

TIGERMILK

MEXICAN INSPIRED CUISINE

FOLLOW US!

@TIGERMILKGROUP

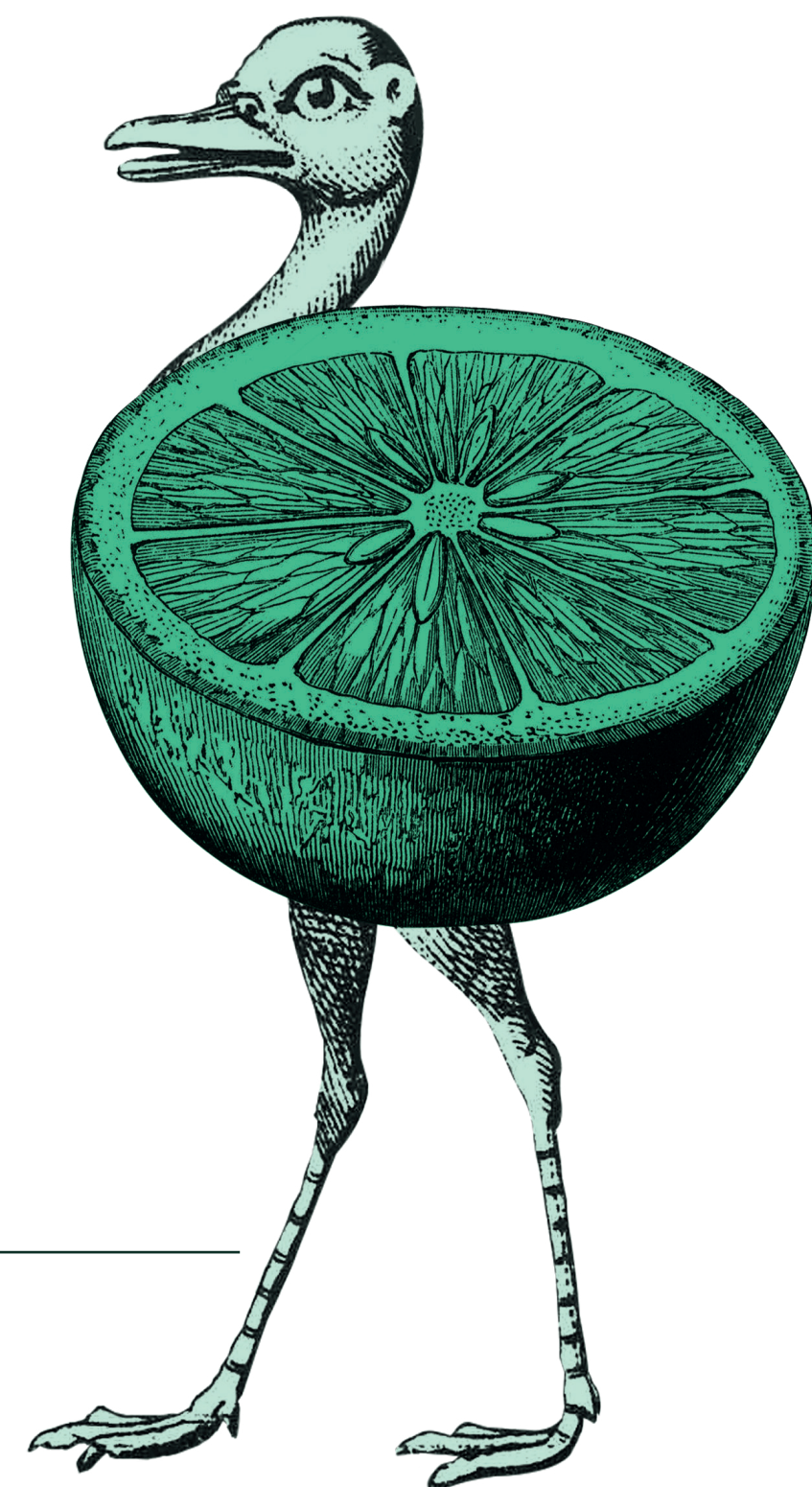


WWW.TIGERMILKRESTAURANTS.COM

✓ Vegetarian

GF Gluten free

✓ Vegan



SIDES & SHARINGS

GUACAMOLE ✓ GF 6.50

Crushed avocados with diced red onions and lime juice. Served with Tortilla chips.

MUY CALIENTE GUACAMOLE 🌶️ ✓ GF 6.50

Guacamole, salsa Rocoto, tortilla chips.

SALMON TOSTADA GF 5.90

Crispy corn tostada topped with guacamole, salmon tartare in ají verde sauce, pickled red onions and fresh coriander

EVERYDAY I'M TRUFFLIN' ✓ 8.50

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



TACOS

SWEET & CREAMY (X2) ✓ 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.

CEVICHES

TIGERMILK CEVICHE GF14.50

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

AMARILLO GF 🌶️15.00

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

QUESADILLAS

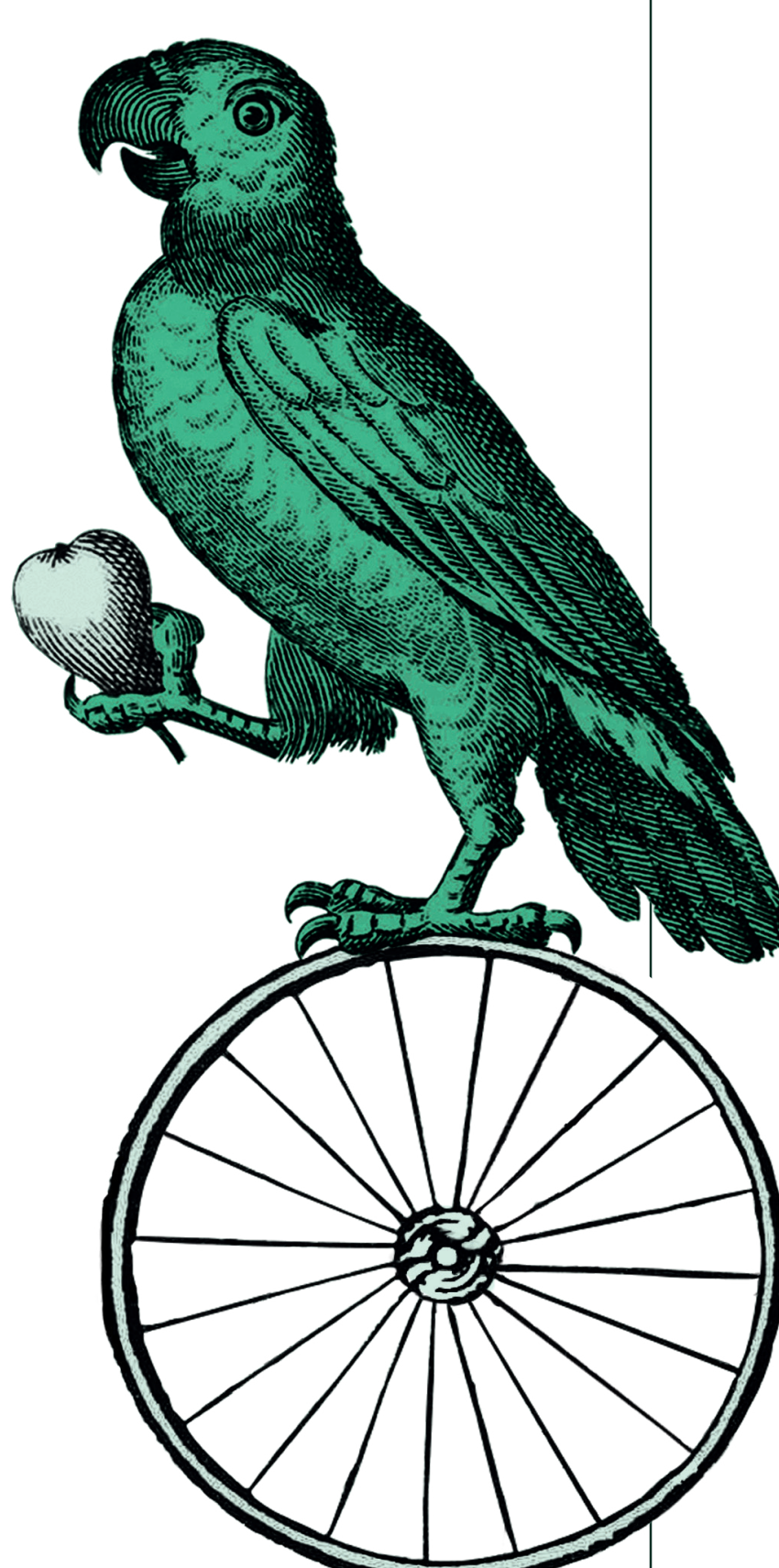
I'M ON A DATE QUESADILLA ✓13.50

Marinated seasonal mushrooms, mozzarella, cheddar, chipotle cream, onion pickles, grana padano, aragula and pomegranate salad.

COCHINITA PIBIL QUESADILLA14.90

Cochinita Pibil is a slow-cooked marinated pulled pork, with cheese. That's it. But it's so good! Served with aragula and pomegranate salad.

ASADOS



SALMON A LA PARRILLA GF 16.90

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

CARNE ASADA GF 19.50

Cured beef flank steak, marinated in our secret blend of spices, then lightly grilled for a tender, smoky finish. Served with roasted potatoes and chipotle mayo.

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.

SHARERS

BARBACOA GF 59.00

For two to three people.

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 two sides of your choice.

Y MÁS

SMOKY MOLE ROJO 🌶️15.90

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.

GREEN BUT NOT BORING ✓ GF13.50

Aragula salad, broccoli florets, avocado and hazelnuts, dressed with a sweet and tangy vinaigrette, jalapeño sour cream and garnished with juicy pomegranate seeds and cilantro.

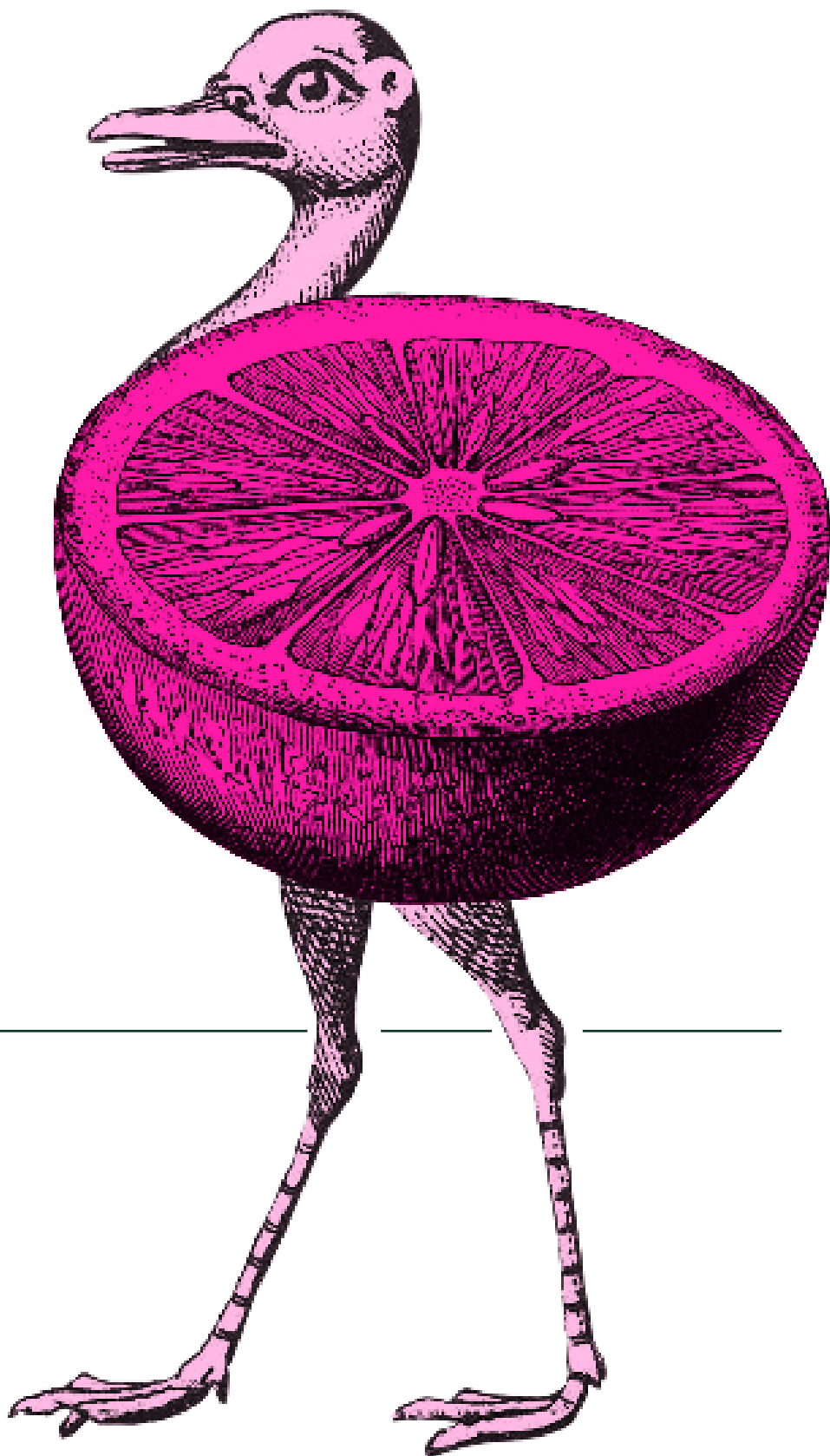
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DESSERTS

MOUSSCHACHO   6.00

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

BRIOCHE PERDUE 7.00

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

TIRAMISU MARACUYA 7.00

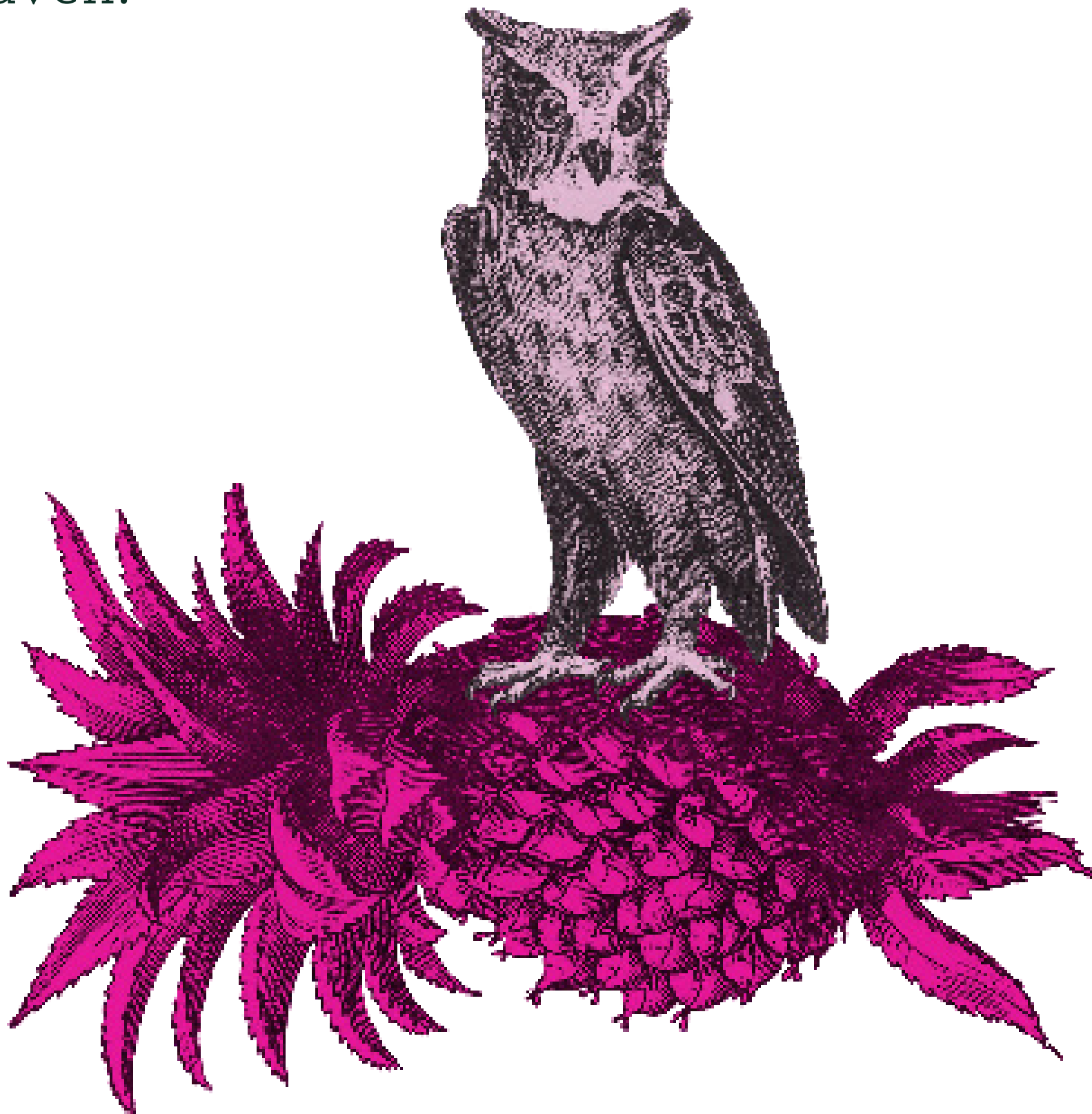
Tiramisu with passion fruit coulis.

DULCE DE LECHE CHEESECAKE  7.50

Speculoos, dulce de leche.

COOKIE SHOW 8.50

A hot, ultra-gooey cookie with hazelnuts, whipped cream and salte salted butter caramel. Soft-core heaven.



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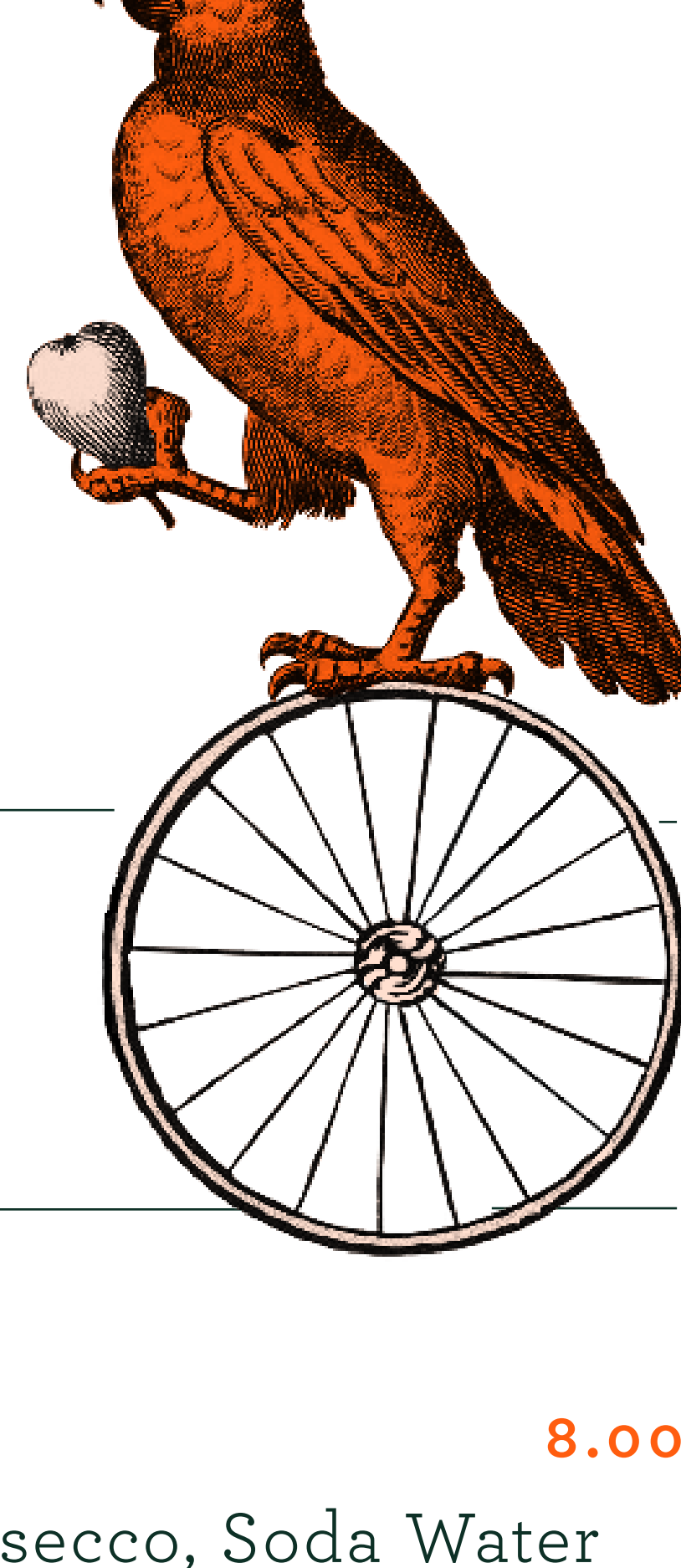
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COCKTAILS



TIGER-SPRITZ 16cl

8.00

Aperol, Yuzu Purée, Pêche Syrup, Prosecco, Soda Water



MARGARITA AZTECA 10cl

8.00

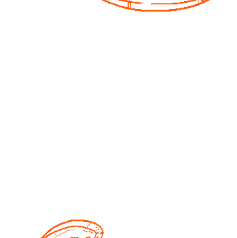
Tequila, Triple Sec, Hibiscus Syrup, Lime



CAÏPICABANA 10cl

8.00

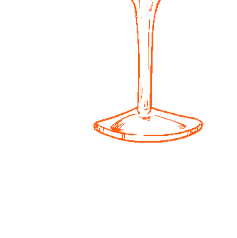
Cachaça infused with Arbol chili, Passionfruit Purée, Lime



MALA LECHE 16cl

8.50

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

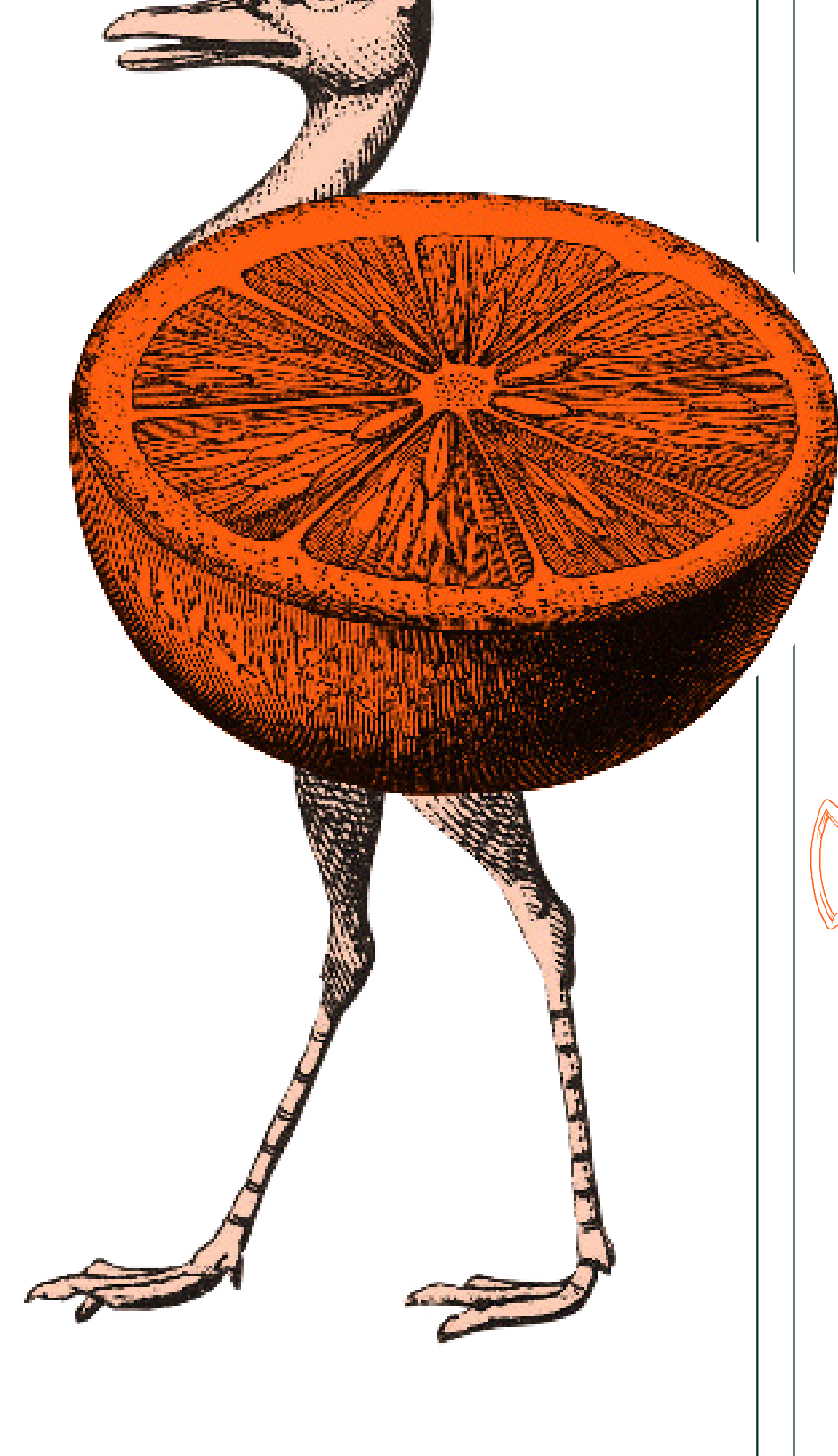


LUZ VERDE 12cl

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

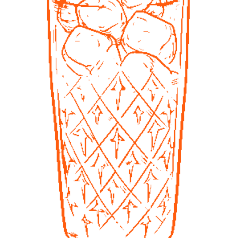
Black Tea, Ginger Syrup, Peach, Lime



MULE-AN 22cl

5.50

Lychee Syrup, Ginger, Lime Juice, Soda Water



PIÑA VIRGINA 20cl

6.00

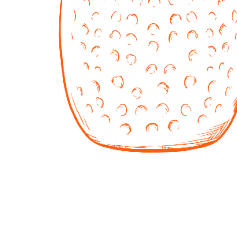
Pineapple Juice, Lime, Coconut



BONITO BONITO 20cl

6.50

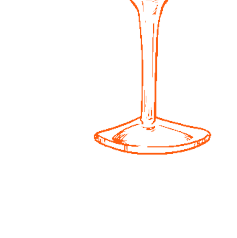
Strawberry and Apple juice, Hibiscus Syrup, Lime, Ginger



PEACH BOURBON MULE 22cl

9.50

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



LYCHEE FROZEN MARGARITA 15cl

10.00

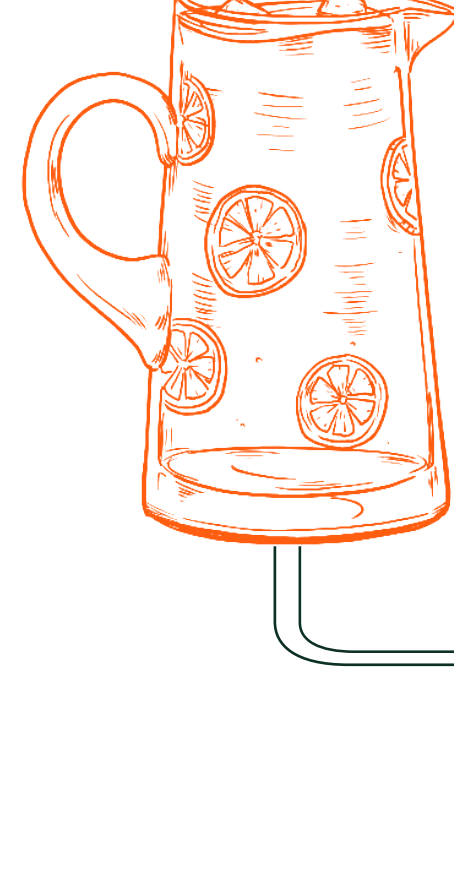
Tequila, Triple Sec, Lychee Purée, Elderflower Syrup, Lim



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.

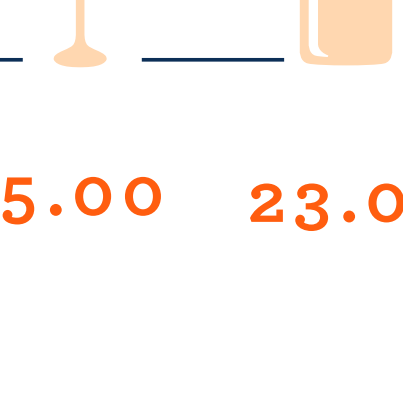
BOURGOGNE Pinot Noir

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.

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 4,5° - Craft-brewed in the region

33cL

IPA BEER • Bottled beer

5.50

Indian Pale Ale 6° - Craft-brewed in the region

33cL

LAGER BEER • Bottled beer

6.00

Ocho Reales Lager 4° - Craft-brewed mexican beer **GF**

33cL

ALCOHOL FREE BEER • Bottled beer

6.00

Lager 0%

33cL

MICHELADA • Lager, 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 2.50

Green, Green Jamsine, Earl Grey, Rooibos, Chamomile

EXPRESSO..... 1.90

LONG BLACK..... 2.00

LATTE..... 3.00

CAPPUCCINO..... 3.50

HOT CHOCOLATE..... 3.90



• Sunday : 11h45 - 15h00 • 

BRUNCH



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

SAVOURY

AVOCADO TOAST  • Sourdough bread, avocado, roasted sweet potato, jalapeño cream, pomegranate, cilantro

CHICKEN WAFFLE • Crispy fried chicken on warm waffles, dripping with agave syrup, sharpened with pickled red cabbage, coriander and a cool jalapeño cream.

BIG TRUFFLE QUESADILLA  • A molten triple-cheese fold kissed with truffle & scramble eggs, served with a pot of truffle cheddar sauce.

AMARILLO SALMON BRIOCHE • Savoury french toast, layered with smoked salmon and our chipotle whipped cream, lifted by a touch of ají amarillo and chimichurri sauce.

CHIMI CARNITAS BUN • Potato bun, pulled pork, guacamole, chimichurri sauce, red cabbage coleslaw, cilantro

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

ADD AN EXTRA !

Crispy bacon (+2€)

Smoked salmon (+3€)

SWEET

BRIOCHE PERDUE • Brioche, pain perdu style, whipped cream, salted butter caramel

P.B.B PANCAKES • Peanut butter, banana, pomegranate

DULCE WAFFLE • Homemade waffle, whipped cream, dulce de leche, crushed speculoos

COOKIE SHOW • A hot, ultra-gooey cookie with hazelnuts, whipped cream and salted butter caramel. Soft-core heaven.

CHEESECAKE • Speculos, red fruits coulis, blueberries

COLD DRINKS

HOMEMADE ICED TEA

TROPICAL INFUSION

HOMEMADE LEMONADE

CAFÉS

ESPRESSO 1.9 — LATTE 3.0

LONG BLACK 2.5 — CAPPUCCINO 3.5

HOT CHOCOLATE 3.9

TEA 2.9

BLACK TEA **Bio** • Earl Grey

GREEN TEA **Bio** • Plain, Jasmine

INFUSION **Bio** • Chamomile

SPECIALS 4.5

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**