

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 150 guests
our tacos, quedadillas & desserts are served on platters, passed around for guests to enjoy*

MENU 1 \$28

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 \$31

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 \$34

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 \$37

TACOS CAPITAL

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

TACOS AL PASTOR

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

TACOS RODRIGO

seared sea bass, refritos, scallions, serrano soy salsa

ADD TO YOUR MENU

GUACAMOLE, SALSAS & TOTOPOS \$5

avocado, lime, chile serrano, cilantro, tomato, onion with corn totopos

QUESADILLAS \$6.5

griddled flour quesadillas, mozzarella, warm tomatillo-serrano salsa

CHURROS \$4.5

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