

# CHILPA

La Tortillería

## ENTRADAS

Entrees for sharing

<b>Guacamole &amp; Salsa (VG)</b> 🌱	13
Crushed avocado, tomato, onion, green chile, coriander, lime, served with totopos (tortilla chips).	
<b>Aguachile tatemado de Camarones</b> 🌱	29
Prawn, green chile, cucumber, red onion, coriander, avocado, served with totopos (tortilla chips).	
<b>Ceviche de Coliflor (VG)</b> 🌱	19
Cauliflower, chipotle chile, orange & lemon, red tomato, onion, cucumber, coriander, avocado, served with totopos (tortilla chips).	
<b>Chilaquiles Verdes (V/VG)</b> 🌱	12
Totopos (tortilla chips), with Chilpa's signature salsa verde (green salsa), house mix cheese, crema - similar to 'nachos' but saucier.	
Add extras:	
Frijoles (refried beans) (V)	+6.5
Tinga de pollo (chipotle sauce chicken)	+7
Birria (beef, spices & dried ancho chile)	+7
Guacamole (VG)	+7

## STREET FOOD BY LA TORTILLERÍA

### TACOS

<b>Taco de Pescado "Signature Nixtamal"</b> 🌱	7.5
Nixtamal battered fish taco, jalapeño mayo, coleslaw salad, pico de gallo.	
<b>Birria</b> 🌱	7.5
Beef taco from the streets of Guadalajara City. Ancho chile, spices, onion & tomatillo salsa. Served with "Consomé de Birria. Make it a quesadilla, add some cheese & finish on the grill + 2	
<b>Carne al Grill</b> 🌱	7.5
Marinated grilled beef taco, tomatillo salsa. Make it a quesadilla, add some cheese & finish on the grill + 2	
<b>Gringa</b> 🌱	15
Al Pastor free-range pork, melted cheese, pineapple, just like a quesadilla.	
<b>Al Pastor</b> 🌱	7
Free-range spiced pork taco, achiote, guajillo chile, pineapple, chipotle salsa.	

## DE LA CASA

Seasonal specials

Inspired by the recipes of different Mexican states.

### SNACK

<b>Elote Callejero (V)</b>	8
Street corn cob from Mexico City Corn, chipotle mayo, Mexican cheese & spices.	

### MAINS

<b>Pollo con Mole "Manchamanteles" (VG available)</b>	29
Chicken Mole from the state of Oaxaca Fruity & smoky Mole, with Mexican spices & charred lime. Manchamanteles translates to "tablecloth stainer".	

<b>Alambre Costeño de Camarón</b>	29
Prawn Alambre (our surf & turf) from the state of Guerrero Your choice of beef asada, chicken tinga, pork pastor or Fable plant protein with grilled prawns, cheese & capsicum. Served with spicy salsa, beans & tortillas.	

### SIDES

<b>Ceviche de Hongos (VG)</b>	16
Spicy Mushroom Ceviche from the state of Sinaloa Fresh & spicy, lime, charred green chile, tomato, onion, avocado & tostada.	
<b>Arroz Rojo</b>	12
Mexican Red Rice from the state of Veracruz Rice, tomato, corn, cooked in chicken consommé.	
<b>Papas Rotas Caseras (VG/V)</b>	12
Broken Potatoes from Valle Central Crispy on the outside with Mexican spices & dried ancho chile mayo.	

<b>Tinga de Pollo</b> 🌱	7
Free-range chicken taco, chipotle-tomato salsa, black beans. Make it a quesadilla, add some cheese & finish on the grill + 2	
<b>Borrego</b> 🌱	8
Slow-cooked pulled lamb taco, refried black beans, arbol salsa. Make it a quesadilla, add some cheese & finish on the grill + 2	
<b>Frijoles con Chipotle (VG)</b> 🌱	6.5
Refried beans taco, guacamole, crispy rice, chipotle salsa. Make it a quesadilla, add some vegan cheese & finish on the grill + 2	
<b>Papas &amp; Vegan Chorizo (VG)</b> 🌱	6.5
Roasted potato taco, grilled jalapeño & onion, vegan chorizo, arbol-tomatillo salsa. Make it a quesadilla, add some vegan cheese & finish on the grill + 2	
<b>Vegan Barbacoa (VG)</b> 🌱	7
Marinated plant based Fable, arbol salsa, spices, guacamole. Make it a quesadilla, add some vegan cheese & finish on the grill + 2	

## SEASONAL FEAST

chef's selection of our rotating seasonal menu

Vegetarian & Vegan options on request.

\$59 per person

Guacamole & Ceviche to share (w/totopos)  
Snack elote per person  
Main & sides to share  
Postre per person

### Add-ons

Tortillas (4)	3
Encurtidos (VG)	8
Pickled vegetables & green chile.	
Frijoles Mexicanos (VG)	9
Mexican beans.	

## TOSTADAS

Crunchy corn tortilla base

<b>Chicken</b> 🌱	11
Free-range Chicken Tinga, refried black beans, lettuce, pico de gallo, crema.	
<b>Lamb</b> 🌱	12
Slow cooked lamb, refried black beans, lettuce, pico de gallo, crema.	
<b>Volcancito de Asada</b> 🌱	11
Beef, refried beans, cheese, guacamole, spicy salsa.	
<b>Volcancito Vegano (VG)</b> 🌱	11
Marinated plant based Fable, refried beans, vegan cheese, guacamole, spicy salsa.	

## STREET FOOD FEAST

\$50 per person

Beans, salsa, encurtidos & chilaquiles to share.  
1 tostada, 1 quesadilla & 2 tacos per person.  
Postre to share.

## KIDS MENU

\$16 per niño (kid)

Pick your favourite : chicken bites or fish bites.  
Includes 1 cheese quesadilla, smashed avocado & totopos (tortilla chips).

## DESSERTS

<b>Nicuatole Tropical (VG)</b>	13
Prehispanic corn based dessert, pineapple, strawberry coulis, coconut.	
<b>Pastel Tres Leches</b>	13
Light sponge cake soaked in sweet vanilla, strawberry, white chocolate.	
<b>Flan</b>	10
Our family recipe & signature dessert. Similar to crème caramel, but better.	

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

All tortillas & totopos are made by LaTortillería with nixtamalized Australian corn. Grab some to take home & create your own Mexican feast.

# CHILPA

La Tortillería

## CERVEZAS

Any beer as a...

### Michelada

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.

4.5 +  
choose  
your beer

Tecate	8
Corona	10
Dos Equis Lager	10
Pacifico	11
Negra Modelo	11
O'Brian Gluten Free Pale Ale	11
Modelo especial	11

### 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

## COCTELES & MARGARITAS

<b>Fresa Mexicana</b> Mexican Gin, strawberries, lime.	19
<b>Tequila Horchata</b> Tequila, horchata, cinnamon.	18
<b>Mojito Mexicano</b> Mexican Rum, mint, lime, syrup.	18
<b>Paloma</b> Tequila, grapefruit, lime.	20
<b>Sangria</b> Spiced tequila, red wine, fruits, berries.	12/45
<b>Jimmy's Margarita</b> Tequila, lime, syrup, ice.	20
<b>Spicy Margarita</b> Infused Tequila with Habanero chile, lime, syrup.	21
<b>Smokey Margarita</b> Mezcal, triple sec & lime.	21
<b>Margarita Clásica</b> Tequila, triple sec, lime, syrup.	21

## BEBIDAS SIN ALCOHOL

<b>Horchata</b> Sweet milky rice drink with vanilla & cinnamon.	7
<b>Jugo de Naranja</b> Our orange juice is sourced direct from Eric the farmer, from Nangiloc in north-west Victoria.	6
<b>Jarritos</b> Mexican cola, mandarina, guava, piña (pineapple).	7
<b>Sparkling Mineral Water</b>	5
<b>Lemonade</b>	5
<b>AGUA FRESCA JUGS (≈ 4 glasses)</b>	
<b>Limon &amp; Pepino</b> Lime, cucumber, chia.	15
<b>Naranja &amp; Menta</b> Orange, chia, mint.	15
<b>Jamaica &amp; Berries</b> Agua de Jamaica (hibiscus flower), berries, chia.	15
<b>Tea</b> Chamomile, Earl Grey, English breakfast, green tea.	4

## VINO

### SPARKLING

#### Chandon Brut

Yarra Valley, Victoria.

#### Moscato

Dunes & Greene Moscato Picollo 200ml.

### ROSÉ

#### 2022 Fontanet Rose

France.

Copa/Botella

– 58

– 12

Copa/Botella

9 40

### BLANCO

#### 2021 Sauvignon Blanc (organic)

Water Wheel, Bendigo, Vic.

#### 2021 Albarino

Genio y Figura Albarino, Rias Baixas, Spain.

#### 2021 Pinot Grigio

Counterpoint, Murray River, South Australia.

Copa/Botella

10 38

16 60

8 36

### 2022 Chardonnay

Domaine Naturaliste, Margaret River.

### TINTO

#### 2019 Shiraz (organic)

Slow Wines, Adelaide.

#### 2021 Malbec

Devocion, Mendoza, Argentina.

11 49

Copa/Botella

8 36

11 45

Copa/Botella

#### 2017 Monastrell-Syrah

Demuerte Classic, Yecla, Spain.

#### 2022 Pinot Noir

Beautiful Isle, Tasmania.

14 52

14 52

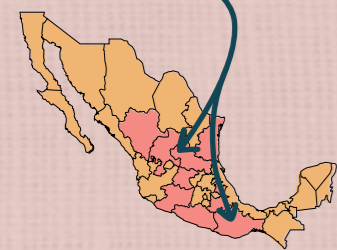
# CHILPA

La Tortillería

## MEZCAL

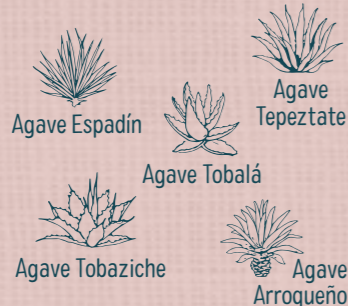
Served with orange slices & sal de gusano.  
(... sí, it's genuine gusano direct from

### MADE HERE:

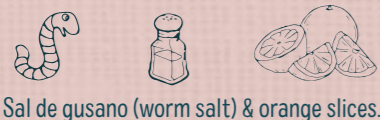


Mostly the state of Oaxaca, but also Durango, Guanajuato, Guerrero, San Luis Potosí & more.

### FROM THESE: (& SO MANY MORE)



### DRINK WITH:



Sal de gusano (worm salt) & orange slices.

<b>Metoro</b> Espadín.	11
<b>Casamigos</b> Espadín.	16

## WILD AGAVES

<b>Lágrimas de Dolores</b> Cenizo.	15
<b>EL Jolgorio</b> Mexicano	23
<b>EL Jolgorio</b> Espadín	23

### OUR PERSONAL FAVOURITES

Ask our staff for our special mezcales we bring back ourselves.

## TEQUILA

Served with sangrita de la

### MADE HERE:



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

### FROM THESE: (& ONLY THESE)



Agave Azul

### DRINK WITH:



Sangrita &/or lime.

<b>BLANCOS</b>	
Tromba	11
Herradura	12
Cascahuin	14
<b>REPOSADOS</b>	
Arette	12
Herradura	14
Casamigos	15
Don Julio	12

## PREMIUM AGAVES

<b>La Dama Reposado Organic Tequila</b> 100% agave, 3 months aged, Highlands of Los Altos, slight caramel, smooth.	16
<b>Mezcal de Leyendas Vinata Solar Durango</b> Fresh & smokey, tropical taste with a candied finish.	17
<b>La Venenosa Raicilla Sierra del Tigre de Jalisco</b> Berries, sweet yeasty aftertaste. Flavour lingers in the mouth for a long time.	20
<b>Santanera Organic Silver Tequila</b> Woody, silky smooth sweet flavour with a nice crisp finish.	18

CHILPA

La Tortillería

Iconic street food from La Tortillería

Available for 2 or more people, please order with our staff  
Vegetarian & Vegan options on request.

## STREET FOOD FEAST \$50

Beans & salsa to share  
Encurtidos to share  
Chilaquiles to share  
1 tostada per person  
1 quesadilla per person  
2 tacos per person  
Postre to share

## KIDS MENU \$16

Cheese quesadilla  
Fish or chicken bites  
Smashed avocado with topos

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

## HAVING A BIG FIESTA?

### Option 1

**"FEED ME" + 12 SET MENU \$49.00**  
(price per person)

Guacamole & beans with topos (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 topos (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 topos

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