

Mamá Tigre!

MEXICAN REMIXED

MARGARITAS

TIGRE CLASSIC Frozen 8

ON THE ROCKS Hand shaken with fresh lime & agave nectar 9

MEGA RITA In a giant 1 litre glass 23
With tropical fruit 26

TROPICAL ESCAPE With fruit nectar. Served frozen.
Passion Fruit | Mango | Strawberry 10

NON-ALCOHOLIC 7

ADD 1 oz. of infused tequila to any margarita 3
Jalapeño | Ginger-jalapeño | Tres Chilies | Habanero

TWISTER Frozen Classic Margarita laced with house made Sangria.
20 ounces of sheer delight! 13

SIGNATURE

Uniquely crafted and hand shaken. On the rocks.

TOP SHELF Cabo Wabo blanco, Patron Citronage, agave, fresh lime,
orange juice 16

POMEGRANATE Cazadores Silver, pomegranate, citrus 12

MEXICAN MULE Choose: El Jimador tequila or Tito's Vodka, Ginger beer,
agave, fresh lime 12

BLOOD ORANGE El Jimador Reposado, blood orange, fresh ginger,
smoky salt rim 12

MILLIONAIRE Casamigos, Grand Marnier, fresh lime, agave nectar 20

PASSIONATE MEZCAL Smoky Mezcal with passion fruit,
fresh lime, fresh ginger 12

LA CHICA (Skinny) Tres Agaves Organic Tequila, organic agave nectar,
fresh lemon-lime 13

HOT & SPICY

JALAPENO Jalapeño infused tequila, fresh jalapeño, chipotle salt rim.
Choose: Original, Passion fruit, Strawberry or Mango 11

TANTRIC Smoky Mezcal, St. Germain Elderflower Liqueur, pineapple juice,
peach, chile de arbol ash, fresh ginger 14

TAMARIND TRES CHILIES Tres chilies infused tequila, tamarind,
ginger, lime, chipotle salt rim and a chile! 12

PREMIUMS

Your favorite blanco tequila, hand-shaken with Gran Gala, fresh lime and agave nectar

CAZADORES, LUNAZUL, ESPOLON, EL JIMADOR 11

CABO WABO, TRES AGAVES, MILAGRO 13

PATRON, DON JULIO, CASAMIGOS 17

STARTERS

QUESO DIP Creamy blend of Mexican cheeses, hint of jalapeño 7
With seasoned minced chicken or ground beef 9

QUESO MASALA Exotic, hot & spicy 8

GUACAMOLE TRADICIONAL Freshly prepared with avocados,
onions, tomatoes, lime and cilantro. 9

TROPICAL CEVICHE Locally sourced white fish and shrimp steeped in Chef's
pineapple-habanero citrus marinade, with avocado, tomatillo, onions, cilantro and crispy
masala garbanzo beans 12

CRISPY TACOS (3) Choose: Ground Beef, Chicken Tinga, Oaxacan Pork 9

HAND ROLLED TAQUITOS (2) Filled with chicken-cheese or potato-spinach-cheese
with cabbage slaw, crema, cilantro, queso & mango habanero chutney 8

JALAPENO POPPERS (4) Homemade. Pickled jalapenos stuffed with spinach-pota-
to-cheese, coated and fried crisp, served with sweet and spicy mango chutney and crema 11

TIKKA WINGS Marinated in an exotic tikka masala sauce, served with mango
habanero chutney & tain cucumber. Made from scratch! 11

MASALA NACHOS Layered with beans, spicy masala cheese sauce, pickled onions,
queso fresco, cilantro and crema 11 **Add:** Grilled Chicken 3 | Grilled Steak 5

BAJA SHRIMP Sautéed in jalapeno garlic butter, fresh cilantro, charred pineapple
and chile de arbol, served with mango habanero chutney 12

QUESADILLAS

Grilled with chihuahua cheese blend, caramelized onions & peppers. Served with crema.

SHRIMP OR STEAK 13

CHICKEN 12

CHIPOTLE VEGGIES 11

CHICKEN CHORIZO (SPICY) 12

SIZZZZZLIN' FAJITAS

With seasoned caramelized onions and peppers. Served with red rice, charro beans, cheese,
sour cream and choice of tortillas. **For One/For Two**

CLASSIC FAJITAS

Chicken 17/31

Carne Asada Steak 22/41

Shrimp 22/41

COMBO FAJITAS

Steak & Chicken 20/37

Steak & Shrimp 22/41

FAJITA SUPREMAS

Steak, Chicken, Shrimp & Bacon 24/45

CHIPOTLE SALMON FAJITA

With Pineapple Chunks 22/41

VEGETABLE FAJITA

Chunks of queso fresco, zucchini,
cauliflower, carrots, broccoli, charred
peppers, onions and mango, with
roasted chile de arbol 17/31

CHICKEN TIKKA FAJITAS

Spicy! With basmati rice, charro beans,
toasted naan bread, habanero-mint-cucum-
ber crema, jalapenos, pickled onions 21/39

SIGNATURE TACOS

Most tacos made with corn tortillas and toasted cheese,
served with red rice & black beans. Two tacos per order.

STEAK 'N' CHEESE TACOS Char-grilled skirt steak, caramelized onions,
crispy melted Chihuahua cheese, cilantro 16

FISH TACOS Exotically spiced grilled fish fillet, chipotle cream, red & green
cabbage slaw, cilantro, lime 13

TACOS DE CARNE ASADA Char-grilled skirt steak, onions, cilantro
and avocado 16

CAMARONES TACOS Succulent marinated shrimp, crispy cheese, chile de arbol,
chipotle cream, pickled cabbage, cilantro, queso fresco 14

CHICKEN TIKKA TACOS Chef's char-grilled chicken tikka in toasted naan bread,
avocado, pickled onions, habanero-mint-cucumber crema 14

CARNITAS TACOS Pulled pork, slow roasted with a hint of cinnamon, cloves and
orange. With golden pineapple, pickled onions & cilantro 12

SALMON TACOS Seared salmon in toasted flour tortillas, crispy cheese,
Chef's slaw, mango-habanero chutney, cilantro 15

CHICKEN CHORIZO TACOS Chef's recommendation! Spicy minced
chicken in toasted naan bread, crispy cheese, habanero-mint-cucumber crema, onions,
cilantro, fresh jalapenos and mint 14

Vegetarian Tacos

CRISPY CAULIFLOWER TACOS Spice rubbed charred cauliflower, exotic tikka
masala sauce, sesame seeds, queso fresco, spicy mango chutney 13

CHEESE TIKKA TACOS With smoky homemade paneer in toasted naan bread,
avocado, onions, habanero-mint-cucumber crema 13

VEGETABLE TACOS Creamy chipotle vegetables, toasted
naan bread, queso fresco, roasted pepitas, cilantro 13

A LA CARTE SIGNATURE TACOS 7 EACH

LOS FAVORITOS

Served with house rice, charro beans & sour cream

COMBINATIONS

Two Items 13 | Three Items 17

Taco - Beef, chicken tinga or pork.

Enchilada - Beef, chicken, cheese-onion,
pork 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
chihuahua, queso fresco, plantain & crema 15

TAQUITOS Three crispy rolls of your
choice: chicken/cheese or
spinach/potato/cheese, cabbage slaw,
cilantro, queso fresco, crema and
mango habanero chutney 14

TACO LOVERS Three crispy tacos of
your choice: Ground beef, chicken tinga or
pulled pork 12

CHILE RELLENOS Fresh roasted
poblano peppers stuffed with roasted corn,
spinach, cheese and potatoes, topped with
charred tomato-tomatillo salsa, queso fresco,
crema and pumpkin seeds 14 | Topped with
Beef chili Colorado 16

SKILLET CHIMICHANGA Chicken
fajita with onions & peppers in a chipotle BBQ
sauce, topped with queso sauce, drizzled with
crema 15 | Steak Chimi 18

ENSALADAS

- CLASSIC TACO SALAD** Ground Beef, Chicken Tinga, or Pulled Pork. Lettuce, avocado, cheese, tomatoes, pickled onions, jalapenos, rice, beans, tortilla crisps, crema, cilantro, in a home spun tortilla bowl 12
- CHICKEN FAJITA SALAD** Field greens, avocado, roasted pepitas, tortilla crisps, cilantro and queso fresco 13
- 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 sweet & spicy tamarind-cumin dressing 12
- Add:** Grilled Chicken 3 | Steak, Salmon or Shrimp 5

SOPAS

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

ENCHILADAS

- Served with house rice, charro beans and sour cream
- ENCHILADA PLATTER** Choose: Ground Beef, Chicken, Cheese-onion, Spinach-cheese. DOS (2) 13 | TRES (3) 17
- MOLE ENCHILADAS** Chicken enchiladas topped with Mole de Oaxaca, queso fresco, sesame seeds, crema and pickled onions 15
- COLORADO ENCHILADAS** Cheese onion enchiladas topped with beef chili Colorado, melted Chihuahua cheese blend, crema and pickled onions 15
- MASALA ENCHILADAS** Choice of Chicken or Cheese-onion enchiladas, topped with a spicy queso-tikka masala sauce 16

Sides

Roasted Veggies 5	Beans 3	Fried Plantain 5
Rice & Beans 4	Grilled Jalapenos 2	Guacamole 4
Rice 3	House Salad 5	Sour Cream 2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ESPECIALES DE LA CASA

- CARNE ASADA** Hand-trimmed marinated grilled skirt steak over corn tortillas served with a cream sauce of mushrooms & roasted poblano rajas. Basmati rice & black beans 26
- POLLO POBLANO** Strips of grilled chicken breast, mild and savory mushroom-poblano cream sauce, a splash of wine, roasted pumpkin seeds. Tortillas, rice and charro beans 17
- POLLO EN MOLE** Strips of grilled chicken breast, in a traditional mole (sauce made with a blend of spices, chiles, nuts and chocolate). Topped with queso fresco and sesame seeds. Served with tortillas, rice and charro beans 17
- LAMB BIRRA** Jalisco style stew, slow cooked with traditional herbs and spices. Served with seasoned basmati rice, onions, cilantro, tajin cucumber and naan bread for dipping 19
- CAMARONES MASALA** Shrimp in a devilishly spicy & sweet tomato sauce with chunks of mango and avocado, onions & red peppers. Served with seasoned basmati rice and tortillas 19
- JAMBALAYA** Shrimp, chicken and steak cooked in a spicy aromatic tomato-chile sauce with basmati rice, onions and peppers. Served with mint-cucumber crema 19
- SALMON EN CILANTRO** Seared salmon in a creamy tomato, garlic and cilantro sauce with pineapple and jalapenos. Served with garden greens, house rice and tortillas 20
- BUTTER CHICKEN REMIXED** Grilled chicken, baby spinach, mushrooms, red peppers and onions, in a creamy poblano tikka sauce with a dash of margarita. Served with naan bread and basmati rice 18
- PANELA CON POBLANO** Chunks of cheese in an exotic tikka cream sauce with onions and peppers. Served with tortillas, house rice, black beans and fruit salsa 17

BURRITOS

- Served with house rice, charro beans and sour cream
- FAJITA BURRITO** Your choice of chicken, steak or shrimp. Sautéed with red and green bell peppers and onions, topped with ranchero sauce and chihuahua cheese. Choose: Chicken 15 | Steak 17 | Shrimp 17
- CALIFORNIA BURRITO** Your choice of Beef, Chicken or Pork. Smothered with beef chili Colorado, melted cheese and crema. Garnished with pickled habanero onions, crema & cilantro 15
- CLASSIC BURRITO** Served with house rice, charro beans and sour cream. Choose: Ground Beef | Chicken tinga | Pulled Pork 13

GRANDE BURRITOS

- SANTA FE BURRITO** Roasted peppers, corn, rice, black beans, fresh greens, avocado, pickled onions and cheese, 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
- MASALA BURRITO** Chef's original! Strips of chicken, onions & peppers with garlic, rice and cheese in a large toasted flour tortilla, topped with a spicy queso-tikka masala sauce, garnished with crema, pickled onions and cilantro 16

VEGETARIAN

- TOSTADA SALAD** Crisp corn tortillas, layered with beans, lettuce, cabbage slaw, cheese, roasted pepper, corn, jalapeños, avocado, pickled onions, queso fresco, crema, salsa and cilantro, drizzled with habanero mango chutney 11
- VEGETABLE BURRITO** Roasted seasonal vegetables, spinach, avocado, peppers, corn, onions & cheese, rolled in a toasted spinach tortilla, topped with masala queso. Served with rice, black beans and fresh fruit salsa 14 Also available as a chimichanga.
- TAQUITOS DE PAPAS** Three crispy corn tortilla rolls filled with spinach-potato-cheese, garnished with cabbage slaw, queso, crema & mango chutney. Served with house rice, black beans and fruit salsa 14
- SANTA FE BURRITO** Roasted pepper, corn, rice, black beans, fresh greens, avocado, pickled onions and cheese, in a large toasted spinach tortilla, topped with chipotle tikka sauce, melted chihuahua cheese, crema, and cilantro 14
- CAULIFLOWER TACOS** Spice rubbed charred cauliflower, exotic tikka masala sauce, sesame seeds, queso fresco, and spicy mango chutney with house rice and black beans 13
- ENCHILADA PLATTERS** Choose: Cheese-onion or Spinach-cheese 13
- CHILE RELLENOS** Fresh roasted poblano peppers 14 See Los Favoritos
- VEGETABLE QUESADILLA** With charred chipotle vegetables 11
- VEGETABLE FAJITAS** 15 See Fajitas
- CHEESE TIKKA TACOS** 13 See Signature Tacos
- VEGETABLE TACOS** 13 See Signature Tacos
- PANELA CON POBLANO** 16 See Especiales

DESSERTS

- TRES LECHES** With caramel, cream and cinnamon 7
- COCONUT FLAN** Topped with whipped cream and roasted coconut 7
- CHURROS** Rolled in cinnamon sugar topped with vanilla-bean ice cream, caramel, chocolate syrup and whipped cream 7
- CAJETA ICE CREAM** (Malai Kulfi Falooda) Creamy Cajeta, vermicelli glass noodles, rose syrup, sweet basil seeds, sprinkle of pistachio, almonds and cardamom 8

OUR STORY

Chef owner, Renu Prakash and her husband, A J, 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