

NUESTRO MENU

PARA EMPEZAR

soups, salads & sharing plates

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

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

QUESO FUNDIDO (vg) *melted gouda cheese in hot plate, flour tortillas* \$19
add house pork chorizo \$3.5

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

TRÍO BOTANERO (v) *guacamole, refrito beans, pico de gallo salsa, corn totopos* \$19.5

SALSAS CON TOTOPOS (v) *our three fresh house salsas, corn totopos* \$9

COCTELES y CEVICHEs

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

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

VUELVE A LA VIDA *octopus, shrimp & snapper, serrano, tomato, red onion* \$23

TROPICAL *b.c. snapper, sweet mango, serrano, red onion, tomato* \$22

DEL PUERTO *shrimp, scallion, chipotle, pineapple, red onion, serrano colorado* \$21

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

TACOS, TOSTADAS y QUESADILLAS

served 2 each

TACOS CAPITAL *sliced ribeye cap, chile de árbol salsa, avocado* \$21

TACOS DE RAJAS (vg) *poblanos, cactus & corn, cotija cheese, chile morita salsa* \$16

TACOS AL PASTOR *roasted pork belly guajillo adobo, tomatillo salsa verde, grilled pineapple* \$19

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

TACOS ROSARITO *sautéed shrimp, refritos, crema, avocado, salsa rosarito* \$21

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 & chile serrano salsa* \$18

ADD A THIRD TACO TO YOUR ORDER

MENU CHAMACO (for kids 10 & under) *served with side of rice & jarrito pop*

TACOS DE BISTEC *seared sliced 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

PESCADO RODRIGO *pan seared sea bass fillet, soy, chile serrano & lime glaze, cilantro, scallion, de la olla beans & chile serrano salsa verde* \$32

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

COCHINITA PIBIL *slow braised & pulled pork leg, tangy achiote, garlic & orange adobo, house-pickled habanero onions, refrito beans* \$26

BARBACOA PACHUCA *slow roasted lamb shoulder in banana leaf, tomato, chile jalapeño & beer salsa borracha, de la olla beans* \$27

ALAMBRE *sautéed sliced ribeye, smoked bacon, poblano chile, gouda cheese, mexican rice, chile de árbol & charred tomato salsa* \$29
add house pork chorizo \$3.5

OTROS PLATILLOS

LAS ENCHILADAS *tortillas filled with pulled chicken, panela cheese (vg) or griddled vegetables, topped with crema, cotija cheese, choice of salsa:* \$24

'CAFÉ TACUBA' *tomatillo & chile serrano salsa verde*

CUATRO CHILES *charred tomato salsa with four chiles: serrano, chipotle, árbol, guajillo*

BURRITO NORTEÑO *roasted chicken in three chile adobo, de la olla beans, mexican rice, mozzarella cheese, avocado, lettuce, crema* \$22

EL ESPECIAL DEL DIA

CARNITAS 'LOS PANCHOS' *monday & tuesday*
pork shoulder & belly confit, house pickled jalapeños, salsa de chiles puya, tortillas \$26

TACOS DE SUADERO *wednesday & thursday*
beef brisket confit, salsa taquera, served on warm corn tortillas \$19

BIRRIA ESTILO DF *friday & saturday*
slow simmered short-rib in chile morita & pasilla broth, gouda quesadillas \$28

MOLE NEGRO OAXAQUEÑO (contains peanuts) *saturday & sunday*
roasted chicken leg & thigh, house black mole, mexican rice, tortillas \$27

SIDES

ARROZ A LA MEXICANA *rice* \$5 **CHORIZO TOLUQUEÑO** \$5

FRIJOLEs DE LA OLLA *stewed beans* \$5 **HOUSE-PICKLED JALAPEÑOS** \$4

FRIJOLEs REFRITOS *refried beans* \$5 **SALSA PICO DE GALLO** \$4

- (v) vegan (vg) vegetarian • we use pork, nuts & seafood, advise your server of allergies •
- your food may come in contact with allergens through cross contamination •
- 18% gratuity is added to bills of 8 or more guests; we do no split bills •