



LA MILPA

*Heirloom corn nixtamalized nightly for
tortillas, moles, and mezcal worth the trip*

REGIONAL MEXICAN ■ SAN DIEGO, CA
COMIDA Y CENA



SCAN TO VIEW THE LIVE MENU

1985 National Avenue · San Diego, CA 94110



01 ANTOJITOS

*Hecho a mano todos los días***Guacamole de Molcajete** ^{V GF} 15

Avocado, charred serrano, cotija, heirloom tomatillos

Tetela de Frijol ^V 12

Blue corn, black bean, requesón, salsa macha

Aguachile Verde ^{GF} 18

Shrimp, lime, cucumber, chiltepin

Quesadilla de Flor ^V 13

Squash blossom, oaxaca cheese, epazote

Esquites ^{V GF} 10

Street corn, chipotle mayo, lime, queso fresco

02 TACOS

*Tortillas de maíz criollo***Al Pastor** 14

Trompo-shaved pork, pineapple, cilantro, onion

Barbacoa de Res ^{GF} 16

Slow lamb-style beef, consommé, salsa borracha

Pescado Zarandeado 17

Grilled local fish, chile guajillo, crema

Hongos al Pastor ^{VG} 13

Marinated mushrooms, pineapple, salsa verde

Carnitas Michoacan ^{GF} 15

Copper-pot pork, pickled jalapeño, cilantro

03 PLATOS FUERTES

Mole Negro Oaxaqueno ^{GF} 29

28-ingredient mole, heritage chicken, sesame

Chile Relleno del Dia ^V 24

Seasonal stuffing, salsa de tomate, crema

Birria de Chivo 28

Goat birria, consome, handmade tortillas

Pescado a la Talla ^{GF} 34

Butterflied snapper, adobo rojo, grilled limes

04 POSTRES

Flan de Cajeta ^{V GF} 10

Goat milk caramel, sea salt

Churros y Chocolate ^V 11

Canela sugar, Oaxacan drinking chocolate

Nieve de Mango ^{VG GF} 9

Mango sorbet, chamoy, tajin

Pastel de Elote ^V 10

Sweet corn cake, condensed milk, berries