

ΤΙΓΡÉ

MAVROMICHALI 98, ATHENS 114 72
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@TIGRE_ATHENS



COFFEE

C	Espresso	S/D 2.80 3.60
O	Cappuccino	S/D 3.90 4.30
F	Americano	S/D 3.50 3.90
F	Latte	4.10
E	Flat white	4.10
E	Freddo Espresso	3.90
E	Freddo Cappuccino	4.30
	Instant Coffee	3
	Filter Coffee	3.90
	(Pea vanilla milk +0.50)	

B	Homemade ginger lemonade	4
E	Fresh juice	3.50
V	Hot Chocolate	4.20
E	Iced Chocolate	4.40
R	Red Fruit Infusion	3.50
A	Tea (black, green, Olympus herbs, Cretan herbs)	3.50
G	Iced Tea	3.70
E	Soft drinks	3.50
S	Sparkling water	4

S	Espresso Smoothie	5.20
M	milk, cocoa, espresso, banana, agave syrup	
O	Hazelnut Smoothie	5.50
T	hazelnut, pea vanilla milk, honey, banana, cocoa	
H	Energy Smoothie	5.70
I		
E		

BEER



Estrella draft	250ml 400ml	3.90 4.90
Pilsner: Belka	330ml	4.30
Weiss: Ali Weiss	330ml	4.50
Vizma IPA	330ml	5.80
IPA: Insomnia	330ml	6
Lager: Mylos	330ml	4.20
Black IPA: Night Vision	330ml	7
Dala Lager	330ml	4.40

ALCOHOL FREE

Clausthaler	330ml	4
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ALCOHOL



W	Jameson	7.50
H	Teacher's	7.50
I	Wild Turkey	7.50
S	Glenfiddich	9
K	Laphroaig	16

E
Y

G	Broker's	7.50
I	Mataroa	9
N	Plymouth	9
	Hendrick's	12
	Elephant (London Dry)	11

R	Angostura Riserva	7.50
U	St. James Blanc	7.50
M	Angostura 5 yo	8
	Chairman's Spiced	9
	Diplomatico	12
	Plantation Xaymaca	12

ALCOHOL



Belenkaya	7.50	V
Stolichnaya	7.50	O
		D
		K
		A

Topanito Blanco	8	T
Topanito Reposado	11	E
Bruxo x Mezcal	11	Q
		U
		I
		L
		A

Dolin Dry	7.50	L A
Disaronno	7.50	I P
Mastiha Skinos	7.50	Q E
Campari	7.50	U R
Antica Formula Vermouth	7.50	E I
Metaxa 12*	8	U T
		R I
		V
		O

WINE



W	Fteri – Troupis Winery, Moschofilerio, Arcadia	6 23
H	“9” – Mouson Estate, Sauvignon Bl. – Assyrtiko, Viotia	6 23
I	Malagousia – Lykos Winery, Evia	7.50 28
T	Chardonnay – Alamos, Mendoza – Argentina	34
E		

THE GLASS OF WINE IS
SERVED AT 150 ML

R	“9” – Mouson Estate, Mouchtaro – Syrah, Viotia	6 23
O	Rosé de Xinomavro – Thymiopoulos Vineyards,	6 25
S	Xinomavro, Naoussa	
E	Pinot Grigio Rosato – Torresella, Veneto – Italy	6 28

R	Mosaic – Chatzivarioti Estate, Xinomavro	6 23
E	– Negoska – Merlot – Cabernet Sauv., Kilkis	
D	Mavro Kalavrytino Nature – Tetramythos Winery,	7 30
	Aigialeia	
	Chateau des Trois Tours, Cabernet Sauvignon	33
	– Merlot, AOC Bordeaux – France	

COCKTAILS



Dark and Stormy	10
Rum, pineapple, tonic, lime, ginger	
Thymelles	9
Gin, lime, thyme, agave, orange	
Spicy Tommy's	10
Tequila, cardamom, chili, agave, lime	
Pandan Daiquiri	9
Rum, pink grapefruit, lime, pandan	
Salted Caramel Margarita	10
Tequila, coconut salted caramel, agave, lime, ginger	
Adam and Eve	9
Tequila, fig leaves, agave, lime	
Queen's Park #2	10
Rum, peach liqueur, lime, mint, Angostura bitters	
Med Basil Smash	9
Gin, basil, lemon, mastiha and sugar	
Gin Sage	9
Gin, sage, cucumber, agave, lime	
Bloody Mary	10
Vodka or gin, Mala Peruviana tomato, lemon, Tabasco, celery, Worcestershire sauce	
Sangria	7
Aperol Spritz	8
Mocktail	7



BREAKFAST

U	Fried or boiled eggs~	6.90
N	Graviera cheese, Corfu <i>foumikado</i> smoked pork (traditional smoked meat), sourdough bread, butter, honey and baby rocket salad	
L	Scrambled eggs~	5.50
1	Amfilochia graviera, butter, Corfu <i>foumikado</i> , cherry tomatoes and sourdough bread	
7	Yogurt with handmade granola	6
:	Greek yogurt 2%, handmade granola, honey and banana	
0	Tahini Bruschetta	4.20
0	Sourdough bread, tahini, banana and dark chocolate pieces	

B S	Toast	3.20
R A	Turkey, cheese and tomato	
I N	Brioche 1	5.30
O D	Tinos cheese, Corfu kopa, tomato, rocket	
C W	Brioche 2	5.10
H I	Manouri, turkey, tomato, rocket and basil oil	
E C	Tigré Sandwich~	6.80
H	Sourdough bread, graviera, tomato, spinach, mayonnaise, fried egg and Corfu <i>foumikado</i>	



DISHES



Cold Cuts

Salami Dramas “Beer”	4.50	M
Chorizo-style air-Dried Sausage Dramas	5	Z
Corfu Pork Kopa (traditional cured pork)	5.50	E
Beef Pastrami Dramas	5.50	

(served with toasted sourdough bread and olives)

Cheese

Nivato Kozanis (traditional soft cheese)	4.50	
Goat cheese Mainalon with <i>boukovo</i> chili flakes	5	
Smoked Neochorouda Cheese	5	
Tinos Graviera	5.50	

(served with toasted sourdough bread and onion chutney)

Mixed cheese and charcuterie platter	16	
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Hummus	4.50	A
Served with toasted sourdough bread, carrot		P
and onion chutney		P

Soup of the Day	6.50	E
(Extra toasted sourdough bread +1€)		T

I
Z
E
R
S



DISHES



S	Green Salad	6.80
A	Rocket, baby spinach, Tinos cheese, orange, cherry tomatoes, dried fig, caramelized hazelnuts and orange vinaigrette	
L		
A		
D	Bulgur Salad	7
S	Bulgur, spring onion, Tinos cheese, cucumber, radish, almonds, sesame, soft-boiled egg and basil oil	
	Tomatini	3.50
	Cherry tomatoes, basil oil, nivato cheese, olives and sea salt	



DISHES

Mushroom Bruschetta~	5.50	B
Sourdough bread, Portobello mushrooms, fresh herbs and melted graviera		R
Mushroom Bruschetta with Garlic Mayo~	5.50	S
Sourdough bread, Portobello mushrooms, fresh herbs and handmade garlic mayo		C
Mortadella Bruschetta	5.50	H
sourdough bread, mortadella, melted graviera, baby rocket and freshly ground pepper		E
Pear Bruschetta	6	T
Sourdough bread, nivato cheese, caramelized pear, walnuts, honey, rocket and balsamic cream		T
 		A
 		S
Hot Dog 1*	7.60	H
with handmade mustard–honey sauce		O
and red onion pickle		T
(served with sauerkraut salad)		
Hot Dog 2*	7.60	D
with coleslaw, onion chutney and		O
handmade garlic mayo.		G
(served with rocket salad)		



DESSERTS



Brownies	3.80
With milk chocolate pieces and sea salt	
Cheesecake	3.80
With handmade almond crumble and lemon jam	
Triple Chocolate Soft Cookie	2.50
white, milk and dark chocolate pieces	
Soft Cookie	2.50
White, milk and dark chocolate pieces	
Lemon Cookie	2.80
Cake of the Day (Vegan)	2.80



Please inform us of any allergies.

* Products marked with this symbol are frozen to preserve flavor and texture.

- Products marked with this symbol are prepared using sunflower oil. Otherwise, we use 100% virgin olive oil.
Our menu may contain allergens or traces thereof (EU Regulation 1169/2011).

Prices are in euros and may change without notice. VAT and municipal tax are included.

Consumers are not obliged to pay unless they receive a legal receipt (invoice or sales receipt).

The establishment is required to provide complaint forms upon request.

Market Supervisor: Mathioudakis Eleftherios