



(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 & coriander mix, chile, lime.

Frijoles Refritos & Salsa (v/vg) **9.5**

Refried black beans, queso Oaxaca, jalapeños.

Pico de Gallo (vg)   **9**

Tomato, onion & coriander mix, chile, lime.

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

TOSTADAS



Crunchy corn tortilla base.

Volcancito de Asada   **11.5**

Beef, refried beans, cheese, guacamole, salsa.

Volcancito Vegano (v/vg)   **11.5**

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

Pollo   **11.5**

Free-range chicken, refried black beans, lettuce, onion & coriander mix, 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 mix of chilled ingredients served with totopos to share.

Aguachile de Camarones   **29**

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

Ceviche de Coliflor (vg)   **20**

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

TACOS



Because tacos are life.

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).

Borrego x2 16

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

Carne Asada x2 16

Two marinated grilled beef tacos, tomatillo salsa.

Al Pastor 7.5

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

Pescado 7.5

Battered fish, jalapeño mayo, coleslaw salad, onion & coriander mix.

Tinga de Pollo 7.5

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

Carnitas 7.5

Free-range pork slow cooked in citrus & spices, onion & coriander mix.

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.

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.

GUARNICIÓN TAQUERA

(Taco Sides)

Frijoles Puercos 7

Black beans cooked with pork, garlic, onion & our chipotle in adobo.

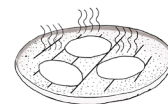
Papas con Salsa Macha (vg) 5

Roasted potato in a smoky salsa macha.

Pico de Gallo (vg) 5

Tomato, onion & coriander mix, chile, lime

DE LA PLANCHA



Cooked on the grill. Great for sharing.

Quesadilla de Pollo 14.5

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

Quesadilla Beef 15.5

Slow cooked beef, tomatillo salsa, house mix cheese.

Quesadilla de Borrego 16.5

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

Quesadilla con Frijoles (v/vg) 12

House mix cheese, refried black beans, salsa de chipotle, onion & coriander mix.

Fable Barbacoa Quesadilla (v/vg) 15.5

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

Alambre de Asada 15.5

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

Vegan Alambre (v/vg) 15.5

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

Gringa 15.5

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

KIDS SET MENU



Cheese quesadilla, fish or chicken bites & smashed avocado with totopos. 16

POSTRES



Desserts.

Flan Tradicional de Vanilla (v) 11

Gerardo's grandmother's recipe.

Flan del Día (v) 11

Ask for today's special flan flavour.

Nicuatole Tropical (vg) 13

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

Fresas con Crema (v) 13

Sweet fresh strawberries served with a diplomatic cream.

Pastel Imposible (v) 12

Velvety caramel custard topped with light airy chocolate cake.

While our recipes do not have any ingredients that contain gluten, there is the potential for cross contamination or traces of gluten from the point of ingredients manufacture. Please discuss any concerns or allergies with one of our familia.

= contains fresh onion & coriander.



BEBIDAS Drinks

MEZCAL

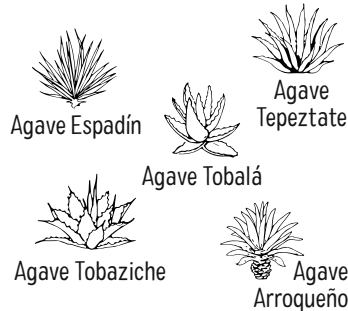
Served with orange slices & sal de gusano
(... sí, it's genuine gusano direct from Oaxaca!)

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 Mezcales 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.

Tequila Casamigos

17

Añejo.

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	19
White Rum, mint, lime, sugar syrup.	
Paloma	19
Tequila Blanco, grapefruit, lime, agrum soda.	
Sangria	13gl. /48jug
Spiced tequila, red wine, fruits, berries, lemonade.	
Jimmy's Margarita	21
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	21
Mezcal, mango, lime juice & Chamoy salsa.	

CERVEZAS

Any beer as a...

Michelada	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	9
Sol	11
Dos Equis Lager	11
Pacifico	12
Negra Modelo	12
O'Brian Gluten Free Pale Ale	12
Hop Nation Mind ya Head Non-Alc XPA	11
BEER BUCKETS (6 beers with ice)	
Tecate	50
Lager & Sol	62
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
The Winner's Tank 2021 Shiraz	12 40
Langhorne creek.	
2017 Tempranillo Blend	14 52
5 Estrellas, Proyecto Firmamento, 2017, Ensenada Mexico.	
BLANCO	glass/bottle
2021 Chardonnay	12 49
Domaine Naturaliste, Margaret River.	
Pinot Grigio	12 40
South Australia.	
SPARKLING	glass/bottle
Chandon Brut	- 58
Yarra Valley, Victoria.	
ROSÉ	glass/bottle
2023 Fontanet Rosé	12 42
Southern France.	

BEBIDAS SIN ALCOHOL

Non-alcoholic drinks

Horchata	9
Sweet milky rice drink with vanilla & cinnamon. <i>Contains dairy.</i>	
Pink Horchata	10
Fresh twist to our classic Horchata with berries, all the way from Guadalajara, Jalisco. <i>Contains dairy.</i>	
Cafe Horchata	10
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	6
Lemonade (glass)	6
AGUA FRESCA JUGS (≈ 4 glasses)	
Limon & Pepino	17
Lime, cucumber, chia, sugar syrup.	
Naranja & Menta	17
Orange, chia, mint, sugar syrup.	
Jamaica & Berries	17
Agua de Jamaica (hibiscus flower), berries, chia, sugar syrup.	

Some drinks on our menu do contain gluten - if you have any questions please speak to one of our familia.



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

DESAYUNOS**Classic Mexican Brekkie****Brekkie Chilaquiles (v/vg)** 

(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 mix, 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)

19

Huevos Rancheros

19

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 mix.

KIDS**Kids Brekkie Chilaquilitos (v/vg)** 

10

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

Choose your Salsa:

- Chipotle (mild)
- Morita (medium)

Kids Huevito Ranchero

12

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

12

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

TACOS**Birria Tacos (2)** 

15

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

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.

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

Nicuatole Tropical (vg)

13

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

Available on Sundays from 9 am to 11:45am

All our food is gluten friendly. 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 10

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

Agua de Jamaica 7

Hibiscus flower sweet & refreshing drink.

Jarritos 7

Guava / Mandarina / Pineapple / Mexican Cola.

Sparkling Mineral Water 6

Lemonade (glass) 6

AGUA FRESCA JUGS (≈ 4 glasses)

Limon, Pepino y Chia 17

Lime, cucumber, chia, sugar syrup.

Naranja con Menta y Chia 17

Orange, chia, mint, sugar syrup.

Jamaica y Berries 17

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 9

Hop Nation Mind ya Head Non-Alc XPA 11

Sol 11

Dos Equis Lager 11

Pacifico 12

Negra Modelo 12

O'Brian Gluten Free Pale Ale 12

Hop Nation Mind ya Head Non-Alc XPA 11

BEER BUCKETS (6 beers with ice)

Tecate 50

Lager & Sol 62

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 on Sundays from 9 am to 11:45am

SET MENUS

JUST FEED ME



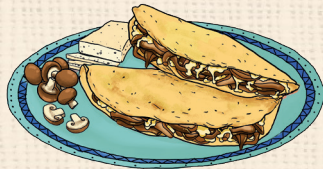
AMIGOS PLATO – \$37 (price per person for 5 items)

- 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