

MIRACLE

HAPPINES IS MEANT TO BE SHARED

Dippers Platter (2,3,4,5) 15€

Seasoned Pâté Platter: hummus, baba ganoush (eggplant), and avocado cream.
Served with sautéed pickles, sun-dried tomato oil, and crispy corn totopos.

Causa Limeña (3,4,10) 14€

Citrus mashed potatoes, marinated chicken, avocado, huancaína sauce, pico de gallo, and a touch of black olive powder.

Bravas (4) 7,50€

Our take on the great classic: brava sauce, cilantro aioli, and a touch of chives.

Tomate en capas (5,8,15) 11€

Black olive pâté layered with tomato, Brie cheese, arugula, balsamic vinegar, and homemade basil pesto.

Falafel (2,4,5) 2 uds 7€ 4 uds 12€

Homemade falafel served with hummus, tahini sauce, stewed tomato, and bread.

Tortilla 10€

Our take on the queen of tapas.

100% vegetable Served with bread and grated tomato.

Sobrasada (3,7) Served with honey.

Miracle Salad (4,10) 13€

Smooth, refreshing, light, and full of flavor: fresh sprouts, seasonal fruits, lychees, dates, mango, and a citrus vinaigrette dressing.

Cocas

A traditional Coca of your choice

Lamb Steak Tartare 16€ (2,3,4,5,10)

Tender minced lamb, seasoned in our style, served with a traditional coca.

Vegetables (2,5) 12€

With a hummus base, roasted vegetables, and a touch of basil pesto.

Smoked Octopus (4,5,6) 24€

Grilled octopus over purple potato, red pepper paste, and smoked tableside.

Fresh Fingers (4,7,10) 12€

House-marinated chicken strips, served with spicy sauce.

Baked Halloumi Cheese 10€ (2,5,8,15)

Baked cheese, served with sautéed cherry tomatoes, our secret spice sauce, olive powder, and bread.

The Brioche (4) 12€

Soft and fluffy French bread stuffed with meat. Choose between beef or chicken.

Croquetas / per unit 2,50€ Choose your favorite croqueta flavor.

Ham croquetas (3,5,7,15)

Chicken and rosemary croquetas (5,7,15)

Roasted pumpkin and leek croquetas

MAINS FOR EVERYONE

Brascada Fusion (3,4,5,8) 18€

Tradition reimaged on a plate: bread, slow-cooked confit pork, scallions, sautéed tomato, thyme sauce, cheese sauce, and ham powder.

Squid (4,6) 23€

Grilled squid served with sautéed beans and peas, cilantro aioli, and crispy rice.

Veal Milanese (7,8,15) 19€

Breaded veal escalope with tomato sauce and melted cheese, served with potatoes and a touch of oregano.

Lactose-free cheese supplement +2€

Duck Magret (4) 24€

Oven-roasted duck breast, served with pumpkin purée, mango chutney, and smoked corn sauce.

House Recommendation: Best served rare. If you prefer otherwise, please inform your server.

Crepes 15,50€

Choose from any of our three recipes of this French classic, made with organic buckwheat flour and filled with Emmental cheese.

Chicken with mushrooms and cream (7,8,10,15)

Serrano ham, buffalo mozzarella, fresh arugula, and our homemade basil pesto. (3,5,7,8,15)

Smoked salmon, fresh spinach, brie cheese, toasted almonds, and shallot-dill sauce. (5,7,8,9,15)

Lactose-free cheese supplement +2€

Pair your favorite dishes with our homemade gluten-free bread +3€

Entrecote (3,4,5,15) 24€

Galician blonde entrecote, served with fries and red wine sauce.

House Recommendation: Medium. If you prefer otherwise, please inform your server.

Meatballs (2,3,4,5) 16€

Slow-cooked Galician Blonde Beef with tomato sauce, pomegranate juice, and a touch of yogurt sauce.

Marinated Salmon (2,4,5,9) 20€

Fresh marinated and grilled salmon, served with roasted peppers, tahini sauce, and purple potato purée.

Pura Burguería 16€

Choose your favorite burger served on a brioche bun with fries:

Miracle (3,4,7,8,15)

Galician blonde beef Burger with Cheddar cheese, bacon jam, fried egg, lettuce, sliced tomato, and red onion.

La cabra loca (3,4,8,15)

Galician blonde beef burger with pure goat cheese, fresh arugula, and tomato jam.

American Style (3,4,8,15)

Galician blonde beef burger with bacon jam, double Cheddar cheese, caramelized onion, and barbecue sauce.

Vegan 100% (4,10)

Homemade soy "meat" burger, with a salmorejo base, sliced vegan Cheddar cheese, roasted peppers, and cilantro-lime aioli.

Pulled Pork (3,4,8,10,15)

Slow-cooked pork burger, with sweet-and-sour pickles, Cheddar cheese, red onion, and mustard sauce.

Extras

Extra egg +1,50€|Extra cheese +1,00€|Lactose-free cheese +1,20€|Extra beef patty +5,00€|Extra pulled pork +4,00€

ENJOY A SWEET ENDING

Our brownie (5,7,8,15)	6,50€	Casi mil hojas (5)	6,50€
Tradition Rules: Chocolate sponge cake, vanilla ice cream, melted Nocilla, and a touch of orange blossom mousse.		Corn-based pastry layers filled with coconut and lime cream, served with pomegranate molasses and pistachios.	
Cheesecake (5)	6,50€	Leche frita (7,8,15)	6,50€
Smooth, fresh, and delicious: Vegan cheese mousse, cookie crumble, and homemade raspberry jam.		Crispy fried milk bricks, served with ice cream, dulce de leche sauce, and a touch of orange blossom mousse.	
Seasonal Ice Cream	6,50€	Gofre (5,7,8,15)	6,50€
Sweet Crepes (5,7,8,15)	7,50€	Served with vanilla ice cream, melted Nocilla, and a touch of orange blossom mousse.	
Classic Nocilla			
White Nocilla			
Dulce de leche			
Served with a touch of orange blossom mousse.			
Vanilla ice cream scoop supplement +€1.50			

All our desserts are 100% homemade.

Allergens: 1 Gluten | 2 Sesame | 3 Sulfites | 4 Soy | Tree Nuts | 6 Mollusks | 7 Egg | 8 Dairy | 9 Fish | 10 Mustard | 11 Lupins | 12 Celery & derivatives | 13 Peanuts | 14 Crustaceans | 15 CMPA (Cow's Milk Protein Allergy)

DRINKS

Water and soft drinks

Coca-Cola Original, Zero o Zero Zero	3€
Fanta lemon or orange	3€
lemon or orange Aquarius - Fuze tea	3€
Water bottle (50 cl.)	2,50€
Bottle of sparkling water (33cl.)	3,20€

Beer

Double beer Águila dorada, Sin filtrar y Gran reserva	3,60€
Free Damm Cerveza 🖐️ Sin alcohol Rubia, tostada y de limón	3,50€
Daura Gluten-Free Beer (33 cl.) 🖐️ Rubia o Tostada	3,50€
Gluten-Free craft beer Consulta disponibilidad	4,50€

Mixed drinks and Vermouth

Mixed drinks Check availability	8€
Artisanal vermouth	4,50€
Tinto de verano	Glass 4,50€ Jug 14€
Sangría	Glass 6,50€ Jug 16€

Teas and Infusions

Coffee	1,60€
Espresso with a splash of milk	1,80€
Coffee and milk	2,50€
Espresso with condensed milk	2,80€
Capuccino	2,50€
Carajillo	2,80€
Cremaet	3,50€
American coffee	2,20€
Nesquik	2,50€
Milk	1,50€
Te Red, green, black y Rooibos	2,50€
Chamomile / Mint pennyroyal	2,50€

Extras
With ice 0,20
With liqueur 0,50
Vegetable Drink (Soy or almonds) +0,30€s
Extra te +1,00€

Wines

Red Wines

BOTTLE GLASS

D.O. VALENCIA

Ceràmic Monastrell

Monastrell

23€

Venta del puerto 12

Tempranillo, Cabernet Sauvignon,
Merlot y Syrah.

22€

Clos de Gallur

Tempranillo, cabernet sauvignon y syrah

36€

D.O. UTIEL-REQUENA

El Miracle N°1

Bobal y cabernet Sauvignon

21€ 3,50€

Bobal Negro

Bobal

22€

D.O. RIOJA

Sierra Cantabria Crianza

Tempranillo

23€

D.O. RIBERA DEL DUERO

Dolmo Crianza

Tempranillo

20€ 3,80€

Valduero Una cepa

Tempranillo

39€

D.O. TIERRA ALTA	BOTTLE	GLASS
Rebels de Batea Garnacha tinta	22€	

D.O. BIERZO

Petit Pittacum Mencía	20€	
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White Wines

D.O. VALENCIA

Venta del puerto 5 Chardonnay, Malvasía y Viognier	21€	
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D.O. UTIEL-REQUENA

El Miracle N°3 Macabeo, sauvignon blanc y chardonnay	21€	3,50€
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Bobal Blanco Bobal	21€	
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Ceràmic Sauvignon Blanc Sauvignon Blanc	23€	
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D.O. RUEDA

Monteabellon Verdejo	21€	3,80€
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D.O. RIAS BAIXAS

BOTTLE GLASS

Con un par Albariño
Albariño

23€

Terras Gauda
Albariño

26€

D.O. VALDEORRAS

Gargalo
Godello

23€

D.O. LA RIOJA

Sierra Cantabria Blanco
Tempranillo blanco, sauvignon blanc, viura,
maturana y malvasía

22€

D.O. RIBEIRO

Viña Costeira
Treixadura

21€

International Wines

CÔTES DU RHONE (FRANCE)

BOTTLE GLASS

Perrin Rouge Côte du Rhône
Garnacha, Syrah y monastrell

24€

A.O.C. ALSACE (FRANCE)

Domaine Dopff au moulin
Gewüztraminier

31€

D.O. MENDOZA (ARGENTINA)

Aruma
Malbec

27€

Sweet Wines

D.O. UTIEL-REQUENA

Bobal Dulce
Bobal

22€

3€

D.O. VINHO DO PORTO

Dow's Ruby
Tinta barroca, Tinta Roriz, Tinto Cão,
Touriga franca, Touriga Nacional

24€

D.O. HUNGRÍA

Royal Tokaji Real Harvest

28€

Cavas and Champagne

D.O.CAVA (REQUENA)

BOTTLE GLASS

El Miracle Brut

21€

Macabeo y chardonnay

El Miracle Brut Rosé

21€

Garnacha

Pago de Tharsys Millesime

30€

Chardonnay

D.O. PROVENCE (ITALY)

Studio by Miraval

26€

Cinsault, Grenache, Rolle, Tibouren

A.O.C. CHAMPAGNE

Laurent Perrier Brut Cuvée

58€

Chardonnay, meunier y pinot noir

MENUS

EL MIRACLE

Our favorites (¡and yours!)

Starters to share between two people

Dippers Platter (2,3,4,5)

Seasoned Pâté Platter: hummus, baba ganoush (eggplant), and avocado cream. Served with sautéed pickles, sun-dried tomato oil, and crispy corn totopos.

Empanadas (3,4,5,7)

Argentine style, stuffed with sautéed meat, served with spices.

Main ones to choose from (one per person)

Crepe to choose

Choose any of our three recipes for this French classic, made with organic buckwheat flour and based on Emmental cheese:

Chicken with mushrooms and cream (7,8,10,15)

Serrano ham, buffalo mozzarella, fresh arugula, and our homemade basil pesto. (3,5,7,8,15)

Smoked salmon, fresh spinach, brie cheese, toasted almonds, and shallot-dill sauce. (5,7,8,9,15)

Marinated salmon (2, 4, 5, 9)

Fresh marinated grilled salmon, accompanied by roasted peppers, sauce tahini and violet mashed potatoes.

Veal Milanese (7,8,15)

Battered beef schnitzel, tomato sauce and melted cheese, with potatoes and a touch of oregano.

Lactose-free cheese supplement +2€

Burger to choose

Vegan 100% (4, 10)

Homemade soy "meat" burger, with a salmorejo base, sliced vegan Cheddar cheese, roasted peppers, and cilantro-lime aioli.

Miracle (3, 4, 7,8,15)

Galician blonde beef Burger with Cheddar cheese, bacon jam, fried egg, lettuce, sliced tomato, and red onion.

La cabra loca (3,4,8,15)

Galician blonde beef burger with pure goat cheese, fresh arugula, and tomato jam.

American style (3,4,8,15)

Galician blonde beef burger with bacon jam, double Cheddar cheese, caramelized onion, and barbecue sauce.

Dessert to choose:

**Brownie (5,7,8,15), Gofre (5,7,8,15),
Leche frita (7,8,15) o Cheesecake (5)**

Includes: two drinks for each person (soft drink, glass of house wine, traditional or gluten-free beer with or without alcohol).

Price per person:

37,00€

ENJOY

For those who like to share

Dishes to share for each two people
(choose four dishes and a dessert)

Dippers Platter (2,3,4,5)

Seasoned Pâté Platter: hummus, baba ganoush (eggplant), and avocado cream. Served with sautéed pickles, sun-dried tomato oil, and crispy corn totopos.

Croquetas to choose

Ham croquetas (3,5,7,15)

Chicken and rosemary croquetas (5,7,15)

Roasted pumpkin and leek croquetas

Bravas (4)

Our take on the great classic: brava sauce, cilantro aioli, and a touch of chives.

Baked Halloumi Cheese (2,5,8,15)

Baked cheese, served with sautéed cherry tomatoes, our secret spice sauce, olive powder, and bread.

Tomate en capas (5,8,15)

Black olive pâté layered with tomato, Brie cheese, arugula, balsamic vinegar, and homemade basil pesto.

Fresh finger (4,7,10)

House-marinated chicken strips, served with spicy sauce.

Miracle Salad (4,10)

Smooth, refreshing, light, and full of flavor: fresh sprouts, seasonal fruits, lychees, dates, mango, and a citrus vinaigrette dressing.

Falafel (2,4,5)

Homemade falafel served with hummus, tahini sauce, stewed tomato, and bread.

Tortilla to choose

100% vegetalble

Served with bread and grated tomato.

Sobrasada (3, 7)

Served with bread and grated tomato.

Dessert to choose

Brownie(5,7,8,15) Gofre(5,7,8,15)

Leche frita (7,8,15) o Cheesecake (5)

Includes: one drink for each person (soft drink, glass of house wine, traditional or gluten-free beer with or without alcohol)

Price per person:

€28.00

EXCELLENCE MENU (100% VEGETABLE)

A 100% vegan menu to enjoy

Dishes to share for each two people
(choose four dishes and a dessert)

Dippers Platter (2,3,4,5)

Seasoned Pâté Platter: hummus, baba ganoush (eggplant), and avocado cream. Served with sautéed pickles, sun-dried tomato oil, and crispy corn totopos.

Croquetas de calabaza asada y puerro

Bravas (4)

Our take on the great classic: brava sauce, cilantro aioli, and a touch of chives.

Miracle Salad (4,10)

Smooth, refreshing, light, and full of flavor: fresh sprouts, seasonal fruits, lychees, dates, mango, and a citrus vinaigrette dressing.

Vegetable Tortilla served with bread and grated tomato.

Falafel (2,4,5)

Homemade falafel served with hummus, tahini sauce, stewed tomato, and bread.

Dessert

Cheesecake (5)

Includes: one drink for each person (soft drink, glass of house wine, traditional or gluten-free beer with or without alcohol)

Price per person:

€28.00

RESERVATION CONDITIONS

* The Menu is mandatory for reservations of 8 people or more. Menus are to be shared every 2 people, if it is not a pair group, this individual menu would adapt.

Allergens: 1 Gluten | 2 Sesame | 3 Sulfites | 4 Soy | Tree Nuts | 6 Mollusks | 7 Egg | 8 Dairy | 9 Fish | 10 Mustard | 11 Lupins | 12 Celery & derivatives | 13 Peanuts | 14 Crustaceans | 15 CMPA (Cow's Milk Protein Allergy)