



Milpa is a traditional Mexican agricultural system where corn, beans, pumpkin and chilli grow together. It is not a monoculture; it is coexistence, balance, mutual support and respect for the land.

We believe in the table as a meeting place. In the land that gives, in the time that nurtures, and in flavours that grow together.

Here, Mexican roots and Mediterranean light live side by side: tradition and curiosity, the day to day, and the special time.

Casa Milpa is home.

It is balance.

It is the place where everything live together.



starters

Aubergine and Roquefort croquettes 3,00 €

Squid ink croquettes with tomato sauce 3,00 €

Mexican morcilla and pine nut croquette 3,50€

Ripe plantain with cheese 5,00 €

Fried ripe plantain topped with grated fresh Latin American cheese.

Roast pork 6,00 €

Small pieces of fried Soria-style pork belly.

Traditional totopos 17,00 €

Handmade fried chips, tricolour melted cheese, minced beef with beans, cream cheese, jalapeños and our homemade guacamole.

Trio of quesadillas 12,00 €

Mushroom, chicken tinga and huitlacoche.

Tortilla soup 8,00 €

Chicken broth, shredded chicken, diced avocado and strips of fried tortilla.

Pescadillas 10,00 €

Four small fried fish empanadas.

Melted cheese with Iberian chorizo 9,00 €

Oaxaca cheese with spicy Iberian chorizo, served with tortillas.

Breaded chicken strips 8,00 €

Four large breaded chicken strips served with caper sauce.

Prawn fresh cocktail 14,00 €

Prawns, pico de gallo, avocado, coriander and lime, served with a sheet of fried plantain.

Ceviche Casa Milpa 17,00 €

Hake ceviche, prawns, pickled onion, coriander, radishes, sweetcorn and pumpkin blossom purée.

salads

Tulum 16,00 €

Baby leaves, peeled prawns, pineapple, crispy onion, cherry tomatoes, smoked salmon with dill, shredded surimi, mackerel pearls and salmon dressed with pink sauce vinaigrette.

Milpa 12,00 €

Nopal cactus timbale with diced squash, flaked almonds, raisins and ricotta on a bed of baby leaves.

Mestiza 14,00 €

Chickpeas, black olives, feta cheese, rocket, radishes, tomato, toasted sesame seeds and vinaigrette.



tacos 2 UDS. 9,50 €

Al pastor

Pork shoulder, beef cheek and roasted pineapple.

Suadero

Shredded beef and Dutch cucumber.

Cochinita pibil

Shredded pork shoulder marinated in achiote.

Carne asada

Julienne-cut steak, Mexican beer, guacamole, pico de gallo and pineapple.

Oaxaqueños

Tempura cod strips with baby leaves, pickled red onion and avocado.

Huertano

Zarangollo with chilli and pico de gallo.

Milpera tower (min. 2 Pers.) 18,00 €/Pers.

A tower combining suadero, cochinita pibil, carne asada and huertano tacos with sides of beans, guacamole, Mexican rice, cream cheese, pico de gallo, salad and four tortillas per person.

flautas 3 UDS. 9,00 €

Rolled fried tortillas filled with chicken, beef or pork.

mains

Chiles en nogada 14,00 €

A locally grown pepper stuffed with beef and pork, capers, raisins, walnuts, pear, apple, onion and tricolour pepper, topped with almond sauce and sour cream and finished with pomegranate seeds.

Green rice casserole with prawns 18,00 €

Brothy green Calasparra rice with fish and prawns.

Chicken with mole poblano 16,00 €

Oven-baked chicken thigh and drumstick in mole poblano sauce, served with Mexican rice.

Devilled prawns 18,00 €

Prawns in a Italian sauce with a Mexican accent, mildly spicy and served with white rice.

Green pozole 14,00 €

Green pozole made with cacahuazintle maize in a herb and green chilli broth, served with stewed chicken.



allergen index

starters

- Aubergine and Roquefort croquettes (*gluten-free, milk, egg*)
- Squid ink croquettes with tomato sauce (*gluten-free, milk, egg, shellfish*)
- Mexican morcilla and pine nut croquette (*gluten-free, milk, egg, nuts*)
- Ripe plantain with cheese (*gluten-free, milk*)
- Roast pork (*gluten-free*)
- Traditional totopos (*gluten-free, milk*)
- Trio of quesadillas (*gluten, milk*)
- Tortilla soup (*gluten-free*)
- Pescadillas (*gluten, fish*)
- Queso fundido with Iberian chorizo (*gluten-free, milk*)
- Breaded chicken strips (*gluten-free, egg*)
- Prawn fresh cocktail (*gluten-free, fish, shellfish*)
- Casa Milpa ceviche (*gluten-free, fish, shellfish*)

salads

- Tulum (*gluten-free, fish, shellfish*)
- Milpa (*gluten-free, milk, nuts*)
- Mestiza (*gluten-free, milk*)

tacos

- Al pastor (*gluten-free*)
- Suadero (*gluten-free*)
- Cochinita pibil (*gluten-free*)
- Carne asada (*gluten-free*)
- Oaxaqueños (*gluten-free, fish*)
- Huertano (*gluten-free, egg*)
- Milpera tower (*gluten-free, egg, milk*)

flautas (*gluten-free, milk*)

mains

- Chiles en nogada (*gluten-free, milk, nuts*)
- Green rice casserole with prawns (*gluten-free, shellfish*)
- Chicken with poblano mole (*gluten-free, nuts*)
- Devilled prawns (*gluten-free, shellfish*)
- Green pozole (*gluten-free*)



THE DISTILLERY

Our Mexican cocktail bar brings ancestral
flavours together with modern creativity,
offering an intense and authentic experience.

MILPA

The milpa is the heart of Mexican agriculture: maize, beans and squash growing together. This cocktail is born of that soil: smoky mezcal, the deep sweetness of roasted squash and a touch of chilli.

Mezcal espadín, lemon juice, roasted squash purée, agave syrup, ancho chilli liqueur and chocolate bitters.

PACIFIC AZAHAR

A bridge between two coasts: the Mexican Pacific and the Mediterranean orchards where orange blossom blooms.

Tequila blanco, lime juice, agave syrup, cucumber juice, basil leaves and ODK Stillabunt Magic Velvet.

SPICY COAST

Inspired by the shores of the Mexican Pacific, where seafood meets chilli heat.

Tequila reposado, lime juice, honey and serrano chilli syrup, orange liqueur and orange bitters.

AGAVE SUN

Agave beneath the desert sun and rosemary under the Mediterranean sun.

Tequila añejo, lemon juice, rosemary syrup, dry fino sherry and ODK Stillabunt Magic Velvet.

OAXACA MIST

Like the mist rising from the valleys of Oaxaca at dawn.

Mezcal espadín, lime juice, agave syrup and clarified tomato water.

MEDITERRANEAN KITCHEN GARDEN

A stroll through a kitchen garden at dusk, with aromatic herbs and ripe fruit.

Gin, lemon juice, thyme syrup, watermelon or melon water and ODK Stillabunt Magic Velvet.

MAIZE PATH

Corn is the origin of the milpa and the food of the Americas.

Vodka, lime juice, sweetcorn water, agave syrup and cucumber juice.

DESERT POMEGRANATE

Inspired by the dry landscapes of northern Mexico, where red fruit contrasts with the colour of the desert.

Aged rum, lime juice, pomegranate syrup, pink grapefruit juice and almond liqueur.

SOFT DRINKS

3,00 €

Cocacola, Cocacola zero, Cocacola zero zero, orange or lemon Fanta, Aquarius, Nestea o Sprite.

Water 0,5L

1,50 €

Water 1L

2,50 €

Sparkling water

2,00 €

JUICES

2,50 €

Pineapple or peach.

SMOOTHIES

6,00 €

Passion fruit, mango, blackberry or soursop.

SANGRÍA CASA MILPA

Cold hibiscus infusion, tequila blanco, young white wine, agave syrup, orange juice, lemon juice, grapefruit juice, cava and chopped fruit.

Glass

4,90 €

1-litre jug

16,00 €

AGUA DE JAMAICA

Glass

3,00 €

1-litre jug

12,00 €

BEERS

Desperados

3,50 €

Sol

3,50 €

Pacífico

3,50 €

Heineken

3,00 €

Heineken 0,0

3,50 €

Amstel tostada 0,0

3,50 €

Amstel radler

3,50 €

Rubia 18/70

3,50 €

Cerveza Casa Milpa

4,90 €

Ladrón de manzanas

3,50 €

desserts 8,00 €

Mexican baking is a feast of flavours and traditions, where every bite tells a story of heritage and celebration.

BANANA AND CAJETA CAKE

TRES LECHES CAKE

NUTELLA FLAN

APRICOT AND KIWI CHEESECAKE

CAKE OF THE WEEK

