

MARGARITAS

- TIGRE CLASSIC**
Frozen 9
On The Rocks Hand shaken with fresh lime & agave nectar 10
- MEGA RITA** In a giant 1 litre glass 23 | With tropical fruit 26
- ADD** 1 oz. of house infused tequila to any margarita 4
Jalapeño | Ginger-jalapeño | Tres Chilies | Habanero
- TROPICAL ESCAPE** With fruit nectar. Served frozen.
Passion Fruit | Mango | Strawberry 11
- NON-ALCOHOLIC** 8
- TWISTER** Frozen Classic Margarita laced with house made Sangria. 20 ounces of sheer delight! 13

SIGNATURE MARGARITAS

- 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 13
- 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 MARGARITAS

- JALAPENO** Jalapeño infused tequila, fresh jalapeño, chipotle salt rim. **Choose:** Original, Passion fruit, Strawberry or Mango 12 | As a Mega 'Rita 30
- KAMA SUTRA** Agavero tequila hand shaken with ancient Inca damiana liqueur, fresh lime, orange bitters, garnished with chile de arbol & umami sea salt 15 | As a Mega 'Rita 38
- TAMARIND TRES CHILIES** Tres chilies infused tequila, tamarind, ginger, lime, chipotle salt rim and a chile! 13 | As a Mega 'Rita 33

PREMIUM MARGARITAS

- Your favorite blanco tequila, hand-shaken with Gran Gala, fresh lime and agave nectar
- Patron, Don Julio, Casamigos** 18
- Cabo Wabo, Tres Agaves, Milagro, Del Maquey Mezcal** 13
- Cazadores, Lunazul, Espolon, El Jimador** 11

NON-ALCOHOLIC BEVERAGES

- JARRITOS** Mexican sodas with natural fruit flavors
Lime · Tamarind · Mandarin
- MANGO LASSI**
- JUICES** Pineapple · Apple · Orange · Cranberry
- WATER** Sparkling & Still
- HOT TEA · MASALA CHAI · COFFEE**
- SODAS** Pepsi products (fountain)
- FRESH BREWED ICED TEA - UNSWEETENED**
- SWEET RASPBERRY ICED TEA**

STARTERS

- QUESO DIP** Creamy blend of Mexican cheeses, hint of jalapeño 8
With seasoned minced chicken or ground beef 10
- QUESO MASALA** Exotic, hot & spicy 9
- GUACAMOLE TRADICIONAL** 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
- KATHI ROLL** Spicy chicken tikka rolled in a toasted tortilla with onions, peppers, cheese and cucumber-mint cream 9
- HAND ROLLED TAQUITOS (2)** Filled with chicken-cheese or potato-spinach-cheese with cabbage slaw, crema, cilantro, queso & mango habanero chutney 8.5
- JALAPENO POPPERS (4)** Homemade. Pickled jalapenos stuffed with spinach-potato-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! 12
- MASALA NACHOS** Layered with beans, salsa verde, spicy masala cheese sauce, pickled onions, queso fresco, cilantro and crema 12
- Add:** Grilled Chicken 3 | Grilled Steak 5 | Chili con carne 3
- BAJA SHRIMP** Sauteed in jalapeno garlic butter, fresh cilantro, charred pineapple and chile de arbol, served with mango habanero chutney 12

QUESADILLAS

- Grilled with blend of Mexican cheeses, caramelized onions & peppers. Served with crema. No modifications please!
- SHRIMP OR STEAK** 13 **CHIPOTLE VEGGIES** 12
- CHICKEN** 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 FAJITA

- Chicken 18/32
Carne Asada Steak 23/42
Shrimp 23/42

COMBO FAJITA

- Steak & Chicken 21/38
Steak & Shrimp 23/42
Chicken & Shrimp 21/38

FAJITA SUPREMAS

- Steak, Chicken, Shrimp & Bacon 24/45

SALMON TIKKA FAJITA

23/42

VEGETABLE FAJITA

- Chunks of cheese (paneer), zucchini, cauliflower, carrots, broccoli, charred peppers, onions and mango, with roasted chile de arbol 16/28

CHICKEN TIKKA FAJITA

- Spicy! With basmati rice, charro beans, toasted naan bread, habanero-mint-cucumber crema, jalapenos, pickled onions 21/38

SIGNATURE TACOS

Most tacos made with corn tortillas and toasted cheese, served with red rice & black beans. Two tacos per order. No combinations please. A la carte available.

- *STEAK 'N' CHEESE TACOS** Char-grilled skirt steak, caramelized onions, crispy melted cheese, cilantro 17
- FISH TACOS** Exotically spiced grilled fish fillet, chipotle cream, red & green cabbage slaw, cilantro, lime 14
- *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 15
- 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 13
- SALMON TACOS** Seared salmon in toasted flour tortillas, crispy cheese, Chef's slaw, mango-habanero chutney, cilantro 16
- CHICKEN CHORIZO TACOS** Chef's recommendation! Spicy minced chicken in toasted naan bread, crispy cheese, habanero-mint-cucumber crema, onions, cilantro, fresh jalapenos 14

Vegetarian Tacos

- CRISPY CAULIFLOWER TACOS** Spice rubbed charred cauliflower, exotic tikka masala sauce, sesame seeds, queso fresco, spicy mango chutney 14
- CHEESE TIKKA TACOS** With smoky homemade paneer in toasted naan bread, avocado, pickled onions, habanero-mint-cucumber crema 14
- VEGETABLE TACOS** Creamy chipotle vegetables, toasted naan bread, queso fresco, roasted pepitas, cilantro 14

A LA CARTE SIGNATURE TACOS

7 each

LOS FAVORITOS

Served with house rice & charro beans

COMBINATIONS

- Two Items 13 | Three Items 17
- Taco** - Beef, chicken tinga or pork.
- Enchilada** - Beef, chicken, cheese-onion, or spinach-cheese
- Tamale** - Pork

TAMALES Traditional pork tamales, steamed in corn husks, topped with tomatillo sauce, melted Mexican cheeses, queso fresco and crema. Served with fried sweet plantain 15

TAQUITOS Three crispy rolls of your choice: chicken/cheese or spinach/potato/cheese, cabbage slaw, cilantro, queso fresco, crema and mango habanero chutney 15

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 15
Topped with Beef chili 17

SKILLET CHIMICHANGA Chicken fajita with onions & peppers in a chipotle BBQ sauce, topped with queso sauce, drizzled with crema 16
Steak Chimi 18

SIDES

- | | | |
|-------------------|---------------------|--------------|
| Roasted Veggies 5 | Beans 3 | Guacamole 4 |
| Rice & Beans 5 | Grilled Jalapenos 3 | Sour Cream 2 |
| Rice (house) 3 | House Salad 6 | |
| Basmati Rice 5 | Fried Plantain 5 | |

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 18
- 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 18
- LAMB BIRRA** Slow cooked with traditional herbs and spices with a hint of star anise. Served with seasoned basmati rice, onions, cilantro, tain cucumber and naan bread for dipping 21
- CAMARONES MASALA** Shrimp in a spicy sweet tikka sauce with chunks of mango and avocado, onions & red peppers. Served with seasoned basmati rice and tortillas 21
- MEXICAN JAMBALAYA** Shrimp, chicken and steak steak in a spicy tomato-chile sauce with aromatic basmati biryani rice, fried onions and peppers. Served with mint-cucumber crema 21
- 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
- PANEER 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
- With house rice, charro beans and sour cream drizzle
- ENCHILADA PLATTER** Choose: Ground Beef, Chicken, Cheese-onion, Spinach-cheese, Bean & Cheese. DOS (2) 13 TRES (3) 17
- MOLE ENCHILADAS** Chicken enchiladas topped with red mole (a traditional Mexican sauce with chocolate & spices), melted cheese, sesame seeds, crema and pickled onions 16
- TEXAS ENCHILADAS** Cheese onion enchiladas topped with beef chili, melted cheese blend, crema and pickled onions 16
- MASALA ENCHILADAS** Choice of Chicken, Cheese-onion or Spinach-cheese enchiladas, topped with a spicy queso-tikka masala sauce 16

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 13

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 3

MAMA'S BEEF CHILI Spicy, slow cooked chili con carne, topped with queso fresco and diced sweet onions. Served with corn tortillas 11

BURRITOS

Served with house rice & charro beans

FAJITA BURRITO Your choice of chicken, steak or shrimp. Sautéed with red and green bell peppers and onions, topped with ranchero sauce, melted cheese & crema. Choose: Chicken 15 | Steak 17 | Shrimp 17

CALIFORNIA BURRITO Your choice of Beef, Chicken or Pork. Smothered with beef chili, 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 14

GRANDE BURRITOS

SANTA FE BURRITO Crispy cauliflower, charred pepper-corn, rice, black beans, fresh greens, pickled onions and cheese blend, in a large toasted spinach tortilla, topped with chipotle tikka sauce, melted cheese, crema, queso fresco 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform the Manager of any allergies. On rare occasions, pieces of shells or bones in seafood or poultry, may escape our scrutiny, we respectfully deny responsibility! Our food and certain beverages are made with herbs and spices, such as jalapeno, habanero, cilantro, chilies, 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 and above.

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 13

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

CAULIFLOWER TACOS Savory spice rubbed charred cauliflower, exotic tikka masala sauce, sesame seeds, queso fresco, mango chutney with house rice and black beans 14

ENCHILADA PLATTERS
Choose: Cheese-onion or Spinach-cheese 13

MASALA ENCHILADAS
With spicy tikka masala queso sauce 16

BEAN BURRITO PLATTER With refried beans, rice, cheese, pico de gallo & cilantro, topped with red chile sauce, melted cheese & crema 13

CHILE RELLENOS
Fresh roasted poblano peppers 14 See Los Favoritos

VEGETABLE QUESADILLA
With chipotle vegetables 12

VEGETABLE FAJITAS 16 See Fajitas

CHEESE TIKKA TACOS 14 See Signature Tacos

VEGETABLE TACOS 14 See Signature Tacos

PANEER CON POBLANO 17 See Especiales

DESSERTS

TRES LECHES With caramel, cream and cinnamon 7

DESI TRES LECHES With cream, pistachio, almonds, cardamom and rose syrup 8

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 noodles, rose syrup, sweet basil seeds, sprinkle of pistachio, almonds and cardamom 8

ICE CREAM SUNDAE 6



OUR STORY

Chef owner, Renu and her husband, A J, have been serving their uniquely innovative take on Mexican food for the last 35 years at Casa Rico in Frederick, Maryland and Tequila Grande in Vienna, Virginia.

Chef Renu 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 Renu's freedom to go beyond borders and boundaries, 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 Renu'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!