

TIGERMILK

MEXICAN INSPIRED CUISINE

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 @TIGERMILKGROUP



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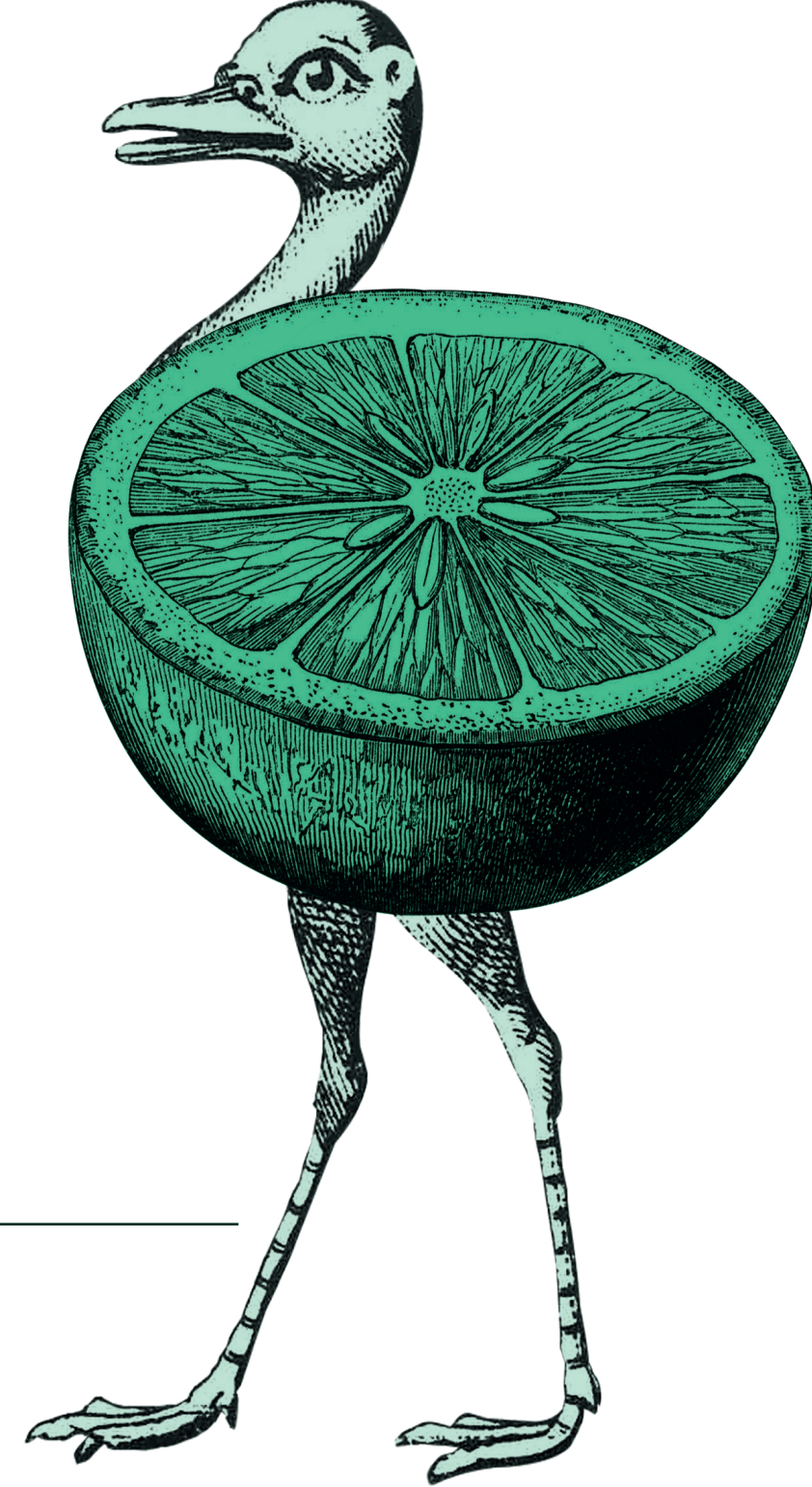
Vegetarian



Gluten free



Vegan



SIDES & SHARINGS

GUACAMOLE  **GF** **6.50**

Avocados received every morning, crushed on demand, diced red onions, lime Served with Tortilla chips.

MUY CALIENTE GUACAMOLE   **GF** **6.50**

Guacamole, salsa Rocoto, tortilla chips.

TRUFFLE NACHOS  **8.50**

Corn tortilla chips with a big ladle of truffled triple cheese on top.

SALMON TIRADITO  **GF** **9.50**

Guacamole, salsa Rocoto, tortilla chips.

TACOS



CARNITAS (X2)  **GF**..... **6.00**

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

SWEET & CREAMY (X2)  **GF** **6.00**

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

CABO SAN TACOS (X2) **7.00**

Pollack in tempura, red cabbage pickles, avocado cream, ají verde, aji amarillo and cilantro.

CEVICHES

TIGERMILK CEVICHE **GF****14.50**

El único. Raw pollack, leche de tigre with coconut milk, mango, pomegranate, fresh cilantro, red onion, served with roasted sweet potatoes.

AMARILLO  **GF****15.00**

Raw pollack marinated in a leche de tigre with Aji Amarillo. Avocado cream, crunchy hazelnuts, pomegranate, roasted sweet potatoes and fresh cilantro.

SHARERS

Serves two or three

BARBACOA **GF**..... **59.00**

Rich, overnight cooked pulled beef, marinated in our house spice blend for 8 hours until it falls apart at the touch. Served with warm tortillas, fresh herbs, a trio of salsas and roasted sweet potatoes and potatoes.

CHULE CONMIGO **GF**..... **70.00**

A big, juicy rib-eye to enjoy with our chimichurri salsa. Accompanied by roasted baby potatoes, roasted marinated cauliflower and chipotle mayo.



QUESADILLAS

COCHINITA PIBIL QUESADILLA**14.90**

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.

EVERYDAY I'M TRUFFLIN **18.50**

Quesadilla with black truffle, triple cheese and chipotle cream. Served with jalapeño sour cream for dipping your quesadilla and a salad of baby greens.

ASADOS

EL COLIFLOR  **GF**  **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.

SALMÓN A LA PARRILA **GF** **16.50**

Seared salmon, raw in the middle, mashed sweet potatoes, chimichurri, ají amarillo, caramelised hazelnuts, coriander.

COSTILLAS DE LA MADRE  **GF** **18.50**

500g of pork ribs cooked every night just for you, served with roasted potatoes and caliente chipotle mayo.



Y MÁS

GREEN BUT NOT BORING  **GF**..... **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.

SMOKY MOLE ROJO **GF**  **16.00**

Our take on classic Mexican mole rojo. Shredded chicken in a rich, smoky red sauce made with our house blend of chiles, warm spices, and a hint of chocolate. This smoky, barbecue-style twist honors the centuries-old mole tradition from the kitchens of Oaxaca and Puebla.

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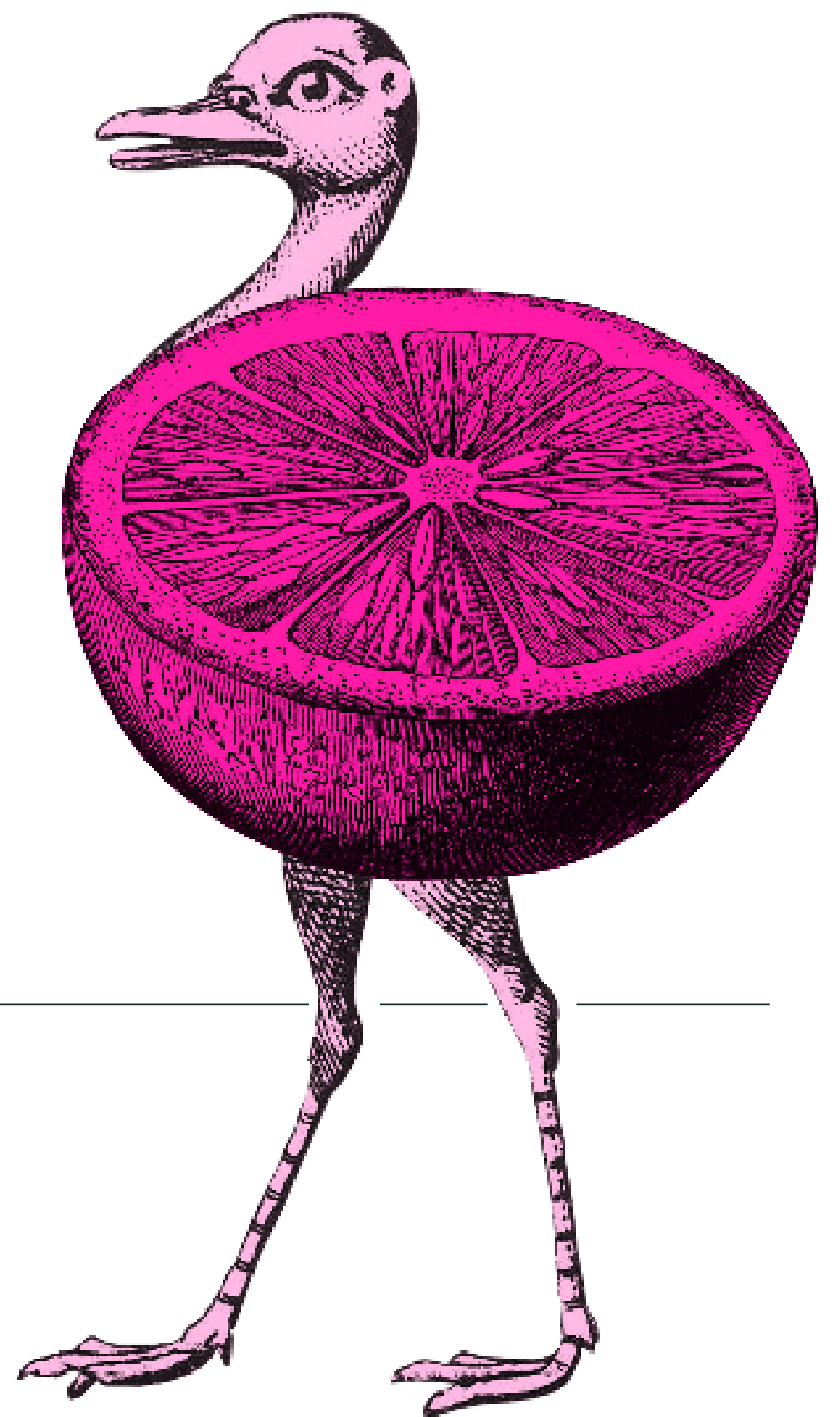
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DESSERTS

MOUSSCHACHO   **6.00**

Chocolate mousse with a hint of fleur de sel, crushed and caramelized hazelnuts.

BRIOCHE PERDUE **7.00**

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

TIRAMISU MARACUJA  **7.00**

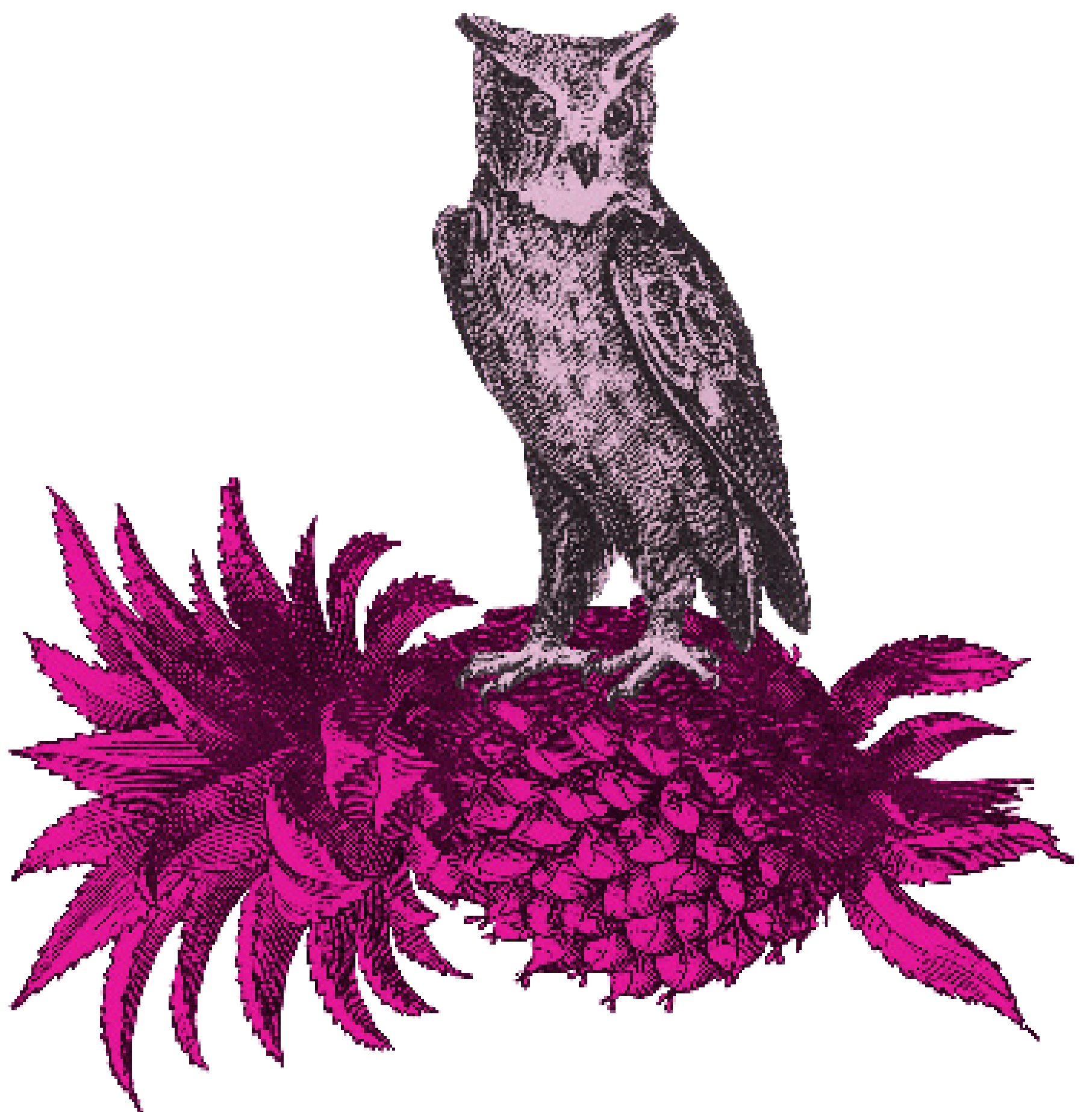
Tiramisu with passion fruit coulis

DULCE DE LECHE CHEESECAKE  **7.50**

Speculoos, dulce de leche.

EL GRAN COOKIE (for two) **10.50**

Large warm and soft chocolate chip cookie fresh from the oven with hazelnut pieces, dollop of whipped cream, peanut butter



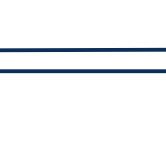
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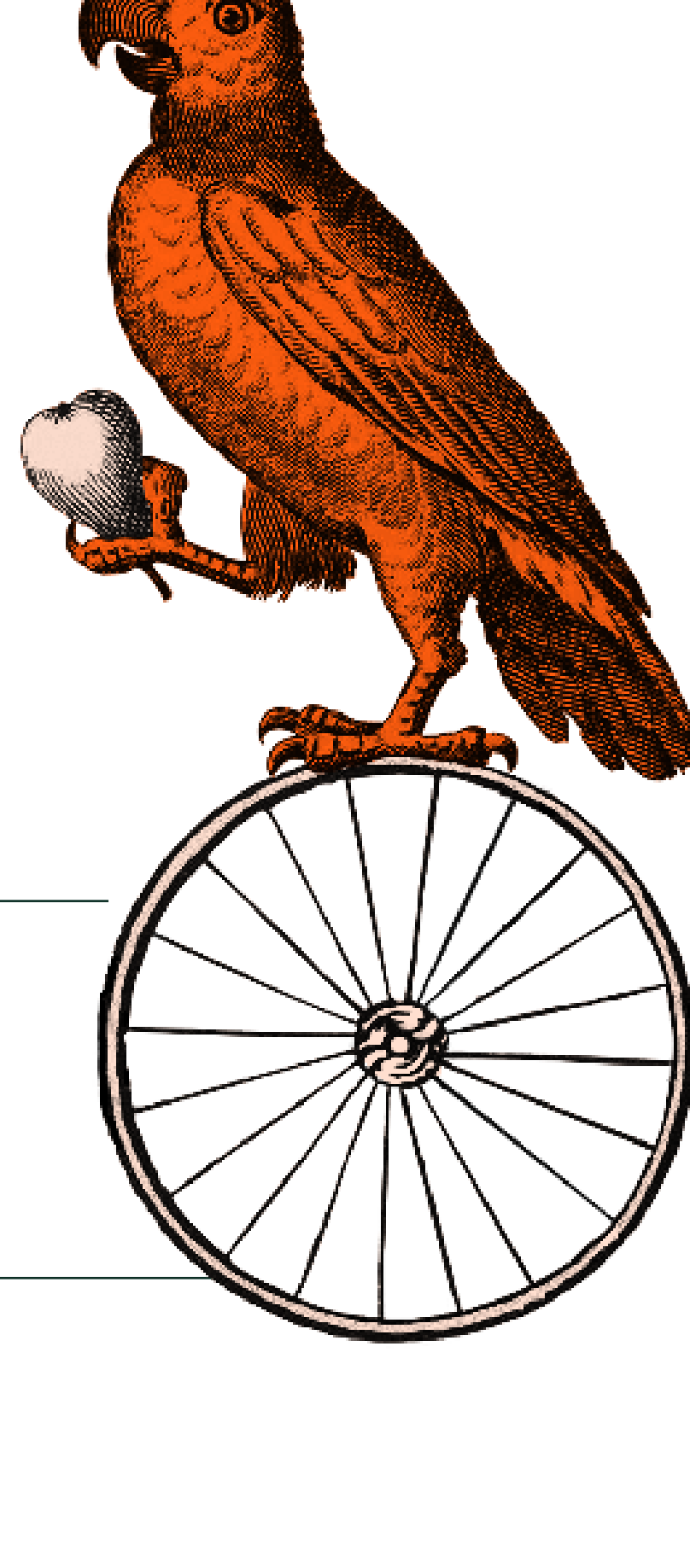
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COCKTAILS



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



MALA LECHE 16cl

8.50

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

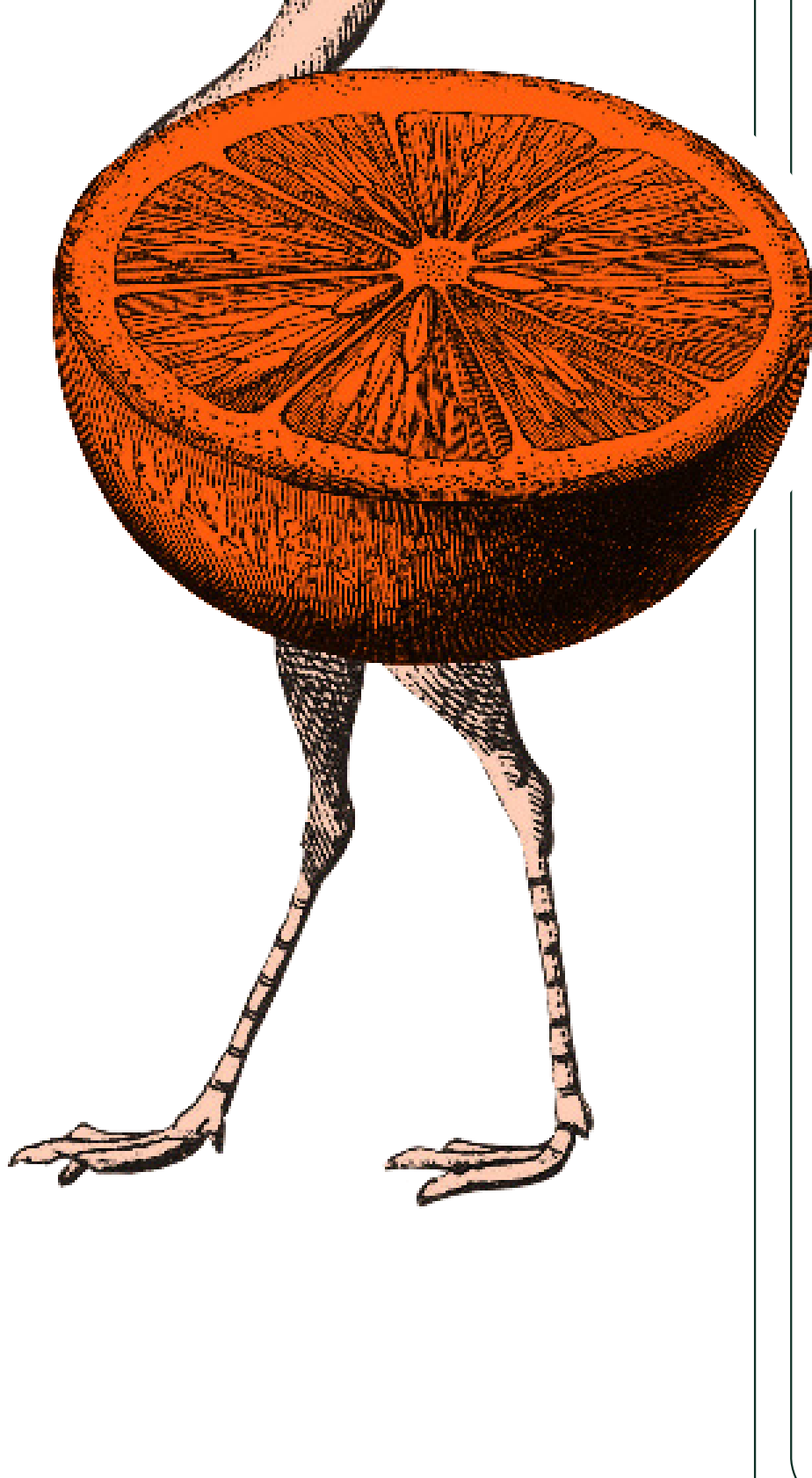


LUZ VERDE 12cl

9.00

Mezcal, Tequila infused with Cilantro and Jalapeño, Pineapple Juice, Lime

VIRGINS



YUZU LIMONADA 20cl

4.50

Yuzu Puree, Peach Syrup, Lime, Soda Water



ICE TEA CASERO 40cl

5.50

Black Tea, Ginger Syrup, Peach, Lime



MULE-AN 20cl

5.50

Lychee Syrup, Ginger, Lime Juice, Soda Water



PIÑA VIRGINA 20cl

6.00

Pineapple Juice, Lime, Coconut



BONITO BONITO 20cl

6.50

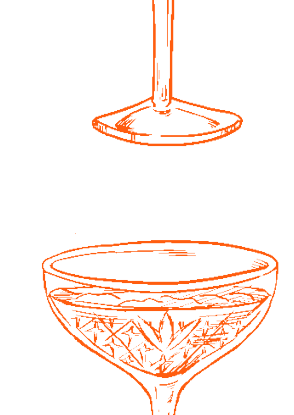
Strawberry and Apple juice, Hibiscus Syrup, Lime, Ginger Beer



PEACH BOURBON MULE 22cl

9.50

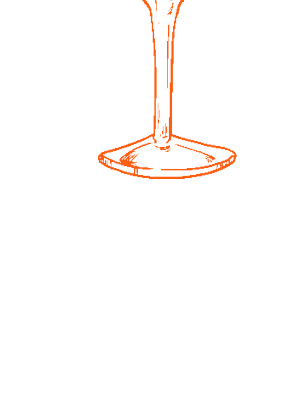
Bourbon, Peach Purée, Maple Syrup, Lime, Ginger Beer



LYCHEE FROZEN MARGARITA 15cl

10.00

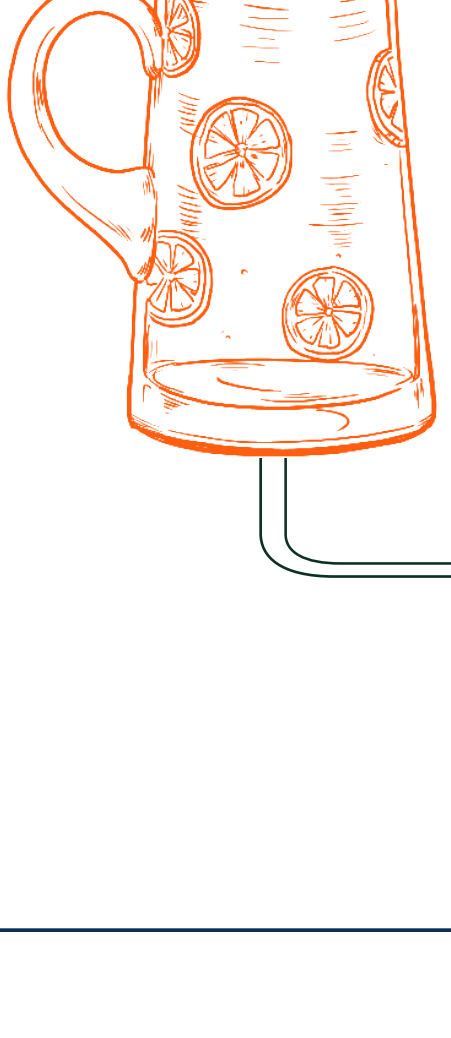
Tequila, Triple Sec, Lychee Purée, Elderflower Syrup, Lime



VERBENA PISCO SOUR 14cl

11.00

Pisco infused with Verbena, Yuzu Purée, Lime, Egg White



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, Cherry Syrup

3/4 people

RED, WHITE, ROSE WINE

ROUGE



LANGUEDOC IGP Pays d'Oc

5.00 22.00

Aubert & Mathieu, Palooza Rouge - 2024

A blend of Syrah and Grenache, this punchy IGP Pays d'Oc with notes of red fruit goes well with anything you share!

ARGENTINE Malbec

5.50 27.00

Alto Sur, Tussock Jumper - 2025

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.

CÔTES DU RHÔNE Lou Pitchoun

5.50 27.00

Domaine des Gravennes - 2024

The latest addition to the Domaine des Gravennes, this intense cuvée with aromas of red fruit is fresh, supple and full of surprises.

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.

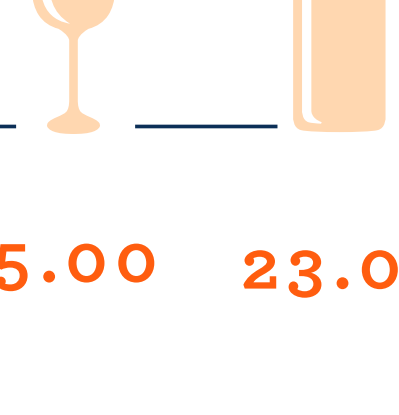
BOURGOGNE Pinot Noir

39.00

Champs Fleury, NM - 2024

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!

BLANC



SUD OUEST IGP Côtes de Gascogne

5.00 23.00

Domaine de Laballe, Terres Basses - 2024

The ideal companion for fresh, sunny cooking. Since 1820, the Laudet family has been working on the Laballe estate to produce a fresh, mineral and fruity wine.

LANGUEDOC AOP Cabardès

5.50 26.00

Maison Ventenac, Carole - 2024

A Chardonnay that represents the south. White flowers and a refreshing hint of lemon.

SAUVIGNON Palooza Kate

6.50 35.00

Aubert & Mathieu - 2025

A vibrant and exotic organic Sauvignon, this white wine awakens the senses with tropical fruit aromas, combining the tradition of the Pays d'Oc with the modernity of the Aubert & Mathieu domaine.

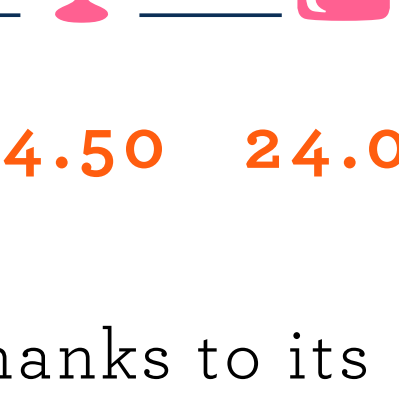
CHABLIS

39.00

Union des Viticulteurs de Chablis - 2022

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



CAMARGUE Sable de Camargue AOC

4.50 24.00

Sunrose - 2024

This full-bodied, fruity rosé is expressive and harmonious to drink, thanks to its sunny, sandy Camargue terroir.

CÔTE DE PROVENCE

39.00

Roquerousse - 2024

A typical Provence rosé. It offers a fruity nose with notes of red berries and citrus fruits. On the palate, the Vermentino grape variety brings a lovely freshness and a floral touch.

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 - Brewed in Provence

33cL

IPA BEER • Bottled beer

5.50

Indian Pale Ale - Brewed Provence

33cL

MEXICAN BEER OF THE MOMENT • Bottled beer

6.00

33cL

ALCOHOL-FREE BEER • Bottled beer

5.00

33cL

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

7.00

33cL

WATER

STILL WATER 2.50

SPARKLING WATER 2.50

TEAS, COFFEES

BLACK TEA, GREEN TEA, INFUSION ^{AB} 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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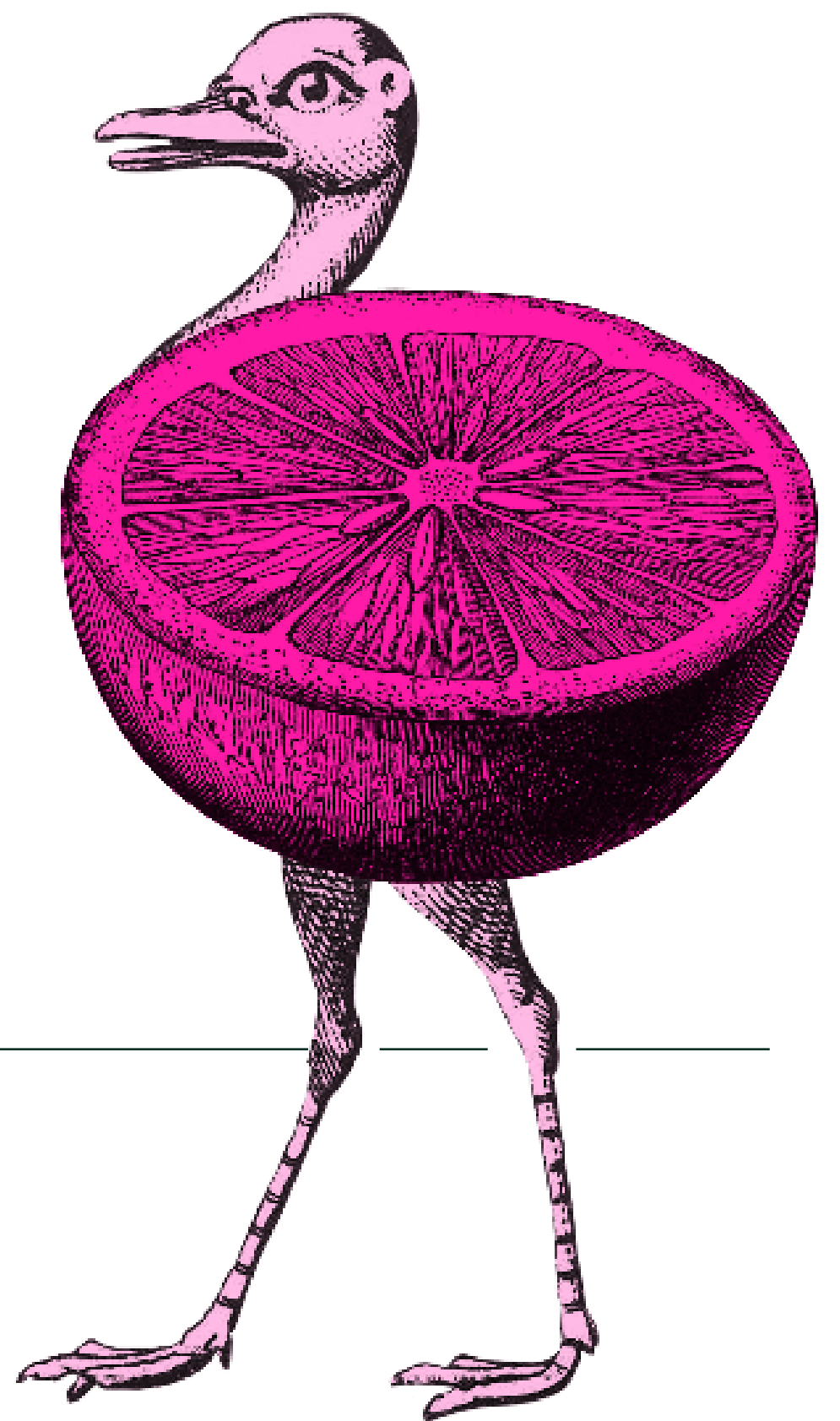
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KIDS MENU - 13.00

SMALL QUESADILLA

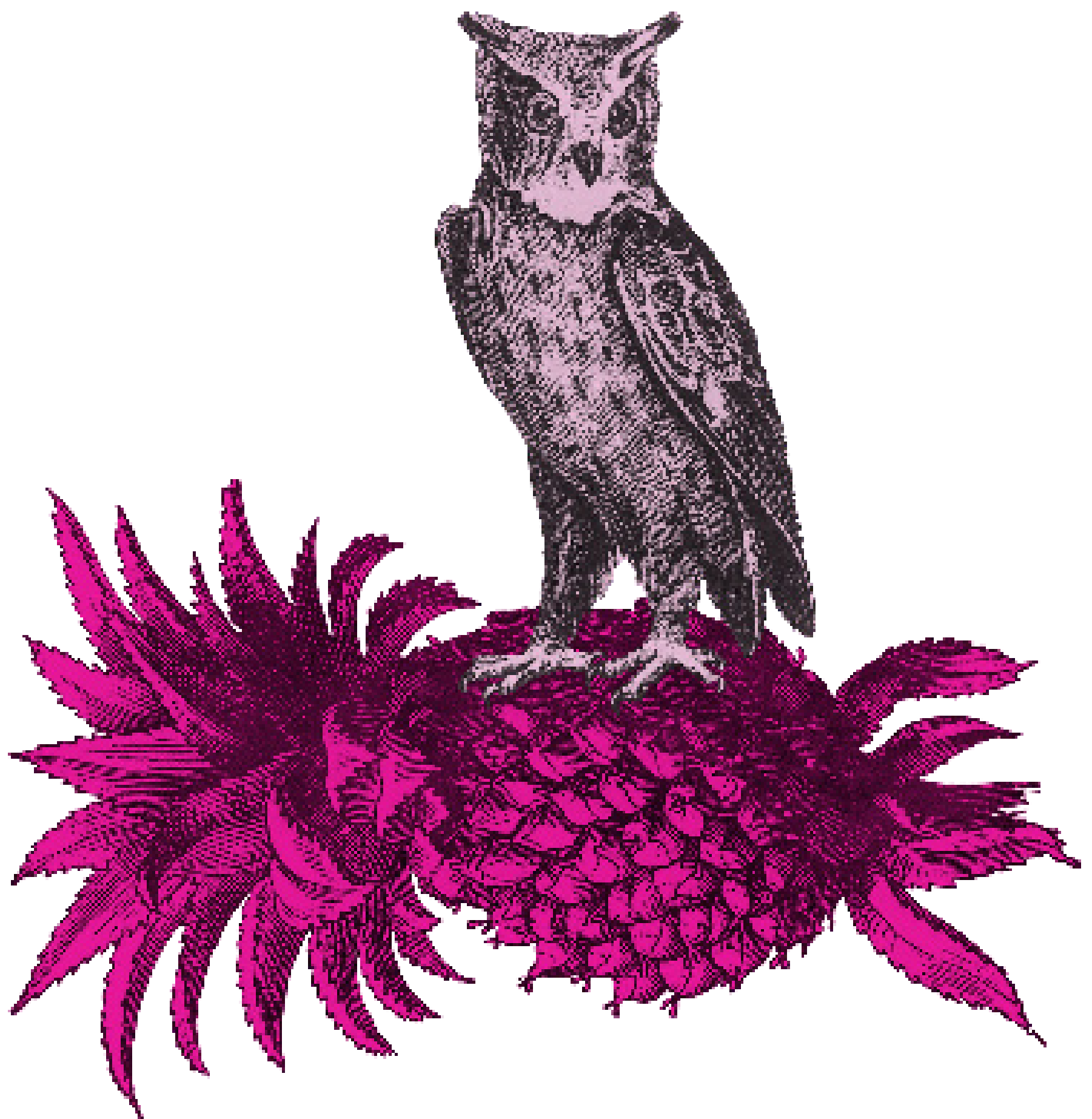
Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche.

DRINK

Lemonade, Juice, Syrup





. Sunday : 11h45 - 15h00 .

BRUNCH



1 SAVOURY + 1 SWEET + 1 HOT DRINK + 1 COLD DRINK = 27€

TIGERMILK

SAVOURY

HUEVOS RANCHEROS ✓ • Scrambled eggs, guacamole, grana padano, salsa roja, jalapeño cream, wheat tortilla, cilantro

BIG BREAKFAST QUESADILLA ✓ • Wheat tortilla, scrambled eggs, melted cheese, chipotle mayo, baby spinach, cilantro

AMARILLO SALMON • Smoked salmon, English muffin, Aji Amarillo, spicy cream cheese, roasted sweet potato, jalapeño cream, pomegranate, cilantro

CHIMI POLLO BUN • Potato bun, pulled chicken, 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, pomegranate, maple syrup

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

TROPICAL INFUSION

HOMEMADE LEMONADE

HOT DRINKS

ESPRESSO — LATTE

LONG BLACK — CAPPUCCINO

HOT CHOCOLATE

BLACK TEA Bio • Earl Grey

GREEN TEA Bio • Green, Jasmine

INFUSION Bio • Chamomile

SPECIALS (+2€) • Chai Latte, Matcha Latte, Moka

SPECIAL DRINKS

PALOMA • Tequila, Grapefruit Juice, Lime Juice, Soda Water 20cl **6.00**

BLOODY MARIA • Chipotle infused Tequila, Tomato Juice, Worcestershire Sauce, Lime 20cl **8.50**

VIRGIN BLOODY MARIA • Tomato Juice, Chili pepper, Worcestershire Sauce, Lime 20cl **5.00**

MULE-AN • Lychee Syrup, Ginger, Lime Juice, Soda Water 20cl **5.50**

PIÑA VIRGINA • Pineapple Juice, Lime, Coco Syrup 20cl **6.00**

BONITO BONITO • Strawberry and Apple juice, Hibiscus Syrup, Lime, Ginger Beer 20cl **6.50**

