TIGERMILK

MEXICAN INSPIRED CUISINE

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WWW.TIGERMILKRESTAURANTS.COM

V Vegetarian GF 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**
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' V **8.50**
Baby quesadilla with tuffle, triple cheese and chipotle. Served with jalapeño sour cream.



TACOS

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.

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 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 V **13.50**
Marinated seasonal mushrooms, mozzarella, cheddar, chipotle cream, onion pickles, grana padano, aragula 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 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.

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.

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.

SHARERS

CHULE CONMIGO GF **62.00**
For two people.
A big juicy rib-eye to enjoy with our chimichurri salsa. Roasted baby potatoes, roasted marinated cauliflower and chipotle mayo.

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 V GF.....**13.50**
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.

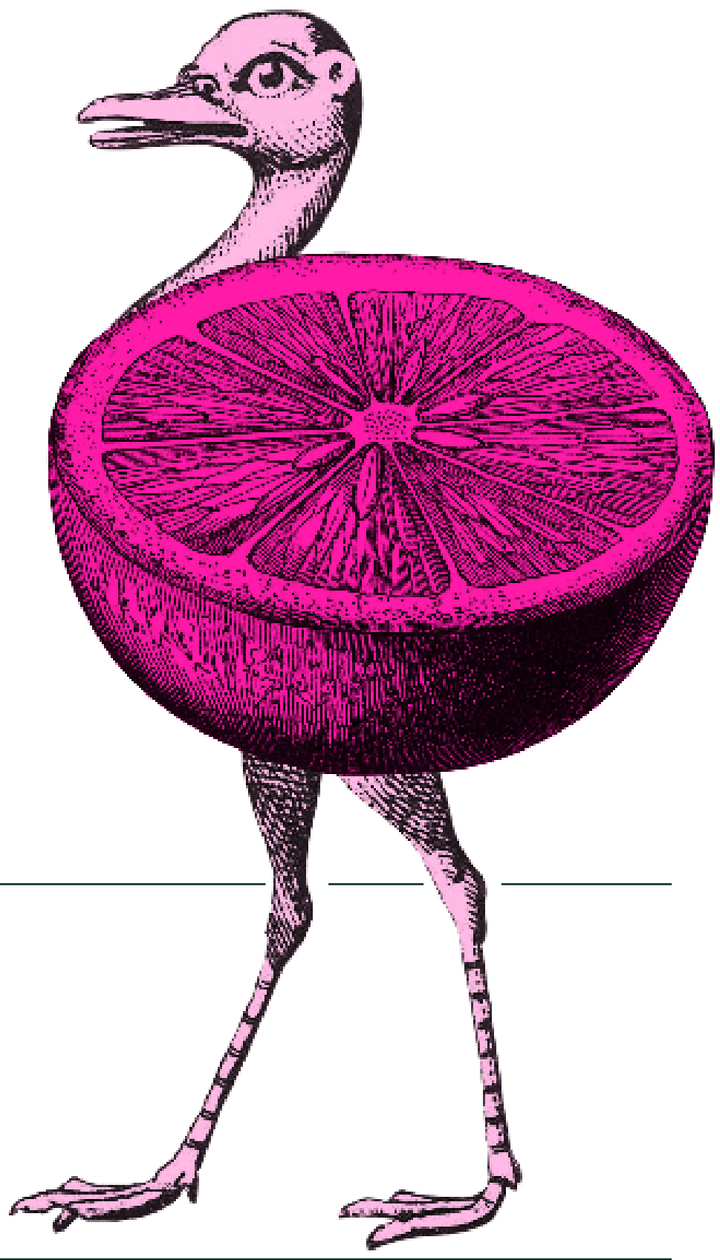
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DESSERTS

MOUSSCHACHO GF V **6.00**
Chocolate mousse, hint of fleur de sel, crushed and caramelized hazelnuts.

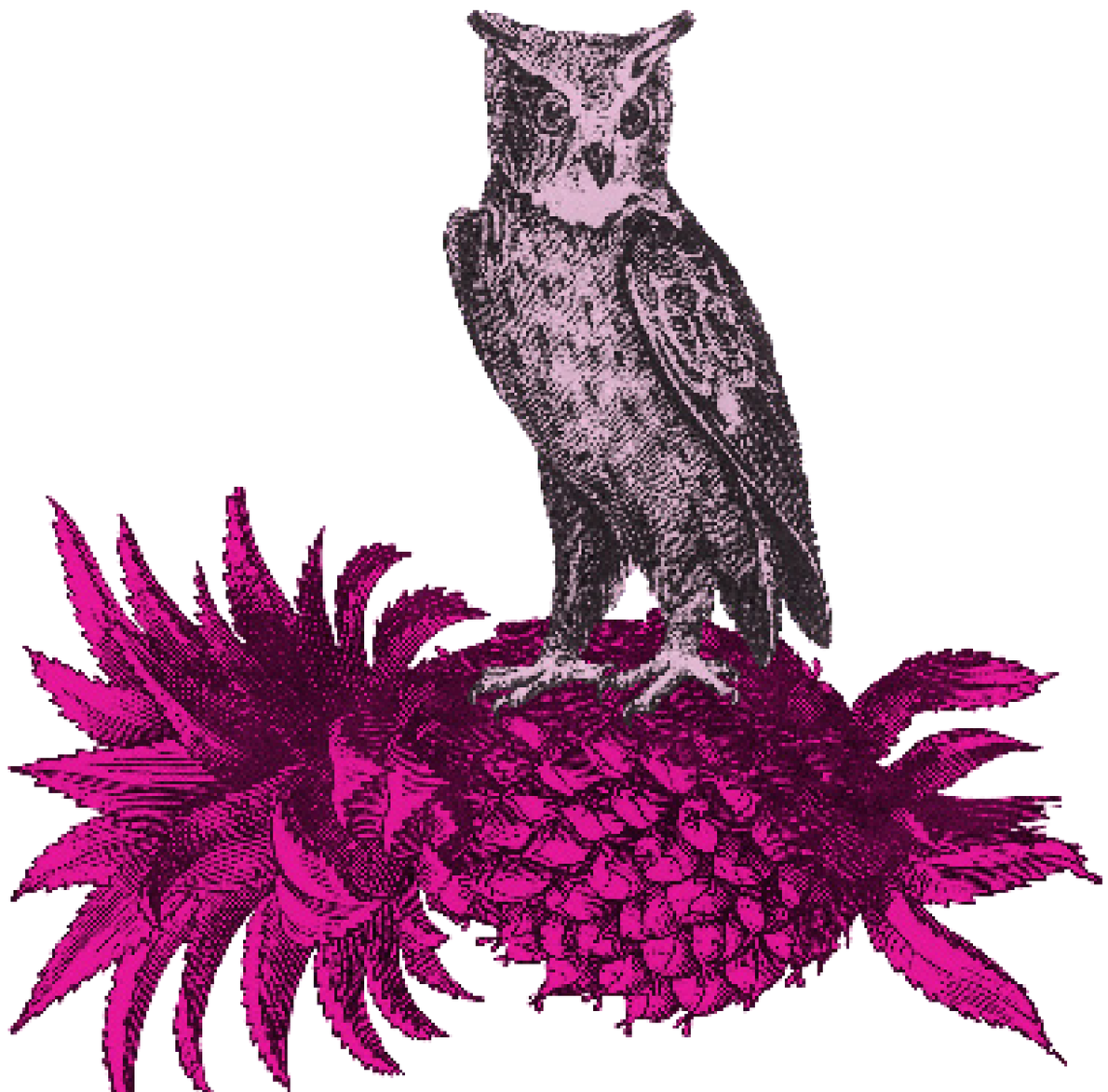
BRIOCHE PERDUE **7.00**
French toast, whipped cream, salted butter caramel, caramelized roasted hazelnuts.

TIRAMISU MARACUJA **7.00**
Tiramisu with passion fruit coulis

DULCE DE LECHE CHEESECAKE V **7.50**
Speculoos, dulce de leche.

COOKIE SHOW **8.50**

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



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COCKTAILS

TIGER-SPRITZ 16cl — 8.00
Aperol, Yuzu Purée, Pêche Syrup, Prosecco, Soda Water

MARGARITA AZTECA 20cl — 8.00
Tequila, Triple Sec, Hibiscus Syrup, Lime

CAÏPICABANA 20cl — 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 Suryp, 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 20cl — 9.50
Bourbon, Peach Purée, Maple Syrup, Lime, Ginger Beer

LYCHEE FROZEN MARGARITA 12cl — 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
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 Labaile, Les Enfants
The ideal companion for fresh, sunny cooking. Since 1820, the Laudet family has been working on the Labaille 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

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

LAGER BEER · *Bottled beer* — 6.00
Ocho Reales Lager 4° - Craft-brewed mexican beer GF — 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 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 : 11h00 - 14h30 •

BRUNCH



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

SAVOURY

AVOCADO TOAST V • Sourdough bread, avocado, roasted sweet potato, jalapeño cream, pomegrenate, 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 V • 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, 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

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**

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