

MARGARITAS

TIGRE CLASSIC Frozen or On the rocks 10
TROPICALS Served frozen with choice of: Passion Fruit | Mango | Strawberry | Guava 13
MEGA-RITA In a giant 32oz. glass
On the rocks or frozen 27 | With tropical fruit 32
TWISTER Frozen Classic Margarita laced with house made Sangria.
20 oz. of sheer delight 14

SIGNATURE MARGARITAS

Hand shaken, served on the rocks. Price: **Regular/Megarita**
MILLIONAIRE Casamigos, Grand Marnier, fresh lime, agave nectar 20/57
TOP SHELF Cabo Wabo blanco, Patron Citronge, Agave, fresh lime, orange juice 16/45
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, fresh lime 17
POMEGRANATE Cazadores Silver, pomegranate, citrus 14/39
Pomegranate Spicy with jalapeno and Tajin rim! 14/39
MEXICAN MULE **Choose:** El Jimador Reposado tequila or Tito's vodka, with ginger beer, agave, fresh lime 13/36
BLOOD ORANGE El Jimador Reposado, blood orange, smoky salt rim 14/39
PASSIONATE MEZCAL Smoky Mezcal with passion fruit, fresh lime, Tajin rim 14/39

HOT & SPICY MARGARITAS

JALAPENO Jalapeño infused tequila, fresh jalapeño, chipotle salt rim 13/36
With choice of Passion fruit, Strawberry, Mango or Guava 14 /39
TAMARIND TRES CHILIES Tres chilies infused tequila, tamarind, ginger, chipotle rim and chile! 13/36
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 15/42
WATERMELON-JALAPENO With chipotle salt rim 14/39
GUAVA WAH WAH Real guava puree with jalapeno-ginger infused tequila . agave . fresh lime . chaat masala rim 15/42

PREMIUM MARGARITAS

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 Maquey Mezcal 15/42
Cazadores, 1800, Espolon, El Jimador 14/39

NON-ALCOHOLIC BEVERAGES

TROPICAL NADA-RITAS (served frozen)
Passion Fruit | Mango | Strawberry | Guava 10
Pina Colada | Mango Lassi | Masala Chai | Coke Products | Ginger Beer
Jarritos: Lime | Tamarind | Mandarin | Mango
Juices: Pineapple | Apple | Orange | Cranberry
Iced Tea: sweetened and unsweetened

STARTERS

QUESO DIP Blend of cheeses with a hint of jalapeño 9
With Chicken Tinga or Ground Beef 11
QUESO MASALA Exotic, hot & spicy 10 🌶️
GUACAMOLE Tradicional or Spicy (market price) 🌶️
TROPICAL CEVICHE 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 In a toasted tortilla with crispy cheese, onions, peppers, cabbage, mango habanero chutney. Served with cilantro-mint crema. Choose: Chicken Tikka or Paneer 12 🌶️
TAQUITOS (2) Crisp corn tortillas with chicken-cheese or potato-spinach-cheese, with cabbage slaw, creamy chipotle, cilantro, queso & mango habanero chutney 10

JALAPENO POPPERS (4) Chef's Specialty! Pickled jalapenos with seasoned spinach-potato and cheeses, egg coated & fried crisp. Served with sweet and spicy mango chutney and crema 13 🌶️

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

MASALA NACHOS Layered with beans, salsa verde, spicy masala cheese sauce, pickled onions, queso fresco, jalapenos, cilantro and crema 13
Add: Grilled chicken 4 | Grilled steak 5 🌶️

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

MASALA FRIES Smothered with tikka sauce, masala queso, crema, cilantro & chile de arbol 11
Add: Grilled chicken 4 | Grilled steak 5 🌶️

*FAJITAS

With 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	FAJITA SUPREMAS Steak, Chicken, Shrimp 27/49
COMBO FAJITA Steak & Chicken 24/44 Steak & Shrimp 25/46 Chicken & Shrimp 24/44	SPICY TIKKA FAJITA 🌶️ With basmati rice, black beans, toasted naan bread, cilantro-mint crema, jalapenos & pickled onions. Chicken 22/40 Steak or Shrimp 27/49 Salmon 27/49 Vegetable & Paneer 20/36
VEGETABLE FAJITA Chunks of cheese (paneer), zucchini, cauliflower, carrots, broccoli, charred peppers, onions and mango, with roasted chile de arbol 18 / 32	

SIDES

Roasted Veggies 6	Salsa Habanero 2	Guacamole 4
Rice & Beans 6	Fried Plantain 6	French Fries 6
Basmati Rice 5		

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 tacos 8 each.

***STEAK 'N' CHEESE TACOS** Char-grilled steak, caramelized onions, melted cheese, cilantro 18
FISH TACOS Blackened fish filet, chipotle cream, red & green cabbage slaw, pickled onions, cilantro, lime 16
***TACOS DE CARNE** Char-grilled steak, diced onions, cilantro and avocado 17
CAMARONES TACOS Shrimp in garlic jalapeno butter, 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
CARNITAS TACOS Pulled pork, slow roasted with a hint of cloves and orange, charred pineapple, pickled onions & cilantro 14
SALMON TACOS Seared salmon in toasted flour tortillas, crispy cheese, Chef's slaw, mango-habanero chutney, cilantro 17
BUTTER CHICKEN TACOS In toasted layered tortillas (parathas) with cabbage slaw, lettuce, pickled onions, jalapeno and radish. Served with cilantro mint crema. (Not served with rice & beans) 17

QUESADILLAS

Grilled with Mexican cheeses, onions & peppers. Served with crema.
SHRIMP OR STEAK 15 **VEGGIES & PANEER 14**
BUTTER CHICKEN 14 **CHICKEN FAJITA 14**
SALSA HABANERO (3 OZ) Super spicy salsa, made in house 2

LOS FAVORITOS

Served with house rice, charro beans & sour cream.

COMBINATIONS
Two Items 15 | Three Items 20
Choose only one from a category:
Taco - Beef, chicken tinga or pork.
Enchilada - Beef, chicken tinga, cheese-onion, spinach-cheese, or bean-cheese
Tamale - Pork
Taquito - Chicken-cheese or spinach-potato-cheese
TAMALES House-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
CHILE RELLENOS
Roasted poblano peppers with 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
Crispy burrito with onions, peppers and BBQ sauce, topped with queso, crema and chipotle sauce. Chicken 17 | Steak 19 | Veggie-Paneer 18
Add Tikka Sauce 2

ESPECIALES

***CARNE ASADA** Grilled 8oz Angus outside skirt steak over corn tortillas served with mushroom cream sauce with roasted poblanos and corn. Basmati rice, black beans and mango-pineapple salsa (market price)
POLLO EN MOLE Strips of grilled chicken breast, in a traditional mole (sauce made with spices, chiles, nuts & 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 sweet & spicy sauce with chunks of mango, avocado, onions & peppers. Served with 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 jalapenos. Served with basmati rice and tortillas 23
BUTTER CHICKEN REMIXED Chargrilled boneless chicken, baby spinach, peppers and onions, in a creamy poblano tikka sauce & 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

Served with house rice, charro beans and crema drizzles
ENCHILADA PLATTER Choose: Ground Beef, Chicken Tinga, Cheese-onion, Spinach-cheese, Bean & Cheese. **TWO 15 | THREE 20**
MOLE ENCHILADAS Two Chicken enchiladas with mole, cheese, sesame seeds and pickled onions 17
BUTTER CHICKEN ENCHILADAS Stacked, New Mexico style, topped with tikka masala sauce, melted cheese, pico, cilantro and crema 18
MASALA ENCHILADAS Choose: Chicken Tinga, 🌶️ Ground beef, Spinach-cheese, Cheese-Onion or Bean-cheese. Topped with a spicy queso-tikka masala sauce, crema and chef's spice. **TWO 18 | THREE 23**

BURRITOS

Served with house rice, charro beans & sour cream drizzles.

FAJITA BURRITO With bell peppers and onions, topped with fire roasted tomato sauce, cheese blend & crema.
Choose: Chicken 16 | Steak 18 | Shrimp 18

CLASSIC BURRITO Topped with sauce and melted cheese.
Choose: Ground Beef, Chicken tinga, Pulled Pork, Beans 14

GRANDE BURRITOS

SANTA FE BURRITO Crispy cauliflower, onion-pepper, rice, black beans, greens, pickled onions and cheese, in a 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, greens and cheese. Topped with tomatillo salsa, melted cheese, crema, pickled onions, jalapeno and cilantro 17

MASALA BURRITO Chef's original! Onions, peppers, rice and cheese in a flour tortilla, topped with a spicy queso-tikka masala sauce, crema, pickled onions and cilantro. Available as a bowl. 🍴
Choice of Chicken 18 | Steak 20 | Veggies-Paneer 18

SOPA & ENSALADAS

TORTILLA SOUP Roasted tomato broth with vegetables, avocado, corn, bell peppers, queso, cilantro & tortilla crisps 8
Add Chicken or Pulled Pork 3

FAJITA SALAD Field greens, avocado, spiced pumpkin seeds, tortilla crisps, pico de gallo and queso fresco.
Choice of Chicken 15 | Steak or Shrimp 17 | Roasted Veggies 15

SOUTHWESTERN AVOCADO Mixed greens, baby spinach, cabbage, avocado, peppers, corn, pickled onion, cilantro, fresh mango-pineapple salsa, tortilla crisps, queso fresco, pumpkin & sesame seeds, tamarind-cumin dressing 14
Add Grilled Chicken 4 | Steak, Salmon, or Shrimp 5

THE BOWL Lettuce, red rice, black beans, cheese, tomatoes, onions, tortilla crisps, cilantro, sour cream & guacamole.
Choice of Chicken or Butter Chicken 15 | Steak or Shrimp 17 | Veggies-Paneer 14

TOSTADA SALAD Choice of Chicken tinga, 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

VEGETARIAN

PLEASE SEE THE DISCLAIMERS BELOW. NAAN BREAD MAY HAVE EGG CONTENT.

CHEESE TIKKA TACOS Homemade paneer in toasted naan bread, avocado, pickled onions, cilantro-mint crema, pumpkin seeds. House rice and black beans 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. House rice and black beans 16

VEGGIE MASALA TACOS Roasted vegetables, queso fresco, pumpkin seeds, cilantro, in toasted naan bread. House rice & black beans 15

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

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

QUESADILLA Veggie with paneer 14

VEGETABLE BURRITO Roasted vegetables, spinach, avocado, peppers, corn, onions & cheese, in a spinach tortilla, topped with masala queso. Served with rice, black beans and mango-pineapple salsa. 15

SUNKEN BEAN BURRITO With refried beans, black beans, rice, onions and cheese, topped with a red chile sauce, melted cheese & crema. Sprinkled with chile-de-arbol. 13

SANTA FE BURRITO
See Grande Burritos

MASALA PANEER BURRITO
See Grande Burritos

PANEER CON POBLANO
See Especiales

ENCHILADA PLATTERS
See Enchiladas

CHILE RELLENOS
See Los Favoritos

VEGETABLE FAJITA OR SPICY TIKKA FAJITA
See Fajitas



OUR STORY

Chef owner Renu and her husband, A J, have been serving their uniquely innovative take on Mexican food for the last 38 years at Casa Rico restaurants in 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! As always, we remain immensely grateful for your support and encouragement.
Buen Appetito!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

VEGETARIANS/VEGANS: DESPITE OUR BEST EFFORTS TO PREVENT CROSS-CONTAMINATION, THERE REMAINS A POSSIBILITY THAT YOUR MEAL MAY INADVERTENTLY COME IN CONTACT WITH MEAT PRODUCTS, OR MAY BE INCORRECTLY PREPARED OR SERVED. HOWEVER, BY DINING WITH US, YOU ACKNOWLEDGE AND ACCEPT THAT THE RESTAURANT SHALL NOT BE HELD LIABLE FOR ANY DAMAGES OR CLAIMS ARISING FROM SUCH INCIDENTS BEYOND THE REPLACEMENT OF THE AFFECTED ITEM.

ALLERGENS: GUESTS WITH KNOWN ALLERGIES ARE STRONGLY ENCOURAGED TO NOTIFY THE FLOOR MANAGER PRIOR TO PLACING ANY ORDERS. WE CANNOT GUARANTEE THE ABSENCE OF TRACE ALLERGENS IN ANY MENU ITEM. KINDLY BE AWARE THAT ON RARE OCCASIONS, PIECES OF SHELLS OR BONES IN SEAFOOD, POULTRY OR MEATS MAY ESCAPE OUR SCRUTINY.

HERBS & SPICES: OUR FOOD AND BEVERAGES ARE PREPARED USING JALAPENO, HABANERO, CILANTRO, PINEAPPLE, MANGO, SESAME SEEDS, CHILIES, PEPPERS, DAIRY AND OTHER PRODUCTS. KINDLY CHECK WITH YOUR SERVER BEFORE ORDERING. SPICINESS MAY BE ADJUSTED ON CERTAIN ITEMS UPON REQUEST. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. NO CHECKS PLEASE. 20% GRATUITY ADDED FOR PARTIES OF 6 & MORE. CORKAGE & CAKE FEE \$15