

## MENU DE BRUNCH

### PARA EMPEZAR

*sharing plates, soups & salads*

**GUACAMOLE** (v) *avocado, lime, chile serrano, cilantro, tomato, onion, corn totopos* \$16.5

**TRIO** *with pico de gallo & refritos* \$20

**SOPA DE TORTILLA** (vg) *pasilla & tomato soup, crisp tortilla, crema, panela cheese* \$9.5

**ENSALADA CÉSAR** *hearts of romaine, reggiano parmesan, egg, anchovy & garlic dressing, house sourdough croutons* \$14  
add 6 sautéed shrimp \$9.5

**QUESO FUNDIDO** (vg) *melted gouda cheese in a hot plate, flour tortillas* \$19.5  
add house pork chorizo \$3.5  
add sautéed nopales \$3

**TRES SALSAS CON TOTOPOS** \$9.5

### COCTELES y CEVICHE

*fresh chilled seafood served with avocado, corn tostada & our salsa picante 'victoria'*

**COCTEL 'NAUTILUS'** *poached shrimp, spicy tomato cocktail sauce, serrano* \$20

**CEVICHE CAMPECHANO** *octopus & b.c. snapper, chile serrano, tomato, red onion, cilantro* \$23

**CEVICHE DE HUACHINANGO** *snapper, mango, serrano, onion, cilantro, tomato* \$22

**CEVICHE 7 MARES** (serves 2) *shrimp, snapper, octopus, pickled celery, serrano, cucumber, tomatillo, salsa verde* \$42

### TACOS, TOSTADAS y QUESADILLAS

*orders served 2 each*

**TACOS DE RAJAS** (vg) *sautéed poblanos, cactus & corn, cotija cheese, morita salsa* \$17

**TACOS 'PERLA'** *battered cod, tropical slaw, habanero crema, pico de gallo, flour tortillas* \$21

**TACOS AL PASTOR** *roasted pork belly, guajillo adobo, grilled pineapple, tomatillo salsa* \$19.5

**TACOS ROSARITO** *sautéed shrimp, refritos, crema, avocado, salsa rosarito* \$22

**TOSTADAS DE TINGA** *crisp tortillas, chicken in tomato & chipotle, refrito beans, avocado, crema* \$19.5

**QUESADILLAS** *griddled flour tortillas, mozzarella, house spicy pork chorizo, tomatillo & serrano salsa* \$18.5

### ADD A THIRD TACO TO YOUR ORDER

### PARA ACOMPAÑAR

**CHILES DE CHOLE** *pickled jalapeños* \$4.5

**ARROZ A LA MEXICANA** *mexican rice* \$5.5

**CHORIZO TOLUQUEÑO** *spicy pork sausage* \$6.5

**FRIJOLES REFRITOS** *refried beans* \$5.5

**FRIJOLES DE LA OLLA** *stewed beans* \$5.5

**PICO DE GALLO** \$4.5

### DESAYUNO RANCHERO

*buevos rancheros, café americano, small orange juice, churros* \$29.5

**LOS HUEVOS** *egg classics served with spicy papas & refrito beans*

**HUEVOS RANCHEROS** *fried eggs, tortilla base, tomato-serrano salsa* \$20

**HUEVOS MILAGRO** *fried eggs on tortillas stuffed with cheese & chicken tinga, morita-tomatillo salsa* \$24.5

**HUEVOS TACUBA** *scrambled eggs, mozzarella cheese, onion, serrano & tomatillo salsa* \$21.5

**HUEVOS TOLUQUEÑOS** *scrambled eggs, mozzarella, pork chorizo, topped with salsa de cuatro chiles* \$22

**HUEVOS DIVORCIADOS** *fried eggs on poached tortillas, two salsas: charred tomato & tomatillo-serrano* \$20.5

**DOS HUEVOS** *2 eggs, any style, spicy papas, refritos, bacon, buttered toast* \$19.5

add an extra egg \$2.5

add smoked bacon or ham \$3.5

### MENU CHAMACOS (kids 10 & under)

*served with rice & crema, includes small orange juice* \$15.5

**QUESADILLAS** *griddled flour tortillas, mozzarella cheese & roasted chicken*

**TACOS DE BISTEC** *sauteed ribeye on corn tortillas*

### LOS CLÁSICOS *traditional entrees*

**RIBEYE CON HUEVOS** *6oz rib-eye, fried eggs, smoked bacon, spicy papas & de la olla beans* \$34.5

**CHILAQUILES** *crisp corn tortillas with tomatillo-serrano salsa, pulled chicken, crema, crumbled panela* \$22  
add two fried eggs \$3.5

**LOS MOLLETES** *buttered griddled telera bread, refritos, mozzarella, salsa verde, pico de gallo* \$19.5

**BURRITO 'LA GRANJA'** *scrambled eggs, mozzarella, smoked bacon, house spicy chorizo, mozzarella, crema, tomatillo & serrano salsa, tomato, avocado* \$21.5

**ENCHILADAS CUATRO CHILES** *tortillas covered with tomato & four chile salsa, crema & cotija cheese, your choice of pulled chicken or panela cheese* \$22  
add two fried eggs \$3.5

### BIRRIA ESTILO DF

*slow braised beef short rib in chile pasilla & morita broth, with gouda quesadillas on the side* \$32

• *milagro's food is spicy we use a variety of chiles & cilantro, • no modification please •*

*• (v) vegan (vg) vegetarian •*

*• 18% gratuity is added to bills of 8 or more guests; we do no split bills •*