

SOPA & ENSALADAS

TORTILLA SOUP Roasted tomato broth with vegetables, avocado, corn, chipotle, bell peppers, queso, cilantro, tortilla crisps 8

Add: Chicken Tinga or Pulled Pork 3

FAJITA SALAD Field greens, avocado, spiced pumpkin seeds, tortilla crisps, pico de gallo and queso fresco

Choose: Chicken 13 | Steak or Shrimp 16 | Roasted Veggies 13

SOUTHWESTERN AVOCADO Mixed greens, baby spinach, cabbage, 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 14

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, red rice, black beans, cheese, tomatoes, onions, tortilla crisps, cilantro, sour cream & guacamole.

Choose: Grilled Chicken 13 | Steak 16 | Shrimp 16 | Veggies with Paneer 13

TOSTADA SALAD

Choose: Chicken tinga, minced chicken, pulled pork or ground beef
Crisp corn tortillas, layered with beans, lettuce, cabbage slaw, cheese, roasted pepper, corn, jalapeños, avocado, pickled onions, queso fresco, crema, fruit salsa and cilantro, drizzled with habanero mango chutney 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 16 | Steak 18 | Shrimp 18

CLASSIC BURRITO

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

GRANDE BURRITOS

SANTA FE BURRITO Crispy cauliflower, charred onion-pepper, 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 16

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 jalapeño and cilantro 17

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 18 | Steak 20 | Vegetables with Paneer 18

*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 jalapeño, 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.

OUR STORY

Chef owner Renu and her husband, A J, have been serving their uniquely innovative take on Mexican food for the last 37 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 Appetito!

VEGETARIAN

TOSTADA SALAD Crisp corn tortillas, layered with beans, lettuce, cabbage slaw, cheese, roasted pepper, corn, jalapeños, avocado, pickled onions, queso fresco, crema, fruit 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

MASALA VEGGIE BURRITO

Vegetables with paneer 18 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, beans and mango-pineapple salsa 16

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 20

SANTA FE BURRITO Crispy cauliflower, charred onion-pepper, 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 16

CHEESE TIKKA TACOS With homemade paneer in toasted naan bread, avocado, pickled onions, cilantro-mint crema, pumpkin seeds 16

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

MASALA VEGETABLE TACOS Roasted vegetables, queso fresco, spiced pumpkin seeds, cilantro, in corn tortillas. Served with red rice & black beans 15

ENCHILADA PLATTER (2) Served with red rice, black beans & crema drizzle.

Choose: spinach-cheese, paneer-tikka or bean-cheese 15

MASALA ENCHILADAS (2) With spicy tikka masala queso sauce 18

BEAN BURRITO With refried beans, onions and cheese, topped with a mild red chile, melted cheese & crema. Served with house rice 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. House rice & charro beans 17

VEGETABLE QUESADILLA Charred masala veggies with paneer 13

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

VEGETABLE TIKKA FAJITA 20



Mamá Tigre!

MEXICAN REMIXED