

TIGERMILK

MEXICAN INSPIRED CUISINE

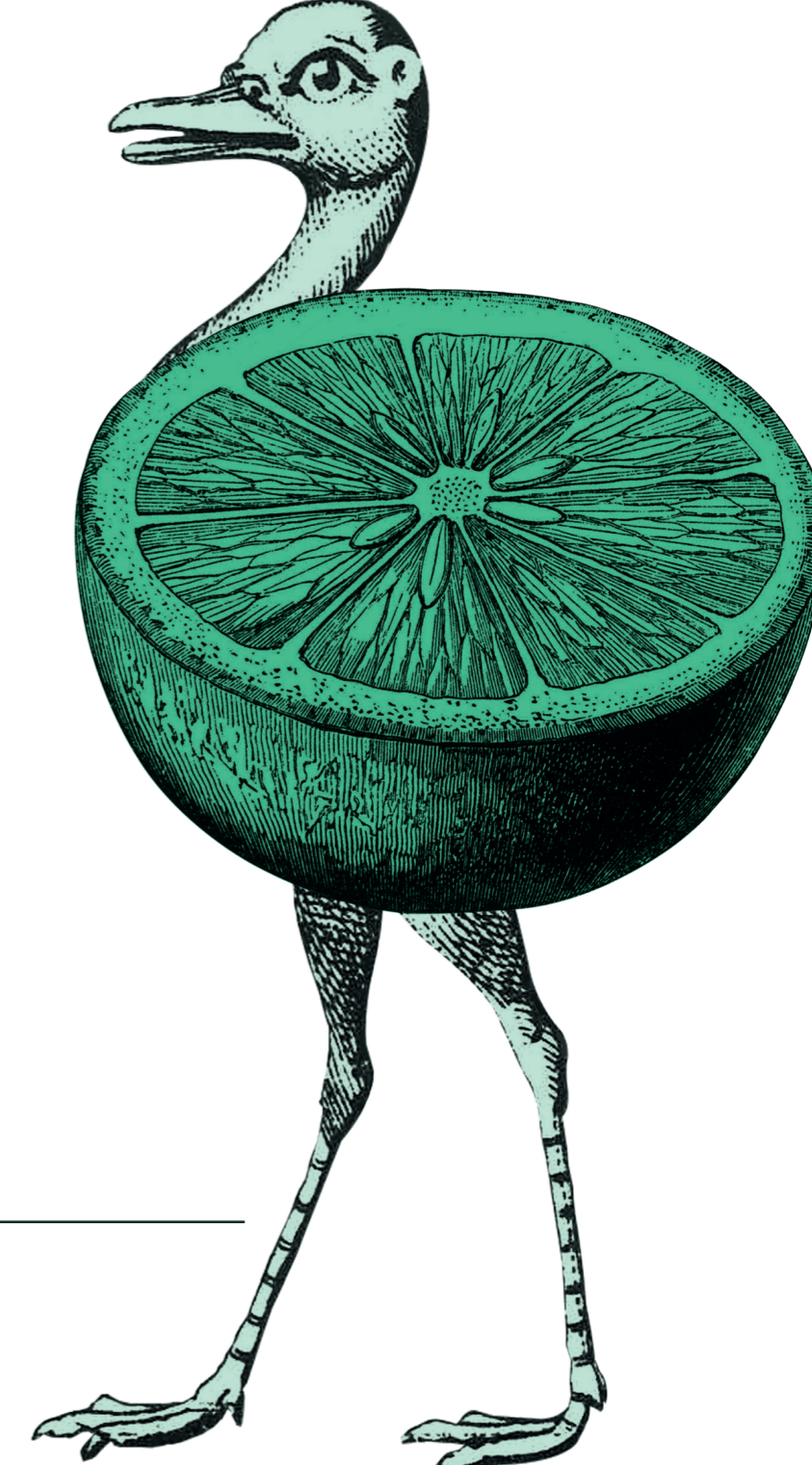
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Vegetarian GF Gluten free Vegan



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 GF **6.50**

Guacamole, salsa Rocoto, tortilla chips.

TRUFFLE NACHOS V **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) VGF **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 V **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 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 PARRILA GF **16.50**

Searred 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 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.

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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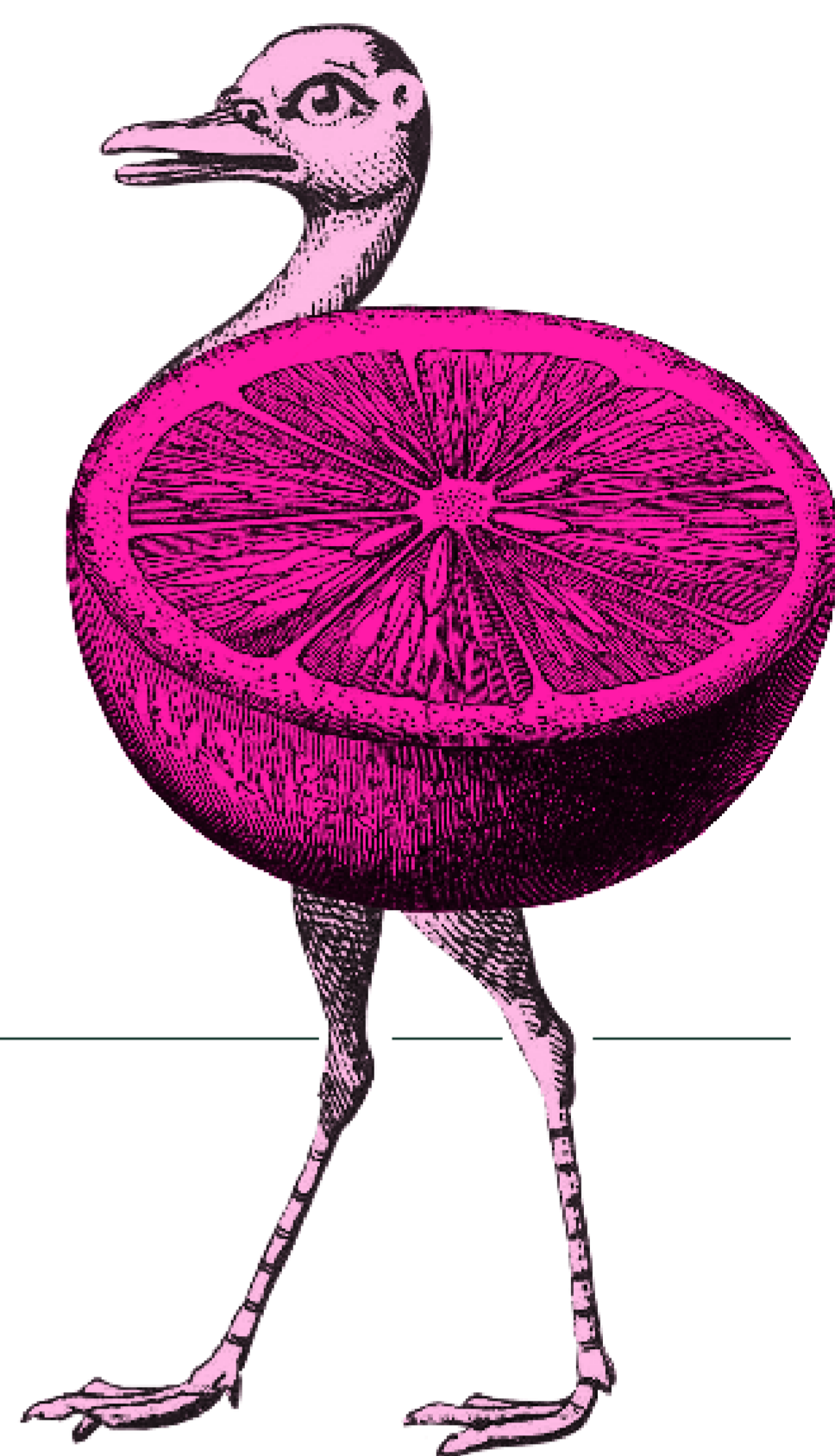
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DESSERTS

MOUSSCHACHO  **GF** **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**

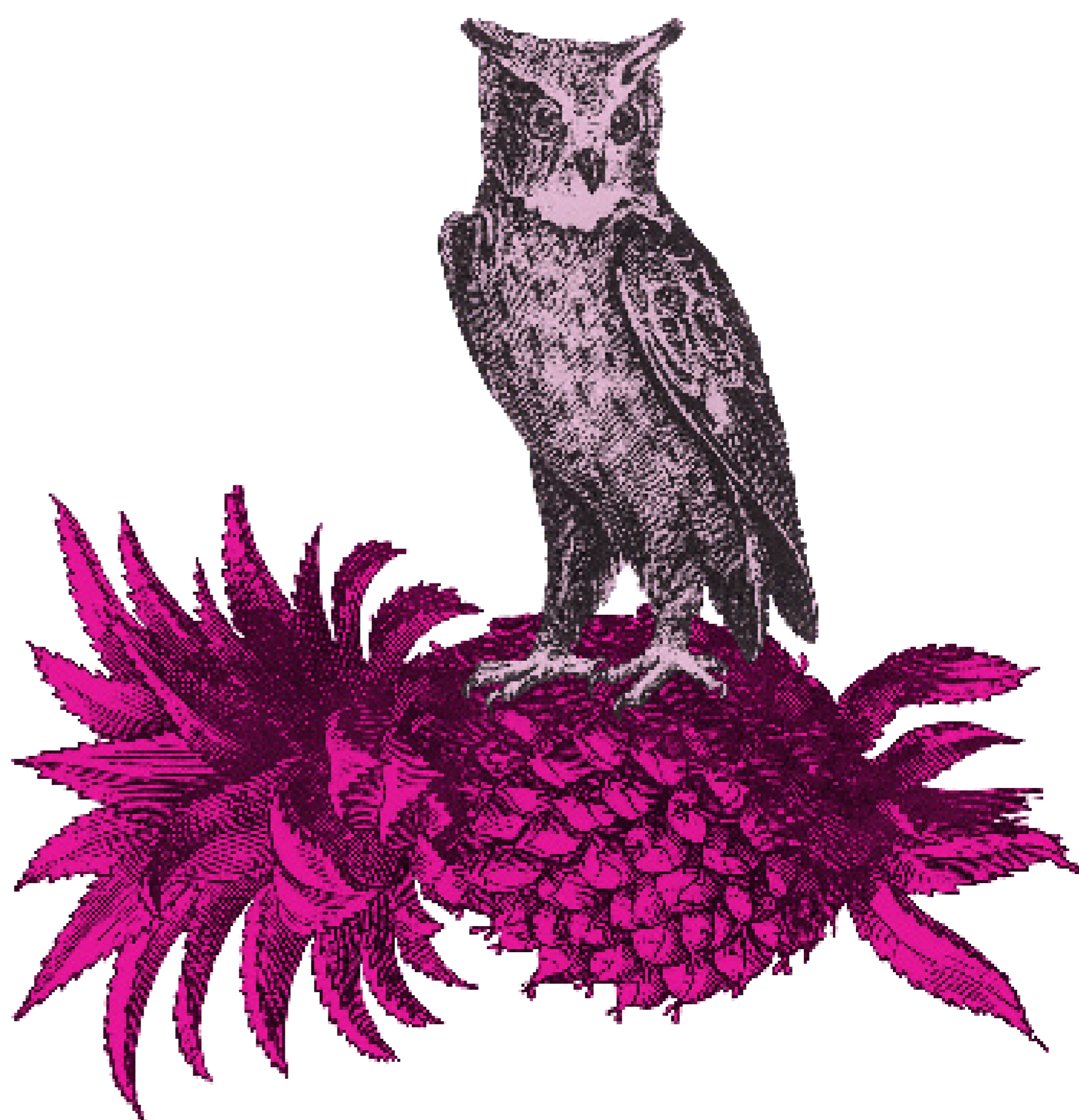
Tiramisu with passion fruit coulis

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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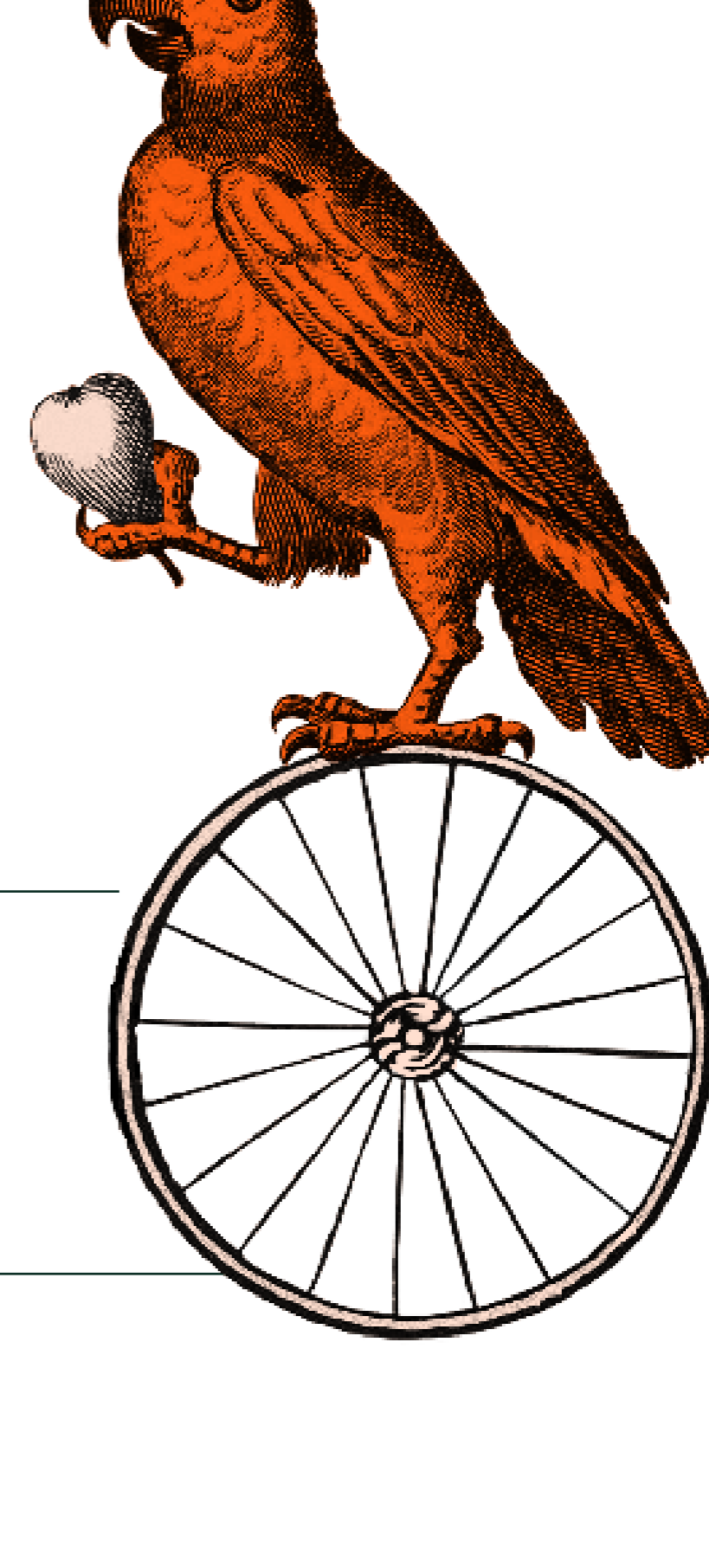
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COCKTAILS



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

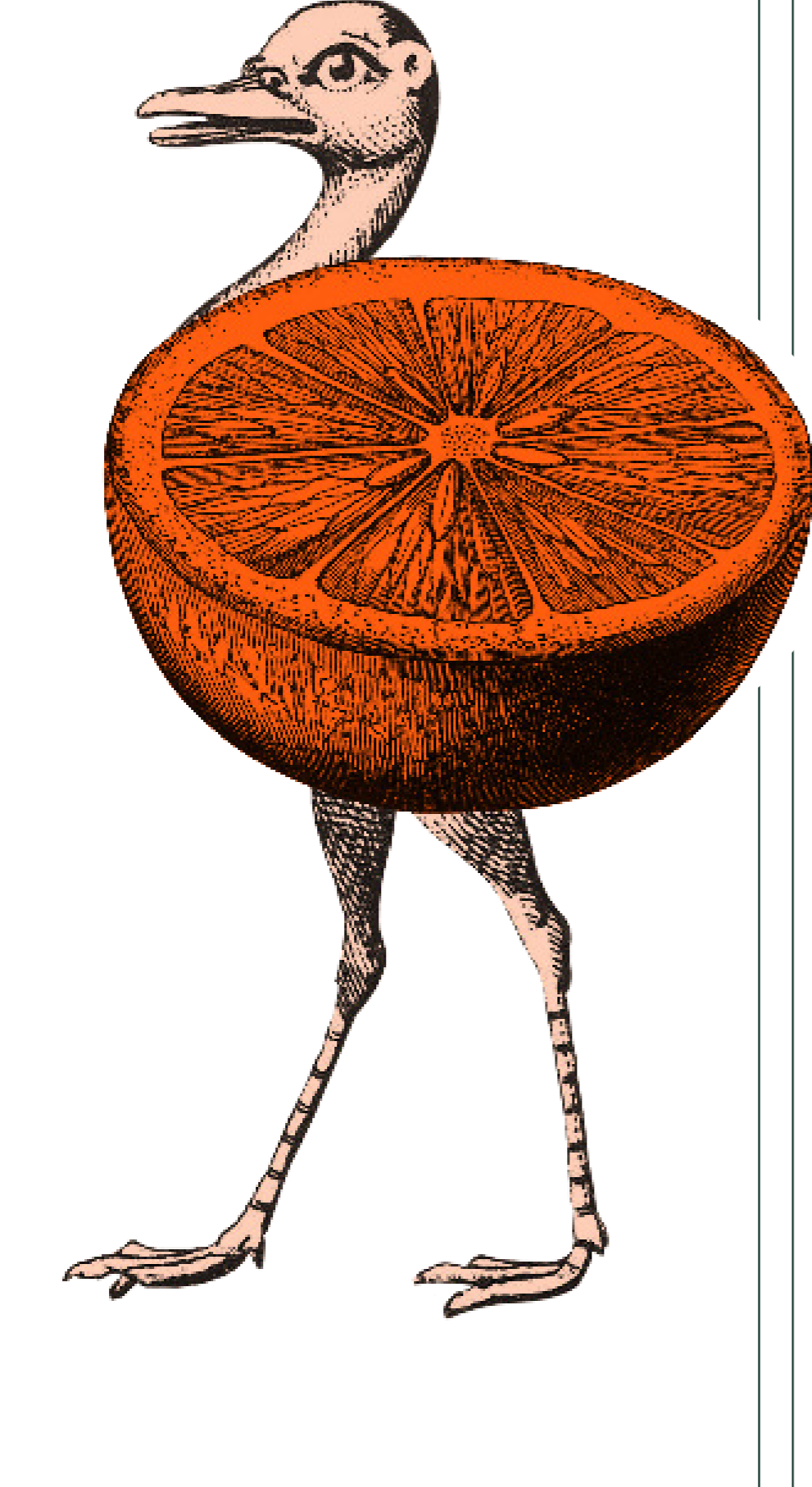


MALA LECHE 16cl 8.50
Amber Rum, Amaretto, Dulce de Leche, Grilled Almond Milk



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



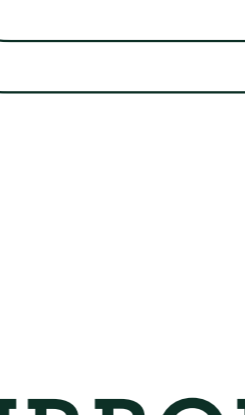
ICE TEA CASERO 40cl 5.50
Black Tea, Ginger Syrup, Peach, Lime



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



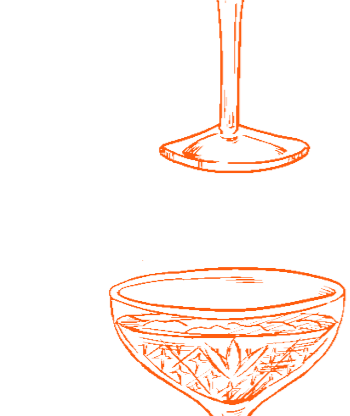
PIÑA VIRGINA 20cl 6.00
Pineapple Juice, Lime, Coconut



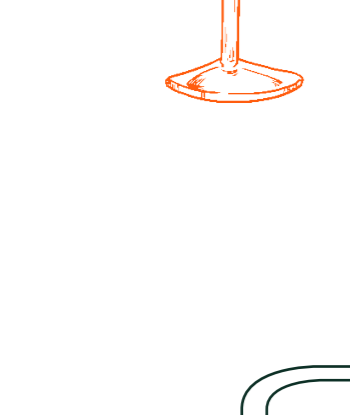
BONITO BONITO 20cl 6.50
Strawberry and Apple juice, Hibiscus Syrup, Lime, Ginger Beer



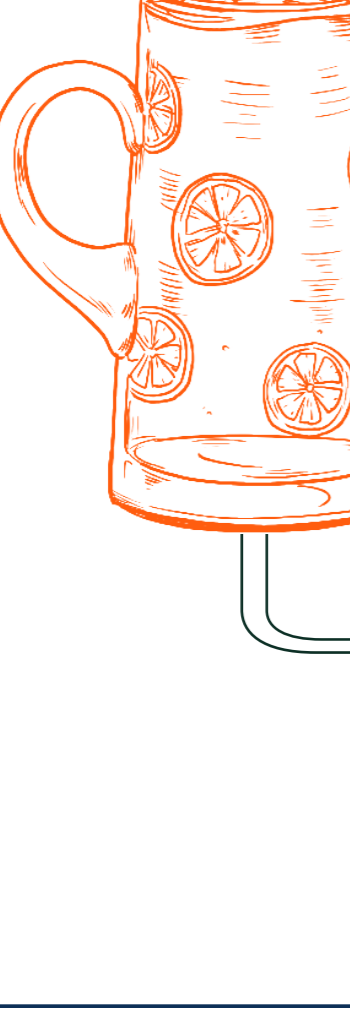
PEACH BOURBON MULE 22cl 9.50
Bourbon, Peach Purée, Maple Syrup, Lime, Ginger Beer



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.

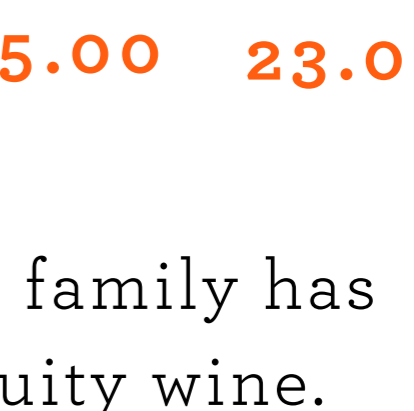
CHILI Carmenere 6.00 29.00

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.

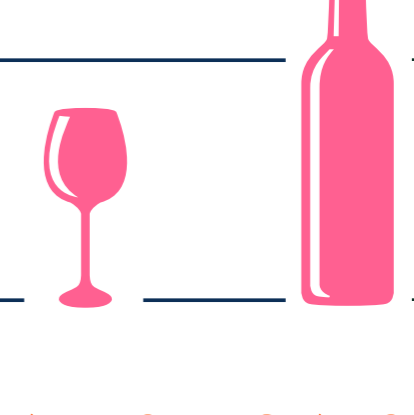
SAUVIGNON Palooza Kate 6.50 35.00

Aubert & Mathieu - 2025
A vibrant and exotic organic Sauvignon, this white wine awakens the senses with fruit and aromatics, 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

ESPRESSO 1.90

LONG BLACK..... 2.00

LATTE..... 3.00

CAPPUCCINO..... 3.50

HOT CHOCOLATE..... 3.50

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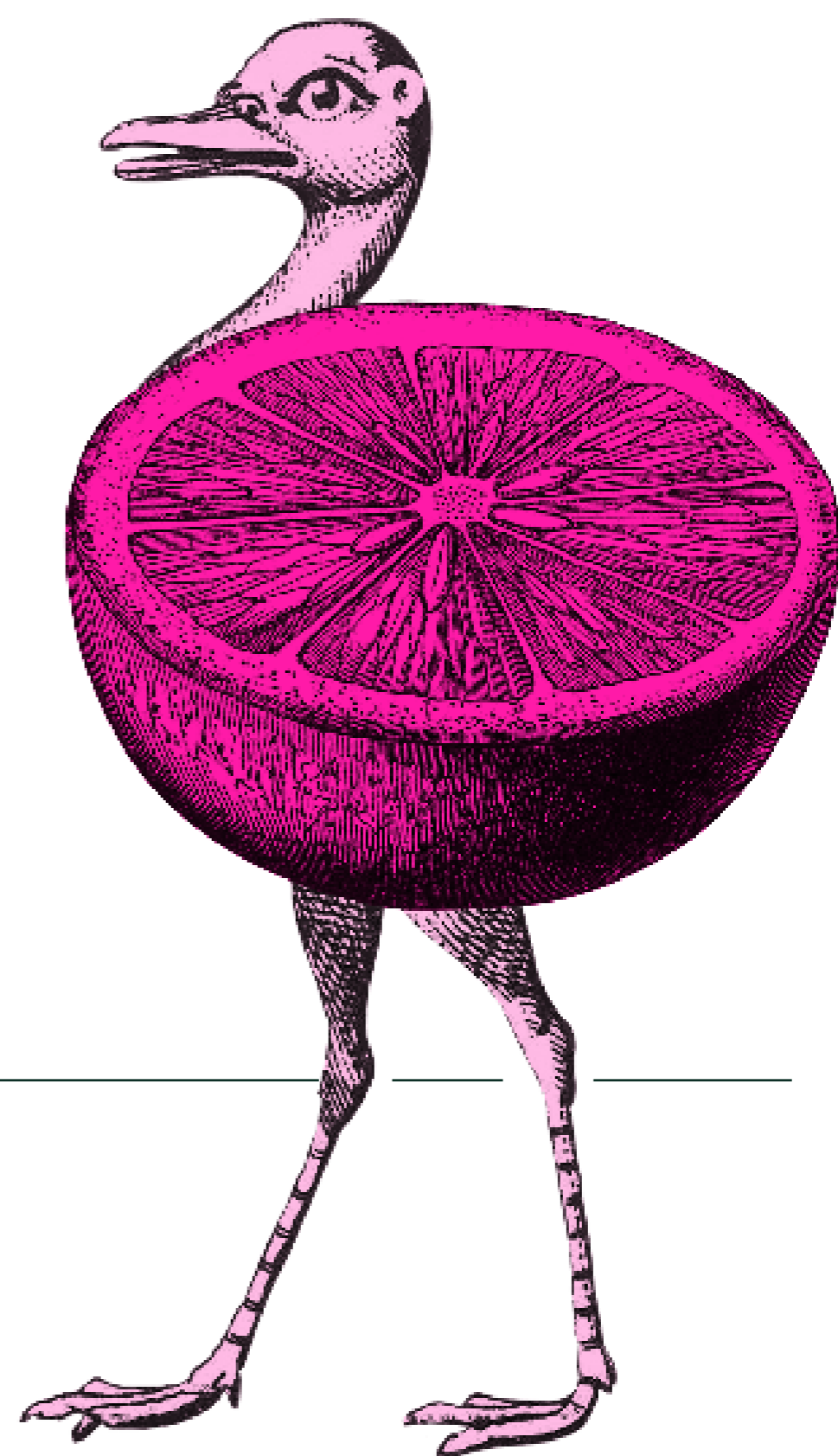


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GF Gluten free

✓ Vegan



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

