From lively cantinas to sunset rooftops, drinks in Mexico are made to bring people together. Whether it's a bold mezcal, a crisp cerveza, or a cocktail bursting with lime

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and spice, every glass tells a story. Rooted in tradition and open to reinvention, the Mexican drinking culture is all about savoring the moment — one sip at a time.

SIGNATURE COCKTAILS



TIGER-SPRITZ 9

16cl - Yuzu meets Aperol and peach in this sparkling Prosecco spritz.



PISCO N'ROSES 11.50

15cl - Pisco, elderflower liqueur, rose syrup, lime, and a frothy egg white foam.



MALA LECHE 10.50

16cl - Amber Rum, Amaretto, Dulce de Leche, Grilled Almond Milk. A sweet treat !



ISABELA SOUR 11.50

17cl - Elegant and floral: gin, elderflower liqueur, pear juice, lime, and egg white foam.



PALOMA VIEJA 11

28cl - Tequila Reposado, Grapefruit Tonic, Hibiscus, Lime.



ESPRESSO MARTINI 11.50

14cl – Mezcal Ojo De Dios Café, Vodka, Espresso, Cane Syrup. Bold, smooth, and buzzing.



OAXACAN NEGRONI 12.5

8cl - Mezcal Ojo de Dios Café, Campari, Dubonnet, Frangelico, Bittermen's Xocolatl.



AZTECA GRANDE 40

50cl - Classic tequila margarita with a sweet hibiscus twist.

MARGARITAS



MARGARITA CLÁSICA 10.50

10cl - Classic tequila margarita. Timeless, never basic.



FROZEN MARGARITA 10.50

Tropical vibes: tequila, Triple Sec, pineapple, mango, and lime — blended icy cold.



MARGARITA AZTECA 10.50

10cl - Classic tequila margarita with a sweet hibiscus twist.



LUZ VERDE 12

12cl - Tequila, Cilantro, Jalapeño Pepper, Pineapple, Lemon.



MEZCALITA 12

10cl - Mezcal Ojo de Dios Original, Chipotle-infused tequila, Honey, Lime.



ALCOHOL FREE MARGARITA 7.50

10cl - The classic margarita, but make it virgin. Almave non alcoholic agave spirit.

RED WINES

	125ml	175ml	750ml
VINA AROBA – TEMPRANILLO *Spain* Vina Aroba (meaning enchanted vineyard) creates this soft, easy to drink dry red wine, full of delicious ripe fruit flavours.	5.00	6.00	27.00
BRISA – CARMENERE *Chile* Smooth and silky tannins with pleasant touches of mature fruits and hint of spices.	6.20	7.70	32.00
SIERRA GRANDE – MERLOT *Chile* A classic Merlot, packed with red cherry, blackcurrant and warming spices.	6.75	8.20	35.00
VISTAMAR RESERVA- PINOT NOIR *Chile* Fresh, elegant and voluptuous in the mouth giving a juicy, fruity sensation with a smooth, velvety texture.	7.00	8.75	37.00
BONITA RESERVE – MALBEC *Argentina* Aromas of dark cherry, baked plum and coffee beans. Perfect with our Carne Asada.	7.50	9.00	40.00
LOS HERMANOS – RIOJA CRIANZA *Spain* Black fruit, licorice and spices aromas for that manually harvested and barrel aged rioja.	8.40	10.50	45.00
GRAND RESERVE KEY – CARMENERE *Chile* Elegant and fresh nose with dark fruit, rosemary and black pepper aromas with fine and elegant tannins. Made to pair with our Lamb al Brasero			49.00
CHATEAU MILON – SAINT EMILION GRAND CRU *France* Full bodied with good concentration and depth which carries through to the long finish. A classic and delicious Saint-Émilion - well made and elegant.			79.00

ROSÉ WINES

CLAUDE VAL – ROSÉ *France* Pink cherry colour with aromas of both floral cherry and red fruits for that elegant rosé from Paul Mas.	6.90	8.45	34.00
AMIE ORIGINAL – ROSÉ *Languedoc, France* Bone dry on the palate, fragrant notes of citrus and stone fruits intertwine seamlessly with opulent acidity. A true friend to our Pollo Assado.	9.75	12.75	50.00

WHITE WINES

	125ml	175ml	750ml
CUSTOMS HOUSE – VERDEJO *Spain* Fresh, lively, and beautifully balanced with hints of apple and juicy peach.	6.00	7.00	29.50
THE MYTH OF NUI – SAUVIGNON BLANC *Chile* Bright, aromatic and crisply textural. A delightful sauvignon shaped by the Pacific.	6.70	8.45	36.00
LOS HERMANOS – RIOJA BLANCO *Rioja, Spain* Intense and vibrant aromas led by citrus notes, complemented by pineapple and passion. Perfect with our Tuna Turner.	8.25	9.30	39.00
MANOS NEGRAS – SALTA TORRONTES *Argentina* For anyone looking to expand their wine horizon, this is a cracking place to start. Floral, fruity and with a crisp finish. Perfect to team up with some of our spicy dishes.	10.00	11.00	46.00
NOVAS – VIOGNIER GRAN RESERVE *Chile* Aromatic and inviting, this Viognier opens with classic notes of ripe apricot supported by refreshing acidity and a subtle richness from oak ageing.	9.00	10.20	48.00
TREMBLAY MARCHIVE – CHABLIS *France* Medium-bodied with acidity and a fresh finish. A true summer wine, loaded with minerality.			72.00

SPARKLING WINES

BELLA GUILIANA – PROSECCO *Italy* Delightful and persistent bubbles in this elegant Italian classic.	8.00	9.20	35.00
VALFROMOSA – CAVA *Spain* Fresh green apple flavours and bang on acidity.	8.20	9.50	39.00
LESLIE'S RESERVE ROSE – BALFOUR WINERY *England* A playful, fruit-forward sparkling wine brimming with Kentish raspberries and strawberries.			61.00

CHAMPAGNE

BARFONTARC HERITAGE BRUT – CHAMPAGNE *France* Round palate with notes of yellow and dried fruits. A classic Côte des Bar champagne.	80.00

SPIRITS & DIGESTIFS

25 ml | 50ml

TEQUILA SILVER - EL RAYO 3.90 | 6.00
Jalisco, Mexico – 40%

TEQUILA SILVER - OCHO 4.20 | 7.00
Jalisco, Mexico – 40%

TEQUILA REPOSADO - EL RAYO 4.20 | 7.00
Jalisco, Mexico – 40%

TEQUILA REPOSADO - HERRADURA 5.20 | 8.00
Jalisco, Mexico – 40%

TEQUILA AÑEJO - VIVIR 6.00 | 9.00
Jalisco, Mexico (UK brand) – 40%

MEZCAL - OJO DE DIOS 4.50 | 8.00
(Original, Café, Hibiscus) – Oaxaca, Mexico – 42%

MEZCAL - DEL MAGUEY VIDA 6.00 | 9.00
Oaxaca, Mexico – 42%

GIN - 58 & CO 3.90 | 6.00
London, UK – 43%

GIN - TANQUERAY 10 5.70 | 8.50
Scotland – 47.3%

MEXICAN WHISKY - ABASOLO 4.50 | 8.00
Estado de México, Mexico – 43%

SCOTCH WHISKY - TALLISKER 6.00 | 9.00
Isle of Skye, Scotland – 45.8%

VODKA - 58 & CO 3.90 | 6.00
London, UK – 40%

CHARTREUSE JAUNE 6.00 | 9.00
Voiron, France – 43%

RUM - EL SUPREMO 8years 5.00 | 9.45
Paraguay – 40%

RUM - El SUPREMO 12years 6.00 | 11.75
Paraguay – 40%

BEERS

MICHELADA 455ML 7.50
Modelo Especial, Clamato, Lime Juice, Tajin rim.

HARBOUR IPA BEER 330ML 5.50

MODELO ESPECIAL 355ML *Lager* 6.00

PACIFICO CLARA 355ML *Lager* 6.50

CORONA 0% 330ML 6.00

STILL WATER 3

SPARKLING WATER 3

HOT DRINKS

ESPRESSO *Illy*2.50

LONG BLACK / AMERICANO 3

CAPPUCCINO 4.50

TEA OR INFUSION *Clipper*3.50

MATCHA LATTE 5

ALCOHOL FREE



HOMEMADE ICE TEA 5.00
20cl - Earl Grey, Ginger, Peach, dash of Lime Juice.



YUZU LIMONADA .600
20cl - Yuzu Purée, Peach Syrup, Lime Juice, Soda Water



PINA VIRGINA 6.00
20cl - Pineapple Juice, Coconut Syrup, Lime Juice.



VIRGIN GIN MULE 7.00
20cl - Apple Juice, Raspberry Syrup, Lime, Ginger Beer



ALCOHOL FREE MARGARITA 7.50
10cl - The classic margarita, but make it virgin. Almave non alcoholic agave spirit.

Tigermilk invites you on a journey through a cherished, imagined Latin America, where rustic charm meets refined grace, and tradition blends with modern life. Picture haciendas as crossroads of culture and hospitality, where bold spices fill the air and every meal celebrates the earth's generosity. From sunlit markets to smoky parrillas and

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coastal cevicherías, the vibrant spirit of the continent shines through. Our cuisine honours these roots with simple, generous flavours — perfect for quick lunches or long, convivial dinners. At Tigermilk, every detail invites you to taste, gather, and imagine — a warm, sophisticated experience where every bite tells a story, and every moment feels like coming home.

CHIQUI BITES

TOTOPOS 4.50 Ⓥ GF
Handcrafted crisp tortilla chips, with a side of tangy salsa verde.
Crunch into the proper stuff.

GUACAMOLE 7.50 Ⓥ GF
Avocado, lime, red onion, olive oil, served with crisp tortilla chips.
Caliente, citrusy, or super smooth, you choose.

TRUFFLE NACHOS 9.90
Crispy nachos layered with triple cheese, parmesan, and a drizzle of truffle cream.
You're the Cheese to my Nachos.

STARTERS

SWEET & CREAMY TACOS (x2) 7.00 GF
Melt-in-your-mouth sweet potato with red onion pickles, chipotle mayo, jalapeño cream, pomegranate, and coriander.
Sweet, creamy... and things escalate quickly.

TACOS DE COCHINITA PIBIL (x2) 8.50 GF
Overnight cooked, tender pulled pork spiced to perfection, tucked into corn tortillas, salsa verde and red onion pickles.
Sticky, smoky, and not-so-innocent.

WAGYU TOSTADA 8.90
Crispy corn tortilla, a layer of frijoles, hand-cut Wagyu tartare tossed in our salsa roja and fresh coriander.
Crunchy, messy, worth it.

TUNA TURNER 7.90 GF
Crispy corn tostada, guacamole, marinated tuna, aji verde sauce, pickled red onions, coriander.
Simply the best, better than all the rest (of the tuna).

EVERYDAY I'M TRUFFLIN' 9.90
Baby truffle quesadilla with triple cheese.
Anything but subtle. And we love that.

SALMON TIRADITO 10.90 GF
Fresh salmon slices in a creamy, spicy aji amarillo leche de tigre, topped with pomegranate, coriander and a splash of lime.
Beautiful like your ex, but much easier to digest.

MAINS

SHARERS

LAMB AL BRASERO
(serves 2/3) 64.90
8 hour slow roasted British lamb, served with warm corn tortillas, fresh herbs, and a trio of salsas.
The big feast.

BARBACOA (serves 2/3) 63.90
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, and a trio of salsas.
The fiesta favourite..

PORTOBELLO QUESADILLA 16.90
The veggie best friend of the carnitas quesadilla. Marinated sliced portobello mushrooms layered with a triple cheese blend, smoky chipotle, and jalapeño cream, served with fresh rocket on the side.
I've found my love in Portobello.

CAULI ME MAYBE 17.50 Ⓥ GF
Charred marinated cauliflower steak on a bed of green hummus, topped with chimichurri, aji amarillo, pomegranate, crunchy caramelized hazelnuts, and coriander.
A veg that steals the show.

SALMÓN A LA PARRILLA 21.90 GF
Seared salmon, raw in the middle, mashed sweet potatoes, chimichurri, ají amarillo, caramelised hazelnuts, coriander.
The catch of the day, with serious flair.

CARNITAS QUESADILLA 17.50
Large quesadilla filled with tender British pulled pork carnitas, triple cheese, smoky chipotle, with jalapeño cream and greens on the side.
So cheesy you might just melt with it.

GREEN BUT NOT BORING SALAD 15.90
Peppery rocket, fresh broccoli florets, avocado, and caramelized hazelnuts, tossed in a sweet and tangy agave vinaigrette, finished with juicy pomegranate seeds.
The salad you'll be proud to choose.

CEVICHES

AMARILLO 17.90 GF
Pollock in zesty ají amarillo leche de tigre, with avocado cream, pico de gallo, crunchy hazelnuts, pomegranate and coriander.
Sunshine, acidity, and a cold slap to wake you up.

COCO LOCO 19.50 GF
A Tigermilk signature dish, where sweet meets savoury. Pollock in creamy coconut leche de tigre, with mango, pomegranate, red onions and coriander. *Unexpected, addictive, and a little bit loco.*

ASADOS

CARNE ASADA 19.50 GF
British cured beef flank steak, marinated in our secret blend of spices, then lightly grilled for a tender, smoky finish. Served with chimichurri sauce.
Big on taste, simple and satisfying.

POLLO ASADO 18.50 GF
Chargrilled British chicken, marinated in our house spice blend and grilled over high heat for smoky, tender perfection. Served with ají verde sauce on the side and greens.
Holy Pollo.

TATAKI WAGYU AL AGAVE 29.50
Wagyu kissed by the grill, marinated in agave and chipotle, finished with our house peanut salsa macha.
Good luck sharing.

SMOKY MOLE ROJO 17.90
Our take on classic Mexican mole rojo. British 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.
Pure Mexican comfort in every bite.

SIDES

ROASTED SWEET POTATOES 6.90 GF
SMASHED POTATOES 5.50 GF
Animal style +2.90
HOUSE SALAD 4.90
TORTILLAS 4.90 Ⓥ GF
SPANISH RICE 4.90 Ⓥ GF

If you have a food allergy or intolerance, please inform your server. A full list of allergens is available on request. An optional service charge will be added to your bill. All service charges and tips are shared equally among the team.

SPICY GF GLUTEN FREE VEGGIE Ⓥ VEGAN TIGERMILKRESTAURANTS.COM @TIGERMILKUK @TIGERMILKGROUP

From abuela's kitchen to late-night street stalls, dessert in Mexico is more than just a sweet ending – it's a ritual of comfort, celebration, and shared joy.

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Whether it's a bite of nostalgia or a twist on the classics, these desserts capture the heart of Mexican hospitality – generous, joyful, and made to be savored.

DESSERTS

DULCE DE LECHE CHEESECAKE 8.50

The one and only. Cheesecake, dulce de leche, speculoos crust.

MARACUYA TIRAMISU 6.90

Passion fruit tiramisu. A fiery twist on the classic!

BRIOCHE PERDUE 8

Our take on French toast: buttery brioche, whipped cream, gooey caramel, and candied hazelnuts.

BERRY BLISS 6.90 Ⓥ GF

Blackurrant sorbet, fresh berries and red berry coulis

DULCE DI LATTE ICE CREAM 6.90 GF

Dulce de leche and Fior di Latte ice cream from Ice Cream Parlour, hand made in London, topped with salted peanuts.

MELTY HOT COOKIE 8.90

A hot, ultra-gooey cookie with hazelnuts, clotted cream ice cream sinking into the centre. Soft-core heaven.

YUZU LEMON PIE 7.90

Golden shortcrust tart filled with a punchy lemon curd, crowned with a light yuzu & hibiscus whipped cream. Fresh, tangy, and impossible to stop at one bite.

DESSERT COCKTAILS

MALA LECHE 10.50

16cl - Amber Rhum, Amaretto, Dulce de Leche, Grilled Almond Milk. A sweet treat !

ESPRESSO MARTINI 11.50

14cl – Mezcal Ojo de Dios Café, Coffee Liqueur, Espresso.
Bold, smooth, and buzzing.

OAXACAN NEGRONI 12.0

8cl - Mezcal Ojo de Dios Café, Campari, Dubonnet, Frangelico, Bittermen's Xocolatl Mole.



HOT DRINKS

ESPRESSO 2.50

LONG BLACK / AMERICANO 3

LATTE 4.50

CAPPUCCINO 4.50

TEA OR INFUSION 3.50

SPIRITS

TEQUILA SILVER - EL RAYO 6.00

TEQUILA REPOSADO - EL RAYO 7.00

MEXICAN WHISKY - ABASOLO 8.00

TEQUILA AÑEJO - VIVIR 9.00

RUM EL SUPREMO 8years 9.45

RUM EL SUPREMO 12years 11.75

MEZCAL OJO DE DIOS 8.00



All our desserts are made in house from fresh ingredients. If you have a food allergy or intolerance, please inform your server. A full list of allergens is available on request. An optional service charge will be added to your bill. All service charges and tips are shared equally among the team.

@TIGERMILKUK @TIGERMILKGROUP GF GLUTEN FREE VEGGIE Ⓥ VEGAN TIGERMILKRESTAURANTS.COM