

# TIGERMILK

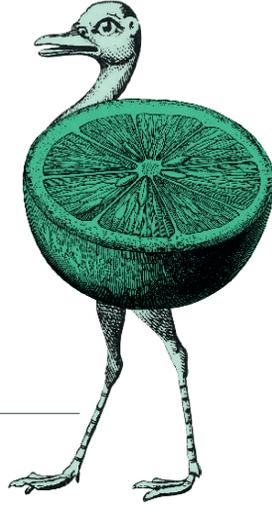
MEXICAN INSPIRED CUISINE

FOLLOW US!

@TIGERMILKGROUP

WWW.TIGERMILKRESTAURANTS.COM

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** V GF ..... **6.50**

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

**MUY CALIENTE GUACAMOLE** N V 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.

## TACOS

**POLLO (X2)** N GF ..... **6.50**

Pulled chicken, Salsa Rocto, red onion pickles, corn tortilla & fresh coriander.

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

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

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

Slow-cooked marinated pulled pork, chimichurri sauce, red onion pickles, corn tortilla & fresh coriander.

**CABO SAN TACOS (X2)** ..... **7.00**

Pollack in tempura, red cabbage pickles, avocado cream, jalapeño aioli, aji amarillo and cilantro.



## CEVICHES

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

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

**AMARILLO** GF N ..... **15.00**

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

## QUESADILLAS

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

**CHEESY BIRRIA QUESADILLA**..... **15.90**

Quesadilla with triple cheese and shredded beef, stewed for a long time and with a lot of love, served with a little meat stock to dip your cheesy quesadilla in.

A little cilantro for freshness, and a salad of baby greens and pomegranates for a clear conscience.

## 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.

**COSTILLAS DE LA MADRE** GF ..... **17.90**

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



## Y MÁS

**GREEN BUT NOT BORING** VGF..... **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.

**POLLO CHEESEBURGER** N ..... **14.50**

Potato bun, shredded chicken marinated with homemade spices. Salsa roja, matured cheddar, red onion pickles & baby greens. Always comes with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ guacamole (+2.50)

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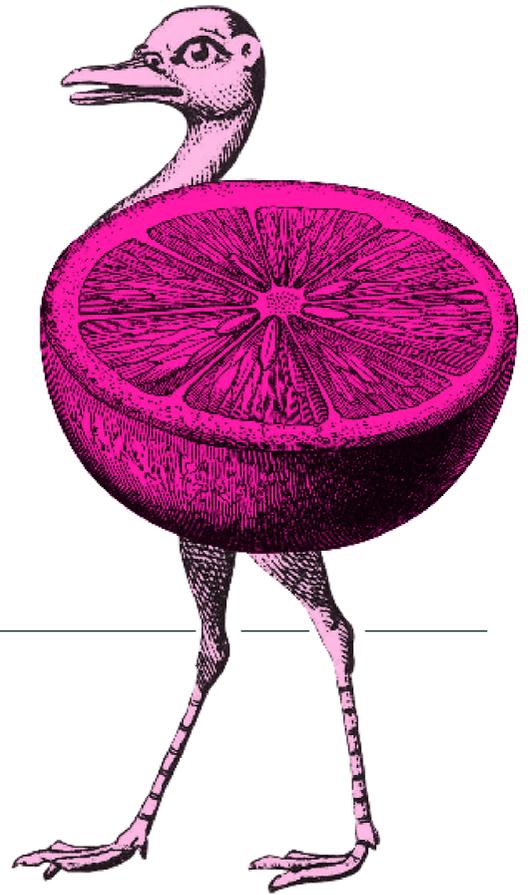


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 Vegetarian

**GF** Gluten free

 Vegan



## DESSERTS

**MOUSSCHACHO** **GF**  ..... **6.00**

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

**BRIOCHE PERDUE** ..... **7.00**

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

**TIRAMISU MARACUJA** ..... **7.00**

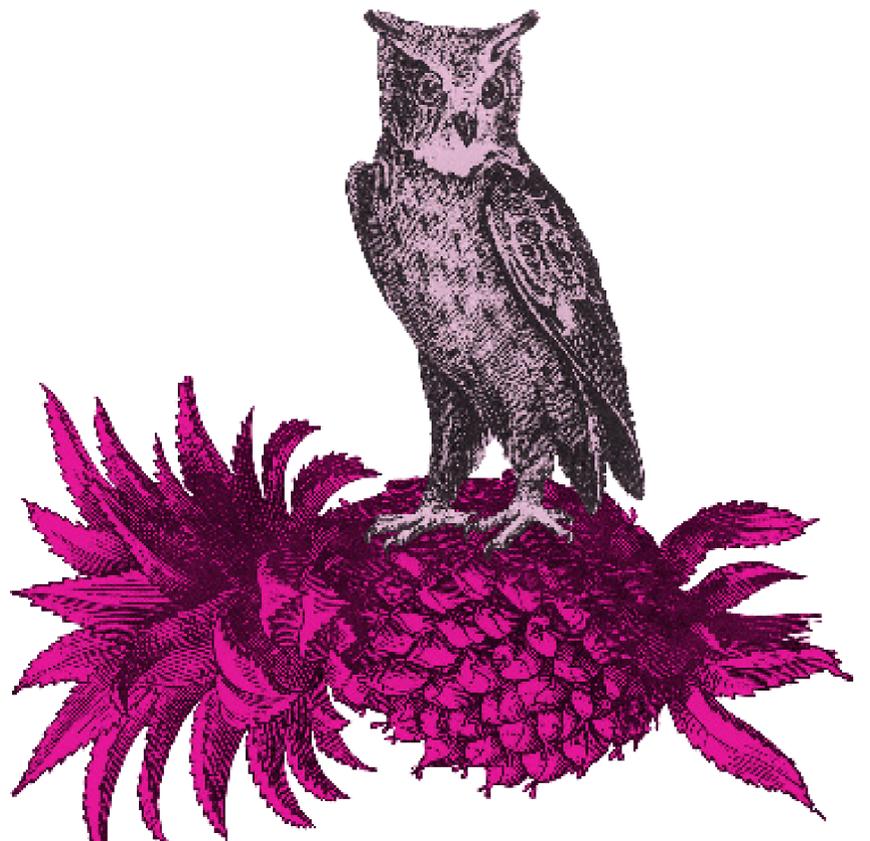
Tiramisu with passion fruit coulis

**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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## 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** 22cl 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



**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, Lim



**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, Hibiscus 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 - 2023

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 - 2023

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 - 2023

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 - 2023

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 - 2023

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

**SAUVIGNON Palooza Kate** 6.50 35.00

Aubert & Mathieu - 2022

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 - 2021

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

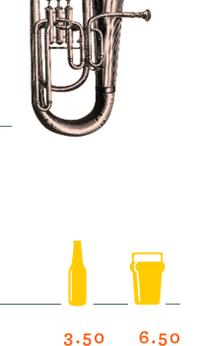
**OLIVIER MARTEAUX Brut Réserve** — 45.00

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



**JACK'S PRECIOUS** • Draft beer 3.50 6.50

IPA 5.9°, The Musketeers, Craft brewed in Belgium 25cL 50cL

**TROUBADOUR** • Draft beer 3.50 6.50

Pale Ale 6.5°, The Musketeers, Craft brewed in Belgium 25cL 50cL

**LA BAGARRE** • Bottled beer 5.50

Brasserie Brique House, Double IPA 7.7° 33cL

**BIÈRE MEXICAINE DU MOMENT** • Bottled beer 6.00

33cL

**MICHELADA** • Beer, Lime, Chile, Tomato Juice, Salt 7.00

33cL

**ALCOHOL FREE BEER** • Bottled beer 6.00

Lager 0% 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

**ESPRESSO** ..... 1.90

**LONG BLACK**..... 2.00

**LATTE**..... 3.00

**CAPPUCCINO**..... 3.50

**HOT CHOCOLATE**..... 3.50



• Dimanche : 11h00 - 14h30 •

# BRUNCH



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

## SALÉ

**SAVOURY PANCAKES** • Montagne de pancakes tartinés de cream cheese chipotle, dés de butternut rôti, bacon croustillant et noisettes concassées, servi avec un pot de sirop d'érable

**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, chimichurri, coleslaw de chou rouge, coriandre

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

## SUCRÉ

Supp. **crispy bacon** (+2€)

Supp. **saumon fumé** (+3€)

**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** ✓ • Coulis de fruits rouges, myrtilles

**DULCE WAFFLE** • Gaufre, Dulce de Leche, spéculoos, crème fouettée

## BOISSONS FROIDES

HOMEMADE ICED TEA

INFUSION FLORALE

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 Tomato, Epices, Citron Vert 20cl **8.50**

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

**MULE-AN** • Purée de Litchi, Citron Vert, Ginger Beer 22cl **5.50**

**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**



• Sunday : 11h00 - 14h30 • 

# BRUNCH



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

## SAVOURY

**SAVOURY PANCAKES** • A mountain of pancakes covered in chipotle cream cheese, diced roasted butternut, crispy bacon and crushed hazelnuts, with a cup of maple syrup

**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 crispy bacon (+2€)  
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** • Red fruit coulis, blueberries

**DULCE WAFFLE** • Waffle, dulce de leche, speculos, whipped cream

## 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** • Plain, 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**