

TIGERMILK

MEXICAN INSPIRED CUISINE

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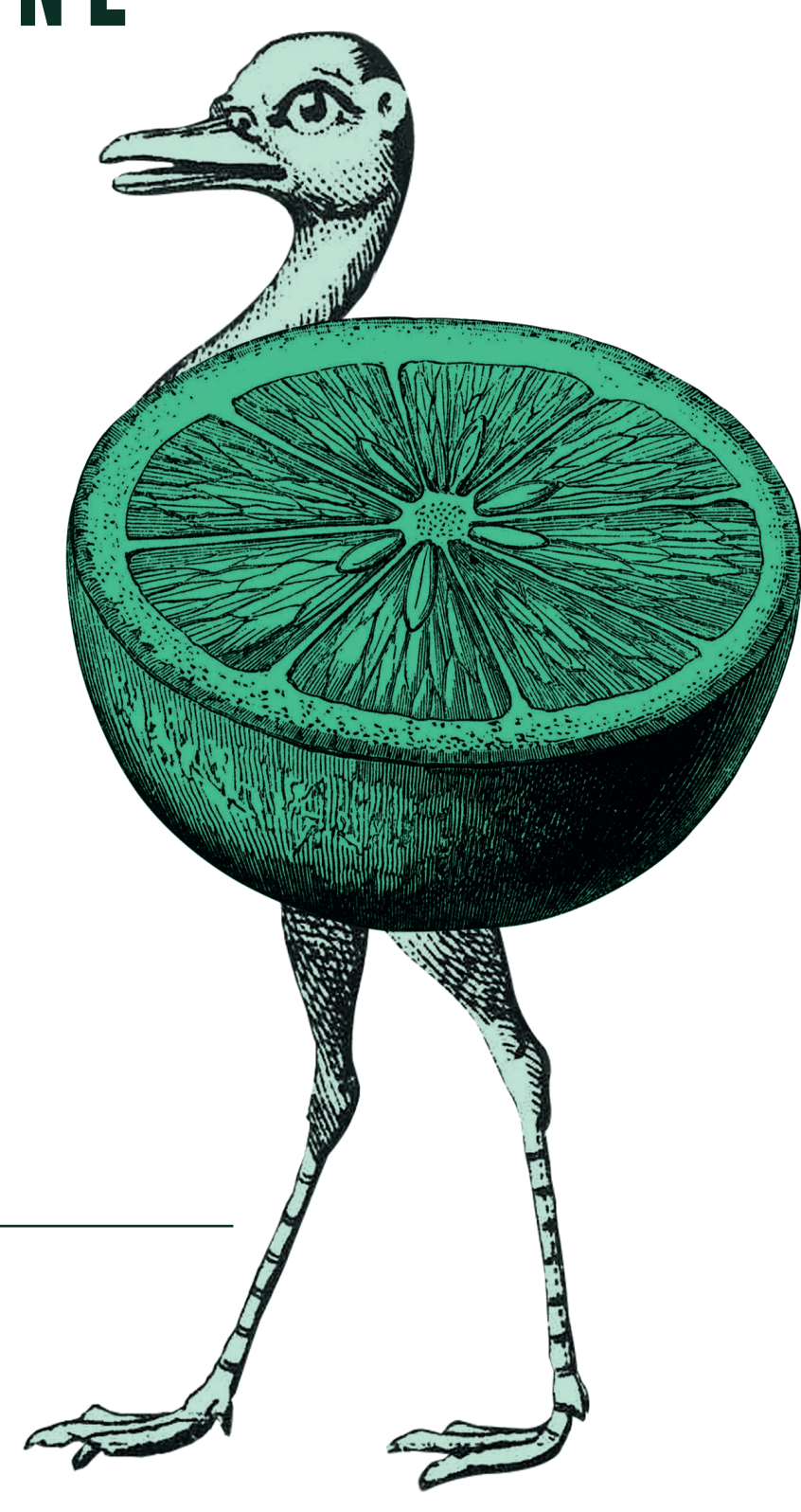


WWW.TIGERMILKRESTAURANTS.COM

Vegetarian

GF 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 V GF **6.50**

Mashed avocados, diced red onions, lime. Served with Tortilla chips.

MUY CALIENTE GUACAMOLE GF **6.50**

Guacamole, salsa Rocoto, tortilla chips.

EVERYDAY I'M TRUFFLIN' V **8.50**

Baby quesadilla with tuffle, triple cheese and chipotle. Served with jalapeño sour cream.

TRUFFLE NACHOS V **8.50**

Crispy nachos layered with a generous scoop of triple truffle cheese, jalapeño sour cream.

TACOS

SWEET & CREAMY (PAR 2) V GF **6.00**

Roasted sweet potato, white onion, jalapeño cream, corn tortilla, red onion pickles pomegranate & fresh cilantro.

CARNITAS (PAR 2) GF **6.00**

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

SALMON TOSTADA GF **8.00**

Crispy corn tostada, guacamole, salmon tartare marinated in aji verde sauce, red onion pickles, coriander.



CEVICHE

TIGERMILK CEVICHE GF **14.50**

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

AMARILLO GF **15.00**

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

QUESADILLAS

I'M ON A DATE QUESADILLA V **13.50**

Seasonal mushrooms, mozzarella, cheddar, chipotle cream, onion pickles, grana padano, 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.

ASADOS

EL COLIFLOR V GF **15.50**

A beautiful steak of marinated and roasted cauliflower, on houmous verde. Avocado cream or chimichurri sauce V, aji amarillo, pomegranates for a sweet touch, crushed hazelnuts.

SALMÓN A LA PARRILLA GF **16.50**

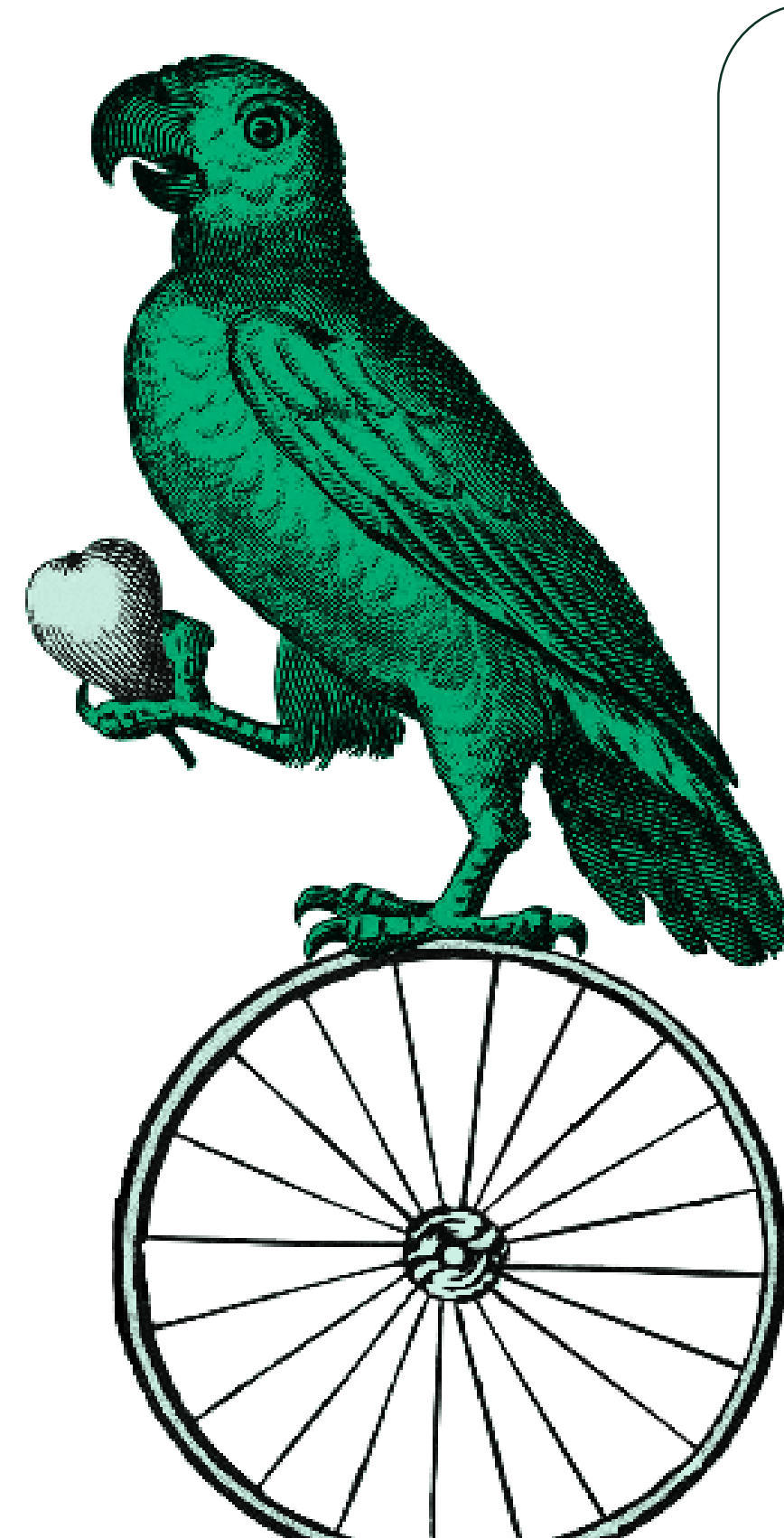
Semi-cooked salmon fillet à la plancha, served with mashed sweet potatoes. Chimichurri sauce, aji amarillo, crushed hazelnuts and coriander.

COSTILLAS DE LA MADRE GF **17.90**

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

CARNE ASADA GF **19.50**

Marinated beef flank steak, salsa chimichurri, and red onion pickles. Choose your side between : smashed potatoes, roasted sweet potatoes, or grilled greens.



SHARERS

BARBACOA GF **59.00**

For two people.

Beef chuck slowly braised overnight, marinated in our house spice blend. Tender meat served with warm tortillas, fresh herbs and a trio of salsas. Pick two sides from : smashed potatoes, roasted sweet potatoes, and grilled greens.

CHULE CONMIGO GF **70.00**

For two people.

A beautiful, juicy rib of beef, to be enjoyed with our chimichurri salsa. Two side dishes of your choice.

Y MÁS

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, cilantro. Served with rice and chimichurri sauce.

GREEN BUT NOT BORING V GF **13.50**

Mixed salad leaves, broccoli florets, avocado and hazelnuts, dressed with a sweet and tangy agave vinaigrette and garnished with juicy pomegranate seeds.

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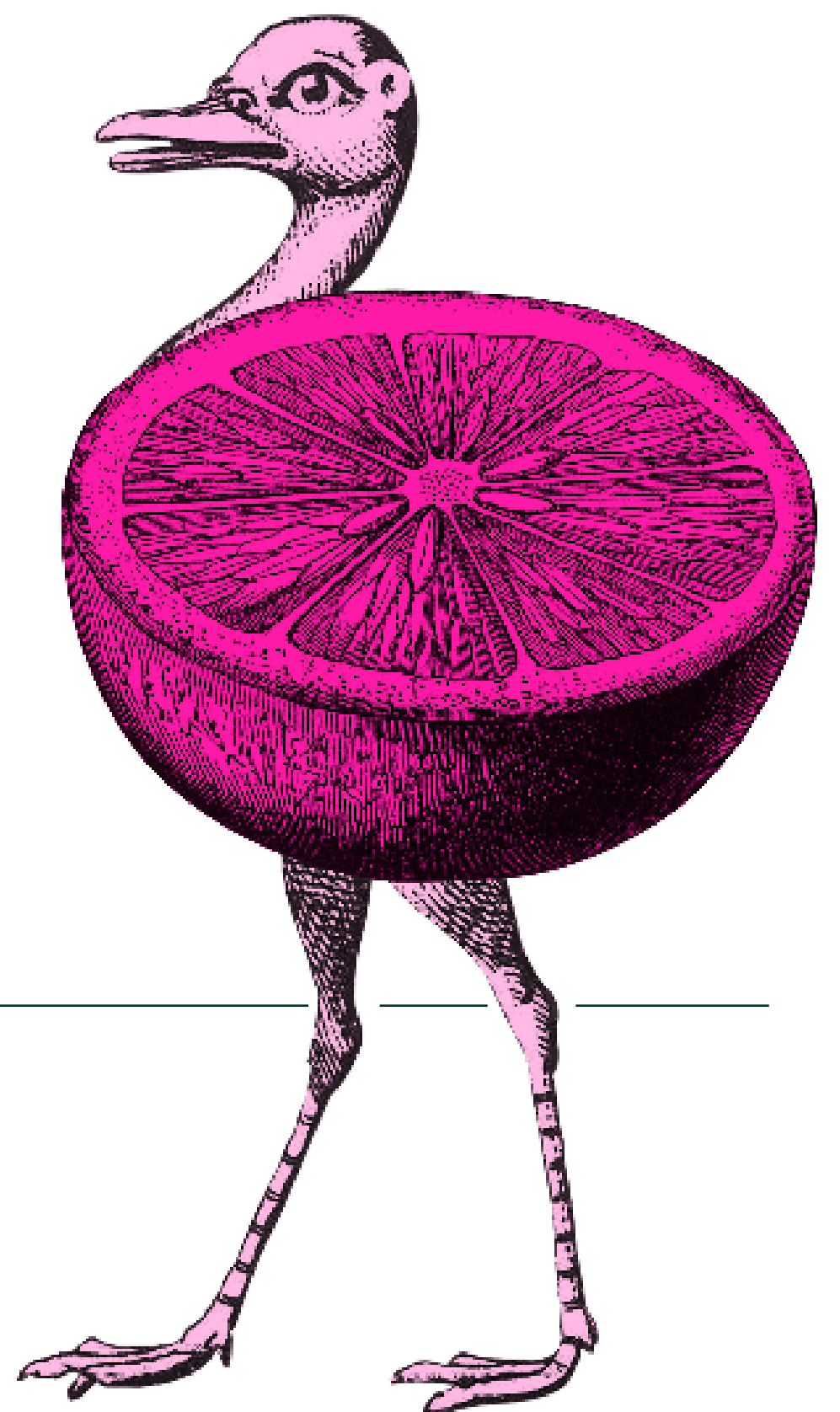
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DESSERTS

DULCE DE LECHE CHEESECAKE **6.50**

Speculoos, dulce de leche.

TIRAMISU MARACUYA **7.00**

Fresh and fruity tiramisu with passion fruit coulis

BRIOCHE PERDUE **7.00**

French toast-style brioche, whipped cream, caramel, caramelised hazelnuts

EXOTICA PAVLOVA **7.50**

Homemade Italian meringue, whipped cream, mango tartare with mint, exotic fruit coulis

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

MALA LECHE 16cl **8.50**

A cocktail designed for dessert!

Amber rum, amaretto, dulce de leche and toasted almond milk.

A little treat.



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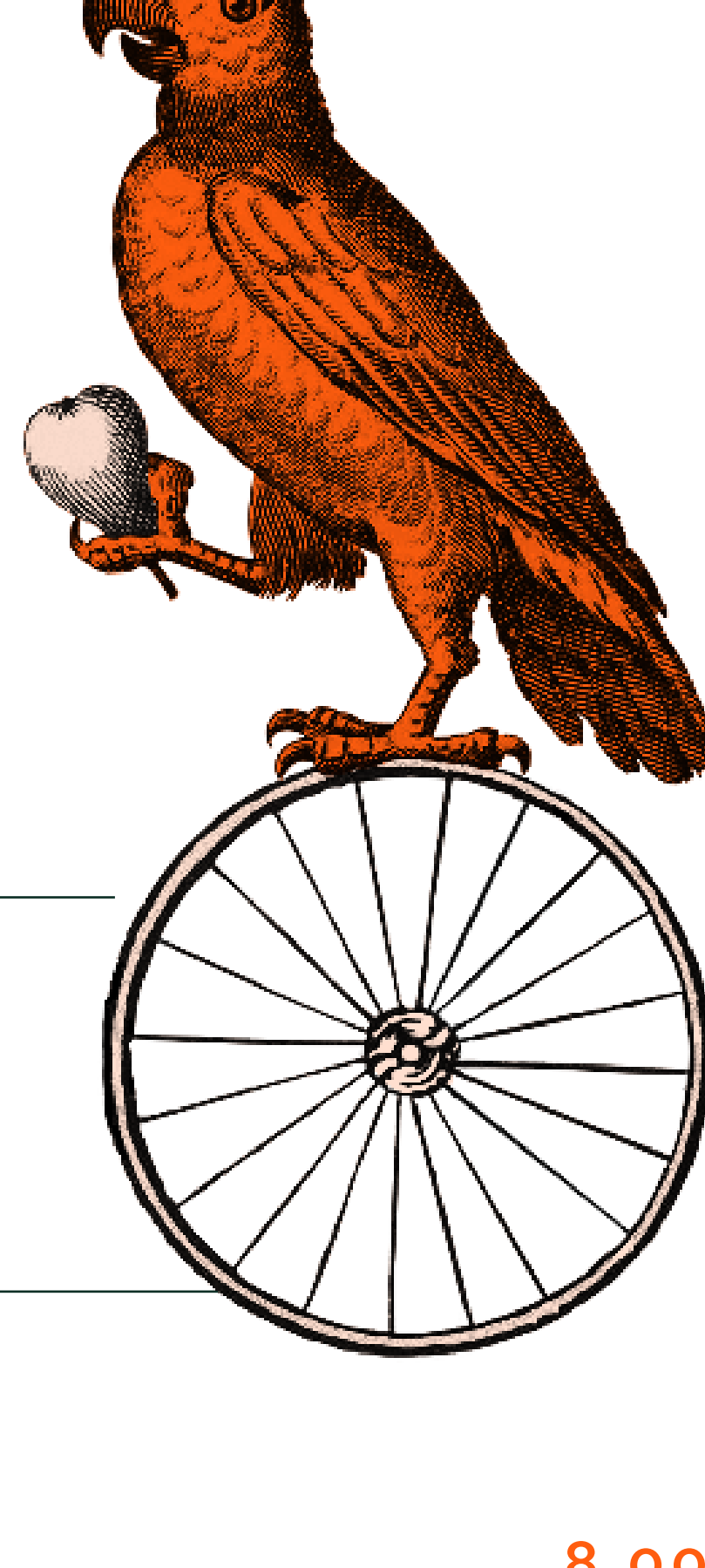
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COCKTAILS



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

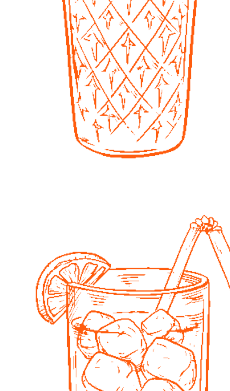
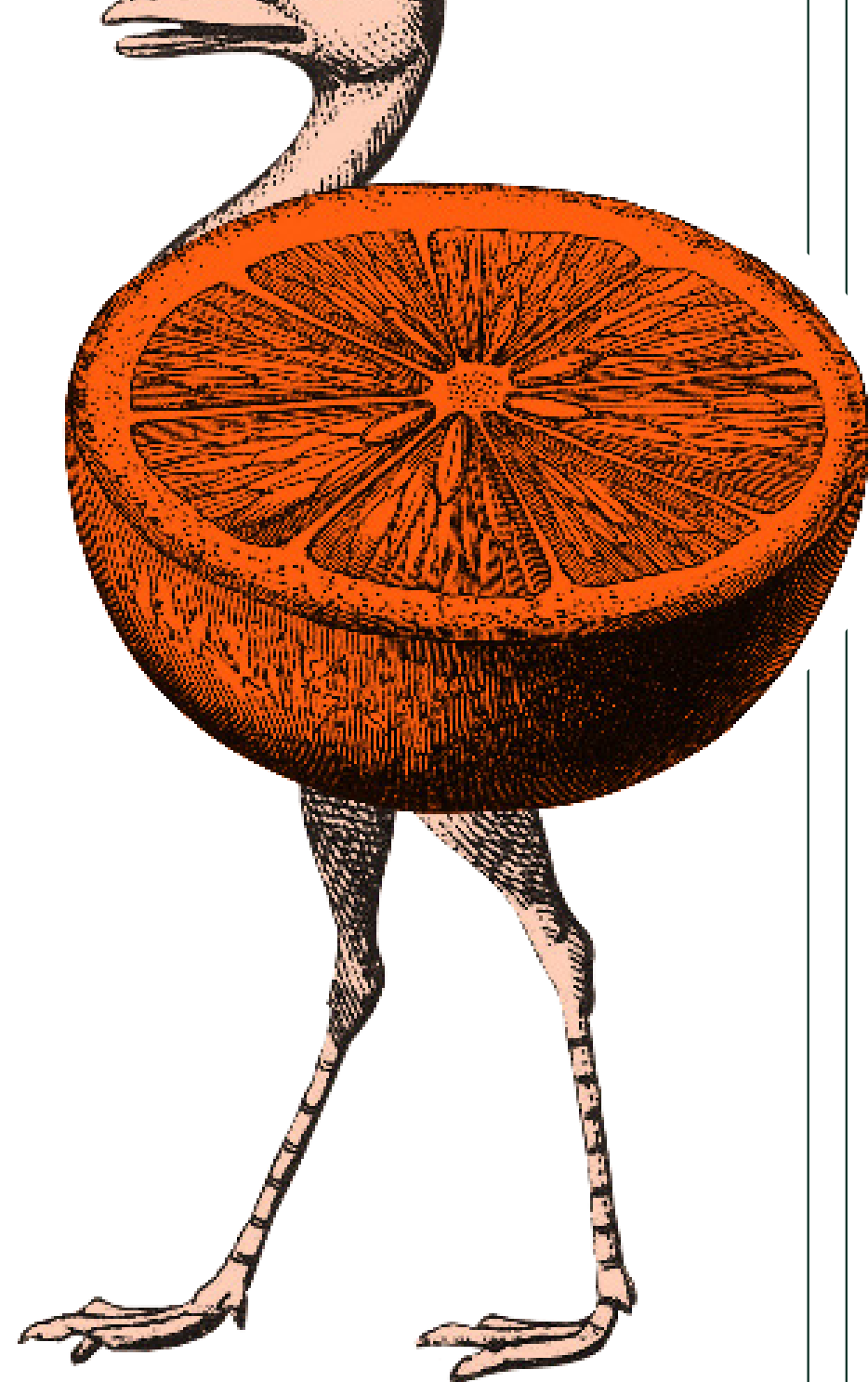


LUZ VERDE 12cl

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



SPRITZ 0% 18cl

7.00

KISUME Sparkling Rosé 0%, Elderflower Syrup, Peach Syrup



PEACH BOURBON MULE 22cl

9.50

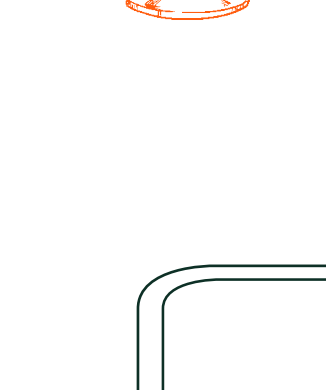
Bourbon, Peach Purée, Maple Syrup, Lime, Ginger Beer



LYCHEE FROZEN MARGARITA 15cl

10.00

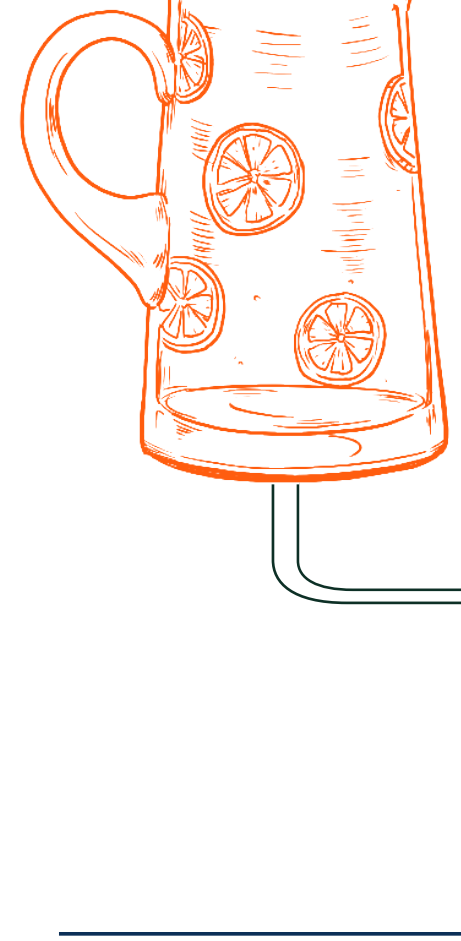
Tequila, Triple Sec, Lychee Purée, Elderflower Syrup, Lime



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.

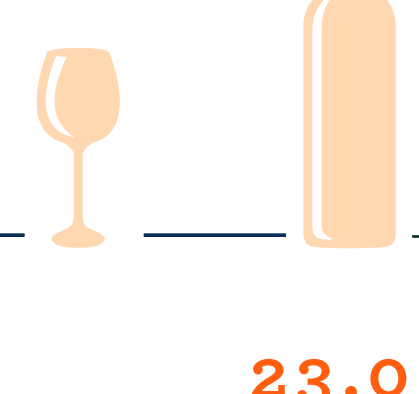
BOURGOGNE Pinot Noir

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

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.

BULLES

CHAMPAGNE - OLIVIER MARTEAUX 45.00

Brut Réserve - 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.

PÉTILLANT 0% - ROSÉ PÉTILLANT KISUME 6.00 29.00

PROSECCO 6.00 29.00



BEERS



WHITE BEER • Bottled beer

5.00

White 4.8° - 4.8° - Brasserie Perle

33cL

IPA BEER • Bottled beer

5.50

Indian Pale Ale 6.6° - Brasserie Perle

33cL

MEXICAN BEER OF THE MOMENT • Bottled beer

6.00

33cL

ALCOHOL FREE BEER • Bottled beer

6.00

La Perlita - Brasserie Perle

33cL

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

7.00

33cL

WATER

STILL WATER 2.50

SPARKLING WATER 2.50

SOFTS, 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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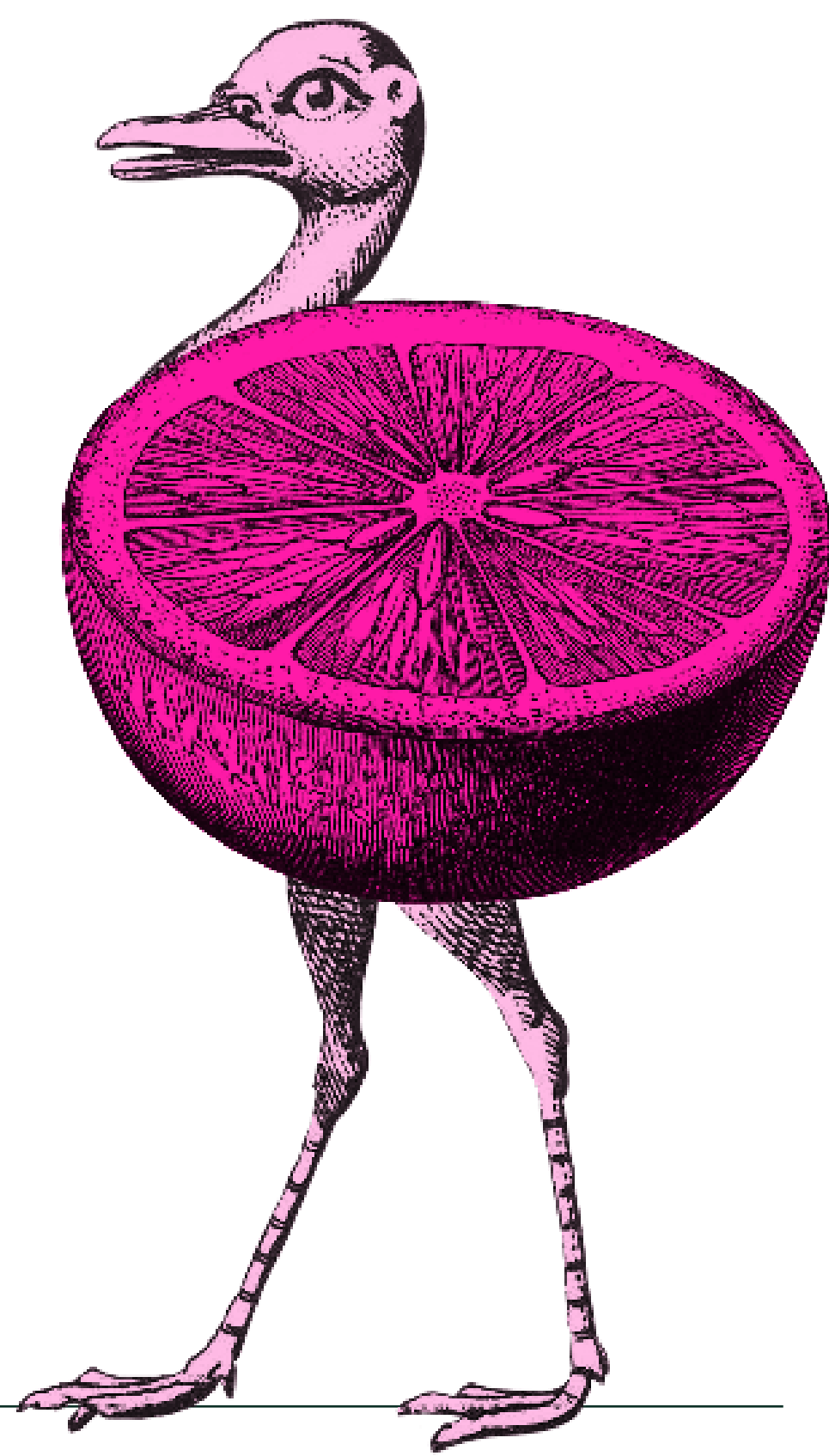


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KIDS MENU - 13.00

SMALL QUESADILLA

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche.

DRINK

Homemade Ice Tea, Homemade Limonade,
Syrup, Juice

