



(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) +7

Tinga de pollo (chipotle sauce chicken) +7.5

Carnitas (slow-cooked pork) +7.5

Birria (beef, spices & chile) +7.5

Guacamole +7.5

Encurtidos (vg) 8

Pickled jalapeño & vegetables.

Guacamole & Salsa (vg) 13.5

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

Frijoles Refritos & Salsa (v/vg) 9.5

Refried black beans, queso Oaxaca, jalapeños.

Pico de Gallo 9

Tomato, onion, chile, coriander, lime.

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

TOSTADAS



Crunchy corn tortilla base.

Volcancito de Asada 11.5

Beef, refried beans, cheese, guacamole, salsa.

Volcancito Vegano (vg) 11.5

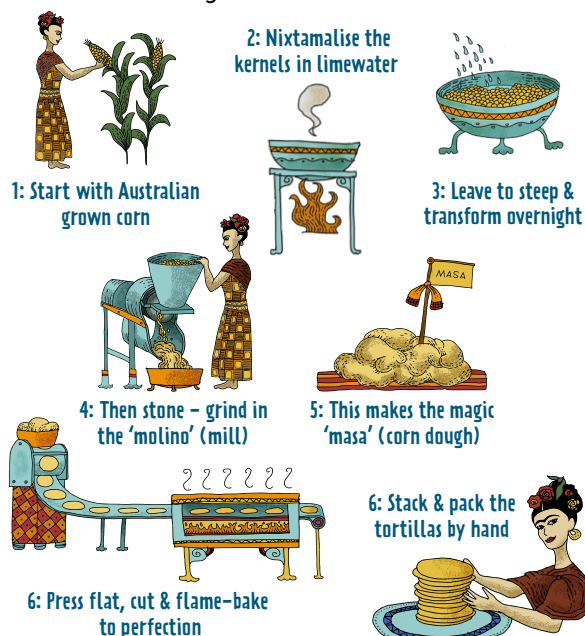
Marinated plant based Fable, refried beans, vegan cheese, guacamole, salsa.

Pollo 11.5

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 mix of chilled ingredients served with totopos to share.

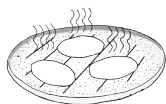
Aguachile de Camarones 29

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

Ceviche de Coliflor 20

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 topos.

POSTRES



Desserts.

Flan Tradicional de Vanilla

Gerardo's grandmother's recipe.

Flan del Día

Ask for today's special flan flavour.

Nicuatole Del Día (vg)

Signature dessert with a delicious twist! Ask our friendly staff for today's flavour.

TACOS



Served la copia (with 2 tortillas), like in Mexico City.

14.5

Birria x2

16

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).

15.5

Borrego x2



16

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

16.5

Carne Asada x2



16

Two marinated grilled beef tacos, tomatillo salsa.

12

Al Pastor



7.5

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

15.5

Pescado



7.5

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

15.5

Tinga de Pollo



7.5

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

15.5

Carnitas



7.5

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

15.5

Papas & Vegan Chorizo (vg)



7

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

Frijoles con Chipotle (vg)



7

Refried beans, guacamole, crispy rice, chipotle salsa.

16

Vegan Asada (vg)



7.5

Marinated plant based Fable, tomatillo salsa, arbol chile.

Vegan Barbacoa (vg)



7.5

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 - 11:45 am

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

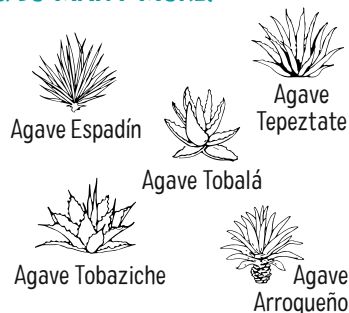
MEZCAL

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.

12

Casamigos

Espadín.

16

WILD AGAVES

Alipus

Joven.

22

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

12

Mexican aged rum made in Michoacán.

Lagrimas de Dolores

17

Añejo.

Mezcal Agave de Cortes Extra Añejo

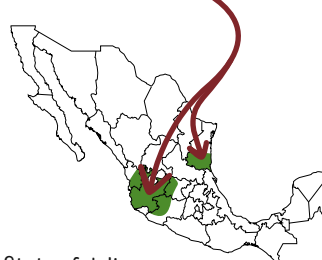
18

Aged in Oaxaca, smoky & sweet.

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 – Nodo Blanco

12

Herradura

12

Cascahuin

14

Tromba

12

REPOSADOS

Herradura

14

Arette

12

Casamigos

15

Don Julio

12

COCTELES & MARGARITAS

Fresa Mexicana	19
Gin, berries, lime, soda water, sugar syrup.	
Mojito Mexicano	18
White Rum, mint, lime, sugar syrup.	
Paloma	20
Tequila Blanco, grapefruit, lime, agrum soda.	
Sangría	12gl. /45jug
Spiced tequila, red wine, fruits, berries, lemonade.	
Jimmy's Margarita	20
Tequila Blanco, lime, sugar syrup, on the rocks.	
Smokey Margarita	21
Mezcal, Triple sec, local limes, sugar syrup.	
Margarita Clásica	21
Tequila Blanco, Triple sec, lime, sugar syrup.	
Spicy Margarita	21
Tequila Blanco, lime, sugar syrup & chilli, on the rocks.	
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
Hop Nation Mind ya Head Non-Alc XPA	9
BEER BUCKETS (6 beers with ice)	
Tecate	46
Lager & Sol	58
DRINK YOUR BEER THE MEXICAN WAY!	
with a tequila or mezcal on the side to sip one after the other.	
House Tequila	12
House Mezcal	12

VINO

Wines

TINTO	glass / bottle
2019 Shiraz (organic)	8 36
Slow Wines, Adelaide.	
2017 Tempranillo Blend	14 52
5 Estrellas, Proyecto Firmamento, 2017, Ensenada Mexico.	
BLANCO	glass / bottle
2021 Chardonnay	11 49
Domaine Naturaliste, Margaret River.	
2021 Pinot Grigio	8 36
South Australia.	
SPARKLING	glass / bottle
Chandon Brut	- 58
Yarra Valley, Victoria.	
ROSÉ	glass / bottle
2022 Fontanet Rosé	9 40
Southern France.	

BEBIDAS SIN ALCOHOL

Non-alcoholic drinks

Horchata	9
Sweet milky rice drink with vanilla & cinnamon. <i>Contains dairy.</i>	
Pink Horchata	9.5
Fresh twist to our classic Horchata with berries, all the way from Guadalajara, Jalisco. <i>Contains dairy.</i>	
Cafe Horchata	9.5
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, Pineapple.	
Sparkling Mineral Water	5
Lemonade (glass)	5
AGUA FRESCA JUGS (≈ 4 glasses)	
Limon & Pepino	16
Lime, cucumber, chia, sugar syrup.	
Naranja & Menta	16
Orange, chia, mint, sugar syrup.	
Jamaica & Berries	16
Agua de Jamaica (hibiscus flower), berries, chia, sugar syrup.	



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

DESAYUNOS

Classic Mexican Brekkie

Brekkie Chilaquiles (v/vg)  19
(Say it: CHILL-A-KI-LESS)

The most famous breakfast in Mexico & fantastic hangover cure!

Totopos (tortilla chips), salsa, house-mix cheeses, crema, onion & coriander, with an egg on top. We serve our eggs sunny side up or firm, which one would you like?

Choose your Salsa:

- Roja Chipotle (mild)
- Verde Morita (medium)

Huevos Rancheros

Two free-range eggs, salsa, refried black beans, cheese, La Tortillería tortillas & totopos. We serve our eggs sunny side up or firm, which one would you like?

Choose your Salsa:

- Roja Chipotle (mild)
- Verde Morita (medium)

Hongos Rancheros (v/vg) 19

Mushrooms coated with our gluten-free batter, vegan chipotle salsa, refried black beans, cheese, onion & coriander.

KIDS

Kids Brekkie Chilaquilitos (v/vg) 10

Totopos (tortilla chips), salsa, house-mix cheeses, crema, onion & coriander.

Choose your Salsa:

- Chipotle (mild)
- Morita (medium)

Kids Huevito Ranchero

Free-range egg, salsa, refried black beans, cheese, La tortillería tortilla, & totopos. We serve our eggs sunny side up or firm, which one would you like?

Choose your Salsa:

- Chipotle (mild)
- Morita (medium)

Kids Brekkie Quesadilla

Guac, totopos & choice of cheese, chicken or asada.

TACOS

Birria Tacos (2)

Guadalajara City Beef Birria style. Ancho chile, spices, onion & coriander, "Consomé de Birria" (birria stock). 15

Carnitas 6.5

Free-range pork slow cooked in citrus & spices.

Carne Asada Taco 6.5

Marinated grilled beef taco, tomatillo salsa.

Al Pastor Taco 6.5

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

Pescado Taco 6.5

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

Tinga de Pollo Taco 6.5

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

Papas con Chorizo Taco (vg) 6

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

Frijoles con Chipotle Taco (vg) 5.5

Refried beans taco, guacamole, crispy rice, chipotle salsa.

Vegan Asada Taco (vg) 6

Marinated plant based Fable, tomatillo salsa, arbol chile.

Vegan Barbacoa Taco (vg) 6

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

POSTRES



Desserts

FLAN

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

Vainilla tradicional

Gerardo's grandmother's recipe. 11

Flan del Día

Ask for today's special flan flavour. 11

Niquatole Del Día (vg)

Signature dessert with a delicious twist! 13

Ask our friendly staff for today's flavour.

Available from 9 am to 11:45am

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

BEBIDAS SIN ALCOHOL

Non-alcoholic drinks

Café Tradicional 5

Bottomless.

Hot Chocolate (winter) 5

Mexican hot chocolate, made with lactose free dairy milk.

Tea 4

Hot cup of tea from T2: Peppermint, Chamomile or Earl Grey.

Jugo de Naranja 6

Our orange juice is sourced directly from Eric the farmer, from Nangiloc in north-west Victoria.

Horchata 9

Sweet milky rice drink with vanilla & cinnamon. *Contains dairy.*

Pink Horchata 9.5

Fresh twist to our classic Horchata with berries, all the way from Guadalajara, Jalisco. *Contains dairy.*

Hibiscus 7

Hibiscus flower sweet & refreshing drink.

Jarritos 7

Guava / Mandarina / Pineapple / Mexican Cola.

Sparkling Mineral Water 5

Lemonade (glass) 5

AGUA FRESCA JUGS
(≈ 4 glasses)

Limon, Pepino y Chia 16

Lime, cucumber, chia, sugar syrup.

Naranja con Menta y Chia 16

Orange, chia, mint, sugar syrup.

Jamaica y Berries 16

Agua de Jamaica (hibiscus flower), berries, chia, sugar syrup.

CERVEZAS

from 10am on Sundays

Any beer as a...

Michelada

Mexico's answer to the Bloody Mary. Lime juice, Valentina hot sauce, Clamato (tomato clam juice), Salsa Inglesa & classic tajin salt rim... Pour your favourite beer in. Contains shellfish.

4.5 +
choose
your beer

Tecate 8

Hop Nation Mind ya Head Non-Alc XPA 9

Sol 10

Dos Equis Lager 10

Pacifico 11

Negra Modelo 11

O'Brian Gluten Free Pale Ale 11

BEER BUCKETS
(6 beers with ice)

Tecate 46

Lager & Sol 58

DRINK YOUR BEER THE MEXICAN WAY!

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

House Tequila 12

House Mezcal 12

Available from 9 am to 11:45am

SET MENUS

JUST FEED ME



AMIGOS PLATO – \$37

(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 – \$52

(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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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)

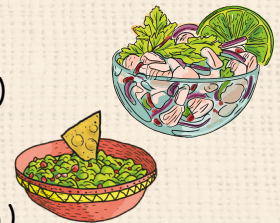
Chilaquiles (to share)

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