

NUESTRO MENU

PARA EMPEZAR

starters & sharing plates

SOPA DE TORTILLA (vg) *spicy tomato broth, crisp tortilla, crema, panela cheese* \$10

ENSALADA CÉSAR *original tijuana romaine salad, parmesan, lime & anchovy vinaigrette, croutons* \$15
add sautéed shrimp \$10

QUESO FUNDIDO (vg) *melted gouda cheese, flour tortillas* \$19.5
add house pork chorizo \$4

GUACAMOLE (v) *avocado, lime, chile serrano, cilantro, tomato, onion with corn totopos* \$16

TRÍO BOTANERO (v) *guacamole, refrito beans, pico de gallo* \$21

3 SALSAS CON TOTOPOS (v) *corn totopos with our three house salsas* \$8.5

COCTELES y CEVICHE

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

COCTEL 'NAUTILUS' *shrimp & octopus in tangy tomato cocktail sauce* \$20

VUELVE A LA VIDA *octopus, fish & shrimp, serrano & tomato* \$24

CEVICHE TROPICAL *b.c. snapper, mango, serrano, tomato* \$22

DEL PUERTO (v) *shrimp, pineapple, chipotle, tomato, red onion* \$22

CEVICHE 7 MARES (serves two) *snapper, shrimp, octopus, pickled celery, serrano, tomatillo* \$39

TACOS, TOSTADAS y QUESADILLAS

2 each served on warm corn tortillas

TACOS CAPITAL *sliced ribeye, salsa de chile de árbol, avocado, cilantro* \$22

TACOS DE RAJAS (vg) *sautéed poblanos, cactus & corn, cotija cheese, morita salsa* \$15.5

TACOS AL PASTOR *pork belly in guajillo, tomatillo-serrano salsa, grilled pineapple* \$18.5

TACOS 'PERLA' (flour tortillas) *battered cod, house slaw, habanero crema* \$21

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

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

QUESADILLAS *griddled flour tortillas, mozzarella, house spicy pork chorizo, tomatillo & serrano salsa* \$17.5

Add a third taco to your order

KIDS (10 & under) *served with side of rice & bottle of jarrito*

TACOS DE BISTEC *seared ribeye on corn tortilla* \$15

QUESADILLAS *cheese on flour tortillas* \$13
add chicken \$2

TACOS DE TINGA (mildly spicy) *pulled chicken in tomato-chipotle salsa on corn tortilla* \$14

LOS CLÁSICOS

milagro's regional entrees served with warm corn tortillas on the side we encourage family style dining & sharing

PESCADO RODRIGO *pan seared b.c. snapper in soy, serrano & lime sauce, with cilantro & scallion, de la olla beans & salsa verde* \$32

PANELA CON NOPALES (vg) *griddled slice of panela cheese & sautéed cactus with tomatillo-chile serrano salsa* \$25

COCHINITA PIBIL *southern pulled pork in achiote adobo, served with pickled habanero onions & refrito beans* \$26

BARBACOA PACHUCA *roasted boneless lamb shoulder wrapped in banana leaf, salsa borracha & de la olla beans* \$27

ALAMBRE *sliced ribeye, smoked bacon & poblano chile, sautéed with gouda cheese, served with mexican rice* \$29.5
add house pork chorizo \$4

LAS ENCHILADAS *tortillas filled with choice of pulled chicken, panela cheese or griddled vegetables, topped with salsa, crema & cotija cheese.* \$24.5

'café tacuba' – green tomatillo & serrano salsa
cuatro chiles – charred tomato, chiles chipotle, árbol, jalapeño & morita

BURRITO NORTEÑO *roasted chicken in three chile adobo, refrito beans, mexican rice, mozzarella cheese, avocado, lettuce & crema* \$22.5

▪ ask your server about our daisy specials ▪

SIDES

MEXICAN RICE \$6

FRIJOLE DE OLLA *stewed beans* \$6

FRIJOLE REFritos *refried beans* \$6

CHORIZO TOLUQUEÑO \$6

PICKLED JALAPEÑOS \$5

PICO DE GALLO \$5

DESSERTS

CHURROS CON CAJETA *fried pastries in sugar & cinnamon with milk caramel* \$12

FLAN DE CARAMELO *vanilla cheese flan with golden sugar caramel* \$12

• modifications are not allowed; they slow down our kitchen & affect the flavour & quality of our food. we use cilantro & chiles for seasoning, our food is spicy. please enjoy our traditional food as prepared •

• advise your server of any allergies. we use pork & seafood. cross contamination occurs •

• we serve tables of 12 or more family style, no split cheques please •

(v) vegan (vg) vegetarian