

# TIGRÉ

MAVROMICHALI 98, ATHENS 114 72  
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@TIGRE\_ATHENS



# COFFEE

C O F F E E	Espresso	S/D 2.80   3.60
	Cappuccino	S/D 3.90   4.30
	Americano	S/D 3.50   3.90
	Latte	4.10
	Flat white	4.10
	Freddo Espresso	3.90
	Freddo Cappuccino	4.30
	Instant Coffee	3
	Filter Coffee	3.90
	(Pea vanilla milk +0.50)	
B E V E R A G E S	Homemade ginger lemonade	4
	Fresh juice	3.50
	Hot Chocolate	4.20
	Iced Chocolate	4.40
	Red Fruit Infusion	3.50
	Tea (black, green, Olympus herbs, Cretan herbs)	3.50
	Iced Tea	3.70
	Soft drinks	3.50
S M O O T H I E	Sparkling water	4
	<b>Espresso Smoothie</b>	5.20
	milk, cocoa, espresso, banana, agave syrup	
	<b>Hazelnut Smoothie</b>	5.50
	hazelnut, pea vanilla milk, honey, banana, cocoa	
	<b>Energy Smoothie</b>	5.70

# 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

Clausthaller	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 Reserva	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, Moschofilero, 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 – Chatzivariti 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



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



# BREAKFAST

U N T I L  1 7 : 0 0	<b>Fried or boiled eggs~</b> 6.90 Graviera cheese, Corfu <i>foumikado</i> smoked pork (traditional smoked meat), sourdough bread, butter, honey and baby rocket salad
	<b>Scrambled eggs~</b> 5.50 Amfilochia graviera, butter, Corfu <i>foumikado</i> , cherry tomatoes and sourdough bread
	<b>Yogurt with handmade granola</b> 6 Greek yogurt 2%, handmade granola, honey and banana
	<b>Tahini Bruschetta</b> 4.20 Sourdough bread, tahini, banana and dark chocolate pieces
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B S R A I N O D C W H I E C H	<b>Toast</b> 3.20 Turkey, cheese and tomato
	<b>Brioche 1</b> 5.30 Tinos cheese, Corfu kopa, tomato, rocket
	<b>Brioche 2</b> 5.10 Manouri, turkey, tomato, rocket and basil oil
	<b>Tigré Sandwich~</b> 6.80 Sourdough bread, graviera, tomato, spinach, mayonnaise, fried egg and Corfu <i>foumikado</i>





## M

# EZE

## Cheese

(served with toasted sourdough bread and onion chutney)

Mixed cheese and charcuterie platter 16APP

# ETH

# Z E R S



# DISHES



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## Green Salad

6.80

Rocket, baby spinach, Tinos cheese, orange, cherry tomatoes, dried fig, caramelized hazelnuts and orange vinaigrette

## Bulgur Salad

7

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



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



# DESSERTS



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