

TIGERMILK

MEXICAN INSPIRED CUISINE

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 @TIGERMILKGROUP



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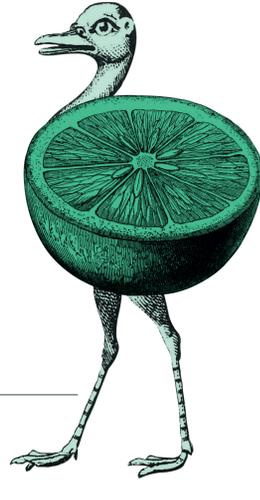
Vegetarian



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   **6.50**

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

MUY CALIENTE GUACAMOLE    **6.50**

Guacamole, salsa Rocoto, tortilla chips.

EVERYDAY I'M TRUFFLIN'  **8.50**

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

TACOS

SWEET & CREAMY (X2)   **6.00**

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

CARNITAS (X2)   **6.00**

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

TUNA TOSTADA  **8.00**

Ouch, it's hard not to take another one after ordering the first. Fried corn tortilla, guacamole, salmon tartare in ají verde sauce, red onion pickles, cilantro.



CEVICHE

TIGERMILK CEVICHE  **14.50**

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

AMARILLO   **15.00**

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

SHARERS

BARBACOA  **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, and a trio of salsas. Served with two sides of your choice. *Serves two to three.*



QUESADILLAS

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

Seasonal mushrooms, mozzarella, cheddar, chipotle cream, onion pickles, parmesan, baby spinach and pomegranate salad.

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.

ASADOS

EL COLIFLOR   **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 PARRILLA  **16.50**

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.

COSTILLAS DE LA MADRE **18.50**

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

CARNE ASADA  **19.50**

Cured beef flank steak, marinated in our secret blend of spices, then lightly grilled for a tender, smoky finish. Served with chimichurri sauce. Choose your side.

Y MÁS

GREEN BUT NOT BORING   **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   **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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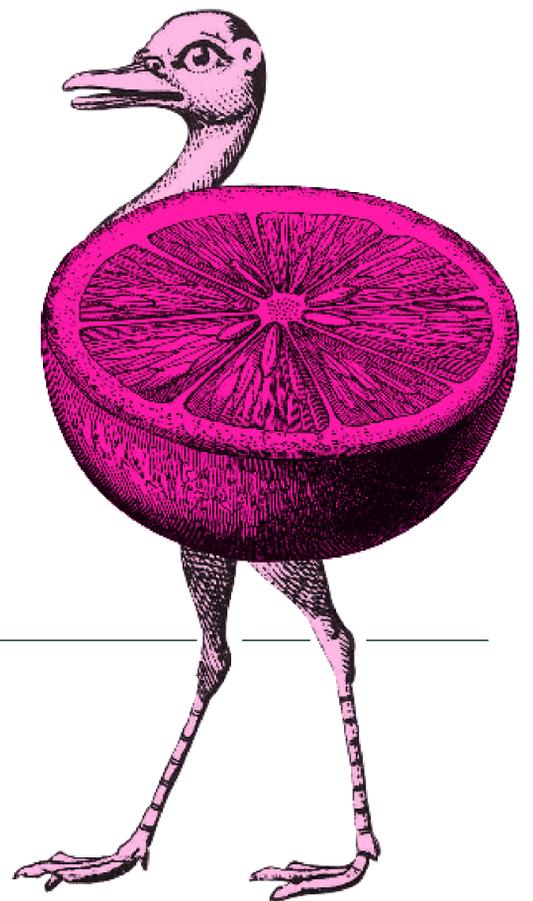
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DESSERTS

MOUSSCHACHO   **6.00**

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

BRIOCHE PERDUE **7.00**

French toast, whipped cream, caramel, caramelized roasted hazelnuts.

TIRAMISU MARACUYA **7.00**

Fresh and fruity tiramisu with passionfruit coulis.

DULCE DE LECHE CHEESECAKE  **7.50**

Speculoos, dulce de leche.



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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

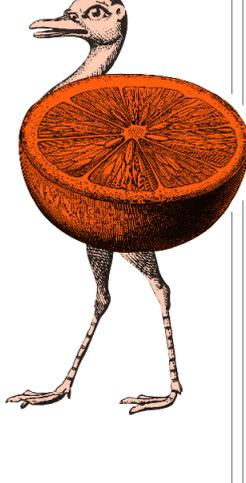
Amber Rum, Amaretto, Dulce de Leche, Grilled Almond Milk



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



PIÑA VIRGINA 20cl 6.00

Pineapple Juice, Lime, Coconut



BONITO BONITO 20cl 6.50

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



VIRGIN MULE 20cl 6.50

Apple Juice, Raspberry Syrup, Lime, Ginger



PEACH BOURBON MULE 22cl 9.50

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



EXOTICO FROZEN MARGARITA 15cl 10.00

Tequila, Triple Sec, Pineapple Syrup, Mango 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 Domain 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 - 2025

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, Les Enfants - 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. Eve's big sister on the red menu!

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.

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 4,5° - Brewed in the region 33cL

IPA BEER • Bottled beer 5.50

Indian Pale Ale 6° - Brewed in the region 33cL

MEXICAN BEER OF THE MOMENT • Bottled beer 6.00

33cL

ALCOHOL FREE BEER • Bottled beer 5.00

Lager 0% 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, Green Jamsine, Earl Grey, Rooibos, Chamomile

EXPRESSO 1.90

LONG BLACK..... 2.00

LATTE..... 3.00

CAPPUCCINO..... 3.50

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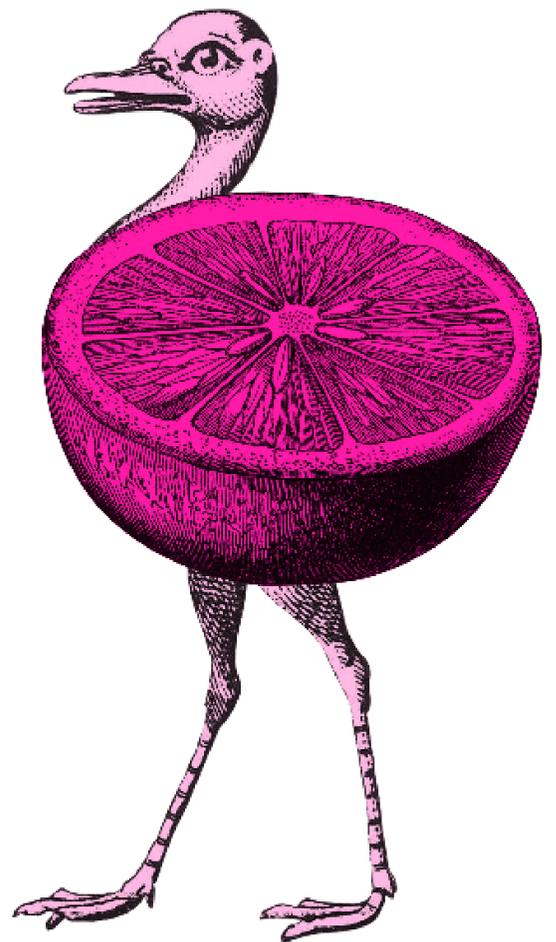
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KIDS MENU - 13.00

SMALL QUESADILLA ✓.....

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE ✓.....

Speculoos, dulce de leche.

DRINK

Syrup, Homemade Ice Tea, Homemade
Lemonade





• Dimanche : 11h45 - 15h00 •

BRUNCH



1 SALÉ + 1 SUCRÉ + 1 BOISSON CHAUDE + 1 BOISSON FROIDE = 27€

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SALÉ

HUEVOS RANCHEROS ✓ • Œufs brouillés, guacamole, grana padano, salsa roja, crème jalapeño, tortilla de blé, coriandre

BIG BREAKFAST QUESADILLA ✓ • Tortilla de blé, œufs brouillés, fromage fondu, chipotle mayo, mesclun, coriandre

AMARILLO SALMON MUFFIN • Saumon fumé, English muffin, Aji Amarillo, cream cheese épicé, patate douce, crème jalapeño, grenade, coriandre

CHIMI CARNITAS BUN • Potato bun, porc effiloché, cuisson lente, guacamole, sauce chimichurri, coleslaw de chou rouge, coriandre

AVOCADO TOAST ✓ • Pain de campagne, avocat, œuf poché, Aji Amarillo, patate douce rôtie, crème jalapeño, grenade, coriandre

Supp. saumon fumé (+3€)

SUCRÉ

BRIOCHE PERDUE • Brioche façon pain perdu, crème fouettée, myrtilles, caramel

P.B.B PANCAKES • Beurre de cacahuète, banane

PANCAKES ORIGINALS • Fruits de saison, sirop d'érable, crème fouettée

GRANOBOWL • Fromage blanc, myrtilles, banane, grenade, granola, miel

CHEESECAKE • Speculoos, Dulce de Leche

BOISSONS FROIDES

HOMEMADE ICED TEA

INFUSION TROPICALE

HOMEMADE LEMONADE

CAFÉ & THÉ

ESPRESSO — LATTE

ALLONGÉ — CAPPUCCINO

CHOCOLAT CHAUD

THÉ NOIR Bio • Earl Grey

THÉ VERT Bio • Nature, Jasmin

INFUSION Bio • Camomille

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



SPECIAL DRINKS

PALOMA • Tequila, Jus de Pamplemousse, Eau Gazeuse, Jus de Citron Vert 20cl **6.00**

BLOODY MARIA • Vodka infusée au piment Chipotle, Jus de Tomate, Epices, Citron Vert 20cl **8.50**

VIRGIN BLOODY MARIA • Jus de tomate, Piment, Epices, Citron Vert 20cl **5.00**

PIÑA VIRGINA • Jus d'Ananas, Citron, Sirop de Coco 20cl **6.00**

BONITO BONITO • Jus de Fraise, Jus de Pomme, Citron Vert, Sirop d'Hibiscus, Gingembre 20cl **6.50**

VIRGIN MULE • Apple juice, raspberry syrup, lime, ginger 20cl **6.50**



• Sunday : 11h45 - 15h00 •

BRUNCH



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

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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 greens, cilantro

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

CHIMI CARNITAS BUN • Potato bun, pulled pork, slow cooked, 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

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

INFUSION FLORALE

HOMEMADE LEMONADE

HOT DRINKS

ESPRESSO — LATTE

LONG BLACK — CAPPUCCINO

HOT CHOCOLATE

BLACK TEA Bio • Earl Grey

GREEN TEA Bio • Plain, Jasmine

INFUSION Bio • Chamomile

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



SPECIAL DRINKS

PALOMA • Tequila, Jus de Pamplemousse, Eau Gazeuse, Jus de Citron Vert **6.00**

BLOODY MARIA • Tequila infusée au piment Chipotle, Jus de Tomato, Epices, Citron Vert **8.50**

VIRGIN BLOODY MARIA • Jus de tomate, Piment, Epices, Citron Vert **5.00**

PIÑA VIRGINA • Jus d'Ananas, Citron Vert, Sirop de Coco **6.00**

BONITO BONITO • Jus de Fraise, Jus de Pomme, Citron Vert, Sirop d'Hibiscus, Gingembre **6.50**

VIRGIN MULE • Jus de Pomme, Sirop de Framboise, Citron Vert, Gingembre 20cl **6.50**