



MAINS

POLLO CHEESEBURGER

Free-range pulled chicken, sweet mayo, cheddar, pickled red onions, green leaves, roasted potatoes

12

"Double Double"

Double cheese, double chicken

15

SUPERBOWL GF

Salmon bowl (poke style), with avocado, mango, spicy mayo, edamame, onion crisps, fresh cilantro, on rice

12.5

CHORI-QUESA

Toasted wheat tortilla, melted cheese, chorizo, chilli pepper, guacamole and green leaves

12.5

MAKE QUINOA GREAT AGAIN V

Quinoa, avocado, goat cheese, cherry tomatoes, pickles, green leaves, honey balsamic sauce, aji amarillo

11

TIGERIBS GF

Slow cooked pork ribs (10 hours) & roasted potatoes

12.5

GREEN, BUT NOT BORING, SALAD V

Broccoli, avocado, green leaves, dried fruits, peanuts, honey ponzu sauce

10.5

WAGYU TARTARE GF

100% French Wagyu beef, egg yolk, roasted potatoes and green leaves

19.5

SIDES / SHARINGS

GUACAMOLE V GF

Avocado, cherry tomatoes, red onions, corn tortillas

4.5

"Make it Spicy"

Guacamole & chilli peppers

5

TIGERMILK TACOS (x2)

Free-range pulled chicken, peanuts, fresh cilantro, spicy mayo

6

SALMON CEVICHITO GF

Salmon, leche de tigre Nikkei with soy sauce & sesame oil, red onions, fresh cilantro

7

SWEET & CREAMY TACOS (x2) V

Sweet potato tacos, creamy sauce, pomegranate, fresh cilantro

5.5

WHO'S THE CHEESE TO YOUR V GF NACHOS?

Triple cheese, corn tortilla chips, red salsa, pepper cream, jalapeños, fresh cilantro

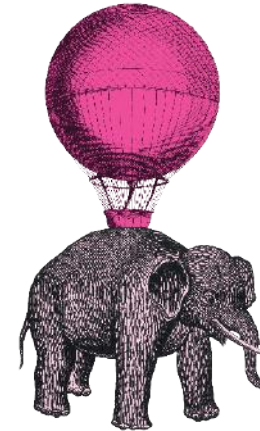
5.5

Add guacamole (+2€)

TIGERMILK CEVICHE GF

Haddock, coconut milk leche de tigre, mango, pomegranate, pickled red onions, fresh cilantro

8.50



DESSERTS

YUZU CHEESECAKE

Speculoos base

5.5

CHOCOLATE MOUSSE GF

Kampot pepper

4.5

DULCE DE LECHE SUNDAE V GF

Vanilla ice cream, chopped peanuts, speculoos

5.5

MACADAMIA GRANOLA V GF

Greek yoghurt, Macadamia nuts, honey

5

A SELECTION OF TEAS AND COFFEES



Vegetarian



Vegan



Gluten Free

MORE INFO

Prices are in Euros. Service charge included. The list of allergenic ingredients is at your disposal.

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TIGERMILK

Our name comes from Leche de Tigre, or Tiger's Milk - the mix of lime juice, chili, red onion, salt and fresh fish that gives ceviche its uniquely bright and zesty flavour.



ALL DISHES ARE MADE IN-HOUSE. OUR SOURCING PROVIDES YOU WITH HIGH QUALITY PRODUCTS FROM SUSTAINABLE SUPPLIERS.

EVERY DAY WE COOK,
CHOP AND BAKE FRESH INGREDIENTS TO
MAKE SURE YOU TASTE GREAT FLAVOURS!

