

TIGERMILK

MEXICAN INSPIRED CUISINE

FOLLOW US!

 @TIGERMILKGROUP



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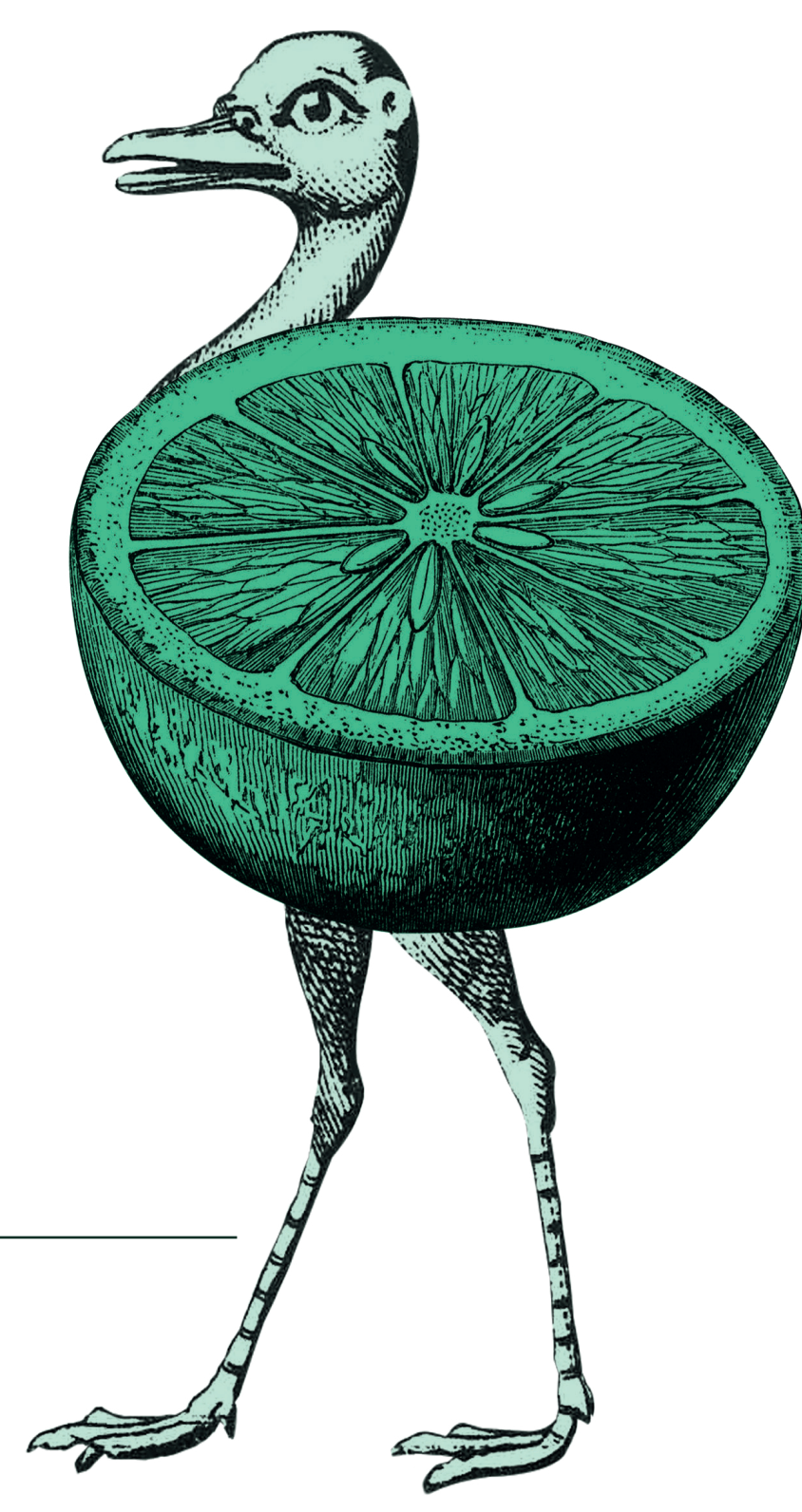
Vegetarian



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  **GF** **6.50**

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

MUY CALIENTE GUACAMOLE   **GF** **6.50**

Guacamole, salsa Rocoto, tortilla chips.

I'M ON A DATE QUESADILLA  **7.00**

Seasonal mushrooms, mozzarella, cheddar, chipotle mayonnaise, red onion pickles, parmesan and jalapeño sour cream.

MI QUESA ES TU QUESA **7.50**

A small quesadilla of shredded chicken cooked gently with spices, served on cheese. Accompanied by red onion pickles, parmesan and jalapeño sour cream.

SALMON CEVICHITO **8.00**

Diced salmon marinated in a Nikkei leche de tigre. Red onion pickles, sesame seeds & fresh coriander.

EVERYDAY I'M TRUFFLIN'  **8.50**

Corn tortilla chips with a big ladle of truffled triple cheese on top.

TACOS

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

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

POLLO (X2)  **GF** **6.50**

Pulled free-range chicken, Salsa Rocoto, Red onion pickles, corn tortilla & fresh cilantro.

TUNA TOSTADA **GF** **6.50**

Ouch, it's hard not to take another one after ordering the first. Fried corn tortilla, guacamole, raw diced tuna, aioli jalapeño, red onion pickles, cilantro.

CEVICHES

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

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

SALMÓN MÓN MÓN **GF** **16.00**

Salmon ceviche with mango, leche de tigre, jalapeño cream, chimichurri sauce, red onion pickles , roasted sweet potatoes, cilantro & lime.

ASADOS

EL COLIFLOR  **GF** **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.

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** **18.90**

Marinated beef flank steak, chimichurri salsa, served with roasted baby potatoes and caliente chipotle mayo.

Y MÁS

GREEN BUT NOT BORING  **GF** **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  **14.50**

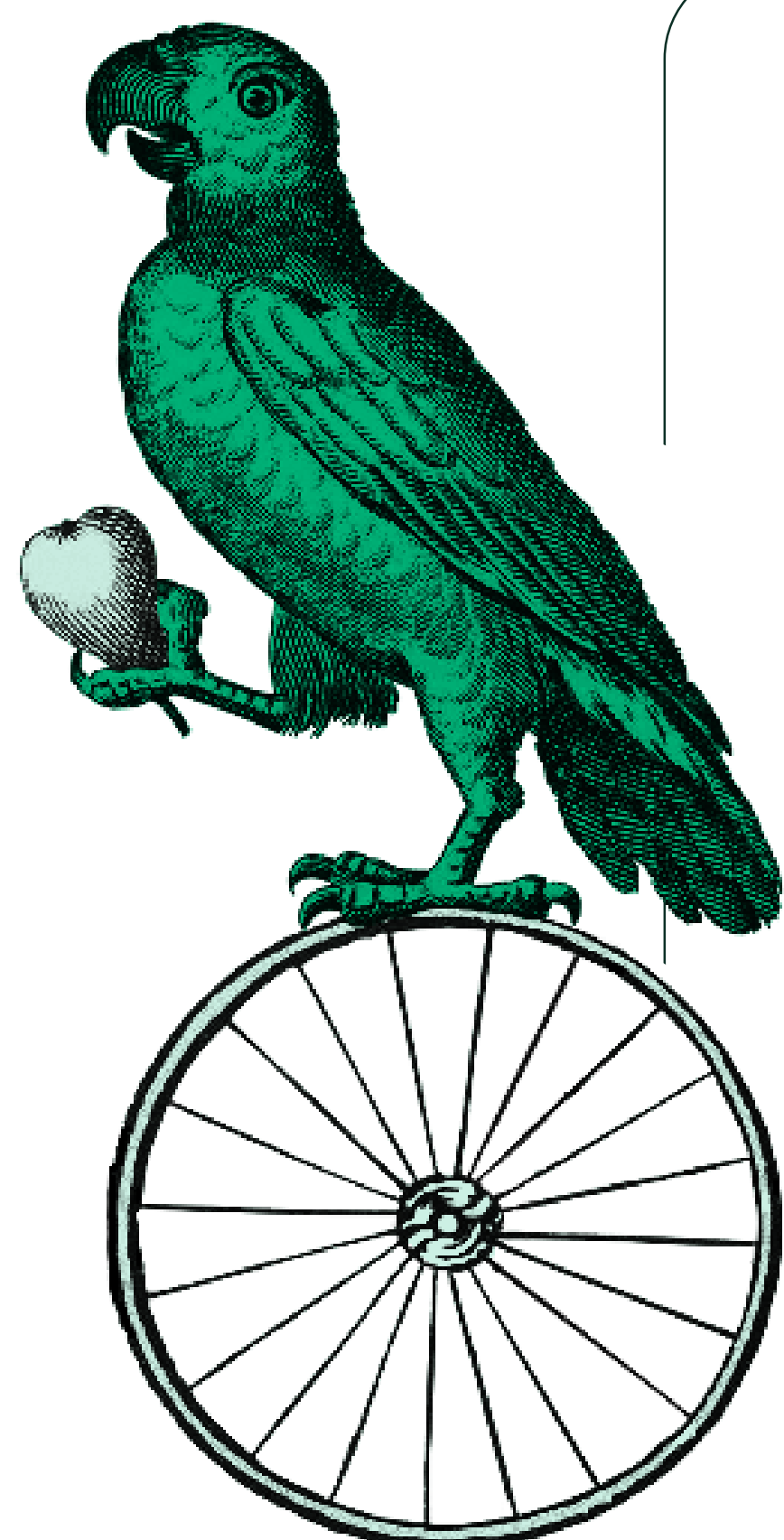
Potato bun, shredded chicken, marinated with homemade spices. Cheddar, red onion pickles & baby greens. Served with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ guacamole (+2.50)

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.



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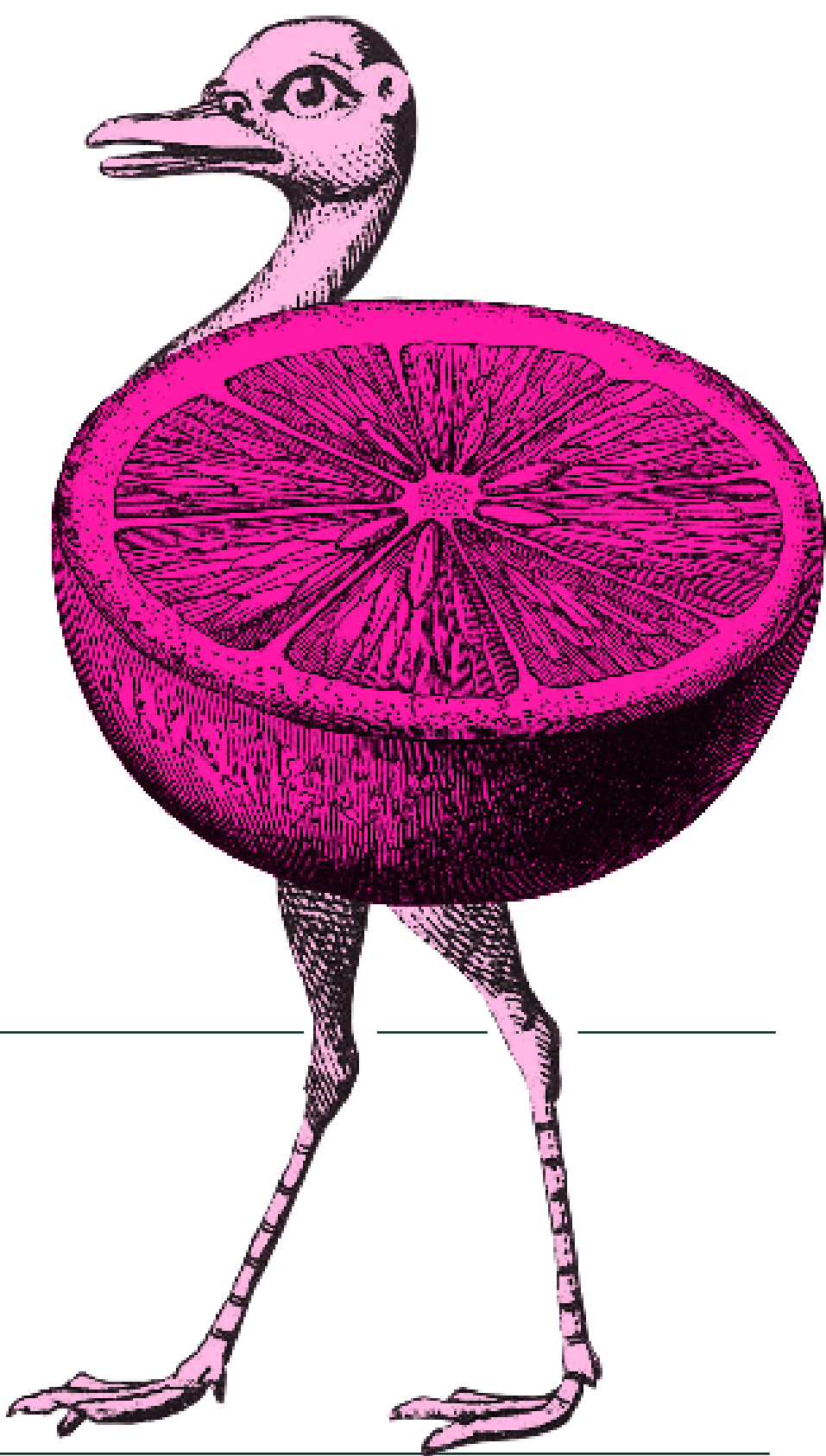
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DESSERTS

MOUSSCHACHO GF  **6.00**

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

BRIOCHE PERDUE **7.00**

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

TIRAMISU MARACUJA  **7.00**

Tiramisu with passion fruit 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

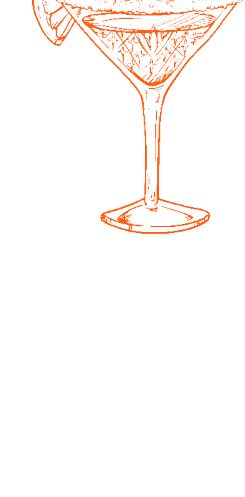
Tequila, Triple Sec, Hibiscus Syrup, Lime



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

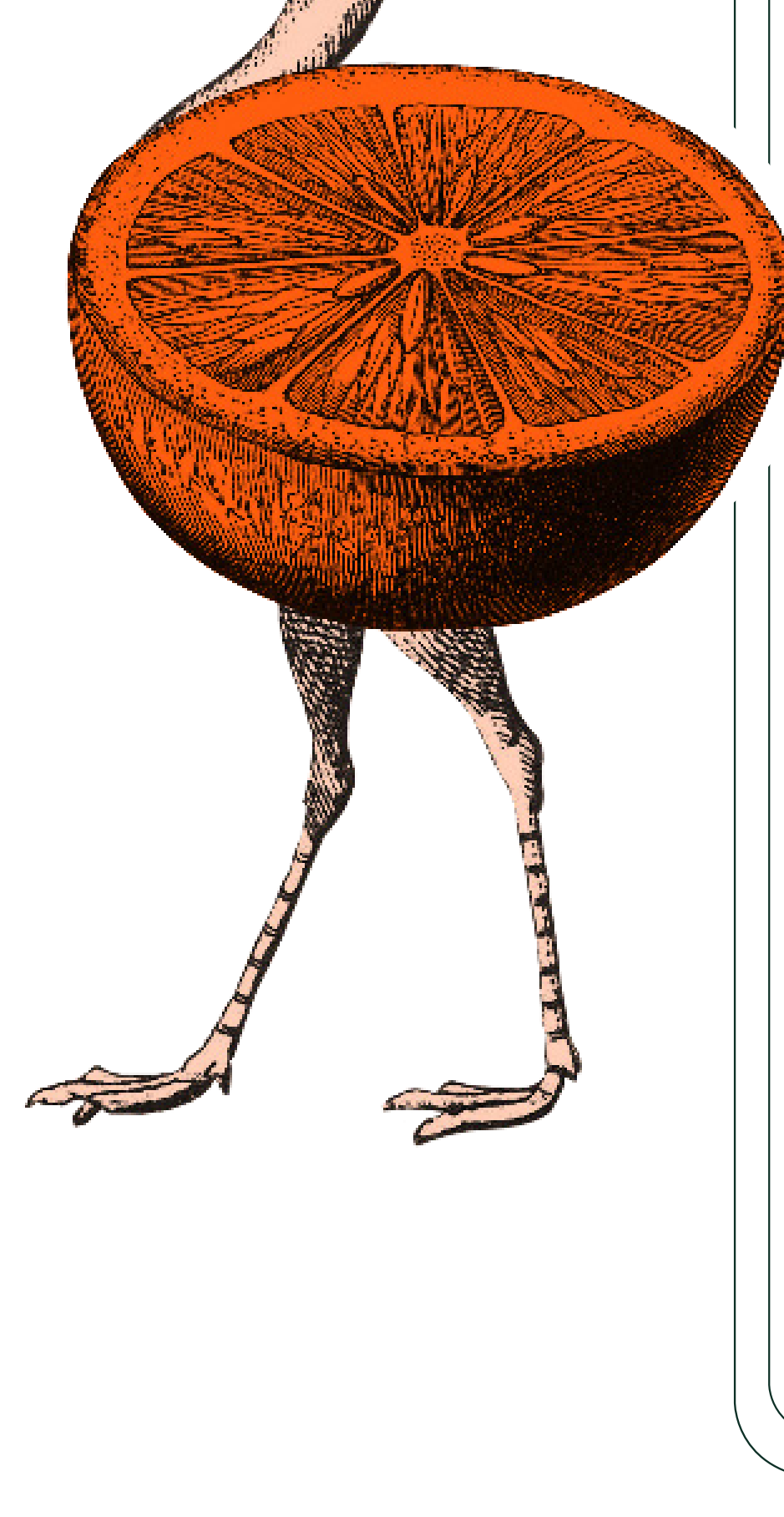


LUZ VERDE 12cl

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



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

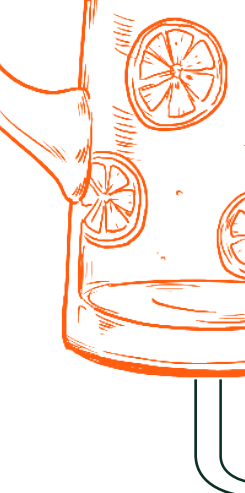
Strawberry and Apple juice, Hibiscus Syrup, Lime, Ginger Beer



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

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

Tesoro de los Andes, Mendoza

A rich Argentine wine with notes of dark fruit and spices, and a lovely structure. A real treat.

CÔTES DU RHÔNE Lou Pitchoun

5.50 27.00

Domaine des Gravennes

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

Araucano Reserva

Grown at the foot of the Chilean Andes, the vines that produce this Carmenere will give you a wine that is fruity, with notes of licorice and a hint of pepper.

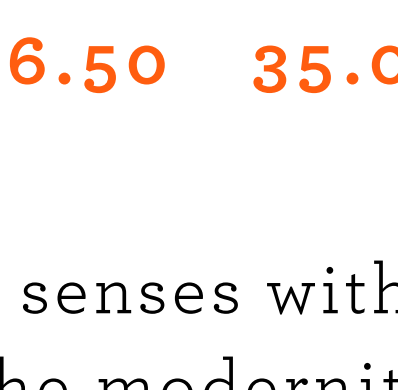
BOURGOGNE Pinot Noir

39.00

Champs Fleury, NM

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

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

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

SAUVIGNON Palooza Kate

6.50 35.00

Aubert & Mathieu

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

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



LANGUEDOC

4.50 24.00

Coup de Vin

A crisp, fruity rosé with aromas of fresh red berries—so refreshing!

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 Grand Paris

33cL

IPA BEER • Bottled beer

5.50

Indian Pale Ale 6° - Brewed in Grand Paris

33cL

MEXICAN BEER OF THE MOMENT • Bottled beer

6.00

33cL

ALCOHOL FREE BEER • Bottled beer

6.00

Lager 0% - Brewed in Grand Paris

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 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

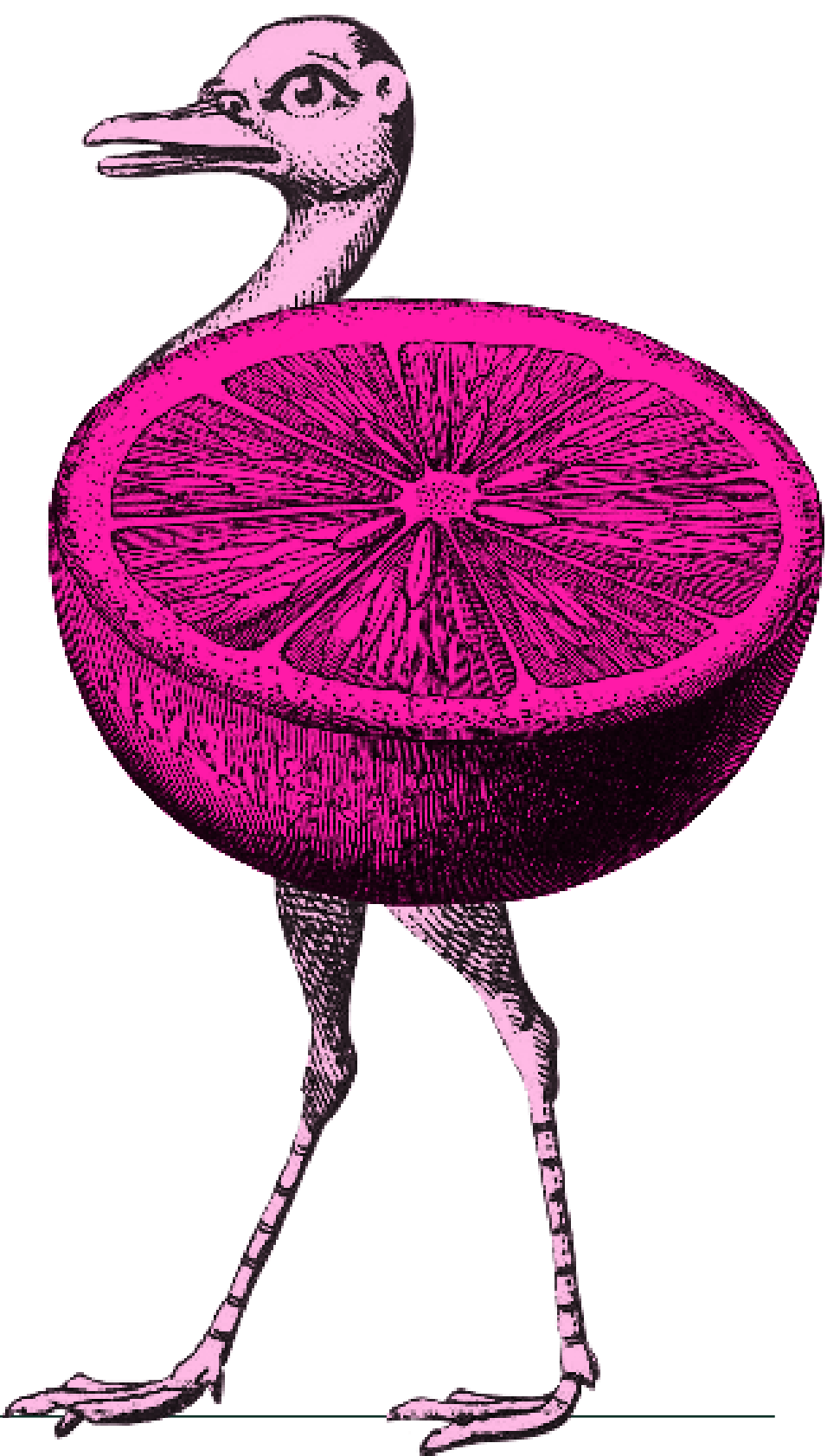
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KIDS MENU - 13.00

SMALL QUESADILLA 

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE 

Speculoos, dulce de leche.

DRINK

Syrup, Homemade Limonade, Homemade Ice tea





Saturday · Sunday : 11h00 - 15h00

BRUNCH

1 SAVOURY + 1 SWEET + 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

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 triplecheese 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 POLLO BUN • Potato bun, pulled chicken, guacamole, chimichurri sauce, roasted sweet potato, cilantro

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

Extra crispy bacon (+2€)

Extra smoked salmon (+3€)

SWEET

BRIOCHE PERDUE • Brioche, pain perdu style, whipped cream, 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 caramel. Soft-core heaven

CHEESECAKE • Speculos, red fruits coulis, blueberries

COLD DRINKS

HOMEMADE ICED TEA

INFUSION FLORALE

HOMEMADE LEMONADE

COFFEE

ESPRESSO 1.9 — LATTE 3.0

AMERIC. 2.5 — CAPPUCCINO 3.5

HOT CHOCOLATE 3.9

TEA 2.9

BLACK • Earl Grey

GREEN • Vert, Jasmin

INFUSION • Camomille

SPECIALS 4.5

Chai Latte - Matcha Latte - Moka



SPECIAL DRINKS

PALOMA • Tequila, Grapefruit Juice, Lime Juice, Soda Water

6.00

BLOODY MARIA • Chipotle infused Tequila, Tomato Juice, Worcestershire Sauce, Lime

8.50

VIRGIN BLOODY MARIA • Tomato Juice, Chili pepper, Worcestershire Sauce, Lime

5.00

MULE-AN • Lychee Syrup, Ginger, Lime Juice, Soda Water

5.50

PIÑA VIRGINA • Pineapple Juice, Lime, Coco Syrup

6.00

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

6.50