

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 tradicional 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 (2,4) 12€

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

## Croquetas / per unit 2,60€ 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

<b>Our brownie (5,7,8,15)</b>	<b>6,50€</b>	<b>Casi mil hojas (5)</b>	<b>6,50€</b>
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.	
<b>Cheesecake (5)</b>	<b>6,50€</b>	<b>Leche frita (5,7,8,15)</b>	<b>6,50€</b>
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.	
<b>Seasonal Ice Cream</b>	<b>6,50€</b>	<b>Gofre (5,7,8,15)</b>	<b>6,50€</b>
<b>Sweet Crepes (5,7,8,15)</b>		Served with vanilla ice cream, melted Nocilla, and a touch of orange blossom mousse.	
<b>Classic Nocilla</b>			
<b>White Nocilla</b>			
<b>Dulce de leche</b>			
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**

23€

Monastrell

### **Venta del puerto 12**

22€

Tempranillo, Cabernet Sauvignon,  
Merlot y Syrah.

### **Clos de Gallur**

36€

Tempranillo, cabernet sauvignon y syrah

D.O. UTIEL-REQUENA

### **El Miracle N°1**

21€ 3,50€

Bobal y cabernet Sauvignon

### **Bobal Negro**

22€

Bobal

D.O. RIOJA

### **Sierra Cantabria Crianza**

23€

Tempranillo

D.O. RIBERA DEL DUERO

### **Dolmo Crianza**

20€ 3,80€

Tempranillo

### **Valduero Una cepa**

39€

Tempranillo



D.O. TIERRA ALTA	BOTTLE	GLASS
<b>Rebels de Batea</b> Garnacha tinta	22€	

D.O. BIERZO

<b>Petit Pittacum</b> Mencía	20€	
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## White Wines

D.O. VALENCIA

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

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

<b>Monteabellon</b> 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** 24€  
Garnacha, Syrah y monastrell

A.O.C. ALSACE (FRANCE)

**Domaine Dopff au moulin** 31€  
Gewüztraminier

D.O. MENDOZA (ARGENTINA)

**Aruma** 27€  
Malbec

## Sweet Wines

D.O. UTIEL-REQUENA

**Bobal Dulce** 22€ 3€  
Bobal

D.O. VINHO DO PORTO

**Dow's Ruby** 24€  
Tinta barroca, Tinta Roriz, Tinto Cão,  
Touriga franca, Touriga Nacional

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**

# MIRACLE MENU

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:**

(Between two people)

**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**

(Between two people)

**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)