MARGARITAS

TIGRE CLASSIC Frozen 9 On The Rocks 10 Hand shaken with fresh lime & agave nectar

TROPICALS Served frozen with choice of: Passion Fruit, Mango, Strawberry, Guava 12 NON-ALCOHOLIC 10

GRANDE 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 5

Jalapeño | Ginger-jalapeño | Tres Chilies | Habanero
TWISTER Frozen Classic Margarita Jaced with house mar

TWISTER Frozen Classic Margarita laced with house made Sangria. 20 ounces of sheer delight! 14

SIGNATURE

Hand shaken, served on the rocks. Priced Regular | Grande. *Available non-alcoholic 10

TOP SHELF Cabo Wabo blanco, Patron Citronge, agave, fresh lime, orange juice 16 | 45

POMEGRANATE* Cazadores Silver, pomegranate, citrus 13 | 36

POMEGRANATE SPICY with jalapeño and tajin rim! 13 | 36

MEXICAN MULE* Choose: El Jimador Reposado tequila or Tito's Vodka, Ginger beer, agave, fresh lime 12 | 33

BLOOD ORANGE* El Jimador Reposado, blood orange, smoky salt rim 13 | 36

MILLIONAIRE Casamigos, Grand Marnier, fresh lime, agave nectar 20 | 57

PASSIONATE MEZCAL Smoky Mezcal with passion fruit, fresh lime, fresh ginger 13 | 36

LA CHICA (Skinny) Tres Agaves Organic Tequila, organic agave nectar, fresh lemon-lime 14 | 39

PATIALA A double shot of Milagro Reposado tequila, orange liqueur, agave nectar, fresh lime 17

HOT & SPICY

Priced Regular | Grande.

JALAPEÑO Jalapeño infused tequila, fresh jalapeño, chipotle salt rim 12 | 30

With choice of Passion fruit, Strawberry, Mango or Guava 13 | 34

TAMARIND TRES CHILIES Tres chilies infused tequila, tamarind, ginger, chipotle rim and a chile! 13 | 33 With Mango or Strawberry 14 | 38

PINA N JINA* Pineapple, ginger-jalapeño tequila and a hint of spice. On the rocks, Tajín rim & ginger floats 14 | 38

GUAVA WAH WAH Real guava puree with jalapeño infused tequila, agave, fresh lime, chaat masala rim 14 | 38

KAMA SUTRA Sauza Hornitos 100% blue agave tequila hand-shaken with ancient Inca damiana liqueur, passion fruit, agave, fresh lime, chile de árbol, tajín salt rim 16 | 45

PREMIUM

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

Patron, Don Julio, Casamigos 20 | 57 Cabo Wabo, Tres Agaves, Milagro, Sauza Hornitos, Avion, Del Maguey Mezcal 15 | 42 Cazadores, 1800, Espolón, El Jimador 14 | 39

SINGLE MALT SELECTIONS

Macallan12 and 15 Glenlivet12 and 15 Balvenie14 Rampur Please check prices with your server.

DRINKS

Jarritos Lime · Tamarind · Mandarin · Mango
Mango Lassi · Juices Pineapple · Apple · Orange · Cranberry
Water Sparkling & Still · Sodas Pepsi products (fountain)
Masala Chai · Hot Tea · Coffee
Fresh brewed Iced Tea - unsweetened
Sweet Raspberry Iced Tea · Ginger Beer

STARTERS

QUESO DIP 9 QUESO MASALA 10

Blend of Mexican cheeses, hint of jalapeño. With Minced Chicken, Chicken Tinga or Ground Beef 11

GUACAMOLE TRADICIONAL 9

SPICY GUACAMOLE 10

Prepared with avocados, onions, tomatoes, lime and cilantro

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

KATHI ROLL Chargrilled chicken tikka rolled in a toasted tortilla with crispy cheese, onions, peppers, cabbage, mango habanero chutney and cilantro-mint crema 11

VEGGIE KATHI ROLL With paneer 11

HAND ROLLED TAQUITOS (2) Crisp corn tortillas filled with chicken-cheese or potato-spinach-cheese with cabbage slaw, creamy chipotle, cilantro, queso & mango habanero chutney 9

JALAPEÑO POPPERS (4) Chef's Specialty! Pickled jalapeños stuffed with seasoned spinach-potato and Mexican cheeses, coated and fried crisp, served with sweet and spicy mango chutney and crema 13

TIKKA WINGS Chicken wings, marinated in an exotic tikka masala sauce, served with mango habanero chutney and crema 13

MASALA NACHOS Layered with beans, salsa verde, spicy masala cheese sauce, pickled onions, queso fresco, jalapeños, cilantro and crema 12 Add: Grilled Chicken 4 | Grilled Steak 5

BAJA SHRIMP Sauteed in jalapeño garlic butter, fresh cilantro, charred pineapple and chile de arbol, served with tamarind sweet & sour sauce 13

MASALA FRIES Crispy fries smothered with tikka sauce, masala queso, crema, cilantro & chile de arbol 11

Add: Grilled Chicken 4 | Grilled Steak 5

QUESADILLAS

Grilled with a blend of Mexican cheeses, caramelized onions & peppers. Served with crema. No modifications please!

STEAK OR SHRIMP 15
BUTTER CHICKEN 13

VEGGIES & PANEER 13
MINCED CHICKEN 13

*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 20 | 36 Steak 25 | 46 Shrimp 25 | 46

COMBO FAJITA Steak & Chicken 24 | 44 Steak & Shrimp 25 | 46 Chicken & Shrimp 24 | 44 FAJITA SUPREMA Steak, Chicken & Shrimp 27 | 49

VEGETABLE FAJITA
Chunks of cheese (paneer),
zucchini, cauliflower, carrots,
broccoli, charred peppers, onions
and mango, with
roasted chile de arbol 17 | 30

SPICY TIKKA FAJITAS

With basmati rice, black beans, toasted naan bread, cilantro-mint crema, jalapeños & pickled onions.

For One | For Two

Chicken 22 | 40 **Steak or Shrimp** 27 | 49 **Salmon** 27 | 49 **Vegetable & Paneer** 20 | 36

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 \$8 each

*STEAK 'N' CHEESE TACOS Char-grilled steak, caramelized onions, melted cheese, cilantro 18

FISH TACOS Exotically spiced grilled fish filet, chipotle cream, red & green cabbage slaw, pickled onions, cilantro, lime 15

*TACOS DE CARNE Char-grilled steak, diced onions, cilantro and avocado 17

CAMARONES TACOS Succulent marinated shrimp, crispy cheese, 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 16

PULLED PORK TACOS Pulled pork, slow roasted with a hint of cloves and orange charred pineapple, pickled onions & cilantro 14

SALMON TACOS Marinated seared salmon in toasted flour tortillas, crispy cheese, Chef's slaw, mango-habanero chutney, cilantro 17

MINCED CHICKEN TACOS Aromatic minced chicken (keema) in toasted flour tortilla, crispy cheese, cilantro-mint crema, diced onions, cilantro, fresh jalapeños 16

BUTTER CHICKEN TACOS Chef's recommendation! In toasted layered tortillas (paratha) with cabbage slaw, lettuce, pickled onions, jalapeño and radish. Served with cilantro mint crema. (Not served with rice & beans) 17

Vegetarian Tacos

CAULIFLOWER TACOS Spice rubbed crispy cauliflower, exotic tikka masala sauce, sesame seeds, queso fresco, spicy mango chutney, cilantro. In corn tortillas with cheese. 15

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

MASALA VEGETABLE TACOS Roasted vegetables, queso fresco, spiced pumpkin seeds and cilantro, in corn tortillas. 15

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

SFAVORITO

Served with house rice & charro beans & sour cream

COMBINATIONS Two Items 15 | Three Items 20

Two Items 15 | Three Items 20 (choose only one from a category)

Taco - Beef, chicken tinga or pork. **Enchilada** - Beef, chicken, butter chicken, paneer-tikka, spinach-cheese or bean-cheese

Tamale - Pork or butter chicken **Taquito** - Chicken-cheese or Spinach-potato-cheese

TAMALES Home-made pork tamales, steamed in corn husks, topped with tomatillo sauce, melted Mexican cheeses, queso fresco and crema. Served with fried sweet plantain 17 BUTTER CHICKEN TAMALES 18

TAQUITOS Three crispy rolls of your choice: chicken/cheese or spinach/potato/cheese. With cabbage slaw, cilantro, queso fresco, crema and mango habanero chutney 16

TRES TACOS Three crispy tacos of your choice: ground beef, chicken tinga, minced chicken, pulled pork or beans 14

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 17 Topped with ground beef or chicken tinga 20

SKILLET CHIMICHANGA

With onions & peppers in a chipotle BBQ sauce, topped with queso, drizzled with crema and chipotle sauce Chicken 17 | Steak 19

MASALA CHIMICHANGA Add \$2

SIDES

Roasted Veggies 6 Beans 3
Rice & Beans 5 Grilled Ja
House Rice 3 House Sa
Basmati Rice 5 Fried Pla

Beans 3 Grilled Jalapeños 3 House Salad 7 Fried Plantain 5

Guacamole 4 Sour Cream 2 Salsa Habanero 2 French Fries 5

ESPECIALES DE LA CASA

*CARNE ASADA Grilled 8 oz. outside skirt steak over corn tortillas, served with a mushroom cream sauce with roasted poblanos and corn.
Basmati rice, black beans and mango-pineapple salsa (Market Price)

MARGARITA CHICKEN Grilled chicken breast, peppers, onions, corn and mushrooms, in a zesty tomato sauce with a dash of margarita. Served with flour tortillas, red rice and pico de gallo 20

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, jalapeños and naan bread for dipping 23

CAMARONES MASALA Shrimp in a sweet & spicy 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 coconut-tomato cilantro sauce with chunks of fresh pineapple and jalapeños. Served with basmati rice and tortillas 23

CHICKEN EN CILANTRO 20

BUTTER CHICKEN REMIXED

Chargrilled boneless chicken, baby spinach, red peppers and onions, in a creamy poblano tikka sauce with a dash of margarita. Served with naan bread

and basmati rice 20

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

ENCHILADAS

With house rice, charro beans and crema drizzle

ENCHILADA PLATTER

Choose: Ground Beef, Chicken, Paneer-Tikka, Spinach-Cheese, Bean & Cheese. DOS (2) 15 TRES (3) 20

MOLE ENCHILADAS Stacked chickencheese enchiladas topped with red mole (a traditional Mexican sauce with nuts, peanuts, chocolate & spices), melted cheese, sesame seeds, crema and pickled onions 17

BUTTER CHICKEN ENCHILADAS Topped with tikka masala sauce, melted cheese and

Topped with tikka masala sauce, melted cheese and crema 18

MASALA ENCHILADAS Choice of Chicken,

Cheese-onion, Spinach-cheese, Paneer-tikka or Bean-cheese topped with a spicy queso-tikka masala sauce, crema and chef's spice DOS (2) 18 TRES (3) 23

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

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.

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 gueso. 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, gueso, 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 OUESADILLA 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

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 Teguila 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 quests intriqued and delighted.

We are thankful that our journey has brought us together. **Buen Apetito!**

