

# MARGARITAS

**TIGRE CLASSIC** Frozen 9

**On The Rocks** Hand shaken with fresh lime & agave nectar 10

**MEGA 'RITA** In a giant 1 liter glass

On the rocks or frozen 24 | With tropical fruit 27

**ADD** 1 oz. of house infused tequila to any margarita 4

Jalapeño | Ginger-jalapeño | Tres Chilies | Habanero

**TROPICALS** Served frozen with choice of:

Passion Fruit, Mango, Strawberry, Guava 12

**NON-ALCOHOLIC** 8

**TWISTER** Frozen Classic Margarita laced with house made

Sangria. 20 ounces of sheer delight! 14

# 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 13

**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 17

**GUAVA WAH WAH** Real guava puree with jalapeno infused

tequila, agave, fresh lime, chaat masala rim 13

# HOT & SPICY MARGARITAS

**JALAPEÑO** Jalapeño infused tequila, fresh jalapeño, chipotle

salt rim 12 | As a Mega 'Rita 30

With choice of Passion fruit, Strawberry, Mango or Guava 13 | 33

**KAMA SUTRA** Sauza Hornitos 100% blue agave tequila hand

shaken with ancient Inca damiana liqueur, lychee puree, fresh lime,

chile de árbol, tajín salt rim 16

**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, Sauza Hornitos,**

**Maestro Dobel, Del Maguey Mezcal** 13

**Cazadores, Espolón, El Jimador** 11

# NON-ALCOHOLIC BEVERAGES

**JARRITOS** Mexican sodas with natural fruit flavors

Lime · Tamarind · Mandarin · Mango

**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**

**GINGER BEER**

# STARTERS

**QESO DIP** Blend of Mexican cheeses, hint of jalapeño 9

With Chicken Chorizo, Chicken Tinga or Ground Beef 10

**QESO 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, mango, and crispy chickpeas 12

**KATHI ROLL** Chargrilled chicken tikka rolled in a toasted tortilla with onions,

peppers, cabbage, mango habanero chutney, 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 & cilantro mint crema 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 🌶️

**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 🌶️

# QUESADILLAS

Grilled with blend of Mexican cheeses, caramelized onions & peppers.

Served with crema. No modifications please!

**SHRIMP** 15

**CHICKEN** 12

**STEAK** 15

**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

**SALMON TIKKA**

**FAJITA**

With onions, peppers,

roasted red chilies in a

habanero tikka sauce

25/46 🌶️🌶️

**FAJITA SUPREMAS**

Steak, Chicken, Shrimp &

Bacon 26/47

**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

# 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 steak, caramelized onions,

melted cheese, cilantro 17

**FISH TACOS** Exotically spiced grilled fish filet, chipotle cream, red & green

cabbage slaw, pickled onions, cilantro, lime 14

**\*TACOS DE CARNE** Char-grilled 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 14

**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

jalapeños 16

# Vegetarian Tacos

**CRISPY CAULIFLOWER TACOS** Spice rubbed crispy cauliflower, exotic tikka

masala sauce, sesame seeds, queso fresco, spicy mango chutney, cilantro. In flour tortillas. 15

**CHEESE TIKKA TACOS** With smoky homemade paneer in toasted naan bread,

avocado, pickled onions, cilantro-mint crema, pumpkin seeds 16

**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, spinach-cheese or

bean-cheese.

**Tamale** - Pork

**Taquito** - Chicken-cheese or

Spinach-potato-cheese

**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 ground beef 19

**SKILLET CHIMICHANGA**

Chicken fajita with onions & peppers in

a chipotle BBQ sauce, topped with

queso sauce, drizzled with crema and

chipotle 16

Steak 18

Masala Chimichanga (spicy) Add \$2 🌶️

# SIDES

Roasted Veggies 5

Rice & Beans 5

Rice (house) 3

Basmati Rice 5

Beans 3

Grilled Jalapenos 3

House Salad 6

Fried Plantain 5

Guacamole 4

Sour Cream 2

Salsa Habanero 2

French Fries 4

# ESPECIALES DE LA CASA

**\*CARNE ASADA** 8 oz. hand-trimmed aged outside skirt steak served with a cream sauce of mushrooms & roasted poblano rajas, basmati rice, black beans, corn tortillas and mango-pineapple salsa (market price)

**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 BIRRIA** 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 23

**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 🌶️🌶️

**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, crema & mango-pineapple salsa 19

# 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 nuts, peanuts,

chocolate & spices), melted cheese, sesame seeds,

crema and pickled onions 17

**MASALA ENCHILADAS** Choice of

Chicken, Cheese-onion, Spinach-cheese or

Bean-cheese enchiladas, topped with a spicy

queso-tikka masala sauce, crema and chef's

spice 🌶️ DOS (2) 17 TRES (3) 22

## ENSALADAS

**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

**FAJITA SALAD** Field greens, avocado, spiced pumpkin seeds, tortilla crisps, cilantro and queso fresco  
Choose: Chicken 13 | Steak or Shrimp 16

**SOUTHWESTERN AVOCADO** Mixed greens, baby spinach, cabbage, creamy avocado, fire roasted peppers, corn, pickled onion, cilantro, fresh mango-pineapple salsa, tortilla crisps, queso fresco, pumpkin & 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 & field greens. Topped with pico de gallo, crisps, jalapeños, radish, mint crema, cilantro and queso fresco 15

### THE BOWL

With lettuce, rice, black beans, cheese, tomatoes, onions, tortilla crisps, cilantro, sour cream.  
Choose: Grilled Chicken 13 | Steak 16 | Veggies with Paneer 13

## 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

### CLASSIC BURRITO

Choose: Ground Beef | Chicken tinga | Pulled Pork 14 | 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. Available as a bowl.  
Chicken 17 | Steak 19 | Vegetables with Paneer 17

\*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 spinach tortilla, topped with masala queso. Served with rice, black beans and mango-pineapple salsa 15 Available as a Chimichanga

### GRANDE MASALA VEGGIE BURRITO

Vegetables with paneer 17 see Grande Burritos

### 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 mango-pineapple salsa 14

### 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

### CAULIFLOWER TACOS

Spice rubbed crispy cauliflower, exotic tikka masala sauce, sesame seeds, queso fresco, mango chutney and cilantro, in flour tortillas with cheese. Served with house rice and black beans 15

### ENCHILADA PLATTER

Choose: cheese-onion, spinach-cheese or bean-cheese 14

**MASALA ENCHILADAS** (2) With spicy tikka masala queso sauce 17

### BEAN BURRITO

With refried beans, black beans, onions and cheese, topped with chile-tomatillo sauce, melted cheese & crema. Served with house rice 13

### CHILE RELLENOS

Fresh roasted poblano peppers 16 see Los Favoritos

**VEGETABLE QUESADILLA** with charred chipotle vegetables & cheese 12

**VEGETABLE FAJITA** 16 see Fajitas

**CHEESE TIKKA TACOS** 16 see Signature Tacos

**VEGETABLE TACOS** 15 see Signature Tacos

**PANEER CON POBLANO** 19 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)

Creamy Cajeta over vermicelli noodles with basil seeds, rose syrup, sprinkle of pistachio, almonds, cardamom and whipped cream 9

### ICE CREAM SUNDAE

Vanilla Bean with chocolate sauce, caramel and whipped cream 7

**MANGO SORBET (Vegan)** With mango nectar, roasted coconut, non-dairy whipped cream 8

Mamá Tigre!

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 36 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!