

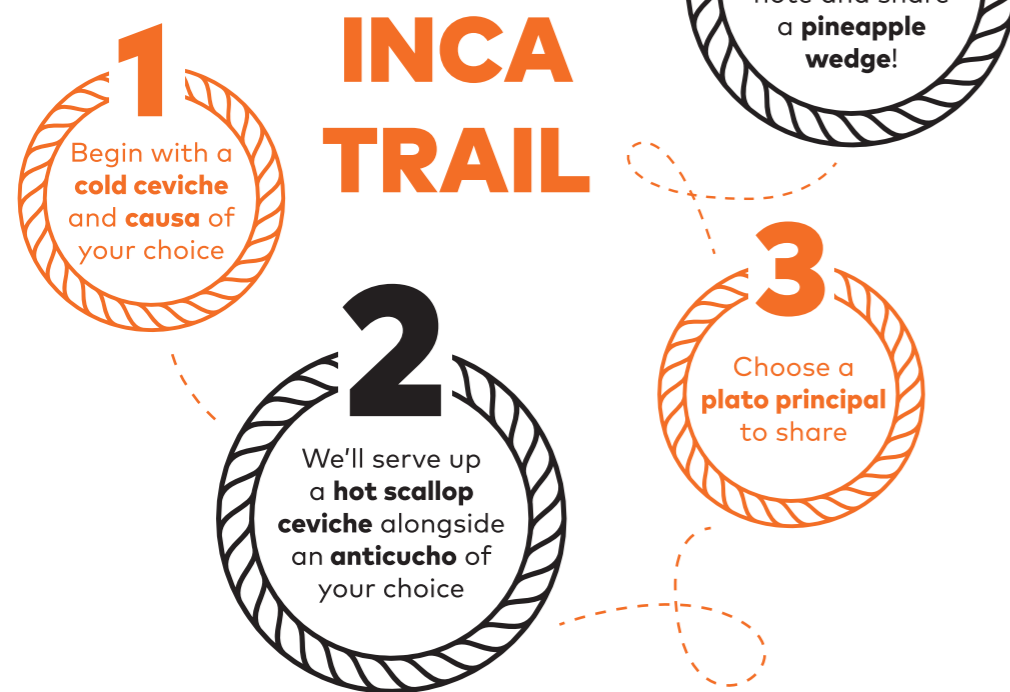
TIGER'S Milk

Welcome to an adventure with one of the most vibrant countries in the world – Peru.

With strong influences from Europe, Asia and West Africa, Peruvian cuisine has taken the world by storm with its exciting offerings. And one of the quintessential elements in this world-class fusion cuisine is the inspiration behind our name: Tiger's Milk. Loosely translated from 'leche de tigre', the citrus-based marinade that's used to cure seafood in ceviches, is also believed to be both a hangover cure as well as an aphrodisiac.

But perhaps the best reason to order a Tiger's Milk Trio is that it's simply *that* delicious – and a great way to kick start your Peruvian adventure ahead!

Ready to discover the excitement? Finding your way has never been this easy. Follow our Inca Trail for the best of Peru at \$85 per person – no VISA required.



Peruvian cuisine is all about sharing, so come on this adventure as an entire group!

PARA PICAR

A selection of small plates perfect for sharing

SWEET POTATO & YAM CHIPS \$9

Served with huancaína sauce, best enjoyed with a pisco concoction!

HEARTS OF PALM \$14

Inner core of palm tree tossed with tomatoes and red onions in lemon juice, topped with shaved parmesan

ROASTED BEET QUINOA \$14

Served with crumbled feta cheese and cashew nuts

PAN CON CHICHARRON \$16

A flavourful sandwich of crispy pork belly, sweet potatoes and salsa criolla

ICEBERG WEDGE \$10

With baby potatoes, shredded hardboiled eggs and huancaína sauce

CAUSA

A classic Peruvian potato-based starter made exciting with different fillings

TRADITIONAL CAUSA \$16

The simplest form of causa with layers of shrimps, sliced avocado, ají amarillo and chopped eggs

CAUSA CON POLLO \$16

Sweet potato and roasted chicken layered with avocado, ají amarillo and chopped eggs

CAUSA DEL MAR \$19

A colourful variation using purple potatoes, octopus, prawns, avocado, ají amarillo and black olives

CEVICHE & TIRADITO

Savour fresh seafood cured with our own leche de tigre recipe

TIGER'S MILK TRIO \$29

Three ceviche selections of tuna nikkei, classic seabass with ají amarillo, and seafood mixto with ají rocoto

TUNA NIKKEI \$14

Diced tuna and avocado with ginger sauce. Served with sweet potato and yam chips

CLASSIC SEABASS \$14

Fresh seabass tossed with chopped ají amarillo, red onions and grilled corn. Served with sweet potatoes

SEAFOOD MIXTO \$16

Fresh mix of poached prawns, scallops and octopus tossed with red onions, ají rocoto, avocado and cancha

SALMON NIKKEI \$16

Thin salmon slices dressed with yuzu and ginger, heightened with wasabi tobiko and crispy vermicelli

GAMBAS \$16

Poached tiger prawns tossed with diced mango, red onions, hearts of palm and jalapeño. Garnished with popcorn

ANTICUCHO

Inspired by the best Peruvian street food, these grilled skewers are prepared on our parrilla grill for that extra smokiness

CHICKEN HEARTS \$8

Marinated in harissa paste and soy glaze

LAMB HEART \$10

A twist on the Peruvian classic, marinated with hot harissa paste

GARLIC & PARMESAN GRILLED BROCCOLI \$8

Seasoned with chilli powder paired with huancaína sauce

WAGYU BEEF RIB FINGERS \$16

Marinated wagyu beef rib fingers served with chimichurri

PORK NECK & SHISHITO \$14

Pork neck and shishito peppers glazed with yakiniku sauce

WHITE SHRIMP & CHORIZO \$16

Skewered and grilled for a subtle smokiness. Served with chimichurri

ANTICUCHOS DE POLLO \$10

Grilled chicken complemented with huancaína sauce

ASPARAGUS & BACON \$10

Bacon-wrapped asparagus glazed with yakiniku, served with a dash of peppery togarashi

OCTOPUS & CHORIZO \$16

Grilled octopus and chorizo with chimichurri

PINEAPPLE WEDGE \$12

Caramelised pineapple wedge simmered in chilli for a subtle smoky finish. Served with vanilla ice cream

PLATO PRINCIPAL

Take your pick on the following sharing platters

PERUVIAN-STYLE BURGER \$21

Soy-glazed patty topped with red onions, served with roasted peppers and sweet potato chips

GRILLED WAGYU BEEF RUMP \$36

Lavished in red wine infused chimichurri, served with mushrooms and potatoes

BLACK COD \$28

Soy-glazed and served with asparagus alongside Peruvian yellow pepper sauce

PERUVIAN ROASTED CHICKEN \$28

Slow roasted, served with potatoes and homemade green sauce

T-BONE LAMB STEAK \$32

Served with potatoes and chimichurri

THE GAP'S Milk

PISCO CONCOCTIONS

PISCO SOUR \$18

Pisco, lemon and egg white shaken to a frothy finish with a dash of angostura bitters. A classic Peruvian must-have

PISCO VERDE \$20

Pisco, midori, grand marnier and granny smith apples shaken to a fruity & frothy finish.

PISCOALERTA \$18

One that'll keep you refreshed: pisco shaken with lime juice, shishito pepper and rosemary-infused syrup

PERUVIAN'S CUP \$20

Our pisco twist to the classic pimm's cup

COCO CON PISCO \$24

Pisco infused with pandan, frangelico, mahiki, rock melon and kaya, shaken and served in a fresh coconut

PISCOLOMA \$20

A refreshing drink perfect for the evening with pisco, grapefruit, honey, lime and soda

ANTIGUA \$22

An old fashioned-style cocktail with pisco, kyoho and orange peel for smooth and balanced flavours

PISCORINHA \$18

Shaken with calamansi and passionfruit, sour plum, and served with crushed ice – perfect for the evening

CORTA JACA \$18

Jackfruit infused with pisco served as a pair of chilled shooters

CHILCANO \$20

The refreshing snap of lime and pisco with the fizz of gingerella is what makes the chilcano delicious

RASPBERRY PISCOTINI \$18

A sleek concoction with framboise liqueur, pineapple and raspberries

OTHER CONCOCTIONS

MEZCALITO \$18

Mezcal shaken with tequila, lime juice, sea salt and a dash of honey

EL DIABLO \$20

Muddled blackberries, cassis and lime, flavoured with thyme & topped with don julio blanco

COPACABANA \$18

A fruity mix of cachaça with strawberries, passionfruit, lemon and lime

PISCO

CAMPO DE ENCANTO ACHOLADO \$13 \$188

Acholado is a blend of distillate from four types of grapes: quebranta, torontel, moscatel and italia

PISCO QUEBRANTA TRES ESQUINAS \$16 \$218

Flavours of almond and apricot, blossoms, bell pepper, cassis with a lingering note of chocolate

CACHAÇA

ABELHA SILVER \$13 \$208

MEZCAL

ALIPUS SAN ANDRES JOVEN \$24 \$198

MINA REAL REPOSADO \$16 \$228

CERVEZA

ASAHI SUPER DRY \$16

ASAHI BLACK \$15

CUSQUEÑA \$18

CORONA \$12

ESTRELLA DAMM LAGER \$14

GIN

TANQUERAY LONDON DRY GIN \$13 \$208

BROOKLYN GIN \$15 \$218

TANQUERAY 10 \$16 \$218

G'VINE FLORAISON \$16 \$238

HENDRICK'S GIN \$16 \$238

VODKA

KETEL ONE \$13 \$208

KETEL ONE CITROEN \$15 \$218

BOYD & BLAIR VODKA \$15 \$218

BELUGA NOBLE RUSSIAN VODKA \$15 \$218

CIROC VODKA \$15 \$218

RUM

PAMPERO BLANCO \$13 \$188

MYERS'S DARK \$14 \$188

THE KRAKEN SPICED RUM \$14 \$198

RON ZACAPA 23 \$17 \$238

TEQUILA

DON JULIO BLANCO \$13 \$208

DON JULIO REPOSADO \$15 \$218

DON JULIO ANEJO \$18 \$238

DON JULIO 1942 \$39 \$788

WHISKEY

J&B WHISKY \$13 \$208

JOHNNY WALKER BLACK LABEL \$14 \$208

BALVENIE DOUBLEWOOD SINGLE MALT 12 YEAR \$16 \$218

TALISKER 10 YEAR \$16 \$218

SINGLETON 12 YEAR \$16 \$218

HAIG CLUB \$16 \$218

JOHNNY WALKER GOLD LABEL \$16 \$218

LAGAVULIN SINGLE MALT 16 YEAR \$17 \$298

OBAN 14 YEAR \$17 \$298

BRANDY

COURVOISIER VS \$13 \$208

LAIRD'S 80 PROOF APPLE BRANDY \$14 \$218

FERRAND 1840 \$15 \$218

BOURBON

BULLEIT \$13 \$208

HIGH WEST RENDEZVOUS RYE \$14 \$248

FOUR ROSES SINGLE BARREL \$15 \$218

MAKER'S MARK BOURBON \$18 \$238

APERITIF & DIGESTIF

AMARO MONTENEGRO \$12 \$168

ANTICA FORMULA VERMOUTH \$12 \$168

APEROL \$12 \$168

ARCHER'S PEACH SCHNAPPS \$12 \$168

BAILEYS IRISH CREAM \$12 \$168

CAMPARI \$12 \$168

FERNET BRANCA \$12 \$168

FRANGELICO \$12 \$168

KYOHO GRAPE LIQUEUR \$12 \$168

MAHIKI COCONUT RUM \$12 \$168

PIMM'S \$12 \$168

ROMANA SAMBUCA \$12 \$168

ST GERMAIN ELDERFLOWER LIQUEUR \$12 \$168

PATRÓN XO CAFE INCENDIO \$14 \$178

AMARETTO DISARONNO \$14 \$198

NON-ALCOHOLIC

INCA KOLA \$8

FEVER TREE INDIAN TONIC WATER \$6

FEVER TREE SODA WATER \$6

FEVER TREE LEMONADE \$6

FEVER TREE GINGER BEER \$6

RED BULL \$10

ACQUA PANNA MINERAL WATER \$10

S. PELLEGRINO SPARKLING MINERAL WATER \$10

FRESH JUICE \$8