

 **EL MILAGRO**
AZTECA
M O D E R N M E X

visit our sister restaurants



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WELCOME TO EL MILAGRO AZTECA!!!

Our chef-driven menu is a combination of both the modern and classic Mexican kitchen. You'll experience a menu with inspiration from Baja to Michoacan and everywhere in between. We understand the value that real ingredients bring to the table, that is why we take the time to make our sauces, salsas, marinades, meats and aiolis fresh in-house.

In step with the theme of our kitchen, the beverage program at El Milagro Azteca is also inspired by the old and the new. Our back bar is filled with a curated list of artisan spirits from the US, Mexico, the Caribbean and beyond. All of our craft cocktails are concocted with housemade syrups, fresh squeezed juices, fresh grown herbs and Instagram-worthy garnishes.

THANK YOU for choosing El Milagro Azteca and for supporting original, small businesses.



ANTOJITOS

STARTERS

AZTECA GUACAMOLE 10 *fresh avocado with tomato, onion, cilantro & queso cotija. served with corn tostadas*

QUESO VOLCANO DIP 11 *house cheese blend scorched with house-made chorizo, bell peppers, caramelized onions served with our house-made corn chips*

TAQUITOS AZTECA 10 *six crispy taquitos stuffed with roasted shredded chicken tinga, served with green chile salsa, lime crema, guacamole, tomatillo jam & sour cream*


COSTILLITAS AGUACHILE 15  *smoked baby-back ribs with a spicy citrus glaze, & smashed avocado. served with corn tortillas*

BLACK BEAN HUMMUS 12 *topped with queso fresco, toasted sunflower seeds & chipotle aioli. served with corn tostadas*

CEVICHE DE CAMARÓN 16 *citrus shrimp, avocado, mango pico de gallo, served with corn tostadas*

ELOTE 8 *(street corn) a traditional mexican corn with cotija cheese, lime crema & tajin*

CHIPS & TWO SALSAS 4 *house-made salsas & house-made corn chips add an extra spicy salsa 2*

 = spicy



Costillitas Aguachile

SOUP & SALAD

SOPA

SOPA DE CAMARÓN 8 *shrimp & corn bisque*

CHICKEN TORTILLA SOUP 8 *roasted tomato and pasilla chile broth, pulled chicken, crispy tortilla strips, avocado aioli & shredded mexican cheese*

ENSALADAS

MEXICAN CHOPPED SALAD 10 *house blend mix, avocado, grilled corn, tomatoes, tortilla strips, cotija cheese, tossed with avocado ranch dressing*

CILANTRO LIME CHICKEN SALAD 12 *grilled chicken, house blend mix, avocado, queso fresco, roasted red peppers, cucumber, tortilla strips, tossed with cilantro lime vinaigrette*

CARNE ASADA SALAD 13 *marinated steak cooked over an open-flame, house blend mix, tomatoes, avocado, shredded cheese, black beans & tortilla strips with chipotle ranch dressing*

Chicken Tortilla Soup



Cilantro Lime Chicken

LOS TOTOPOS

NACHOS

NACHOS 15 *your choice of shrimp or marinated steak or marinated chicken cooked over an open flame with candied jalapeños, sour cream, roasted corn, black beans, cheddar cheese, pico de gallo, guacamole & azteca cheese sauce on top of our house-made corn chips*


PUERCO AHUMADO NACHOS 15 *smoked pork, candied jalapeños, sour cream, shredded cheese, escabeche onions, mole drizzle, guacamole & azteca cheese sauce on top of our house-made corn chips*

VEGGIE NACHOS 15 *zucchini, mushrooms, yellow squash, roasted corn, black beans, pico de gallo, guacamole, candied jalapeños, sour cream & azteca cheese sauce on top of our house-made corn chips*

EXÓTICO AZTECA NACHOS

LOBSTER & CRAB NACHOS 22 *butter-poached lobster & crab, serrano aioli, pico de gallo, guacamole, green onions, azteca shrimp cheese sauce on top of our house-made corn chips*

PAD THAI CHICKEN NACHOS 17  *thai-spiced chicken breast, escabeche onions, pad thai sauce, shredded cheese, toasted sesame seeds, cilantro, green onions & sour cream on top of our house-made wonton chips*

 =contains nuts



Lobster & Crab Nachos

GOURMET QUESADILLAS

all quesadillas served with smashed black beans & rice, lettuce, smashed avocado, pico de gallo & sour cream

AZTECA QUESADILLA 16 *roasted corn, melted mexican cheese, chopped bacon & roasted poblano rajas with your choice of open flame marinated beef or marinated grilled chicken breast cooked over an open flame*

QUESADILLA DE CAMARÓN 17 *guajillo-marinated shrimp, grilled pineapple pico de gallo, poblano rajas and melted mexican cheese.*

VEGGIE QUESADILLA 15 *spinach, zucchini, mushrooms, yellow squash & melted mexican cheese*




Quesadilla de Camaron


ENCHILADAS

all enchiladas served with smashed black beans & rice, lettuce, smashed avocado, pico de gallo & sour cream

ENCHILADAS DE SALSA VERDE 16 *tender roasted shredded chicken breast, stuffed into four corn tortillas and simmered in our house-made green salsa, topped with sour cream, escabeche onions & red radishes*

ENCHILADAS SUIZAS 16 *tender smoked pulled pork stuffed into four corn tortillas and smothered in our azteca cheese sauce, topped with sour cream, escabeche onions & red radishes*

ENCHILADAS DE MOLE 16  *marinated steak or marinated chicken cooked over an open flame stuffed into four corn tortillas and simmered in our house-made traditional mexican mole sauce, topped with toasted sesame seeds, poblano rajas, sour cream and escabeche onions*

 =contains nuts



Enchiladas de Salsa Verde

LOS TACOS CALLEJEROS

STREET TACOS -please no mix n' match-

QUESA BIRRIA 15 *three corn tortillas filled with slow-braised beef, mexican melted cheese, cilantro & onion. served with consomme*

AL PASTOR 15 *three marinated guajillo pork tacos, charred pineapple, cilantro & onions, with a side of salsa verde*

CARNE ASADA 15 *three tacos, with marinated steak cooked over an open flame, caramelized onions, cilantro, avocado lime crema, mexican shredded cheese & side of salsa verde*

POLLO ASADO 15 *three tacos with marinated chicken cooked over an open flame, avocado aioli, caramelized onions, queso fresco & side of salsa verde*

PUERCO AHUMADO 15 *three slow-smoked pork tacos, escabeche onions, grilled pineapple, pico de gallo & topped with mole drizzle*

EL GRINGO 14 *three flour tortilla ground beef tacos, mexican shredded cheese, lettuce, tomatoes, sour cream & side of salsa verde*

Al Pastor



Puerco Ahumado

FAJITAS

all fajitas served with smashed black beans, rice, lettuce, smashed avocado, pico de gallo & sour cream with your choice of warm flour or corn tortillas

MAJESTIC AZTEC FAJITAS 25 *shrimp, chicken, steak, smoked pork, house-made chorizo & sauteed bell peppers*

CHICKEN FAJITAS 20 *marinated chicken breast cooked over an open flame, sauteed bell peppers & onions*

STEAK FAJITAS 22 *marinated steak cooked over an open flame, sauteed bell peppers & onions,*

SHRIMP FAJITAS 22 *guajillo-marinated shrimp, sauteed bell peppers & onions*

VEGGIE FAJITAS 18 *grilled zucchini, grilled squash, mushrooms, broccoli, sauteed bell peppers & onions with a side of azteca cheese sauce*



Majestic Fajitas

GUARNICIONES (SIDES)

SMASHED BLACK BEANS 4
RICE 4
FRIES 4

SMASHED AVOCADO 4
QUESO 4
SWEET CHILI VEGGIES 6



Sweet Chili Veggies

ESPECIALIDADES DE LA CASA

HOUSE SPECIALTIES

all house specialties come with smashed black beans, mexican rice, smashed avocado, pico de gallo, sour cream and lettuce & your choice of warm flour or corn tortillas



Pina Rellena

EL COMAL 29 *traditional mexican skillet with smoked pork, housemade chorizo, marinated steak cooked over an open flame, grilled shrimp, chicken breast, nopales, queso panela, chile toreado & a side of azteca cheese sauce*

CARNE ASADA 22 *marinated steak cooked over an open flame on a cast iron skillet with caramelized onions, crispy jalapeños, side of mole sauce & panela cheese*

BISTEC ALAMBRE 24 *marinated steak cooked over an open flame, sauteed bell peppers and onions topped with shredded mexican cheese, poblano rajas, carmelized onions, house-made chorizo & chopped bacon*

MAR Y TIERRA 26 *marinated steak cooked over an open flame, guajillo-marinated shrimp, topped with azteca cheese sauce, sauteed bell peppers and onions, served with pico de gallo & smashed avocado*

PIÑA RELLENA 22 *stuffed pineapple with mix of scallops, shrimp, crab meat, bell peppers, onions, melted mexican cheese & cajun aioli*

PLATO FUERTES

MAIN DISHES

POLLO ALA PARRILLA 18 *marinated chicken breast cooked over an open flame topped with house-made chorizo & azteca cheese sauce served with mexican rice and smashed black beans and your choice of warm flour or corn tortillas*

POLLO AL MOLE 18 *marinated chicken breast cooked over an open flame topped with house-made mole sauce & sesame seeds, served with mexican rice and smashed black beans and your choice of warm flour or corn tortillas*

POLLO EN CREMA POBLANA 18 *marinated chicken breast cooked over an open flame in a rich creamy roasted corn, poblano, rajas sauce, served with mexican rice and smashed black beans with your choice of warm flour or corn tortillas*

CHILE RELLENO DE CARNE 17 *roasted poblano pepper stuffed with your choice of marinated chicken breast or steak cooked over an open flame, sauteed bell peppers and onions on a bed of mexican rice, topped with escabeche onions and azteca cheese sauce with side of sour cream, smashed avocado, pico de gallo & smashed black beans. served with your choice of warm flour or corn tortillas*

POBLANO MARINERO 18 *roasted poblano pepper stuffed with scallops, shrimp, crab meat, sauteed bell peppers and onions on a bed of mexican rice topped with tomatillo jam, azteca cheese sauce and escabeche onions and side of sour cream, smashed avocado, pico de gallo & smashed black beans. served with your choice of warm flour or corn tortillas*

Poblano Marinero



PLATO FUERTES

MAIN DISHES



Smoked Salmon Al Chipotle

SMOKED SALMON AL CHIPOTLE 18 *smoked salmon simmered in house-made chipotle glaze and topped with escabeche onions. served with mexican rice & sweet chili veggies*

CHIMICHANGA 16 *twelve-inch flour tortilla, stuffed with sauteed bell peppers and onions and your choice of marinated chicken breast or steak cooked over an open flame, deep-fried to golden perfection and served with mexican rice and smashed black beans, topped with azteca cheese sauce and served with a side of smashed avocado, pico de gallo and sour cream*

BURRITO AZTECA 16 *twelve-inch flour tortilla stuffed with mexican rice, cheese, smashed black beans, pico de gallo, sauteed bell peppers and onions with your choice of marinated chicken breast or steak cooked over an open flame or smoked pork topped with salsa verde and served with mexican rice and smashed black beans*

TAMALES VERDES 15 *three house-made tamales with shredded chicken breast topped with sour cream, queso fresco, lettuce, pico de gallo, escabeche onions & tomatillo jam*



ENJOY OUR GREAT SELECTION OF CRAFT COCKTAILS, CRAFT BEER & MORE!!!



**HAPPY HOUR
MON-FRI
2-5PM!!!**

POSTRES

DESSERT

CHURRO CART 18 *-GREAT FOR SHARING-* churros, chocolate sauce, cajeta, raspberry sauce, whipped cream & cajeta ice cream

FLAN NAPOLITANO DE MAZAPAN 9  custard topped with mexican almond crumbles & whipped cream

QUESO CHURRO 10 mexican churro cheesecake topped with crispy churros, whipped cream & house-made caramel sauce

TRES LECHES CAKE 10 three milk cake topped with raspberry sauce & whipped cream

BROWNIE ALA MODE 9 skillet chocolate chip brownie, toasted marshmallows, cajeta ice cream, topped with whipped cream

SIDE CHURROS 5

 =contains nuts



Flan Napolitano De Mazapan

LONGHE MEXICANO

served til 3pm

TORTAS

TORTA DE POLLO 15 *mexican bolillo roll sandwich with crispy chicken milanese, smashed avocado, smashed black beans, queso fresco, lettuce, tomatoes, sour cream and a bowl of soup, half mexican chopped salad or fries*

TORTA DE CARNE ASADA 15 *mexican bolillo roll sandwich with marinated steak cooked over an open flame, smashed avocado, smashed black beans, queso fresco, lettuce, tomatoes, sour cream and a bowl of soup, half mexican chopped salad or fries*

TORTA AL PASTOR 15 *mexican bolillo roll sandwich with marinated pork with pineapple, smashed avocado, smashed black beans, lettuce, tomatoes, pico de gallo and a bowl of soup, half mexican chopped salad or fries*

CHILAQUILES AZTECA

CHILAQUILES VERDES 16 *chicken chilaquiles topped with shredded chicken, salsa verde, roasted bell peppers & onions, queso fresco, sour cream, avocado and two eggs over easy*

CHILAQUILES ROJOS 18 *steak chilaquiles with marinated steak cooked over an open flame topped with salsa de chile colorado, roasted bell peppers and onions, queso fresco, sour cream, avocado and two eggs over easy*

HUEVOS RANCHEROS 16 *three eggs sunny side up, bacon, house-made chorizo on top of a corn tostada with mexican rice, smashed black beans, sour cream & pico de gallo*



Torta De Carne Asada

LONCHE MEXICANO

served til 3pm

SOUP & SALAD COMBOS

Chicken Tortilla Soup 8 | Sopa de Camarón 8

ENSALADAS

half / whole / combo

MEXICAN CHOPPED SALAD 6 | 10 | 12 *house blend mix, avocado, grilled corn, tomatoes, tortilla strips, cotija cheese, tossed with avocado ranch dressing*

CILANTRO LIME CHICKEN SALAD 7 | 12 | 13 *grilled chicken, house blend mix, avocado, queso fresco, roasted red peppers, cucumber, tortilla strips, tossed with cilantro lime vinaigrette*

CARNE ASADA SALAD 8 | 13 | 14 *marinated steak cooked over an open-flame, house blend mix, tomatoes, avocado, shredded cheese, black beans & tortilla strips with chipotle ranch dressing*

QUESABIRRIA TACOS 15 *two corn tortillas filled with slow-braised beef, melted cheese, cilantro & onions served with consomme and a bowl of soup or half mexican chopped salad*

TACO COMBO 15 *two tacos: steak, chicken, ground beef or smoked pork and a bowl of soup or half mexican chopped salad*

TAMALE COMBO 15 *two house-made tamales with shredded chicken breast topped with sour cream, queso fresco, lettuce, pico de gallo, escabeche onions & tomatillo jam and a bowl of soup or half mexican chopped salad*



Tamale Combo