

All our food is gluten free.
 Our meat & eggs are all free-range.
 Please tell us about any allergies.
 🌿 = contains fresh onion & coriander



JUST FEED ME

Vegetarian & vegan available

Amigos Plato

28 p.p. (for 2 or more)
 Chef's selection of
 5 items p.p.

Un Poco de Todo

38 p.p. (for 2 or more)
 Chef's selection of
 7 items p.p.



PARA COMPARTIR

Great for sharing with your table

Chilaquiles (v/vg) 🌿 9

(Say it: Chill-a-ki-less)

Tortilla chips, salsa roja, house mix cheeses, crema.
 Similar to 'nachos' but saucier.

Extras: +£4 each

- Frijoles (refried beans) (v)
- Tinga de Pollo (chipotle sauce chicken)
- Carnitas (slow-cooked pork)
- Cachete (beef cheeks)

Encurtidos (vg) 🌿 7

Pickled jalapeno and vegetables



Guacamole (vg) 🌿 9.5

Crush avocado, tomato, onion, chile, coriander, lime

Frijoles Refritos (v/vg) 7

Refried black beans, queso Oaxaca, jalapeños

Pico de Gallo (vg) 🌿 7

Fresh salsa of tomato, onion, green chile, coriander, lime

-Served with a side of La Tortilleria totopos-

Extra Totopos 4

TOSTADAS

Crunchy corn tortilla base

Borrego 7.5

Slow-cooked pulled lamb, refried black beans, lettuce, crema mix

Volcancito de Asada 🌿 8

Beef, refried beans, cheese, guacamole, salsa

DE LA PLANCHA

Cooked on the grill. Great for sharing.

Quesadilla de Pollo 🌿 9.5

Free-range chicken, chipotle-tomato salsa, house mix cheeses

Quesadilla con frijoles (v/vg) 🌿 9.5

House mix cheese, refried black beans, salsa de chipotle, pico de gallo

Quesadilla con Nopales (v/vg) 9.5

Blue tortilla, house mix cheese, cactus nopales, ancho chile

Alambre 🌿 12

Chef's special grilled meat (ask for today's selection) mixed with free-range bacon, capsicum, onion, melted cheese

Vegan Alambre (vg) 🌿 12

Grilled cauliflower, capsicum, onion, vegan cheese

Gringa 🌿 11

Al Pastor free-range pork, melted cheese, pineapple salsa

Want it spicy? Order our house-made habanero hot salsa.



CEVICHE



A cold blend of ingredients served on your choice of a tostada or with totopos to share

(single / to share)

Ceviche de Pescado 🌿 8 / 16

Market fish, red tomato, green chile, cucumber, red onion, coriander, avocado

Ceviche de Camarones 🌿 8 / 16

Prawn, chipotle mayo, red cabbage, red tomato, onion, cucumber, coriander

Ceviche de Coliflor (vg) 🌿 7 / 14

Cauliflower, chipotle chile, orange and lemon, red tomato, onion, cucumber, coriander

¡NIÑOS!

Most of our menu is kid-friendly but the niños do love a simple quesadilla!

Kids Quesadilla 6

Chicken, beef or cheese





(say it: LA-TOR-TIA-RIA)

- Al Pastor** 🌮 6
Free-range spiced pork, achiote, guajillo chile, pineapple-habanero salsa
- Carne Asada** 🌮 6
Marinated grilled beef, fresh-herb salsa
- Pescado** 🌮 6.5
Corn battered fish, jalapeño mayo, coleslaw salad, pico de gallo
- Cachete** 🌮 6
Slow cooked beef cheeks, green tomatillo salsa
- Tinga de Pollo** 🌮 6
Free-range chicken, chipotle-tomato salsa, black beans
- Carnitas** 🌮 6
Free-range pork slow cooked in citrus & spices, pico de gallo
- Papas con Chorizo (vg)** 🌮 5.5
Roasted potato, grilled jalapeño & onion, vegan chorizo, arbol-tomatillo salsa
- Frijoles con Chipotle (vg)** 5.5
Refried beans, guacamole, crispy rice, chipotle salsa



TAKE HOME ITEMS

Keep the fiesta going with our take-home packs, available from our tiendita:

- La Tortilleria tortillas & totopos
- A selection of taco fillings
- Ingredients such as nopales & tomatillos

Ask your waiter for more information.



POSTRES

FLAN

Our family recipe & signature dessert. Similar to crème caramel, but better.

- Vainilla Tradicional** 8
Gerardo's grandmother's recipe
- Flan del Día** 8
Ask for today's special flan flavour

PALETAS DE HIELO (vg)

Mexican icy pole

- Watermelon-kiwi** 6
- Strawberry** 6

HOT DRINK

- Café de Olla (vg)** 4.5
Coffee infused with citrus & spices

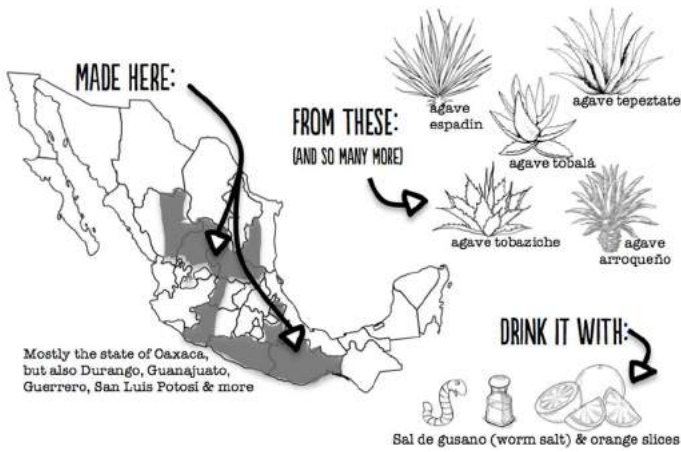
EL MÉXICO AÑEJO

A nightcap to finish your meal

- Charanda El Tarasco Extra Añejo** 12
Mexican Aged Rum made in Michoacán
- Tequila Arette Añejo** 14
Made in Jalisco, aged in white oak barrels
- Mezcal Agave de Cortes Extra Añejo** 18
Aged in Oaxaca, smoky and sweet



MEZCAL



BEBIDAS



drinks

SERVED WITH ORANGE SLICES & SAL DE GUSANO
(...SÍ, IT'S GENUINE GUSANO DIRECT FROM OAXACA!)

Nuestra Soledad, Santiago Matatlan 11

Sweet roasted agave & tropical fruit with a bright & zesty finish

Nuestra Soledad, La Compania Ejutla 12

Roasted green pepper, light smoke, high-toned fruit & subtle minerality

Nuestra Soledad, Lachigui Miahuatlan 13

Subtle smoke & hints of clay, vanilla, jalapeño & wood

Nuestra Soledad, Santa Maria Zoquitlan 14

Hints of lemon zest, red pepper & tropical fruit. It has a strong and pronounced finish

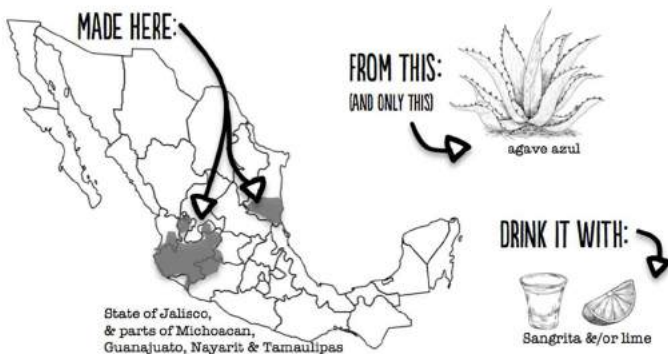
Bruxo #2 14

Rich sweet flavours of roasted agave with a subtle smokiness

Los Danzantes, Joven Mezcal 15

Fruity with a hint of pepper & vanilla

TEQUILA



SERVED WITH 'SANGRITA DE LA CASA

BLANCOS

REPOSADOS

| | | | |
|--------------|----|-----------|----|
| Arette | 10 | Don Julio | 11 |
| Corralejo | 10 | Corralejo | 11 |
| Herradura | 12 | Arette | 12 |
| Siete Leguas | 14 | Herradura | 12 |

COCTELES & MARGARITAS

| | |
|--|-------------------------|
| Paloma | 16 |
| Tequila El Jimador Blanco, local grapefruit, agave | |
| Tequila Horchata | 16 |
| Tequila Arette Blanco, horchata, cinnamon | |
| Mezcal Cítrico | 18 |
| Mezcal Nuestra Soledad, grapefruit, orange, lemon, chile | |
| Tamarindo | 18 |
| Mezcal Nuestra Soledad, tamarind, ginger, Tajín chile | |
| Margarita Clásica | 18 |
| Tequila El Jimador Blanco, Cointreau, agave, lime | |
| Smokey Margarita | 19 |
| Mezcal Nuestra Soledad, Cointreau & locally-grown limes | |
| Jamaica Margarita | 18 |
| Tequila El Jimador Blanco, Cointreau, jamaica (hibiscus flower), agave syrup | |
| Sangria | Glass 8 / Jug 30 |
| Spiced tequila, red wine, fruits, berries | |

BEBIDAS SIN ALCOHOL

| | |
|--|------------|
| Horchata | 5 |
| Sweet milky rice drink with vanilla & cinnamon <i>Contains dairy</i> | |
| Daylesford & Hepburn Sodas | 4.5 |
| Organic Cola Orange and Passionfruit Blood Orange Sparkling Mineral Water | |
| Jugo de Naranja | 6 |
| Our orange juice is sourced direct from Eric the farmer from Nangiloc in north-west Victoria | |
| Agua Fresca Jugs (≈ 4 glasses) | |
| Limon, Pepino y Chia | 12 |
| Lime, cucumber, chia, agave nectar | |
| Naranja con Menta y Chia | 12 |
| Orange, chia, mint, agave nectar | |
| Jamaica y Berries | 14 |
| Agua de Jamaica (hibiscus flower), berries, chia | |

CERVEZAS

Any beer as a...

| | |
|--|-------------------------------|
| Michelada | 3.5 + choose your beer |
| Mexico's favourite way to drink beer. Lime juice, Valentina hot sauce, Clamato (tomato clam juice), Salsa Inglesa, & classic tajin salt rim... Pour your favourite beer in. Contains shellfish | |
| Tecate | 6 |
| Sol | 8 |
| Dos Equis Lager | 8 |
| Pacifico | 9 |
| Negra Modelo | 9.5 |
| Taco Beer | 9.5 |
| O'Brian Gluten Free Pale Ale | 9.5 |
| DRINK YOUR BEER THE MEXICAN WAY! <i>WITH A TEQUILA OR MEZCAL ON THE SIDE TO SIP ONE AFTER THE OTHER</i> | |
| House Tequila | 8 |
| House Mezcal | 9 |

VINO

| | Copa / botella | |
|--|----------------|-----------|
| TINTO | | |
| 2016 Pinot Noir | 11 | 49 |
| Beautiful Isle, Tasmania | | |
| 2015 Shiraz (organic) | 8 | 36 |
| Slow Wines, Adelaide | | |
| 2015 Petit Syrah - Merlot | - | 54 |
| Hemisferio Tinto, Guadalupe Valley, México | | |
| 2014 Blend | - | 54 |
| Petit Syrah - Cab Sav - Barbera - Zinfandel Estación Porvenir, Guadalupe Valley, México | | |
| BLANCO | | |
| 2016 Sauvignon Blanc (organic) | 8 | 36 |
| Slow Wines, Adelaide | | |
| 2016 Chardonnay | 11 | 49 |
| Domaine Naturaliste, Margaret River | | |
| 2016, Chenin - Colombard | - | 63 |
| Monte Xanic, Guadalupe Valley, México | | |
| 2016 Manaz | - | 54 |
| Casa Magoni, Guadalupe Valley, México | | |
| SPARKLING | | |
| Chandon Brut | - | 58 |
| Yarra Valley, Victoria | | |
| ROSÉ | | |
| 2016 Sirocco Rosé | 9 | 40 |
| Languedoc, France | | |

TAKE AWAY MENU

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All our meat & eggs are free range.
Please tell us about any allergies.
🌱 = contains fresh onion & coriander



PARA COMPARTIR

Great for sharing

Chilaquiles (v/vg) 🌱 9

(Say it: Chil-a-ki-less)

Tortilla chips, salsa roja, house mix cheeses, crema.
Similar to 'nachos' but more saucy. Extras:

| | |
|---|-----|
| Frijoles (refried beans) (v) | + 4 |
| Tinga de Pollo (chipotle sauce chicken) | + 4 |
| Carnitas (slow-cooked pork) | + 4 |
| Cachete (beef cheeks) | + 4 |

Guacamole (vg) 🌱 9.5

Crush avocado, tomato, onion, chile, coriander, lime

Frijoles Refritos (v/vg) 7

Refried black beans, queso Oaxaca, jalapeños

Pico de Gallo (vg) 🌱 7

Fresh salsa of tomato, onion, green chile, coriander, lime

BEBIDAS (DRINKS)

Daylesford & Hepburn Sodas 4.5

Organic Cola, Orange and Passionfruit, Blood Orange

POSTRES

Flan Tradicional 8

Our family recipe & signature dessert. Similar to crème caramel

For our full range of items, see our
Dine-In Menu

TACOS

Cachete 🌱 6

Slow cooked beef cheeks, green tomatillo salsa

Tinga de Pollo 🌱 6

Free-range chicken, chipotle-tomato salsa, black beans

Carnitas 🌱 6

Free range pork slow cooked in citrus & spices, pico de gallo

Papas con Chorizo (v/vg) 🌱 5.5

Roasted potato, grilled jalapeño & onion, vegan chorizo, arbol-tomatillo salsa

Frijoles con Chipotle (vg) 5.5

Refried beans, guacamole, crispy rice, chipotle salsa

Want it spicy? Order our house-made
Habanero hot salsa.



MAKERS OF AUTHENTIC CORN TORTILLAS

Available at grocery stores across
Australia. Find your local stockist:

latortilleria.com.au/where-to-buy



  @LATORTILLERIAAU

72 Stubbs St Kensington Vic
(03) 9376 55 77
www.latortilleria.com.au
eatery@latortilleria.com.au

OPENING HOURS
Monday to Thursday: 5:30pm – 9:00pm
Friday & Sat: 12pm – 9:30pm
Sun: 12pm – 9:00pm

TAKE HOME DINNERS

La Tortilleria's authentic Mexican *en tu casa!* Easy to heat & serve for your family dinner or next fiesta

FIESTA PACK FOR 4 PEOPLE 60

What you will get:

| | |
|--|-------------------------------|
| 15 Pack Corn Tortillas | 200g Totopos (Tortilla Chips) |
| Carne (meat) of your choice | Frijoles con Chipotle (beans) |
| Papas con Chorizo (potatoes & soy chorizo) | Guacamole |
| Pico de Gallo | Chipotle Salsa |
| | Arbol Salsa |

VEGAN FIESTA PACK FOR 4 PEOPLE 45

Everything you get in the fiesta pack, minus the meat, and with an extra Potatoes.

CARNE (MEATS)

House-made fillings for tacos, enchiladas, flautas, tortas, sandwiches & more. Enough to make 8 tacos.

| | |
|---|----|
| Pork Carnitas: juicy pulled pork | 19 |
| Lamb Barbacoa: slow roasted pulled lamb | 19 |
| Beef Cabeza: slow-cooked beef cheek | 19 |

VEG FILLINGS

For filling tacos with or dipping tortilla chips into

| | |
|---|----|
| Frijoles con Chipotle: refried beans | 5 |
| Papas con Chorizo: potatoes and & soy chorizo | 12 |

SALSAS

For dipping tortilla chips into or topping onto tacos

| | |
|--------------------------------|-----|
| Guacamole: classic avocado dip | 7.5 |
| Pico de Gallo: fresh salsa | 5 |
| Chipotle Salsa: smoky, mild | 2.5 |
| Arbol Salsa: medium spice | 2.5 |
| Extra Hot Salsa: with habanero | 2.5 |

MAKERS OF AUSTRALIA'S BEST CORN TORTILLAS & TORTILLA CHIPS

& suppliers to top Mexican restaurants & grocery stores across Australasia



We're more than just a restaurant...

Our passion is corn tortillas. Real corn tortillas, made the same way the Aztec & Mayan people have made them for millennia. We soak overnight & stone grind our own locally grown corn; we don't use imported instant tortilla flour. Ask any Mexican, our tortillas taste just like those made in the villages of Mexico.

- ~ Award-winning ~
- ~ Australian corn ~
- ~ Made in Melbourne ~
- ~ Only 2 ingredients: corn & sea salt ~
- ~ Preservative free ~
- ~ Gluten free ~

We supply our tortillas to all the best Mexican restaurants, cafes, caterers & food trucks across Australia. We also stock them in independent grocery stores near you.

