TIGERMILK

MEXICAN INSPIRED CUISINE

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V 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 CEVICHITO **8.00**
Diced salmon marinated in a Nikkei leche de tigre. Red onion pickles, sesame seeds & 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, salsa rocoto, red onion pickles, corn tortilla & fresh coriander.

POLLO (X2) GF **6.50**
Pulled 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 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, 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.

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.



ASADOS

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.

COSTILLAS DE LA MADRE **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 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.

EL SUPERBOWL **13.90**
Marinated raw salmon, sweet mango, edamame, onion crisps, japanese rice, cilantro. The no-brainer.

POLLO CHEESEBURGER **14.50**
Potato bun, shredded chicken marinated with spices. Cheddar, red onion pickles & baby greens. Always comes with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ guacamole (+2.50)

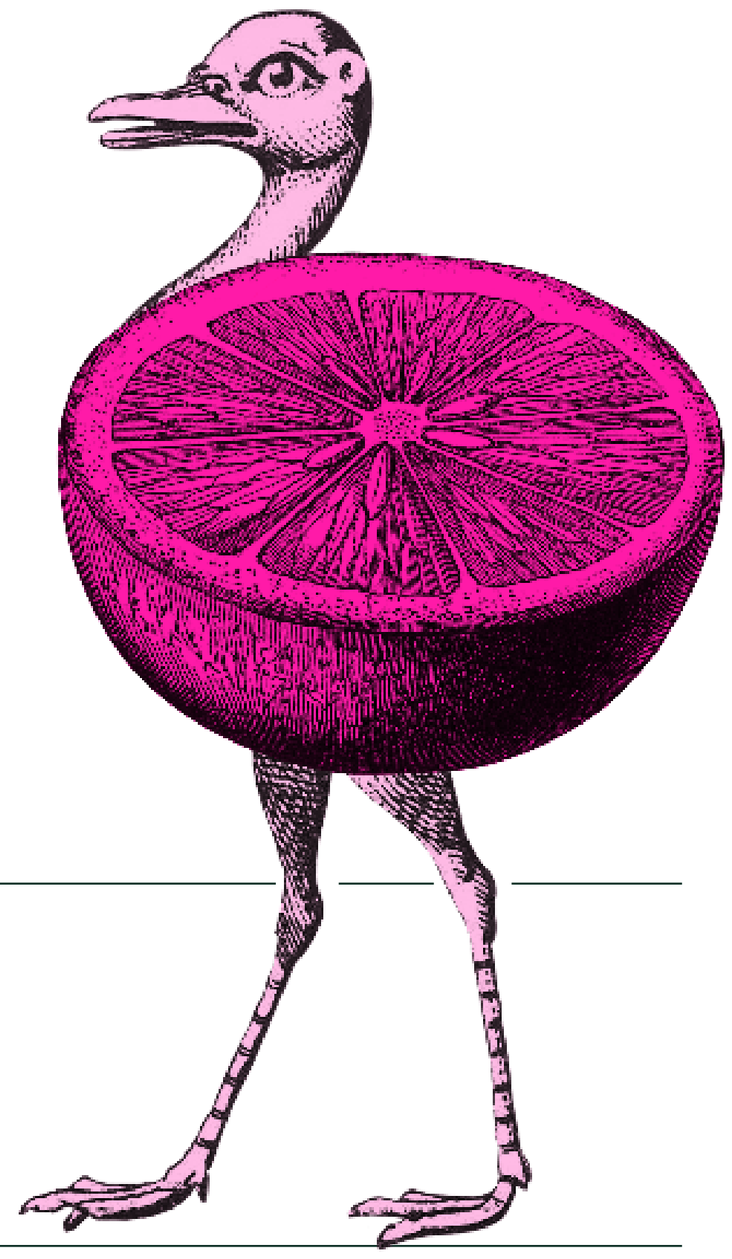
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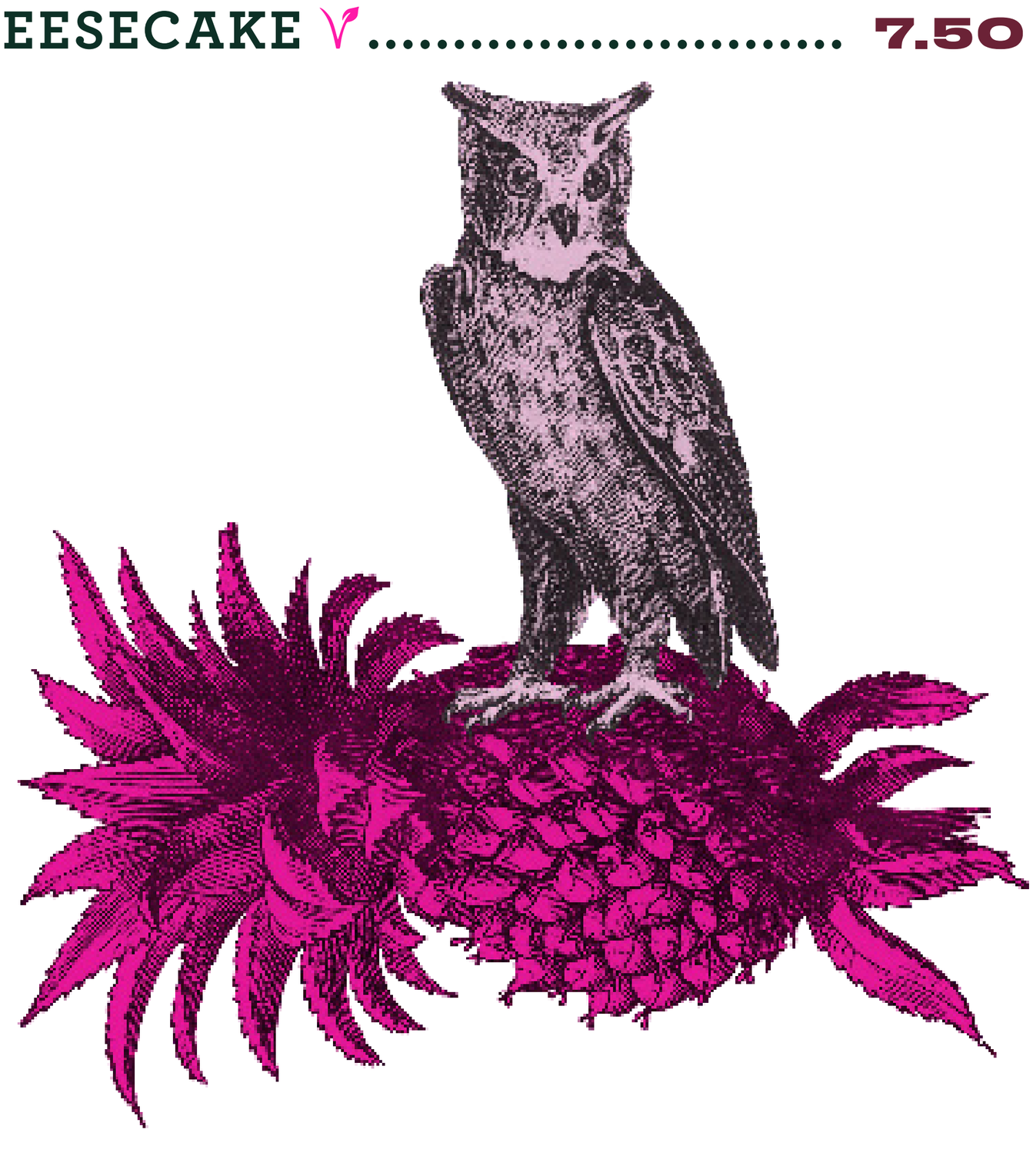
DESSERTS

MOUSSCHACHO GF 6.00
Chocolate mousse with a hint of fleur de sel and crushed caramlised hazelnuts.

BRIOCHE PERDUE 7.00
French toast, whipped cream, salted butter caramel, crushed & caramelized 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 12cl — 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 12cl — 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

LAGER BEER · *Bottled beer* — 6.00
Ocho Reales Lager 4° - Craft-brewed mexican beer BF — 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

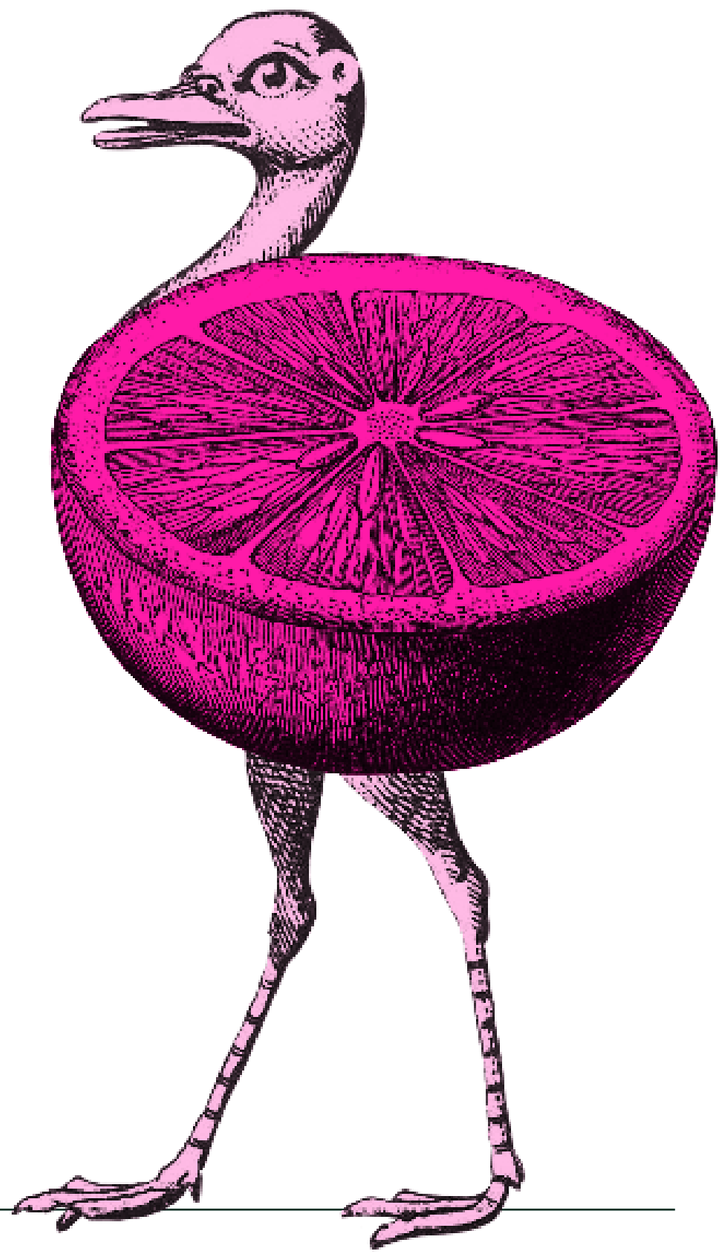
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KIDS MENU - 13.00

SMALL QUESADILLA

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche.

DRINK

Homemade Ice Tea, Homemade Limonade,
Syrup, Juice

