

NUESTRO MENU

LOS CLÁSICOS

milagro's regional entrees served with warm corn tortillas on the side

PESCADO RODRIGO <i>pan seared sea bass filet, soy, chile serrano & lime glaze, cilantro, scallion, de la olla beans, fresh chile serrano & tomatillo salsa verde</i>	31
COCHINITA PIBIL <i>12hr braised pork shoulder, achioté, garlic & orange marinade, pickled habanero onions refrito beans, fried plantain</i>	28
QUESO PANELA CON NOPAL ^(vg) <i>griddled panela cheese, sautéed sliced cactus, charred tomatillo & serrano salsa</i>	26
BARBACOA PACHUCA <i>pulled lamb shoulder wrapped in banana leaves roasted overnite, de la olla beans, charred tomato, beer & jalapeño salsa borracha</i>	29
ALAMBRE <i>sautéed sliced ribeye, smoked bacon, chile poblano, gouda cheese, with mexican rice, chile puya & mulato salsa taquera</i>	30
	3.5
LOS OTROS PLATILLOS	
LAS ENCHILADAS <i>tortillas filled with pulled chicken, panela cheese ^(vg) or griddled vegetables ^(v), topped with crema & cotija cheese, choice of salsa</i>	25
'CAFÉ TACUBA' <i>tomatillo & chile serrano</i>	
CUATRO CHILES <i>charred tomato & four chiles</i>	
BURRITO NORTEÑO <i>adobo chicken or panela cheese, rice, de la olla beans, mozzarella, avocado, lettuce, crema</i>	23

EL MENU CHAMACO 17

*(for kids 10 & under)
served with rice & crema, includes jarrito*

TACOS DE BISTEC <i>seared sliced ribeye on corn tortillas</i>	
QUESADILLAS <i>griddled flour tortillas with mozzarella cheese & roasted chicken</i>	
TACOS DE TINGA <i>(mildly spicy) pulled chicken simmered in tomato & chipotle salsa on corn tortillas</i>	

LOS ESPECIALES

specials prepared by our executive chef, served after 5pm

enjoy your special with our house red & white wines
glass 5oz 10 half liter 29

monday

ALBÓNDIGAS EN CHILE PASILLA
brisket meatballs slow-simmered in chile pasilla, charred tomato, red wine salsa, mexican rice & tortillas on the side 25

tuesday

CARNITAS 'LOS PANCHOS'
pulled pork shoulder & belly confit, house pickled jalapeños, charred tomato & chile de árbol salsa, tortillas on the side 28

wednesday

PIERNA DE CORDERO EN ADOBO
braised lamb shank in guajillo & mezcal adobo, roasted fennel, creamy mashed potatoes, tortillas 36

thursday

CHAMORRO 'EL SELLA' (serves 2)
bone-in pork hock, braised in white wine, roasted new potatoes, tomatillo & serrano salsa verde, tortillas on the side 56

friday

MOLE OAXAQUEÑO ^{(p) (l)}
roasted, bone-in chicken leg & thigh in our house, 32-ingredient black mole simmered overnight, mexican rice, tortillas on the side 32

saturday & sunday

BIRRIA ESTILO DF
beef back-ribs slowly simmered in chile morita & pasilla broth, gouda quesadillas on the side 32

PARA EMPEZAR / STARTERS

sharing plates, soups & salads

GUACAMOLE ^(v) <i>avocado, lime, chile serrano, cilantro, tomato, onion, with corn totopos</i>	16
TRIO <i>guacamole + pico de gallo & refritos</i>	21
SOPA DE TORTILLA ^(vg) <i>pasilla & tomato soup, crisp tortilla, crema, panela cheese</i>	10
ENSALADA CÉSAR <i>hearts of romaine, reggiano parmesan, lime, anchovy & garlic vinaigrette, house sourdough croutons</i>	15
	9.5
PULPOS AL AJILLO <i>octopus sautéed in garlic, guajillo, extra virgin olive oil, lime</i>	25
QUESO FUNDIDO ^{(vg) (l)} <i>melted gouda cheese in hot plate, flour tortillas</i>	21
	3.5
	3
TRES SALSAS CON TOTOPOS	9.5

LOS COCTELES y CEVICHEs

lime marinated chilled seafood with avocado, corn tostada & house salsa picante 'victoria'

COCTEL 'NAUTILUS' <i>poached shrimp, tangy salsa marinera, minced onion & serrano</i>	21
CEVICHE CAMPECHANO <i>octopus & b.c. snapper, chile serrano, red onion, tomato</i>	25
AGUACHILE <i>shrimp crudo, pasilla oil, scallion, serrano, red onion, cucumber</i>	21
CEVICHE DE HUACHINANGO <i>b.c. snapper, mango, serrano, red onion, tomato</i>	23
CEVICHE 7 MARES <i>(serves 2) octopus, shrimp, & b.c. snapper, pickled celery, red serrano, cucumber, tomatillo, salsa verde</i>	45

TACOS, TOSTADAS y QUESADILLAS

orders served 2 each in corn tortillas

TACOS DE SUADERO ^(l) <i>pulled flank, skirt & brisket confit, chile mulato & puya salsa taquera, cilantro, red onion</i>	20
TACOS CAPITAL <i>sautéed shaved ribeye cap, charred tomatillo & chile de árbol salsa, cilantro, avocado</i>	23
TACOS DE RAJAS ^(vg) <i>sautéed poblanos, cactus & corn, cotija cheese, chile morita salsa</i>	19
TACOS 'PERLA' ^(l) <i>battered cod, tropical slaw, habanero crema, pico de gallo, flour tortillas</i>	22
TACOS AL PASTOR <i>roasted pork belly, guajillo adobo, grilled pineapple, cilantro, serrano & tomatillo salsa verde</i>	19
TACOS ROSARITO <i>sautéed shrimp, refrito beans, crema, avocado, chile chipotle & morita salsa rosarito</i>	23
TOSTADAS DE TINGA <i>crisp tortillas, chicken in tomato & chipotle, refrito beans, avocado, crema</i>	21
QUESADILLAS ^(l) <i>griddled flour tortillas, mozzarella, house spicy pork chorizo, warm tomatillo & chile serrano salsa</i>	19

ADD A THIRD TACO TO YOUR ORDER

PARA ACOMPAÑAR / SIDES

CHILES DE CHOLE <i>house pickled jalapeños</i>	4
CEBOLLAS MORADAS <i>pickled habanero onions</i>	4
PICO DE GALLO	4.5
ARROZ A LA MEXICANA <i>mexican rice</i>	5.5
FRIJOLEs REFRITOS <i>refried beans</i>	5.5
FRIJOLEs DE LA OLLA <i>stewed beans</i>	5.5
CHORIZO TOLUQUEÑO <i>spicy pork sausage</i>	6

• (v) vegan (vg) vegetarian (p) contains peanuts (l) cooked with pork lard (f) contains flour •
• **milagro's food is spicy**, we use a variety of chiles for flavour & cilantro; enjoy our food as prepared •

• we use pork, nuts & seafood, advise your server of allergies •
• your food may come in contact with any allergen through cross contamination •
• 18% gratuity is added to bills of 8 or more guests; we do no split bills •