



(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.




[www.latortilleria.com.au](http://www.latortilleria.com.au)

## 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

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

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

## Carne Asada x2

Two marinated grilled beef tacos, tomatillo salsa.

## Conchinita Pibil

Free-range pork slow-cooked in an ancient Mayan citrus-annatto marinade, salsa roja, pickled red onion & coriander.

## Al Pastor

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

## Pescado

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

## Tinga de Pollo

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

## Carnitas

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

## Papas & Vegan Chorizo (vg)

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

## Frijoles con Chipotle (vg)

Refried beans, guacamole, crispy rice, chipotle salsa.

## Vegan Asada (vg)

Marinated plant based Fable, tomatillo salsa, arbol chile.

## Vegan Barbacoa (vg)

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

# GUARNICIÓN TAQUERA

Taco Sides.

## Frijoles Puercos

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

## Papas con Salsa Macha (vg)

Roasted potato in a smoky salsa macha.

## Pico de Gallo (vg)

Tomato, onion & coriander mix, chile, lime

16

16

16

7.5

7.5

7.5

7.5

7.5

7

7

7.5

7.5

7

5

5

# 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, onion & coriander mix.

## 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 (v/vg)

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

## Gringa

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

# KIDS SET MENU

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

# POSTRES

Desserts.

## Flan Tradicional de Vanilla (v)

Gerardo's grandmother's recipe.

## Arroz con Leche (vg)

Mexican rice pudding with vanilla, cinnamon & coconut, topped with chocolate ganache.

## Pastel Imposible (v)

Velvety caramel custard topped with light airy chocolate cake.

14.5

15.5

16.5

12

15.5

15.5

15.5

15.5

15.5

16

11

8

12

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

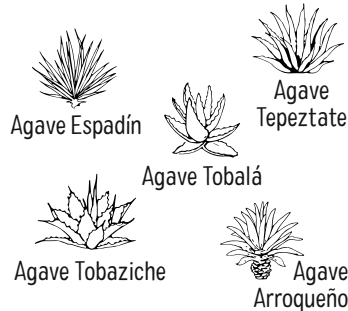
Served with orange slices & sal de gusano  
(... sí, it's genuine gusano direct from Oaxaca!)

#### MADE HERE:

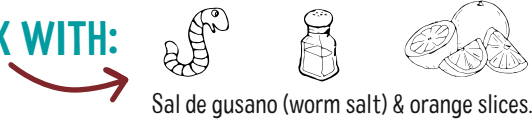


Mostly the state of Oaxaca, but also Durango, Guanajuato, Guerrero, San Luis Potosí & more.

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



#### DRINK WITH:



Sal de gusano (worm salt) & orange slices.

#### House Mezcal

Metoro Espadín.

12

#### Casamigos

Espadín.

16

### WILD AGAVES

#### 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.

#### 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

#### House Tequila – Nodo Reposado

13

# COCTELES & MARGARITAS

<b>Fresa Mexicana</b>	19
Gin, berries, lime, soda water, sugar syrup.	
<b>Mojito Mexicano</b>	19
White Rum, mint, lime, sugar syrup.	
<b>Paloma</b>	19
Tequila Blanco, grapefruit, lime, agrum soda.	
<b>Sangria</b>	13gl. /48jug
Spiced tequila, red wine, fruits, berries, lemonade.	
<b>Jimmy's Margarita</b>	21
Tequila Blanco, lime, sugar syrup, on the rocks.	
<b>Smokey Margarita</b>	21
Mezcal, Triple sec, local limes, sugar syrup.	
<b>Margarita Clásica</b>	21
Tequila Blanco, Triple sec, lime, sugar syrup.	
<b>Spicy Margarita</b>	21
Tequila Blanco, lime, sugar syrup & chilli, on the rocks.	
<b>Mango Mezcal</b>	21
Mezcal, mango, lime juice & Chamoy salsa.	

# CERVEZAS

Any beer as a...

<b>Michelada</b>	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.	
<b>Tecate</b>	9
<b>Sol</b>	11
<b>Dos Equis Lager</b>	11
<b>Pacifico</b>	12
<b>Negra Modelo</b>	12
<b>O'Brian Gluten Free Pale Ale</b>	12
<b>Hop Nation Mind ya Head Non-Alc XPA</b>	11
<b>BEER BUCKETS (6 beers with ice)</b>	
<b>Tecate</b>	50
<b>Lager &amp; Sol</b>	62
<b>DRINK YOUR BEER THE MEXICAN WAY!</b>	
with a tequila or mezcal on the side to sip one after the other.	
<b>House Tequila</b>	12
<b>House Mezcal</b>	12

# VINO

Wines

<b>TINTO</b>	glass/bottle
<b>The Winner's Tank 2021 Shiraz</b>	12 40
Langhorne creek.	
<b>2017 Tempranillo Blend</b>	14 52
5 Estrellas, Proyecto Firmamento, 2017, Ensenada Mexico.	
<b>BLANCO</b>	glass/bottle
<b>2021 Chardonnay</b>	12 49
Domaine Naturaliste, Margaret River.	
<b>Pinot Grigio</b>	12 40
South Australia.	
<b>SPARKLING</b>	glass/bottle
<b>Chandon Brut</b>	- 58
Yarra Valley, Victoria.	
<b>ROSÉ</b>	glass/bottle
<b>2023 Fontanet Rosé</b>	12 42
Southern France.	

# BEBIDAS SIN ALCOHOL

Non-alcoholic drinks

<b>Horchata</b>	9
Sweet milky rice drink with vanilla & cinnamon. <i>Contains dairy.</i>	
<b>Pink Horchata</b>	10
Fresh twist to our classic Horchata with berries, all the way from Guadalajara, Jalisco. <i>Contains dairy.</i>	
<b>Cafe Horchata</b>	10
<b>Jugo de Naranja</b>	6
Our orange juice is sourced direct from Eric the farmer, from Nangiloc in north-west Victoria.	
<b>Jarritos</b>	7
Mexican Cola, Mandarina, Guava, Pineapple.	
<b>Sparkling Mineral Water</b>	6
<b>Lemonade (glass)</b>	6
<b>AGUA FRESCA JUGS (≈ 4 glasses)</b>	
<b>Limon &amp; Pepino</b>	17
Lime, cucumber, sugar syrup.	
<b>Naranja &amp; Menta</b>	17
Orange, mint, sugar syrup.	
<b>Jamaica &amp; Berries</b>	17
Agua de Jamaica (hibiscus flower), berries, 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

## Nicutole 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 17

Lime, cucumber, sugar syrup.

### Naranja & Menta 17

Orange, mint, sugar syrup.

### Jamaica & Berries 17

Agua de Jamaica (hibiscus flower), berries, 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



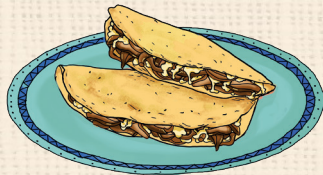
### AMIGOS PLATO – \$37 (price per person for 5 items)

- 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

[www.latortilleria.com.au](http://www.latortilleria.com.au)

  @latortilleria.eatery

## 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