



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

PARA COMPARTIR



Great for sharing with your table.

Chilaquiles (v/vg)

12

(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)	+6.5
Tinga de pollo (chipotle sauce chicken)	+7
Carnitas (slow-cooked pork)	+7
Birria (beef, spices & chile)	+7
Guacamole	+7

Encurtidos (vg)

8

Pickled jalapeño & vegetables.

Guacamole & Salsa (vg)

13

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

Frijoles Refritos & Salsa (v/vg)

9

Refried black beans, queso Oaxaca, jalapeños.

-Served with a side of La Tortillería 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.

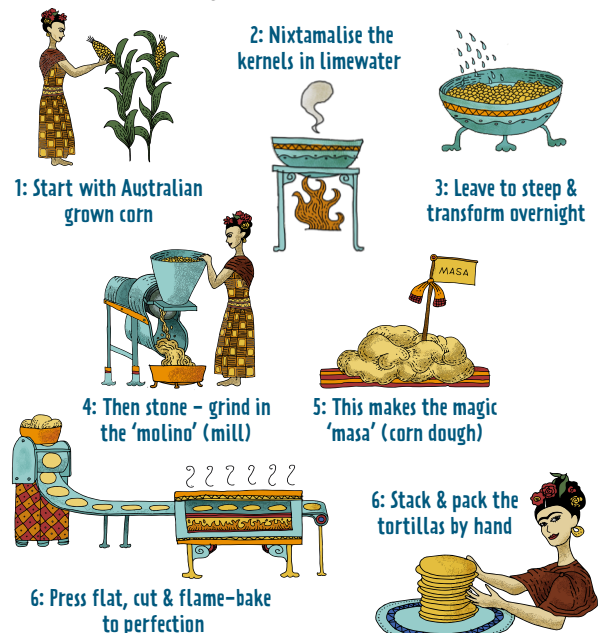
Pollo

11

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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CEVICHES



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

Aguachile de Camarones

29

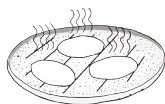
Prawn, green chile, cucumber, red onion, coriander, avocado.

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 SET MENU



Cheese quesadilla, fish or chicken bites & smashed avocado with totopos.

POSTRES



Flan Tradicional de Vanilla

Gerardo's grandmother's recipe.

Nicuatole Tropical (VG)

Prehispanic corn based dessert, pineapple, strawberry coulis, coconut.

TACOS



Because tacos are life.

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.

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.

Frijoles con Chipotle (vg)



6.5

Refried beans, guacamole, crispy rice, chipotle salsa.

16

Vegan Asada (vg)



7

Marinated plant based Fable, tomatillo salsa, arbol chile.

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.



BEBIDAS

Drinks

MEZCAL

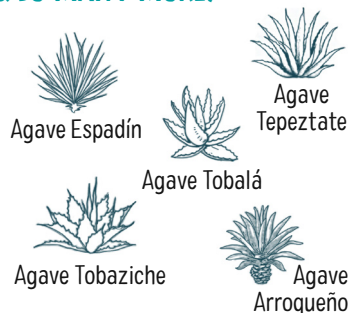
Served with orange slices & sal de gusano.
(... sí, it's genuine gusano direct from Oaxaca!)

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 Mezcales 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

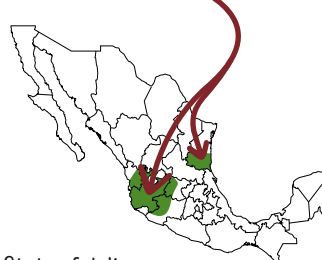
Aged in Oaxaca, smoky & sweet.

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.	
Sangria	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.	
Mango Mezcal	20
Mezcal, mango, lime juice & Chamoy salsa.	

CERVEZAS

Any beer as a...

Michelada	4.5 + 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	8
Sol	10
Dos Equis Lager	10
Pacifico	11
Negra Modelo	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

2019 Shiraz (organic)	Copa/Botella	8	36
Slow Wines, Adelaide.			
2017 Blend		14	52
5 Estrellas, Proyecto Firmamento, 2017, Ensenada Mexico.			

BLANCO

2021 Chardonnay	Copa/Botella	11	49
Domaine Naturaliste, Margaret River.			
2021 Pinot Grigio		8	36
South Australia.			

SPARKLING

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

ROSÉ

2022 Fontanet Rose	Copa/Botella	9	40
Southern France.			

BEBIDAS SIN ALCOHOL

Horchata	7
Sweet milky rice drink with vanilla & cinnamon. <i>Contains dairy.</i>	
Pink Horchata	9
Fresh twist to our classic Horchata with strawberry, all the way from Guadalajara, Jalisco. <i>Contains dairy.</i>	
Jugo de Naranja	6
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
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



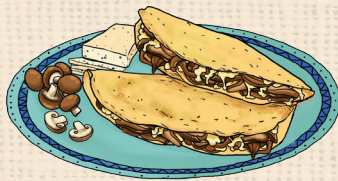
AMIGOS PLATO – \$35 (price per person for 5 items)

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 – \$16 (up to 12 years old)

1 Cheese quesadilla
Fish or chicken bites
Smashed avocado with totopos

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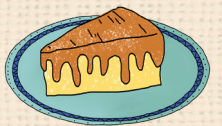
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HAVING A BIG FIESTA?

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.)



Kids Option

KIDS SET MENU – \$16 (up to 12 years old)

1 Cheese quesadilla
Fish or chicken bites
Smashed avocado with totopos