

FOOD

PARA EMPEZAR <i>sharing plates, soups & salads</i>		TACOS, TOSTADAS y QUESADILLAS <i>orders served 2 each</i>	
GUACAMOLE (v) avocado, lime, chile serrano, cilantro, tomato, onion, with corn totopos \$16.5		TACOS CAPITAL sautéed sliced ribeye cap, chile de árbol salsa, cilantro, avocado \$22	
TRIO with pico de gallo & refritos \$20		TACOS DE RAJAS (vg) sauteed poblanos, cactus & corn, cotija cheese, chile morita salsa \$17	
SOPA DE TORTILLA (vg) pasilla & tomato soup, crisp tortilla, crema, panela cheese \$9.5		TACOS 'PERLA' battered cod, tropical slaw, habanero crema, pico de gallo, flour tortillas \$21	
ENSALADA CÉSAR hearts of romaine, reggiano parmesan, egg, anchovy & garlic dressing, house sourdough croutons add 6 sautéed shrimp \$14		TACOS AL PASTOR roasted pork belly, guajillo adobo, grilled pineapple, cilantro, serrano & tomatillo salsa verde \$19.5	
PULPOS AL AJILLO octopus sauteed in garlic, guajillo, xtra virgin olive oil, lime \$24		TACOS ROSARITO sautéed shrimp, refrito beans, crema, avocado, chile chipotle & morita salsa rosarito \$22	
QUESO FUNDIDO (vg) melted gouda cheese in hot plate, flour tortillas add house pork chorizo \$3.5 add sautéed nopales \$3		TOSTADAS DE TINGA crisp tortillas, chicken in tomato & chipotle, refrito beans, avocado, crema \$19.5	
TRES SALSAS CON TOTOPOS \$9.5		QUESADILLAS griddled flour tortillas, mozzarella, house spicy pork chorizo, warm tomatillo & chile serrano salsa \$18.5	
COCTELES y CEVICHEs <i>lime marinated chilled seafood with avocado, corn tostada & house salsa picante 'victoria'</i>		ADD A THIRD TACO TO YOUR ORDER	
COCTEL 'NAUTILUS' poached shrimp, tangy salsa marinera, minced onion & serrano \$20		PARA ACOMPAÑAR	
CEVICHE CAMPECHANO octopus & b.c. snapper, chile serrano, red onion, tomato \$23		CHILES DE CHOLE house pickled jalapeños \$4.5	
AGUACHILE shrimp crudo, pasilla oil, scallion, serrano, red onion, cucumber \$21		ARROZA LA MEXICANA mexican rice \$5.5	
CEVICHE DE HUACHINANGO b.c. snapper, mango, serrano, red onion, tomato \$22		CHORIZO TOLUQUEÑO spicy pork sausage \$6.5	
CEVICHE 7 MARES (serves 2) octopus, shrimp, & b.c. snapper, pickled celery, red serrano, cucumber, tomatillo, salsa verde \$42		FRIJOLEs REFRITOS refried beans \$5.5	
		FRIJOLEs DE LA OLLA stewed beans \$5.5	
		PICO DE GALLO \$4.5	

LOS CLÁSICOS

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

PESCADO RODRIGO pan seared sea bass fillet, soy, chile serrano & lime glaze, cilantro, scallion, de la olla beans, chile serrano & tomatillo salsa verde \$34	
COCHINITA PIBIL 12hr braised pork shoulder, achiote, garlic & orange marinade, pickled onions & habanero, refrito beans, fried plantain \$27	
QUESO PANELA CON NOPAL (vg) griddled panela cheese, sauteed sliced cactus, charred tomatillo & serrano salsa \$26	
BARBACOA ESTILO PACHUCA slow roasted lamb shoulder wrapped in banana leaves, de la olla beans, beer, charred tomato & jalapeño salsa borracha \$29	
ALAMBRE sautéed sliced ribeye, smoked bacon, chile poblano, gouda cheese, mexican rice, tomatillo & chile serrano salsa verde \$29 add house pork chorizo \$3.5	
OTROS PLATILLOS	
LAS ENCHILADAS tortillas filled with pulled chicken, panela cheese (vg) or griddled vegetables(v), topped with crema & cotija cheese, choice of salsa \$25	
'CAFÉ TACUBA' tomatillo & chile serrano	
CUATRO CHILES charred tomato & four chiles	

BURRITO NORTEÑO adobo chicken or panela cheese, rice, de la olla beans, mozzarella, avocado, lettuce, crema \$23

MENU CHAMACO \$15.5

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

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

LOS ESPECIALES
our specials are served daily after 4pm

monday
CARNITAS 'LOS PANCHOS'
12 hour pork shoulder & belly confit, tangy house pickled jalapeños, salsa de chile de árbol, tortillas on the side \$28

tuesday
TACOS DE SUADERO (l)
beef flank & brisket slow roasted overnight, fried salsa de molcajete, red onion & cilantro garnish, served on corn tortillas \$22

wednesday
PIERNA DE CORDERO ADOBADA
guajillo & mezcal braised lamb shank, creamy mashed potatoes, tortillas on the side \$38

thursday
CHAMORRO 'EL SELLA' (serves 2)
slow braised pork hock in white wine, with new potatoes, salsa verde, tortillas on the side \$49

friday
MOLE OAXAQUEÑO (p) (l)
roasted bone-in chicken leg & thigh in our smoky four chile black mole, with mexican rice & tortillas on the side \$30

saturday & sunday
BIRRIA ESTILO DF
beef short-rib slowly simmered in chile morita & pasilla broth, gouda quesadillas on the side \$32

contains: (p) -peanuts, (l) -pork lard

• *milagro's food is spicy, we use a variety of chiles for flavour & cilantro; enjoy our food as prepared*
• *no modifications please, they slow down service & impact the flavour of our dishes*

• *(v) vegan (vg) vegetarian • 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*