

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 | Guava 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 Citronge, agave, fresh lime, orange juice 16
POMEGRANATE Cazadores Silver, pomegranate, citrus 12
MEXICAN MULE **Choose:** El Jimador Reposado 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 13
LA CHICA (Skinny) Tres Agaves Organic Tequila, organic agave nectar, fresh lemon-lime 13
PATIALA A double shot of Milagro Reposado tequila, orange liqueur, agave nectar, fresh lime 15

HOT & SPICY MARGARITAS

JALAPENO Jalapeño infused tequila, fresh jalapeño, chipotle salt rim. **Choose:** Original, Passion fruit, Strawberry, Mango , or Guava 12 | As a Mega ‘Rita 30
KAMA SUTRA Sauza Hornitos 100% blue agave tequila hand shaken with ancient Inca damiana liqueur, lychee puree, fresh lime, garnished with chile de arbol & sea salt 16
TAMARIND TRES CHILIES Tres chilies infused tequila, tamarind, ginger, lime, chipotle salt rim and a chile! 13 | As a Mega ‘Rita 33
GUAVA WAH WAH Real guava puree with jalapeno infused tequila, agave, fresh lime, chaat masala rim 12

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, Sauza Hornitos, Maestro Dobel, Del Maquey Mezcal 13
Cazadores, 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 Blend of Mexican cheeses, hint of jalapeño 9
With Chicken Chorizo, Chicken Tinga or Ground Beef 10
QUESO MASALA Exotic, hot & spicy 9.5 🌶️
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 chickpeas 12
KATHI ROLL Chargrilled chicken tikka rolled in a toasted tortilla with onions, peppers, cheese and cilantro-mint crema 10 🌶️
VEGGIE KATHI ROLL With paneer 10
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) Chef’s Specialty! Pickled jalapenos stuffed with seasoned spinach-potato and Mexican cheeses, coated and fried crisp, served with sweet and spicy mango chutney and crema 11 🌶️🌶️
TIKKA WINGS A house specialty! Marinated in an exotic tikka masala sauce, served with mango habanero chutney 12
MASALA NACHOS Layered with beans, salsa verde, spicy masala cheese sauce, pickled onions, queso fresco, cilantro and crema 12 🌶️
Add: Grilled Chicken 4 | Grilled Steak 5 | Chili con carne 4
BAJA SHRIMP Sautéed in jalapeno garlic butter, fresh cilantro, charred pineapple and chile de arbol, served with mango habanero chutney 13
MASALA FRIES Crispy fries smothered with tikka sauce, masala queso, crema, cilantro & chile de arbol 11 🌶️
Add Grilled Steak 5 | Grilled Chicken 4 | Chile con carne 3

QUESADILLAS

Grilled with blend of Mexican cheeses, caramelized onions & peppers. Served with crema. No modifications please!
SHRIMP 14
STEAK 15
CHICKEN 12.5
CHIPOTLE VEGGIES 12

SIZZZZLIN’ *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 Steak 24/44 Shrimp 24/44 COMBO FAJITA Steak & Chicken 22/40 Steak & Shrimp 24/44 Chicken & Shrimp 22/40 FAJITA SUPREMAS Steak, Chicken, Shrimp & Bacon 26/47 CHEF’S FAVORITE! SALMON TIKKA FAJITA 🌶️ 24/44	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, cilantro-mint crema, jalapenos, pickled onions 21/38
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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, pickled onions, cilantro, lime 14
***TACOS DE CARNE** Char-grilled skirt steak, diced onions, cilantro and avocado 17
CAMARONES TACOS Succulent marinated shrimp, crispy cheese, chile de arbol, chipotle cream, pickled cabbage & onions, cilantro, queso fresco 17
CHICKEN TIKKA TACOS Chef’s char-grilled chicken tikka in naan bread with toasted cheese, avocado, pickled onions, cilantro-mint crema 15
CARNITAS TACOS Pulled pork, slow roasted with a hint of cinnamon, cloves and orange. With golden pineapple, pickled onions & cilantro 13
SALMON TACOS Marinated seared salmon in toasted flour tortillas, crispy cheese, Chef’s slaw, mango-habanero chutney, cilantro 17
CHICKEN CHORIZO TACOS Chef’s recommendation! Spicy minced chicken in toasted naan bread, crispy cheese, cilantro-mint crema, diced onions, cilantro, fresh jalapenos 16

Vegetarian Tacos

CRISPY CAULIFLOWER TACOS Spice rubbed crispy cauliflower, exotic tikka masala sauce, sesame seeds, queso fresco, spicy mango chutney, cilantro 15
CHEESE TIKKA TACOS With smoky homemade paneer in toasted naan bread, avocado, pickled onions, cilantro-mint crema 15
VEGETABLE TACOS Creamy chipotle vegetables, toasted naan bread, queso fresco, spiced pumpkin seeds, cilantro 15
A LA CARTE SIGNATURE TACOS 7 each

SALSA HABANERO (3oz.) Super spicy, made in-house 2

LOS FAVORITOS

Served with house rice & charro beans & sour cream
COMBINATIONS
Two Items 14 | Three Items 18
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 16
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 13
CHILE RELLENOS Fresh roasted poblano peppers stuffed with roasted corn, spinach, cheese and potatoes, topped with charred tomato-tomatillo salsa, queso fresco, crema and spiced pumpkin seeds 16
Topped with beef chili 18
SKILLET CHIMICHANGA Chicken fajita with onions & peppers in a chipotle BBQ sauce, topped with queso sauce, drizzled with crema and chipotle 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	Salsa Habanero 2
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 and fruit salsa 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 black beans 19
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, basmati rice and black beans 19
LAMB BIRRA Jalisco style stew, slow cooked with traditional herbs and spices with a hint of star anise. Served with seasoned basmati rice, cilantro-mint crema, onions, cilantro, jalapenos and naan bread for dipping 22
CAMARONES MASALA Shrimp in a spicy sweet tikka sauce with chunks of mango, avocado, onions & red peppers. Served with seasoned basmati rice and tortillas 22 🌶️🌶️
MEXICAN JAMBALAYA Shrimp, chicken, steak , onions & peppers in a spiced tomato sauce with aromatic basmati biryani rice. Served with cilantro-mint crema 22

SALMON EN CILANTRO Seared salmon in a creamy tomato-garlic and cilantro sauce with chunks of fresh pineapple and jalapenos. Served with basmati rice, black beans and tortillas 22

BUTTER CHICKEN REMIXED Chargrilled boneless 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 19

PANEER CON POBLANO Chunks of cheese in a creamy chipotle tikka sauce with roasted peppers and onions. Served with tortillas, house rice, black beans & fruit salsa 18

ENCHILADAS

With house rice, charro beans and sour cream drizzle
ENCHILADA PLATTER Choose: Ground Beef, Chicken, Cheese-onion, Spinach-cheese, Bean & Cheese. DOS (2) 14 TRES (3) 18
MOLE ENCHILADAS Stacked chicken-cheese enchiladas topped with red mole (a traditional Mexican sauce with chocolate & spices), melted cheese, sesame seeds, crema and pickled onions 17
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, crema and chef’s spice 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, spiced pumpkin seeds, 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

CHICKEN TIKKA BOWL Chargrilled boneless chicken tikka masala over basmati rice & black beans, topped with field greens, pico ge gallo, crisps, mint crema & cilantro 15

SOPAS

TORTILLA SOUP Roasted tomato broth with vegetables, avocado, corn, chipotle, bell peppers, 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 & sour cream drizzle.

FAJITA BURRITO Your choice of chicken, steak or shrimp, sautéed with red and green bell peppers and onions, topped with fire roasted tomato sauce, cheese blend & crema. Choose: Chicken 15 | Steak 18 | Shrimp 18

CALIFORNIA BURRITO Your choice of Beef, Chicken or Pork Smothered with beef chili, melted cheese, crema, pickled habanero onions & cilantro 15

CLASSIC BURRITO

Choose: Ground Beef | Chicken tinga | Pulled Pork 14 | Mixed Beans 13

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 15

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! Onions, peppers, rice and cheese in a large toasted flour tortilla, topped with a spicy queso-tikka masala sauce, garnished with crema, pickled onions and cilantro
Chicken 16 | Steak 19

*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



MEXICAN REMIXED

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!