

A vintage black and white photograph of a woman wearing a large, wide-brimmed hat and a patterned dress, standing in front of a building. In the foreground, a tiger is partially visible, looking towards the camera.

# Mamá Tigre!

MEXICAN REMIXED

A NEIGHBORHOOD FAMILY RESTAURANT





## CERVEZA

- DRAFT** (16 oz.) 6  
Dos Equis Amber  
Modelo Especial  
Blue Moon  
Lagunitas  
Bud Light  
Local IPA
- IMPORT** 7  
Dos Equis  
Dos Equis Lager  
Corona  
Corona Light  
Corona Premier  
Tecate  
Negro Modelo  
Stella Artois  
Heineken  
Buckler (NA)  
Taj Mahal 22oz 15
- DOMESTIC** 6  
Budweiser  
Miller Lite

## WINE & SANGRIA

- WINE**  
Served by the glass (6oz) or bottle.  
Please check with the server for selections:
- |                     |                           |                 |
|---------------------|---------------------------|-----------------|
| <b>Pinot Grigio</b> | <b>Sauvignon Blanc</b>    | <b>Prosecco</b> |
| <b>Malbec</b>       | <b>Cabernet Sauvignon</b> | <b>Rose</b>     |

- SANGRIA ROJA** 8  
Freshly blended with wine, ginger  
tequila, peach schnapps and dash of bubbly.  
Garnished with fresh fruit

## NON-ALCOHOLIC

- JARRITOS** 3.5  
Mexican sodas with natural fruit flavors:  
**Lime • Tamarind • Mandarin**

- BOTTLE WATER**  
Water 3 • Sparkling water 5

- SODAS** 3  
Pepsi products (fountain and bottled)

- ICED TEA** 3  
Unsweetened Tea • Sweet Tea

- HOT DRINKS** 3  
Coffee • Hot Tea

## SPIRITED COCKTAILS

### Margaritas

- TIGRE CLASSIC**  
Frozen 8  
On the rocks 9  
Hand shaken with fresh  
lime and agave nectar
- EXTRA** 3  
Shot of house infused  
tequila. Choose from:  
**Jalapeño**  
**Ginger–Jalapeño**  
**Tres Chilies**  
**Habañero**
- MEGA 'RITA** 21  
In a giant 1 litre glass  
**Make it fruity** +2
- TROPICALESCAPE** 10  
With fruit nectar  
Choose: **Passion Fruit,**  
**Mango** or **Strawberry**  
**Non-Alcoholic** 7
- TWISTER** 12  
Frozen classic  
margarita laced with  
house made sangria.  
20oz of sheer delight!

### Signature Margaritas

Uniquely crafted and hand shaken. On the rocks.

- MILLIONAIRE**  
Casamigos, Grand  
Marnier, fresh lime,  
agave nectar 20
- PASSIONATE MEZCAL**  
Del Maguey Mezcal,  
passion fruit, fresh  
lime, fresh ginger 12
- TOP SHELF**  
Cabo Wabo Blanco,  
Patron Citronage, fresh  
lime & orange juice,  
agave 16
- THE MAYAN**  
Lunazul silver, fresh  
orange and lime juice,  
agave nectar 11
- MEXICAN MULE**  
El Jimador tequila (or  
Tito's vodka), ginger  
beer, agave, fresh lime  
11
- LA CHICA** Skinny  
Tres Agaves organic  
tequila, organic agave  
nectar, fresh lemon-  
lime 13
- BLOOD ORANGE**  
El Jimador Reposado,  
blood orange, fresh  
ginger, smoky salt rim  
12
- POMEGRANATE**  
Cazadores Silver,  
pomegranate, citrus 12

### Spicy

- JALAPENO**  
Jalapeño infused  
tequila, fresh jalapeño,  
chipotle salt rim  
Choose: **Passion fruit,**  
**Strawberry** or **Mango** 11
- TAMARIND TRES CHILIES**  
Tres chilies infused  
tequila, tamarind,  
ginger, lime, chipotle  
salt rim and a chile! 12

## STARTERS

- QUESO DIP**  
Creamy blend of Mexican cheeses,  
hint of jalapeño 7  
**With chicken chorizo or**  
**ground beef** 9
- QUESO MASALA**  
Exotic, hot & spicy 8
- GUACAMOLE TRADICIONAL**  
Freshly prepared with onions,  
tomatoes, lime, cilantro, hint  
of jalapeño 9
- STREET ENSALADA**  
Pineapple, mango, cucumber,  
radish, lime, tajin chile spice 7
- CRISPY TACOS** (3)  
Choose: **Ground Beef, Chicken**  
**Tinga** or **Oaxacan Pork** 9

- TIGRE TROPICAL CEVICHE**  
Locally sourced white fish  
and shrimp steeped in Chef's  
pineapple-habanero citrus  
marinade, with avocado,  
tomatillo, cilantro and crispy  
masala garbanzos beans 11
- TIGRE TIKKA WINGS**  
Immersed in an exotic tikka  
masala sauce, served with  
mango habanero chutney & tajin  
cucumber 11
- NACHOS**  
Black beans, melted chihuahua  
and Oaxacan cheese, pickled  
jalapeños, onions, tomatoes,  
crema and cilantro 9  
Add: **Chili Colorado, Chicken**  
**Tinga** or **Pulled Pork** 3  
**Grilled Steak** 5
- CAMERONES DE ARBOL**  
Grilled shrimp, charred  
peppers and pineapple, garden  
greens and tajin cucumber 11
- JALAPENO POPPERS** (4)  
Pickled jalapeños stuffed with  
spinach, potato and cheese,  
coated and fried crisp, served  
with sweet mango chutney and  
crema 11

## Quesadillas

- GRILLED QUESADILLA**  
With chihuahua and Oaxacan cheeses 12  
Choose: **Shrimp** **Steak**  
**Chicken**
- SPINACH & CHEESE**  
Caramelized sweet onions, peppers, chihuahua  
cheese blend 10
- FIVE CHEESE**  
With pico-de-gallo, smoked chile de arbol ash 10

## Sopas

- TORTILLA SOUP**  
Roasted tomato broth with vegetables, avocado, corn,  
chipotle peppers, queso, cilantro and home spun  
tortilla crisps 7  
Add **Chicken** or **Pulled Pork** 2
- MAMA'S CHILI COLORADO**  
Spicy, slow cooked, rich Colorado style, topped with  
queso fresco, diced sweet onions. Served with corn  
tortillas 10

## Ensaladas

- CLASSIC GRANDE TACO SALAD**  
Choose: Ground beef, Chicken tinga, Pulled pork.  
Lettuce, avocado, cheese, tomatoes, pickled onions,  
jalapeños, rice, beans, tortilla crisps, crema,  
cilantro, home spun tortilla shell bowl 11
- CHICKEN FAJITA SALAD**  
Field greens, romaine, avocado, roasted pepitas,  
tortillas crisps, cilantro and crumpled queso  
fresco 12
- SOUTHWESTERN AVOCADO COBB**  
Mixed greens, baby spinach, cabbage, creamy  
avocado, fire roasted peppers, corn, pickled onion,  
cilantro, fresh fruit salsa, tortilla crisps, queso  
fresco, sesame seeds, Chef's signature tamarind-  
cumin sweet & sour dressing 12  
Add: **Grilled Chicken** 3 **Grilled Steak** 5  
**Salmon** 7 **Chipotle Shrimp** 5  
**Shrimp** 5
- HOUSE SALAD** 5



# SIGNATURE TACOS

## STEAK 'N' CHEESE TACOS

Char-grilled skirt steak, caramelized onions, costra de queso, crispy melted Chihuahua cheese, cilantro 16

## FISH MASALA

Exotically spiced grilled fish fillet, chipotle cream, red green cabbage slaw, cilantro and lime 13

## TACOS DE CARNE ASADA

Char-grilled skirt steak, onions & cilantro 15

## CAMERONES

Succulent marinated shrimp, costra de queso, chile de arbol, chipotle cream, pickled cabbage, cilantro, queso fresco 14

Most tacos made with corn tortillas, served with red rice, brothy beans & chef's signature sweet n' spicy fresh fruit salsa.

## TIKKA TACOS

Chef Renu's char-grilled chicken tikka in toasted Naan bread, avocado, pickled onions, habanero-mint-cucumber crema 12

## CARNITAS

Slow roasted, Oaxacan style pork, golden pineapple, pickled onions, cilantro 12

## TURMERIC SALMON

Seared salmon tikka in flour tortillas, chef's slaw, tajin, habanero-mint-cucumber crema, cilantro 14

## TIGRE REMIXED

Spicy chicken chorizo sausage, costra de queso, habanero-mint-cucumber crema, onions, cilantro, fresh jalapeños 13

## CRISPY CAULIFLOWER

Savory spice rubbed charred cauliflower, exotic tikka masala sauce, sesame seeds, queso fresco, cilantro 12

## VEGETALES MEZCLA

Roasted and seasoned garden vegetables, toasted naan bread, roasted almonds, queso fresco, chipotle, cilantro 12

## SPECIAL DIET?

See our full vegetarian and vegan menu. Gluten free items are also available.

## CARNE ASADA\*

Hand-trimmed marinated skirt steak over corn tortillas with a cream sauce of mushroom, roasted poblano rajas, rice & charro beans 23

## POLLO POBLANO

Marinated and grilled chicken breast, mild and savory mushroom-poblano cream sauce, splash of wine, topped with roasted pumpkin seeds. Served with tortillas, rice and charro beans 16

## POLLO EN MOLE

Marinated and grilled chicken breast, in a traditional mole (sauce made with a blend of spices, chilies, nuts and chocolate). Topped with queso fresco and sesame seeds. Served with tortillas, rice and charro beans 16

## LAMB BIRRIA

Jalisco style stew, slow cooked with traditional herbs and spices. Served with white rice, onions, cilantro, tajin cucumber, lime and tortillas for dipping 16

## CAMARONES VERACRUZANA

Shrimp seared in a light roasted tomato-wine sauce with onions, chilies, olives and peppers. Served with white rice and tortillas 18

## JAMBALAYA REMIXED\*

Shrimp, chicken and steak in a spicy sofrito sauce with rice, onions and peppers, topped with a fried egg, avocado & cilantro 20

## SALMON EN CILANTRO

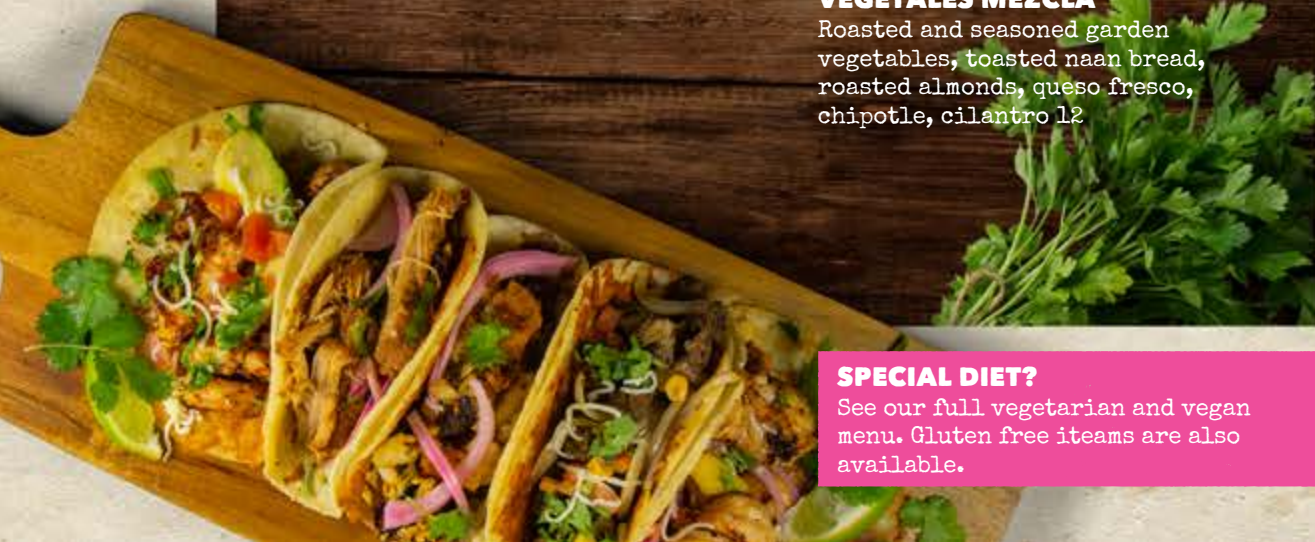
Wild caught salmon pan-seared with charred garlic cloves, cilantro, pineapple, lemon and jalapenos. Served with garden greens, house rice and tortillas 19

## PANELA CON POBLANO

Homemade panela cheese in a rich exotic poblano tikka cream sauce, with roasted pumpkin seeds, tortillas, house rice, black beans and fruit salsa 16

# ESPECIALES DE LA CASA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





# Mama Tigre!

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# BURRITOS

Served with house rice, charro beans, pico-de-gallo and sour cream.

## FAJITA BURRITO

chicken 14    steak 16    shrimp 16

Your choice of chicken, steak or shrimp, sautéed with red-green peppers and onions, topped with tikka sauce and chihuahua cheese

## CALIFORNIA BURRITO

Your choice of Beef, chicken or pork Smothered with chili Colorado and melted Oaxacan cheese. Garnished with pickled habanero onions, crema & cilantro 14

## CLASSIC BURRITO 12

Choose: Ground Beef    Chicken Tinga    Pulled Pork

# GRANDE BURRITOS

## SANTA FE BURRITO

Chef's original! Roasted corn-pepper, rice, black beans, fresh greens, avocado, pickled onions and cheese blend, in a large toasted spinach tortilla, topped with chipotle tikka sauce, melted chihuahua cheese, crema and cilantro 14

## BURRITO GORDO

A humongous burrito with seasoned ground beef, chicken tinga, rice, beans, fresh greens and cheese blend. Topped with tomatillo salsa, melted cheese, crema, pickled onions, pickled jalapeno and cilantro 15

# LOS FAVORITOS

## COMBINATIONS

2 items 13    3 items 16

TACO	Beef, Chicken Tinga or Pork.
ENCHILADA	Beef, Chicken, Pork, Cheese or Spinach/Cheese
TAMALE	Pork or Tamale of the Day
TAQUITO	Chicken/cheese or Spinach/potato/cheese

## TAMALES

Traditional pork tamales or tamale of the day, steamed in corn husks, served with tomatillo sauce, melted cheese, queso fresca and crema 14

## TAQUITOS

Three crispy rolls of your choice:  
chicken/cheese or spinach/potato/cheese 13

# ENCHILADAS

Served with house rice, charro beans, signature fruit salsa and sour cream

## ENCHILADA PLATTER

dos (2) 13    tres (3) 16

Choose: Ground Beef    Chicken  
Cheese & Onion    Spinach & Cheese  
Oaxacan Pork

## MOLE ENCHILDAS

Grilled chicken and cheese enchiladas topped with Mole Cocoa de Oaxaca (red), queso fresco, sesame seeds, crema and pickled onions 15

## TEJAS ENCHILADAS

Cheese and onion enchiladas topped with red chili Colorado, melted Oaxacan cheese and pickled onions 15

## MASALA ENCHILADAS

Chicken enchiladas, topped with spicy queso, tikka masala sauce and cilantro 15

Served with house rice, pico-de-gallo, charro beans & sour cream

## SKILLET CHIMICHANGA

Chicken fajita with onions & peppers in chipotle BBQ sauce, topped with queso sauce, drizzled with crema 13

## CHILE RELLENOS

Fresh roasted poblano peppers stuffed with roasted corn, spinach, cheese and potatoes, topped with charred tomato-tomatillo salsa, queso fresco, sour cream and pumpkin seeds 14  
Topped with Chili Colorado 16

# STZZZZZZLN'

With Mamá Tigre's specially seasoned onions and peppers. Served with red rice, beans, cheese, sour cream, pico ge gallo, and choice of tortillas.

# FAJITAS

## CLASSIC FAJITAS for one / for two

Chicken 16 / 29    Carne Asada Steak 20 / 37  
Shrimp & Smoked Bacon 20 / 37

## COMBO FAJITAS for one / for two

Steak & Chicken 18 / 33

## FAJITAS SUPREMAS for one / for two

Steak, Chicken, Shrimp & Bacon 22 / 39

## VEGETALES FAJITA

Homemade panela cheese, zucchini, cauliflower, carrots, broccoli, charred peppers, onions, pineapple with roasted chile de arbol 15

## CHICKEN TIKKA FAJITAS

With cilantro rice, charro beans, naan bread, habanero-mint-cucumber crema, jalapeños, pickled onions 19

# SIDES

Cucumber Salad	4
Crazy Corn	4
Roasted Veggies	4
Rice & Beans	4
Rice	3
Beans	3
Grilled Jalapenos	2
Sliced Avocado	3
House Salad	5
Cheese Sauce	3
Plantain	5
Guacamole	4
Sour Cream	2

# DESSERTS

Add Crema de Kahlua to any dessert! 4

## TRES LECHES

with caramel and cream 7

## COCONUT FLAN

with roasted coconut and cream 7

## CHURRO

with ice cream, caramel, chocolate syrup and cinnamon sugar 6

## TROPICAL ICE CREAM

a scoop of toasted coconut pineapple ice cream with fresh pineapple, roasted coconut 5



# VEGETARIAN

## TOSTADAS

Crisp corn tortillas, layered with beans, lettuce, cabbage, cheese, roasted corn, jalapeños, pickled onions, queso fresco, crema, salsa and cilantro 9

## VEGETABLE BURRITO

Roasted seasonal vegetables, spinach, avocado, peppers, corn, onions and cheese, rolled in a toasted spinach tortilla, topped with masala queso. Served with rice, black beans and fruit salsa. Also available as a chimichanga 13

## TAQUITOS DE PAPAS

Three crispy corn tortilla rolls with spinach-queso-potato, served with house rice, black beans and fruit salsa 13

## SANTA FE BURRITO

Roasted corn-pepper, rice, black beans, fresh greens, avocado, pickled onions and cheese blend, in a large toasted spinach tortilla, topped with chipotle tikka sauce, melted chihuahua cheese, crema, queso fresco and cilantro 14

## CRISPY CAULIFLOWER TACOS

Chile de arbol, tikka masala sauce, sesame seeds, queso fresco, cilantro with house rice, and black beans 12

## ENCHILADA PLATTERS

Choose: **Cheese & Onion** or **Spinach & Cheese** 14

## CHILE RELLENOS

Fresh roasted poblano peppers 14

## QUESADILLAS

Choose: **Spinach-Cheese** 10  
**Five Cheese** 10

## VEGETALES FAJITAS

15

## SPECIAL DIET?

Gluten Free items are available. Ask your server.

## VEGAN FAJITAS

Zucchini, cauliflower, carrots, broccoli, charred peppers, avocado, onions, pineapple, roasted chile de arbol. Served with Mexican rice, black beans, fruit salsa and tortillas 15

## VEGAN TOSTADAS

Two crisp corn tortillas, black beans, lettuce, cabbage, jalapeños, avocado, pickled onions, salsa and cilantro 11

## VEGAN BURRITO

Roasted seasonal vegetables, spinach, avocado, peppers, corn, onions and whole beans, rolled in a toasted wheat tortilla, topped with roasted tomato salsa with drizzles of mole sauce and sesame seeds. Served with rice, black beans and fruit salsa 13

## SEDONA BURRITO

Roasted corn-pepper, rice, black beans, avocado, pickled onions in a large toasted flour tortilla, topped with salsa verde and cilantro 12

## VEGAN TACOS

Crispy Cauliflower tacos with mango habanero chutney, sesame seeds and cilantro. Served with house rice and black beans 12

In providing the above selections, we are reliant on products and ingredients from external suppliers and while we try to ensure that these are vegan/gluten free, we do not accept any responsibility whatsoever if such products contain traces of dairy or gluten, resulting from such supplies or from any cross contamination in our kitchen cooking areas. We are unable to guarantee that these selections are completely free of allergens.



Served Monday – Friday until 3 pm

## Starters

### LUNCH MARGARITA 6

### QUESO DIP 7

Blend of cheeses with a hint of jalapeño  
With **chicken chorizo** or **ground beef** 9

### GUACAMOLE TRADITIONAL 9

### TROPICAL CEVICHE

Locally sourced white fish and shrimp steeped in chef's pineapple-habanero citrus marinade, with avocado, tomatillo, cilantro and crispy masala garbanzo beans 11

## Soups & Salads

### TORTILLA SOUP

Homemade roasted tomato broth with chicken, vegetables, avocado, corn, tortilla crisps, queso and cilantro 7

Add **chicken** or **pulled pork** +2

### MAMA'S CHILI BOWL

Spicy, slow cooked, rich Colorado style, topped with queso fresco and diced sweet onions. Served with corn tortillas 10

### ENSALADA DE POLLO

Mixed fresh greens, sliced avocado, fresh fruit salsa, queso and achiote grilled chicken 11

### TOSTADAS

Crisp tortillas, layered with beans, lettuce, slaw, cheese, jalapeños, pickled onions, roasted corn, salsa, cilantro and crema 10

Choose: **Smashed Avocado**, **Ceviche**, **Chicken Tinga**, **Ground Beef**, **Pulled Pork**

## Lunch Entrées

### BURRITO BOWL

With lettuce, rice, beans, cheese, tomatoes, onions, tortilla crisps, cilantro and sour cream  
**Grilled Chicken** 10     **Grilled Steak** 11

### TACO BOWL

With lettuce, rice, beans, cheese, tomatoes, onions, tortilla crisps, cilantro and sour cream 9  
Choose: **Chicken Tinga**, **Ground beef**, **Pulled Pork** or **Vegetables**

### CHICKEN QUESADILLA

Grilled chicken, charred onions, peppers, chihuahua cheese in whole wheat tortilla. Served with crema 9

### SPINACH & CHEESE QUESDILLA

Caramelized sweet onions, peppers, chihuahua cheese blend 10

### SHRIMP QUESDILLA

Open-face with chile marinated shrimp, Mexican cheeses, mushrooms and chipotle crema 12

### SKILLET FAJITAS

With onions and peppers, house rice, cheese, sour cream and tortillas

**Chicken or Veggie** 10     **Shrimp or Steak** 13

### DOS TACOS

Two crispy tacos of your choice, served with house rice and beans 8

**Ground Beef**     **Pulled Pork**     **Chicken Tinga**

### STREET TACOS

Three open-faced soft corn tacos

**Chicken Tinga** 10     **Pulled Pork** 10

**Crispy Cauliflower** 10     **Grilled Chicken** 11

**Blackened Shrimp** 13     **Seared Fish** 11

**Grilled Steak** 13

### SUNKEN BURRITO

Your choice of: **Ground Beef**, **Pulled Pork** or **Chicken Tinga** in a folded flour tortilla with rice, charro beans. Topped with chili Colorado, melted cheese, crema, pickled onions 10

### LUNCH COMBO PLATTER

1 item 8     2 items 11

Served with house rice, beans, pickled onions and sour cream. Choice from:     **Enchilada**     **Taquito**  
**Tamale**     **Taco**

### CHICKEN TIKKA ROLL

Grilled chicken tikka, rolled in toasted tortilla with pico de gallo, garden greens, habanero-mint-cucumber crema. Served with rice and charro beans 10





## OUR STORY

Chef owner, Renu Prakash and her husband, AJ, have been serving their uniquely innovative take on Mexican food for the last 36 years at Casa Rico in Frederick, Maryland and Tequila Grande in Vienna, Virginia.

Chef Prakash loves the creativity and magic of the culinary arts, sprinkling native Mexican comfort cuisine with an array of exotic and complex spices, some of which are native to her motherland, India, making the ordinary, extraordinary and exciting.

Mama Tigre is ultimately Chef Prakash's freedom to express the divine feminine spirit of nurturing through play with spices; nourishing and calming, yet bold and powerful! Each creation is a reflection of Chef Prakash's creative energy and culinary genius, sure to leave her guests intrigued and delighted.

We are thankful that our journey has brought us together. Buen Apetito!

- The Team at Mama Tigre

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Before placing your order, please inform your server of any allergies or food preferences you may have. On rare occasions, pieces of shells or bones in seafood or poultry, may escape our scrutiny, we respectfully deny any responsibility! Our food and certain beverages are made with herbs and spices, such as jalapeño, habaero, cilantro, chillies, peppers, dairy and other products. Kindly check with your server before ordering. Spiciness may be adjusted on certain items upon prior request. We reserve the right to refuse service to anyone. No checks please. 20% gratuity added for parties of 6 or more.

[WWW.MAMATIGRE.COM](http://WWW.MAMATIGRE.COM)