

TIGERMILK

VALENTINE'S DAY MENU

*Three-course menu
Cocktail and glass of prosecco - 55£*

COCKTAILS

Pisco N'Roses - Pisco, elderflower liqueur, rose syrup, lime, egg white foam
Tiger Spritz - Aperol, Peach Syrup, Prosecco, Sparkling Water

STARTERS

Salmon Tiradito - Raw salmon slices in a creamy, spicy leche de tigre, pomegranate, coriander
Truffle Nachos - Crispy nachos with triple cheese, parmesan, and a drizzle of truffle cream
Tuna Turner - Corn tostada, guacamole, tuna tartare in aji verde sauce, pickled red onions, coriander

MAIN

Carne Asada - Cured beef flank steak grilled for a tender and smoky finish, chimichurri sauce
Cauli Me Maybe - Charred cauliflower on green hummus with chimichurri
Salmon a la Parrilla - Seared salmon, raw in the middle, mashed sweet potatoes, chimichurri, ají amarillo, caramelised hazelnuts, coriander

Upgrade your main to a Valentine's sharing dish

Barbacoa - Overnight cooked pulled beef, marinated in our house spice blend. Tortillas, trio of salsas. +£13 p.p
Lamb al Braseró - 8 hour roasted lamb, served with warm corn tortillas, fresh herbs, and a trio of salsas +£13 p.p
T-Bone al Agave y Chile - Côte de Boeuf marinated in mezcal, sweet agave and smoky chili blend +£17 p.p

DESSERTS

Dulce de Leche Cheesecake - With speculoos crust
Chocolate Mousse - Topped with strawberries, caramelised hazelnuts & fleur de sel
El Gran Cookie - Serves two Chocolate and hazelnut skillet cookie, served warm, with fior di latte ice cream

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

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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.



MALA LECHE 10.50

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



ISABELA SOUR 11.50

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



PALOMA VIEJA 11

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



ESPRESSO MARTINI 11.50

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



OAXACAN NEGRONI 12.5

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



AZTECA GRANDE 40

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

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.



ALCOHOL FREE MARGARITA 7.50

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

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

25 ml | 50ml

TEQUILA SILVER - EL RAYO 3.90 | 6.00

Jalisco, Mexico - 40%

TEQUILA SILVER - OCHO 4.20 | 7.00

Jalisco, Mexico - 40%

TEQUILA REPOSADO - EL RAYO 4.20 | 7.00

Jalisco, Mexico - 40%

TEQUILA REPOSADO - HERRADURA 5.20 | 8.00

Jalisco, Mexico - 40%

TEQUILA AÑEJO - VIVIR 6.00 | 9.00

Jalisco, Mexico (UK brand) - 40%

MEZCAL OJO DE DIOS 4.50 | 8.00

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

MEZCAL DEL MAGUEY VIDA 6.00 | 9.00

Oaxaca, Mexico - 42%

RUM TWO DRIFTERS SIGNATURE 4.50 | 8.00

Devon, UK - 40%

GIN - 58 & CO 3.90 | 6.00

London, UK - 43%

GIN - TANQUERAY 10 5.70 | 8.50

Scotland - 47.3%

MEXICAN WHISKY - ABASOLO 4.50 | 8.00

Estado de México, Mexico - 43%

SCOTCH WHISKY - TALLISKER 6.00 | 9.00

Isle of Skye, Scotland - 45.8%

VODKA - 58 & CO 3.90 | 6.00

London, UK - 40%

CHARTREUSE JAUNE 6.00 | 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

MATCHA LATTE 5

ALCOHOL FREE



HOMEMADE ICE TEA 5.00

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



YUZU LIMONADA 6.00

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.

Tigermilk invites you on a journey through a cherished, imagined Latin America, where rustic charm meets refined grace, and tradition blends with modern life. Picture haciendas as crossroads of culture and hospitality, where bold spices fill the air and every meal celebrates the earth's generosity. From sunlit markets to smoky parrillas and

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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.

STARTERS

SWEET & CREAMY TACOS (x2) 7.00

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

Sweet, creamy... and things escalate quickly.

CABO SAN TACOS (x2) 8.90

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.

TACOS DE COCHINITA PIBIL (x2) 8.50

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

Sticky, smoky, and not-so-innocent.

TUNA TURNER 7.90

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.

Anything but subtle. And we love that.

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.



MAINS

SHARERS

LAMB AL BRASERO

(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.

BARBACOA (serves 2/3) 63.90

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, and a trio of salsas.

The fiesta favourite..

T-BONE 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.

PORTOBELLO QUESADILLA 16.90

The veggie best friend of the carnitas quesadilla. Marinated sliced portobello mushrooms layered with a triple cheese blend, smoky chipotle, and jalapeño cream, served with fresh rocket on the side.

I've found my love in Portobello.

SALMÓN A LA PARRILLA 21.90

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

The catch of the day, with serious flair.

CARNITAS QUESADILLA 17.50

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.

CEVICHES

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.

COCO LOCO 19.50

A Tigermilk signature dish, where sweet meets savoury. Pollock in creamy coconut leche de tigre, with mango, pomegranate, red onions and coriander.

Unexpected, addictive, and a little bit loco.

GREEN BUT NOT BORING SALAD 15.90

Peppery rocket, fresh broccoli florets, avocado, and caramelized hazelnuts, tossed in a sweet and tangy agave vinaigrette, finished with juicy pomegranate seeds.

The salad you'll be proud to choose.

SMOKY MOLE ROJO 17.90

Our take on classic Mexican mole rojo. British 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.

Pure Mexican comfort in every bite.

ASADOS

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.

CAULI ME MAYBE 17.50

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.

POLLO ASADO 18.50

Chargrilled British chicken, marinated in our house spice blend and grilled over high heat for smoky, tender perfection. Served with aji verde sauce on the side and greens.

Holy Pollo.

SIDES

ROASTED SWEET POTATOES 6.90  

SMASHED POTATOES 5.50  

HOUSE SALAD 4.90 

TORTILLAS 4.90  

GRILLED GREENS 6.00  

SPANISH RICE 4.90  

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 @TIGERMILKUK @TIGERMILKGROUP



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** ✓

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

MARACUYA TIRAMISU 6.90 ✓

Passion fruit tiramisu. A fiery twist on the classic!

DULCE DI LATTE ICE CREAM 6.90 **GF** ✓

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

DULCE DE LECHE CHEESECAKE 8.50 ✓

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**

Fresh berries, whipped cream and tangy yuzu puree.

CHOCOLATE BROWNIE 7.90 ✓

Rich vegan brownie, accompanied by fresh, colourful berries.

DESSERT COCKTAILS

MALA LECHE 10.50

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

ESPRESSO MARTINI 11.50

14cl - Mezcal Ojo de Dios Café, Coffee Liqueur, Espresso. Bold, smooth, and buzzing.

OAXACAN NEGRONI 12.0

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



HOT DRINKS

ESPRESSO 2.50

LONG BLACK / AMERICANO 3

LATTE 4.50

CAPPUCCINO 4.50

TEA OR INFUSION 3.50

SPIRITS

TEQUILA SILVER - EL RAYO 6.00

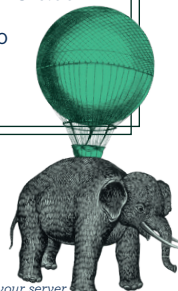
TEQUILA REPOSADO - EL RAYO 7.00

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 among the team.

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 BRUNCH

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.

Sunday: 11:00 am – 4:00 pm

1 SAVORY + 1 SWEET + 1 HOT DRINK = £29

MAKE IT BOTTOMLESS MARGARITA (+£25) OR BOTTOMLESS MIMOSA (+£20)

SAVOURY

AVO TOAST

Toasted sourdough piled with silky smashed avocado, roasted sweet potatoes, bright pomegranate pearls, and a smoky chipotle-coriander cream. **Add an egg for £3.5**

CHICKEN WAFFLE

Crispy fried chicken on warm waffles, dripping with agave syrup, sharpened with pickles and a cool jalapeño cream.

BUTTERNUT & BACON PANCAKES

Stack of fluffy pancakes glazed with maple syrup, crowned with roasted butternut, crispy bacon and fresh coriander.

BIG TRUFFLE QUESADILLA

A molten triple-cheese fold kissed with truffle & scramble eggs, and finished with our jalapeño cream.

SALMON BRIOCHE

French brioche soaked with milk & muscade, layered with smoked salmon and our chipotle whipped cream, lifted by a touch of ají amarillo. **Add an egg for £3.5**

CARNITAS BURGER

Slow-braised pulled pork, brioche bun, chipotle mayo, creamy guacamole and sweet potatoes. Juicy, messy, irresistible.

BARBACOA SHARERS (FOR 2) + £25

Tender slow-cooked beef, perfect for tearing, sharing and dipping.

SWEET

DULCE DE LECHE WAFFLE

Golden waffle, warm dulce de leche and a scoop of fior di latte ice cream that slowly melts into every groove.

BLUEBERRY & SPECULOOS CHEESECAKE

Creamy, crunchy, fruity. Finished with a bright red berry coulis.

PBB PANCAKES

Peanut butter melting into warm pancakes, fresh banana on top. A pure hit of nostalgia.

MELTY HOT COOKIE

A hot, ultra-gooey cookie with dulce de leche ice cream sinking into the centre. Soft-core heaven.

FRUIT PANCAKES

Fluffy pancakes, seasonal fruits and a cloud of whipped cream.

BRIOCHE PERDUE

Caramelised brioche drenched in salted caramel and piled with whipped cream.

COLD DRINKS

CHILLED DRINKS

HOMEMADE ICED TEA 20CL £6.00

HIBISCUS INFUSION 20CL £6.00

FRESH ORANGE JUICE 20CL £6.00

VIRGIN BLOODY MARIA 20CL £5.00

Tomato juice, chili, spices, lime juice

KIWI-GINGER 20CL £6.00

Kiwi, ginger, lime, sparkling water

PIÑA VIRGINA 20CL £6.00

Pineapple juice, lime, coconut syrup

BRUNCH COCKTAILS

PALOMA 20CL £6.00

Tequila, grapefruit juice, sparkling water, lime juice

BLOODY MARIA 20CL £8.50

Chipotle-infused tequila, tomato juice, spices, lime juice

MARGARITA 20CL £8.50

Chipotle-infused tequila, tomato juice, spices, lime juice

MIMOSA 20CL £8.50

Chipotle-infused tequila, tomato juice, spices, lime juice

TIGERMILK SPRITZ 20CL £8.50

Chipotle-infused tequila, tomato juice, spices, lime juice

HOT DRINKS

CLASSICS

ESPRESSO

LONG COFFEE

LATTE

CAPPUCCINO

HOT CHOCOLATE

BLACK TEA – EARL GREY ORGANIC

GREEN TEA – GREEN, JASMINE ORGANIC

HERBAL TEA – CHAMOMILE ORGANIC

SPECIALS (+ £2)

CHAI LATTE, MATCHA LATTE, MOCHA



ADD A COLD
DRINK TO YOUR
BRUNCH