

## MILAGRO COCKTAILS & EVENTS MENU

*thanks for choosing **Milagro**, we serve cocktails & events of up to 25 guests  
lunch 12:00pm or after 2pm • dinner 5:00pm or after 8:30pm  
we also serve closed door private events of up to 125 guests  
our tacos, quesadillas & desserts are served on platters, passed around for guests to enjoy*

### MENU 1 \$35.5

#### GUACAMOLE, SALSA & TOTOPOS

*avocado, lime, chile serrano, cilantro, tomato, onion with corn topos*

#### TACOS DE POLLO CON RAJAS

*roasted chicken & chiles poblanos simmered in tomatillo salsa*

#### TACOS DE PAPA CON CHORIZO

*potatoes mashed with onions, house pork chorizo, salsa verde fresca*

#### TACOS DE BISTEC

*seared rib-eye, sauteed onions, salsa chile de arbol*

### MENU 2 \$39

#### GUACAMOLE, SALSA & TOTOPOS

*avocado, lime, chile serrano, cilantro, tomato, onion with corn topos*

#### TACOS DE TINGA

*chicken in tomato & chipotle, crumbled queso cotija*

#### TACOS DE COCHINITA

*southern pulled pork in achiote adobo, pickled habanero onions*

#### TACOS DE ALAMBRE

*sliced ribeye, smoked bacon, poblano chile, gouda cheese, salsa verde fresca*

### CHANGE ONE OPTION

#### TACOS DE RAJAS (vg)

*poblano pepper, onion, corn, sauteed with epazote herb, salsa de chile morita  
or*

#### TACOS DE NOPALES (v)

*cactus, red onion, sauteed, salsa de serrano y tomatillo*

- (v) vegan (vg) vegetarian • we use cilantro & chiles for seasoning, our food is spicy • modifications are not allowed; they slow down our kitchen & affect the quality of our food
- advise us of any allergies, we use pork, seafood & foods that may be allergens, cross contamination will occur • guests with allergies are at risk allergic reactions •

### MENU 3 \$42

#### GUACAMOLE, SALSA & TOTOPOS

*avocado, lime, chile serrano, cilantro, tomato, onion with corn topos*

#### TACOS ROSARITO

*seared shrimp, refrito beans, crema, avocado*

#### TACOS AL PASTOR

*slow roasted pork belly, guajillo chile adobo, salsa verde, pineapple*

#### TACOS DE ALAMBRE

*sliced ribeye, smoked bacon, poblano chile, gouda cheese, salsa verde fresca*

### MENU 4 \$45

#### GUACAMOLE, SALSA & TOTOPOS

*avocado, lime, chile serrano, cilantro, tomato, onion with corn topos*

#### TACOS CAPITAL

*sliced ribe-eye cap, sauteed onion, salsa chile de arbol, avocado*

#### TACOS AL PASTOR

*slow roasted pork belly, guajillo chile adobo, salsa verde, pineapple*

#### TACOS RODRIGO

*baked sea bass, serrano soy glaze, refritos, scallions, tomatillo salsa*

### ADD TO YOUR MENU

#### QUESADILLAS \$7

*griddled flour quesadillas, mozzarella, warm tomatillo-serrano salsa*

#### CHURROS \$5.5

*traditional fried pastries served with milk caramel*

- our menu, prices & availability are subject to change • prices shown per guest before taxes & 18% gratuity • we present as single bill at the end of your event; no split bills • minimum consumption may apply •

*to book your cocktail or private event, email us at [catering@milagrorestaurant.com](mailto:catering@milagrorestaurant.com)*