

PARA COMPARTIR

Something to share – all served with La Tortillería made Totopos

CHILAQUILES (V/VG) – 13

(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) **+7.5**

Tinga de pollo (chipotle salsa chicken) **+8**

Birria (beef, spices & chile) **+8**

Guacamole **+8**

Swap in plant-based cheese **+2**

GUACAMOLE & SALSA (VG) – 16

Crushed avocado, tomato, onion & coriander mix, green chile, lime & a side of salsa.

FRIJOLES REFritos & – 10 SALSA (V/VG)

Refried black beans, queso Oaxaca, jalapeños & a side of salsa.

PICO DE GALLO (VG) – 10

Tomato, onion & coriander mix, chile, lime.

AGUACHILE DE CAMARONES – 31

Prawns marinated in citric juices, charred green chile, cucumber, red onion & coriander mix, avocado.

QUESADILLAS

Filled & folded tortilla, served in pairs

QUESADILLA DE POLLO – 17

Free-range chicken cooked in chipotle-tomato salsa, house mix cheese & salsa roja.

QUESADILLA DE BORREGO – 18

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

QUESADILLA DE BIRRIA – 18

Slow cooked beef, tomatillo salsa, house mix cheese.

QUESADILLA CON FRIJOLES (V/VG) – 16

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

FABLE BARBACOA QUESADILLA (V/VG) – 17

Marinated plant based Fable (made from shiitake mushrooms), house mix cheese, salsa tomatillo, spices, guacamole.

DE LA PLANCHA

Our casa's specialty dishes, hot off the grill

GRINGA – 16.5

Al Pastor free-range pork, melted cheese & pineapple sandwiched between two tortillas & grilled.

VEGAN ALAMBRE (V/VG) – 16.5

Grilled marinated plant based meat Fable (made from shiitake mushrooms), capsicum, onion, vegan cheese. Served on warm corn tortillas.

GAONERA DE SMOKED BRISKET – 18.5

Smoked beef brisket with smoked chillies, on top of a tortilla with a cheese crust, topped with pickled red onion, guacamole, & long green chile salsa.



WE'RE CASHLESS
Digital payments only ¡Gracias!

90-minute sittings

A surcharge of 10% applies on Saturdays & Sundays.
A surcharge of 15% applies on public holidays.

JUST FEED ME

For 2 or more. Chef's pick of tostadas, quesadillas & tacos. Order with one of our familia.

AMIGOS PLATO – \$40 per person (5 items)

Entrée Beans & Salsa with Totopos (to share)

1 Tostada (per person)

1 Quesadilla (per person)

2 Tacos (per person)

UN POCO DE TODO – \$55 per person (8 items)

Entrée Beans, Guacamole & Salsa with Totopos (to share)

Chilaquiles (to share)

1 Tostada (per person)

1 Quesadilla (per person)

2 Tacos (per person)

1 Flan (to share)

KIDS

KIDS MEAL – 17

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



SIDES

TOTOPOS (VG) – 5

PAPAS MACHA (VG) – 5.5

LEMON WEDGES – 3

FRIJOLES (V) – 4

PICO DE GALLO (VG) – 5

GUACAMOLE (VG) – 5

JALAPEÑO MAYO (V) – 3

CHIPOTLE MAYO – 3

TACOS

Served using La Tortillería corn tortillas

TACO AHUMADO x2 – 17.5

Smoked beef brisket, smoked chiles, long green chile salsa, pickled red onion.

LAMB BARBACOA x2 – 17.5

Two slow-cooked pulled lamb tacos, with chile ancho & arbol salsa.

CARNITAS x2 – 17.5

Slow-cooked pork with citrus & spices, tomatillo salsa.

AL PASTOR – 9

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

TINGA DE POLLO – 9

Free-range chicken cooked in chipotle-tomato salsa & topped with salsa roja.

PESCADO – 9

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

BIRRIA x2 – 17.5

Two beef tacos, ancho chile, spices, onion & tomatillo salsa. It comes with the classic "Consomé de Birria" (birria stock).

CAMARÓN x2 – 18

Two battered prawn tacos topped with coleslaw, chipotle mayo, pickled onion & coriander.

PAPAS & VEGAN CHORIZO (VG) – 9

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

FRIJOLES CON CHIPOTLE (VG) – 8

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

VEGAN BARBACOA (VG) – 9

Marinated plant based Fable (made from shiitake mushrooms), arbol salsa, guacamole.

TOSTADAS

A crunchy corn tortilla base loaded with toppings

POLLO – 12.5

Free-range chicken, refried black beans, lettuce, onion & coriander mix, crema.

VOLCANCITO VEGANO (V/VG) – 12.5

Marinated plant based Fable (made from shiitake mushrooms), refried beans, vegan cheese, guacamole, salsa roja.

POSTRES

Desserts

FLAN TRADICIONAL DE VANILLA (V) – 12

Gerardo's abuela's recipe. A smooth, creamy vanilla custard base topped with a layer of caramel sauce.



ARROZ CON LECHE (VG) – 12

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

PASTEL IMPOSIBLE (V) – 13

Chocolate cake topped with velvety caramel custard & caramel sauce.

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. V = Vegetarian, VG = Vegan (or Vegan Option Available).

📱 @latortilleria.eatery

www.latortilleria.com.au

TEQUILA

Made for sipping & served with a lime wedge

HOUSE TEQUILA FLIGHT - 15ml per tequila - 22

Try the three ages of tequila: blanco, reposado & añejo.

CASCAHUIN BLANCO 30ml - 15

TROMBA BLANCO 30ml - 13

DON JULIO REPOSADO 30ml - 13

ARETTE REPOSADO 30ml - 13

EL CRISTIANO EXTRA AÑEJO 30ml - 32

NODO TEQUILANA - HOUSE SPIRIT 30ml

Blanco 12

Reposado 13

Añejo 14

HERRADURA 30ml

Plata (Blanco) 13

Reposado 14

CASAMIGOS 30ml

Reposado 15

Añejo 17

Blanco = white, Reposado = dark, Añejo = aged

MADE HERE:

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



FROM THESE: (& ONLY THESE)



Agave Azul

MEZCAL

Made for sipping & served with orange slices
& sal de gusano (worm salt) direct from Oaxaca!

METORO ESPADÍN - 13 - House Spirit 30ml

EL JOLGORIO ESPADÍN 30ml - 17

CASAMIGOS ESPADÍN 30ml - 17

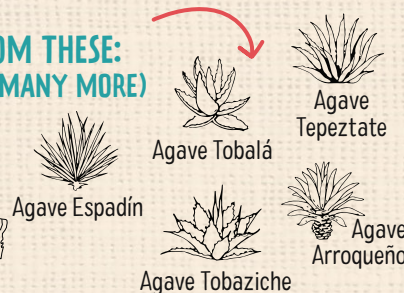
EL JOLGORIO MEXICANO 30ml - 26

MADE HERE:

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



FROM THESE: (& SO MANY MORE)



MEXICAN SPIRITS

NIXTA CORN LIQUEUR 30ml - 13

Notes of roasted corn, vanilla
& caramel.

CAZCABEL TEQUILA - 15

COFFEE LIQUEUR 30ml

Roasted sweet hit of arabica coffee
with the strong taste of tequila.

LA VENENOSA RAICILLA 30ml - 16

Agave-based spirit, with flavour notes of fresh strawberries & blue cheese.

MARGARITAS & COCTELES

MARGARITA CLÁSICA - 22

Tequila Blanco, Triple sec, lime,
sugar syrup.

TOMMY'S MARGARITA - 22

Tequila Blanco, lime, sugar syrup,
on the rocks.

SPICY MARGARITA - 22

Tequila Blanco, lime, sugar syrup &
chilli, on the rocks.

SMOKEY MARGARITA - 22

Mezcal, Triple sec, local limes,
sugar syrup.

PALOMA - 20

Tequila Blanco, grapefruit, lime,
agrum soda.

MOJITO MEXICANO - 22

White Rum, mint, lime,
sugar syrup.

MANGO MEZCAL - 22

Mezcal, mango, lime juice &
Chamoy salsa.

FRESA MEXICANA - 20

Gin, berries, lime, soda water,
sugar syrup.

SPIKED CAFE HORCHATA - 21

Rice milk, vanilla, cinnamon, Cazcabel
(coffee liqueur), tequila blanco.

SANGRÍA - 14GL. /51JUG

Spiced tequila, red wine, fruits,
berries, lemonade.

CERVEZAS

Mexican & local beers

TECATE - 10

SOL - 12

MODELO ESPECIAL - 13

NEGRA MODELO - 13

O'BRIAN GLUTEN FREE - 13
PALE ALE

HOP NATION MIND YA HEAD - 11
NON-ALC XPA

DRINK YOUR BEER THE MEXICAN WAY

Enjoy as a Michelada +5

Your choice of beer mixed
with lime juice, Valentina hot
sauce, Clamato juice*, Salsa
Inglesa & served in a glass
with a classic Tajin salt rim.

*Contains shellfish

LOCAL SPOTLIGHT

BAKERY HILL BLEND WHISKY 30ml - 12

BONEHEAD RED ALE BEER 375ml - 12



NOT SURE WHAT TO PICK?

Ask our familia for a recommendation



VINO

Wines

TINTO

THE WINNER'S TANK 2021 SHIRAZ

Langhorne Creek, South Australia.

5 ESTRELLAS 2017 TEMPRANILLO BLEND

Proyecto Firmamento, Ensenada, Mexico.

BLANCO

DOMAINE NATURALISTE 2021 CHARDONNAY

Margaret River, Western Australia.

LIKE IT LIKE THAT 2024 PINOT GRIGIO

Riverland, New South Wales, Australia.

ROSÉ

MAISON FRANÇAISE 2023 ROSÉ

Languedoc, France.



glass / bottle

12 40

14 52

glass / bottle

12 49

12 40

glass / bottle

12 42

BEBIDAS SIN ALCOHOL

Non-alcoholic drinks

HORCHATA - 12

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

AGUA DE JAMAICA - 11

Hibiscus flower sweet &
refreshing drink.

PINK HORCHATA - 13

Fresh twist to our classic Horchata
with berries. Contains dairy.

CAFE HORCHATA - 11

Sweet milky rice drink with vanilla &
cinnamon with an espresso shot.
Contains Dairy.

JUGO DE NARANJA - 6

Sourced from Eric the farmer in
Nangiloc in North West Victoria.

JARRITOS SODA - 7

Mexican Cola, Mandarina, Guava,
Pineapple.

SPARKLING MINERAL WATER - 6

LEMONADE (GLASS) - 6

AGUA FRESCA JUGS
(≈ 4 GLASSES)

LIMON & PEPINO - 19

Lime, cucumber, sugar syrup.

NARANJA & MENTA - 19

Orange, mint, sugar syrup.

JAMAICA & BERRIES - 19

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

Make it sparkling +\$1





DESAYUNOS

Classic Mexican Brekkie Dishes

BREKKIE CHILAQUILES (V/VG) – 20

(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)
Divorciados (half & half)

HUEVOS RANCHEROS (V) – 19

Two free-range eggs, salsa, refried black beans, cheese, warm corn tortillas & totopos (tortilla chips). We serve our eggs sunny side up or firm, which one would you like?

Choose your Salsa:

Roja Chipotle (mild)
Verde Morita (medium)
Divorciados (half & half)

HONGOS RANCHEROS (V/VG) – 19

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

TACOS

Served using La Tortilleria corn tortillas

BIRRIA x2 – 17.5

Two beef tacos, ancho chile, spices, onion & tomatillo salsa. It comes with the classic “Consomé de Birria” (birria stock).

TACO AHUMADO x2 – 17.5

Smoked beef brisket, smoked chiles, long green chile salsa, pickled red onion.

TINGA DE POLLO – 9

Free-range chicken cooked in chipotle-tomato salsa & topped with salsa roja.

AL PASTOR – 9

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

FRIJOLE CON CHIPOTLE (VG) – 8

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

CARNITAS TACOS x2 – 17.5

Slow-cooked pork with citrus & spices, tomatillo salsa.

CAMARÓN x2 – 18

Two battered prawn tacos topped with coleslaw, chipotle mayo, pickled onion & coriander.

PESCADO – 9

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

PAPAS & VEGAN CHORIZO (VG) – 9

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

VEGAN BARBACOA (VG) – 9

Marinated plant based Fable (made from shiitake mushrooms), arbol salsa, guacamole.

POSTRES

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ARROZ CON LECHE (VG) – 12

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

PASTEL IMPOSIBLE (V) – 13

Chocolate cake topped with velvety caramel custard & caramel sauce.



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90-minute sittings

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SUNDAY SPECIALS

DIY LAMB BARBACOA

Build your own tacos with traditional slow-cooked lamb, warm corn tortillas, homemade salsa de tomatillo, lemon, onion & coriander.

200 grams (Serves approximately 2) – 36

500 grams (Serves approximately 3–4) – 68

750 grams (Serves approximately 6–7) – 98

KIDS

KIDS BREKKIE CHILAQUITOS (V/VG) – 12

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

Choose your Salsa:

Chipotle (mild)
Morita (medium)
Divorciados (half & half)

KIDS HUEVITO RANCHERO (V) – 12

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

Choose your Salsa:

Chipotle (mild)
Morita (medium)
Divorciados (half & half)

KIDS BREKKIE QUESADILLA – 12

Your choice of cheese, chicken or beef quesadilla served with guacamole & totopos (tortilla chips).

CERVEZAS

Mexican & local beers

TECATE – 10

SOL – 12

MODELO ESPECIAL – 13

NEGRA MODELO – 13

BONEHEAD RED ALE – 12

O'BRIAN GLUTEN FREE – 13
PALE ALE

HOP NATION MIND YA HEAD – 11
NON-ALC XPA

DRINK YOUR BEER THE MEXICAN WAY

Enjoy as a Michelada +5

Your choice of beer mixed with lime juice, Valentina hot sauce, Clamato juice*, Salsa Inglesa & served in a glass with a classic Tajín salt rim.

*Contains shellfish

BEBIDAS SIN ALCOHOL

Non-alcoholic drinks

CAFÉ TRADICIONAL – 5

Bottomless black coffee.

HOT CHOCOLATE (winter) – 6

Mexican hot chocolate.

HORCHATA – 12

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

PINK HORCHATA – 13

Fresh twist to our classic Horchata with berries. Contains dairy.

CAFÉ HORCHATA – 11

Sweet milky rice drink with vanilla & cinnamon with an espresso shot. Contains Dairy.

JUGO DE NARANJA – 6

Sourced from Eric the farmer in Nangiloc in North West Victoria.

JARRITOS SODA – 7

Mexican Cola, Mandarin, Guava, Pineapple.

TEA – 4

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

AGUA DE JAMAICA – 11

Hibiscus flower sweet & refreshing drink.

SPARKLING MINERAL WATER – 6

LEMONADE (GLASS) – 6

AGUA FRESCA JUGS (≈ 4 GLASSES)

LIMON & PEPINO – 19

Lime, cucumber, sugar syrup.

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Orange, mint, sugar syrup.

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🌱 = contains fresh onion & coriander. V = Vegetarian, VG = Vegan (or Vegan Option Available). Breakfast menu available Sundays from 9am - 11:45am (DIY lamb barbacoa available until 3pm & carnitas tacos available all day).

📱 @latortilleria.eatery

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