



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

PARA COMPARTIR



Great for sharing with your table.

Chilaquiles (v/vg)  **11**

(Say it: CHILL-A-KI-LESS)

Totopos (tortilla chips), salsa roja, house mix cheese, crema.
Similar to 'nachos' but saucier.

Extras:

Frijoles (refried beans) (v) **+6**
Tinga de pollo (chipotle sauce chicken) **+6.5**
Carnitas (slow-cooked pork) **+6.5**
Birria (beef, spices & chile) **+6.5**
Guacamole **+7**

Encurtidos (vg) **8**

Pickled jalapeño & vegetables.

Guacamole & Salsa (vg)  **13**

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

Frijoles Refritos & Salsa (v/vg) **9**

Refried black beans, queso Oaxaca, jalapeños.

-Served with a side of La Tortilleria totopos (tortilla chips)-

TOSTADAS



Crunchy corn tortilla base.

Volcancito de Asada  **11**

Beef, refried beans, cheese, guacamole, salsa.

Volcancito Vegano (vg)  **11**

Marinated plant based Fable, refried beans, vegan cheese, guacamole, salsa.

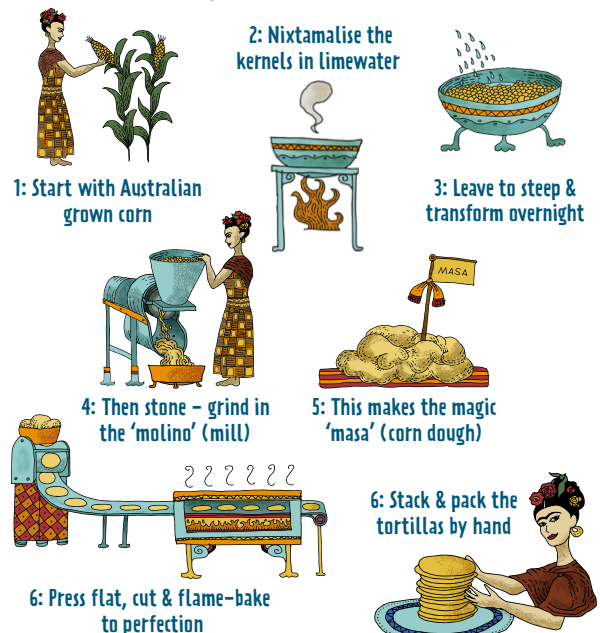
Pollo  **10**

Free-range chicken, refried black beans, lettuce, pico de gallo, crema.

We're more than 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 or instant tortilla flour.

Ask any Mexican, our tortillas taste like those made in the villages of Mexico.



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CEVICHE



A cold blend of ingredients served with totopos (tortilla chips) to share.

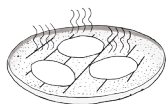
Aguachile de Camarones  **29**

Prawn, green chile, cucumber, red onion, coriander, avocado.

Ceviche de Coliflor  **19**

Cauliflower, chipotle chile, orange & lemon, red tomato, onion, cucumber, coriander, avocado.

DE LA PLANCHA



Cooked on the grill. Great for sharing.

Quesadilla de Pollo

Free-range chicken, chipotle-tomato salsa, house mix cheese.

Quesadilla Beef

Slow cooked beef, tomatillo salsa, house mix cheese.

Quesadilla de Borrego

Slow-cooked pulled lamb, arbol salsa, house mix cheese.

Quesadilla con Frijoles (v/vg)

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

Fable Barbacoa Quesadilla (v/vg)

Marinated plant based Fable, house mix cheese, salsa verde, spices, guacamole.

Alambre de Asada

Chef's special grilled beef mixed with free-range bacon, capsicum, onion, melted cheese.

Vegan Alambre (vg)

Grilled marinated plant based meat Fable, capsicum, onion, vegan cheese.

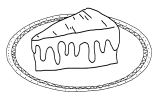
Gringa

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

Kids Quesadilla

Chicken, beef or cheese.

POSTRES



Flan Tradicional de Vanilla

Gerardo's grandmother's recipe.

Flan del Día

Ask for today's special flan flavour.

Arroz con Leche (vg)

An aromatic mix of spices & rice pudding.

TACOS



Because tacos are life.

14 Birria x2 15

Two beef tacos from the streets of Guadalajara City. Ancho chile, spices, onion & tomatillo salsa. It comes with the classic "Consomé de Birria" (birria stock).

15 Borrego x2 16

Two Slow-cooked pulled lamb tacos, refried black beans, arbol salsa.

16 Carne Asada x2 15

Two Marinated grilled beef tacos, tomatillo salsa.

11 Al Pastor 7

Free-range spiced pork, achiote, guajillo chile, pineapple, chipotle salsa.

15 Pescado 7.5

Battered fish, jalapeño mayo, coleslaw salad, pico de gallo.

15 Tinga de Pollo 7

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

15 Carnitas 7

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

15 Papas & Vegan Chorizo (vg) 6

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

7 Frijoles con Chipotle (vg) 6

Refried beans, guacamole, crispy rice, chipotle salsa.

Vegan Asada (vg) 7

Marinated plant based Fable, tomatillo salsa, arbol chile.

9 Vegan Barbacoa (vg) 7

Marinated plant based Fable, arbol salsa, spices, guacamole.

OPENING HOURS

Monday: 4:30 pm - 9 pm

Tuesday to Thursday: 12-3pm, 4:30-9pm

Friday - Sunday: 12 pm - 9 pm

Sunday Breakfast: 9 am - 12 pm

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



La Tortillería

BEBIDAS

Drinks

MEZCAL

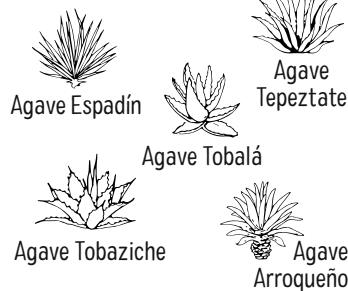
Served with orange slices & sal de gusano.
(... sí, it's genuine gusano direct from Oaxaca!)

MADE HERE:

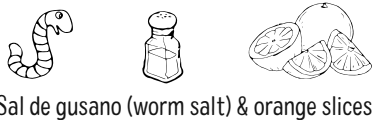


Mostly the state of Oaxaca, but also Durango, Guanajuato, Guerrero, San Luis Potosí & more.

FROM THESE: (& SO MANY MORE)



DRINK WITH:



Sal de gusano (worm salt) & orange slices.

House Mezcal

Metoro Espadín.

11

Casamigos

Espadín.

16

WILD AGAVES

Lágrimas de Dolores

Cenizo.

15

EL Jolgorio

Espadín.

16

EL Jolgorio

Mexicano.

26

OUR PERSONAL FAVOURITES

Ask our staff about special Mezcals we have brought back from México.

EL MÉXICO AÑEJO

A nightcap to finish your meal.

Charanda El Tarasco Extra Añejo

Mexican aged rum made in Michoacán.

12

Tequila Arette Añejo

Made in Jalisco, aged in white oak barrels.

16

Mezcal Agave de Cortes Extra Añejo

Aged in Oaxaca, smoky & sweet.

18

TEQUILA

Served with sangrita de la casa.

MADE HERE:



State of Jalisco, & parts of Michoacán, Guanajuato, Nayarit & Tamaulipas.

FROM THESE: (& ONLY THESE)



Agave Azul

DRINK WITH:



Sangrita &/or lime.

BLANCOS

House Tequila - Tromba

11

Herradura

12

Cascahuin

14

REPOSADOS

Herradura

14

Arette

12

Casamigos

15

Don Julio

12

COCTELES & MARGARITAS

Fresa Mexicana 19
Katun Mexican Gin, strawberries, lime.

Mojito Mexicano 18
Charanda (Mexican Rum) El Tarasco, mint, lime, syrup.

Paloma 20
Tequila Tromba Blanco, grapefruit & lime.

Sangría 12/45
Spiced tequila, red wine, fruits, berries.

Jimmy's Margarita 20
Tequila Tromba Blanco, lime, syrup, ice.

Smokey Margarita 21
Mezcal Metoro, Triple sec & local limes.

Margarita Clásica 21
Tequila Tromba Blanco, Triple sec, lime, syrup.

Spicy Margarita 21
Infused Tequila Tromba Blanco with Habanero chilli, lime, syrup.

CERVEZAS

Any beer as a...

Michelada 4.5 +
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. *choose your beer*

Tecate 8

Sol 10

Dos Equis Lager 10

Pacifico 11

Negra Modelo 11

Indio 11

O'Brian Gluten Free Pale Ale 11

The Grumpy Mexican Hazy Pale Ale 11

BEER BUCKETS (6 beers with ice)

Tecate 46

Laguer & Sol 58

Laguer & Sol & Tecate 58

DRINK YOUR BEER THE MEXICAN WAY!

with a tequila or mezcal on the side to sip one after the other.

House Tequila 11

House Mezcal 11

VINO

TINTO *Copa/Botella*
2019 Shiraz (organic) 8 36
Slow Wines, Adelaide.

2017 Blend 14 52
5 Estrellas, Proyecto Firmamento, 2017, Ensenada Mexico.

BLANCO *Copa/Botella*
2021 Chardonnay 11 49
Domaine Naturaliste, Margaret River.

2021 Pinot Grigio 8 36
South Australia.

SPARKLING *Copa/Botella*
Chandon Brut - 58
Yarra Valley, Victoria.

ROSÉ *Copa/Botella*
2020 Sirocco Rosé 9 40
Pays D'Oc, France.

BEBIDAS SIN ALCOHOL

Horchata 7/3(kids)
Sweet milky rice drink with vanilla & cinnamon. *Contains dairy.*

Jugo de Naranja 6/3(kids)
Our orange juice is sourced direct from Eric the farmer, from Nangiloc in north-west Victoria.

Jarritos 7
Mexican Cola, Mandarina, Guava, Toronja (Grapefruit).

Sparkling Mineral Water 5
Lemonade 5/3(kids)

AGUA FRESCA JUGS (≈ 4 glasses)

Limon & Pepino 15
Lime, cucumber, chia.

Naranja & Menta 15
Orange, chia, mint.

Jamaica & Berries 15
Agua de Jamaica (hibiscus flower), berries, chia.

SET MENUS

JUST FEED ME



AMIGOS PLATO – \$35 (price per person for 5 items)

- Entrée of refried beans with Totopos (to share)
- 1 Tostada per person (p.p.)
- 1 Quesadilla (p.p.)
- 2 Tacos (p.p.)

UN POCO DE TODO – \$50 (price per person for 8 items)

- Entrée of refried beans with Totopos (to share)
- Encurtidos with Totopos (to share)
- Chilaquiles (to share)
- 1 Tostada per person (p.p.)
- 1 Quesadilla (p.p.)
- 2 Tacos (p.p.)
- 1 Flan (to share)

KIDS SET MENU – \$13.50 (up to 12 years old)

- 1 Quesadilla (cheese with beef / chicken / or plain cheese)
- 1 Guacamole with Totopos (tortilla chips)

HAVING A BIG FIESTA?

Option 1

“FEED ME” +12 SET MENU \$49.00 (price per person)

- Guacamole & Beans with Totopos (to share)
- Encurtidos (to share)
- Chilaquiles (to share)
- 1 Tostada (p.p.)
- 2 Tacos (p.p.)
- 1 Flan or Arroz con Leche (p.p.)

Option 2

“FEED ME” +12 SET MENU WITH CEVICHE \$58.00 (price per person)

- Guacamole & Beans with Totopos (to share)
- Encurtidos (to share)
- Chilaquiles (to share)
- Ceviche of the day (to share)
- 1 Tostada (p.p.)
- 2 Tacos (p.p.)
- 1 Flan or Arroz con Leche (p.p.)

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