.00 9.20 35.00

Classic off-dry sweetness, with apples, peach & pear

MIOLO – CUVÉE TRADITION BRUT *Brazil*

8.20 9.50 37.00

Refreshing with complex toasty notes. Well worth a try.

BISOL – JEIO VALDOBBIADENE BRUT *Italy*

9.00 10.70 45.00

A drier, vibrant style of Prosecco with aromatic red apple, lime, lemon and spiced pear.

CHAMPAGNE

CHAMPAGNE LALLIER – R20 2020, *France*

80.00

White Flowers & citrus combine with a fantastic minerality.

SPIRITS & DIGESTIFS

TEQUILA SILVER - EL RAYO 6.00

Jalisco, Mexico - 40%

TEQUILA SILVER - OCHO 7.00

Jalisco, Mexico - 40%

TEQUILA REPOSADO - EL RAYO 7.00

Jalisco, Mexico - 40%

TEQUILA REPOSADO - HERRADURA 8.00

Jalisco, Mexico - 40%

TEQUILA AÑEJO - VIVIR 9.00

Jalisco, Mexico (UK brand) - 40%

MEZCAL OJO DE DIOS 8.00

(Original, Café, Hibiscus) - Oaxaca, Mexico - 42%

MEZCAL DEL MAGUEY VIDA 9.00

Oaxaca, Mexico - 42%

RUM TWO DRIFTERS SIGNATURE 8.00

Devon, UK - 40%

GIN - 58 & CO 6.00

London, UK - 43%

GIN - TANQUERAY 10^{8.50}

Scotland - 47.3%

MEXICAN WHISKY - ABASOLO 8.00

Estado de México, Mexico - 43%

SCOTCH WHISKY - TALLISKER 9.00

Isle of Skye, Scotland - 45.8%

VODKA - 58 & CO 6.00

London, UK - 40%

CHARTREUSE JAUNE 9.00

Voiron, France - 43%

BEERS

MICHELADA 455ML 7.50

Modelo Especial, Clamato, Lime Juice, Tajin rim.

LONDON CRAFT BEER 330ML 5.50

MODELO ESPECIAL 355ML Lager 6.00

NACIONAL MORELO IPA 355ML 6.50

VICTORIA 355ML Lager 6.50

CORONA 0% 330ML 6.00

STILL WATER 3

SPARKLING WATER 3

HOT DRINKS

ESPRESSO *illy* 2.50

LONG BLACK / AMERICANO 3

CAPPUCCINO 4.50

TEA OR INFUSION *Clipper* 3.50

ALCOHOL FREE



HOMEMADE ICE TEA 5.00

20cl - Earl Grey, Ginger, Peach, dash of Lime Juice.



YUZU LIMONADA .600

20cl - Yuzu Purée, Peach Syrup, Lime Juice, Soda Water



PINA VIRGINA 6.00

20cl - Pineapple Juice, Coconut Syrup, Lime Juice.



VIRGIN GIN MULE 7.00

20cl - Apple Juice, Raspberry Syrup, Lime, Ginger Beer



ALCOHOL FREE MARGARITA

7.50
10cl - The classic margarita, but make it virgin. Almave non alcoholic agave spirit.

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.

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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

TOTOPOS 4.50

Handcrafted crisp tortilla chips, with a side of tangy salsa verde.

Crunch into the proper stuff.

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, and a drizzle of truffle cream.

You're the Cheese to my Nachos.



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, jalapeño cream, a splash of aji amarillo, and a sprinkle of fresh cilantro.

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

SALMON TIRADITO 10.90

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

Beautiful like your ex, but much easier to digest.

QUESA BIRRIA (x2) 8.50

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

Dip in deep – we're not judging.

TUNA TURNER 8.50

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' 9.90

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

Anything but subtle. And we love that.

EMPANADAS DE CARNE 6.90

A pair of empanadas stuffed with cheese and seasoned beef, served with salsa verde.

Crispy outside, packed inside.



MAINS

ASADOS

CARNITAS QUESADILLA 16.90

Large quesadilla filled with tender British pulled pork carnitas, triple cheese, smoky chipotle, with jalapeño cream and greens on the side.

So cheesy you might just melt with it.

CARNE ASADA 19.50

British cured 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) 71.90

A tender British Côte de Boeuf, marinated in mezcal and in a sweet agave and smoky chili blend, served with a trio of salsas.

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 21.90

Seared salmon, pink in the middle, jalapeño-lime smashed broccoli, chimichurri, aji amarillo, caramelised hazelnuts, coriander.

The catch of the day, with serious flair.

PIPIÁN VERDE 17.90

Tender slow-cooked British chicken in a mildly spicy green mole, made with serrano chilies, 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 caramelized hazelnuts, and coriander.

A veg that steals the show.

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 17.90

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) 64.90 

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

The big feast.

SIDES

ROASTED SWEET POTATOES 6.90 

SMASHED 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

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From *abuela's* kitchen to late-night street stalls, dessert in Mexico is more than just a sweet ending – it's a ritual of comfort, celebration, and shared joy.

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Whether it's a bite of nostalgia or a twist on the classics, these desserts capture the heart of Mexican hospitality – generous, joyful, and made to be savored.

DESSERTS

MOUSSCHACHO 6.50 GF V

Silky chocolate mousse, fleur de sel, and crunchy caramelised hazelnuts.

MARACUYA TIRAMISU 6.90 GF V

Passion fruit tiramisu. A fiery twist on the classic!

CRÈME BRÛLÉE AL LIMÓN 8.50 GF V

A creamy, tangy lemon crème brûlée with a delicate crack of caramelized sugar and a subtle splash of tequila. Perfect way to end the meal.

DULCE DE LECHE CHEESECAKE 8.50 V

The one and only. Cheesecake, dulce de leche, speculoos crust.

BRIOCHE PERDUE 8

Our take on French toast: buttery brioche, whipped cream, gooey caramel, and candied hazelnuts.

BERRY BLISS 6.90 GF V

Fresh berries, whipped cream and tangy yuzu puree.

DULCE DI LATTE ICE CREAM 6.90 GF V

Dulce de leche and Fior di Latte ice cream from Ice Cream Parlour, hand made in London, topped with peanuts.

DESSERT COCKTAILS

MALA LECHE 10.50

16cl - Amber Rhum, Amaretto, Dulce de Leche, Grilled Almond Milk. A sweet treat !

ESPRESSO MARTINI 11.50

14cl - Vodka, Coffee Liqueur, Espresso, Vanilla Syrup.
Bold, smooth, and buzzing.

OAXACAN NEGRONI 12.0

8cl - Mezcal Union infused with coffee, Campari, Dubonnet, Frangelico, Bittermen's Xocolatl Mole.



HOT DRINKS

ESPRESSO 2.50

LONG BLACK / AMERICANO 3

LATTE 4

CAPPUCCINO 4.50

TEA OR INFUSION 3.50

SPIRITS

TEQUILA SILVER - EL RAYO 6.00

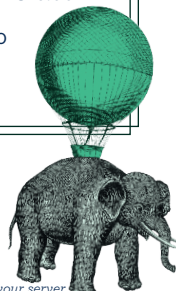
TEQUILA REPOSADO - EL RAYO 7.00

TWO DRIFTERS SIGNATURE RUM 8.00

MEXICAN WHISKY - ABASOLO 8.00

TEQUILA AÑEJO - VIVIR 9.00

MEZCAL OJO DE DIOS 8.00



All our desserts are made in house from fresh ingredients. 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.