

Milagro

WE PRESENT TO YOU A CAREFULLY CURATED SELECTION OF DISHES THAT CELEBRATE THE HEART AND SOUL OF SPAIN. EACH PLATE IS A STORY.... A TRIBUTE, TO THE CULINARY HERITAGE OF SPAIN FROM THE RICH, SMOKY FLAVORS OF ANDALUCÍA'S FINEST SEAFOOD TO THE ROBUST, EARTHY DELIGHTS, RIOJAS RUSTIC FLARE. THIS MENU INVITES YOU TO EXPERIENCE THE DEPTH OF SPAIN'S DIVERSE REGIONS AND ITS WARM, WELCOMING SPIRIT.

A great meal is like a symphony, each bite each flavour a note that comes together to form a beautiful experience

Menu

BREAD BASKET 450

Selection of homemade bread with a selection of whipped butter. G,D,GR

OLIVES 300

COLD TAPAS

GAZPACHO ANDALUZ 675

Classic Spanish cold soup with tomato, cucumber, red capsicum, onion, garlic, and olive oil, served with homemade croutons. G,GR

VEGAN CEVICHE 975

A plant-based twist on the Peruvian classic with corn tiger's milk, palm heart and nori seaweed. G

BEETROOT SALAD 725

Smoked beetroot tartare with natural yogurt, fennel, sunflower seeds and a vanilla oil dressing. A family recipe elevated to fine dining. D,N

SUPER GREEN SALAD 600

A blend of fresh greens with kiwi, avocado, snow peas, apple, celery and broccoli, tossed in a feta dressing. Simple, vibrant and refreshing. D,FR,N

FETA DIP 1100

Pistachio feta mousse, topped with radish and served with homemade regañá crackers. D,G,N

GUACAMOLE WITH FRIED PRAWNS 1025

Traditional guacamole served with baby fried prawn fritters from Cádiz and handmade totopos. G,SF

TRADITIONAL GUACAMOLE 875

Traditional guacamole served with handmade totopos. G

FOREST 1100

Assorted mushrooms with truffle, quinoa, pickled vegetables, for a range of textures and earthy flavours. G,MU

TRUFFLE CHICKEN LIVER PATE 1050

Silky pâté flambéed with brandy, topped with truffle gelatine and apple compote, served with homemade crunchy bread slice. G,D,MU,GR,FR

JAMON SERRANO 2000

Cured ham served with grated tomato, roasted garlic and olive oil on handmade Crystal bread. A traditional cold starter, popular in Catalonia, often enjoyed at breakfast as well. G,GR

Please inform our associate if you have any allergies to ingredients.

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All prices are subject to government taxes.
A discretionary 10% service charge will be added to your bill. We appreciate your support.

CRUDOS RAW

ADD ONS-

CAVIAR 1275

FRESH TRUFFLE 975

CAVIAR 10775

A luxurious delicacy of premium grade caviar, served with classic accomplishments. E,G,F

FRESH OYSTERS 1350

Fresh and natural oysters, served on a bed of crushed ice. Show casing their briny essence and delicate flavours. SF

MEZCAL OYSTER 975

A fresh oyster served with a base of mezcal granita and an edible gold leaf. SF

NORWEGIAN SALMON 1100

Raw salmon lightly smoked with pickled cucumber, fennel cream cheese, ikura on a blini. F,D

SEAQUAKE MAREMOTO 1100

Mixed seafood (prawns, crab, octopus) with capsicum and tomato snow, capturing the essence of the ocean. F

HAMACHI TIRADITO 1700

Sliced hamachi in papaya tiger's milk, pomegranate, avocado and chalakita for a vibrant, citrusy Peruvian twist. FR,F

SPICY TUNA 650

Crispy nori with tuna, ikura raw eggs sriracha mayo and spicy umami. G,F,S

TUNA TARTARE 1350

Akami tuna diced marinated with Asian dressing, ikura, pickled ginger, radish and guacamole, for a smooth, savoury pairing. F,SS,S

STEAK TARTARE 1475

Classic steak tartare with egg yolk, bone marrow and homemade crispy toast. M,E,G,MU

CARPACCIO 1275

Sliced buff served with parmesan, pickled shimeji mushrooms, truffle and rocket leaves. MU,D

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HOT TAPAS

PADRON PEPPERS 650

Fried green peppers sprinkled with sea salt for a mild, occasionally spicy bite.

BRAVAS 750

Crispy layered potatoes with alioli and bravas sauce a quintessential Spanish tapa. E

CROQUETTES

SPINACH 625

CHICKEN 725

JAMÓN 800

Choose between spinach, chicken or ham croquettes with creamy bechamel. D,G,GR

GAMBAS AL AJILLO 1100

Sautéed prawns in garlic and chilli infused olive oil, served with homemade bread. SF,G,GR

OCTOPUS ROMESCO 1125

Boiled octopus with roasted spring onions and a romesco sauce of tomatoes, walnuts and parsley. E,N,G

PESCAITO FRITO 875

Crispy fried fish wrapped in delicate potato threads, served with a creamy tartar sauce and a vibrant pea purée. F

AUBERGINE WITH HONEY 675

Baked aubergine drizzled with ras el hanout honey for a sweet salty contrast. G

TRUFFLE FRIES 800

Homemade french fries truffle dressing and parmesan cheese. D,MU

ROASTED BROCCOLI 725

Roasted broccoli served with ajo blanco, crispy panko and chilli flakes. D,G

PAPAS WITH CHIMICHURRI 525

Roasted mini potatoes tossed in flavourful chimichurri. GR

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MAIN COURSE

ADD ONS-

CAVIAR 1275

FRESH TRUFFLE 975

LOBSTER FORMENTERA STYLE

Poached lobster served with crispy potatoes and a perfectly fried egg, topped with rich hollandaise and a Bisque sauce, inspired by the vibrant flavours of Formentera Island. SF,E

SEABASS WITH CHAMPAGNE SAUCE 1525

Seared seabass with clams, green beans, snow peas and a luxurious Champagne sauce. E,SF,D

RED SNAPPER 1350

Served with saffron potatoes and fresh salad. F

CHICKEN BALLOTINE 1250

Tender chicken thigh stuffed with a flavourful mix of spinach and chicken farce, accompanied with a velvety mushroom puree, aromatic vadouvan sauce, and a selection of seasonal mushrooms. A dish of refined elegance and rich earthy flavours. MU,D

STEAK 1575

Butt steak served with fondant potatoes, asparagus and a rich Périgord sauce.

LAMB WITH MINT CHUTNEY 2445

Tender lamb served with mashed potatoes, baby carrots and mint chutney. D,N

PORCHETTA 1600

Slow cooked suckling pig with choucroute and Charcuterie sauce. SS,GR,M

MENESTRA 925

A vibrant medley of exotic vegetables, perfectly cooked to highlight their natural flavours, served with a bold harissa dressing. A harmonious blend of spice and citrus. GR,FR

PARMIGIANA DI MELANZANE 1175

A classic Italian favorite, featuring layers of tender eggplant, rich tomato sauce, creamy mozzarella, and fragrant parmesan, baked to golden perfection. Comforting and full of flavour. D,GR

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RICE AND PASTA

ADD ONS-

CAVIAR 1275

FRESH TRUFFLE 975

SEA FOOD PAELLA 2050

A traditional Spanish bomba rice with prawns & the daily catch
simmered in lobster stock. F,SE,D,E

BLACK PAELLA 1850

Traditionally prepared black ink rice with grilled squid for a striking,
deep-sea flavour. F,E

DUCK PAELLA 1850

Tender duck breast, in saffron infused chicken broth with homemade salmoreta. GR

VEG PAELLA 1350

Traditional bomba rice, cooked with veg stock, topped with zucchini and veg
caviar, zucchini flower, with homemade salmoreta

PUMPKIN RISOTTO 1050

Seasonal pumpkin risotto topped with creamy stracciatella and sage. D,N

BUFF TRUFFLE CANNELLONI 1650

Handmade cannelloni stuffed with braised buff cheek, cardamom bechamel. D,G,MU

SPAGHETTI MILAGROSO 1100

Creamy, spicy spaghetti with truffle oil, a comforting kick.
D,G,MU

AGLIO OLIO 875

Creamy, spicy spaghetti with truffle oil, a comforting kick. G,D,MU

SIDES

ASPARAGUS WITH HOLLANDAISE SAUCE 850
E,D

CHERRY TOMATO INFUSED WITH TRUFFLE 725
MU

CALÇOTS WITH ROMESCO (Spring Onion) 525
N,GR

MASHED POTATOES 525
D

GREEN SALAD 390
FR

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DESSERT

CHOCOLATE MIRACLE 1125

A harmonious blend of creamy, crunchy, and vibrant elements featuring chocolate ice cream, ganache, citrus gel, and nutty crisp accents. A,D,G,N,FR

SEASONAL PAVLOVA 975

A delicate medley of strawberry compote, gel, and sorbet, paired with meringue cups, burnt milk crumble, and vanilla chantilly. D,E,G,FR

DECONSTRUCTED LEMON TART 825

A playful twist on the classic, featuring crisp sable, tangy lemon curd, fluffy mousse, and zesty accents. D,E,G,FR

TORRIJA 875

A reimagined spanish classic, a decadent blend of warm, crispy brioche bread with a soft interior, soaked in orange custard, topped with dulce de leche, rosemary pastry cream, and filotine, complemented by refreshing olive oil gelato. D,E,G,FR

DELICIA DE AVELLANA 875

A rich vegan chocolate sponge topped with dense mousse, hazelnut praline and a burst of fresh blueberries and raspberries. S,N,G

COCO LOCO 1175

A tropical treat with coconut mousse in a chocolate shell, topped with pineapple compote and passion fruit gel. G,FR

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