

PARA COMPARTIR

Means to share! All served with La Tortillería made Totopos (Tortilla Chips)

CHILAQUILES (V/VG) - 13

(Say it: CHILL-A-KI-LESS)
Totopos, salsa roja, cheese, crema.
Similar to 'nachos' but saucier.

Extras:

- Birria (slow-cooked beef) +8.5
- Tinga de pollo (chipotle salsa chicken) +8.5
- Guacamole (VG) +8.5
- Refried chipotle beans (VG) +8
- Carnitas (slow-cooked pork) +8
- Swap in plant-based cheese +2

PICO DE GALLO & SALSA (VG) - 11

Tomato, onion & coriander mix, chile, lime & a side of salsa.

GUACAMOLE & SALSA (VG) - 16

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

FRIJOLES REFritos & SALSA (V/VG) - 11

Refried chipotle beans, cheese, jalapeños & a side of salsa.
Request plant-based cheese to make it vegan +1

AGUACHILE DE CAMARONES - 31

Prawns (I) marinated in citrus juices, charred green chile, cucumber, red onion & coriander mix, avocado.

QUESADILLAS

Tortillas are filled & finished on the grill

POLLO - 18

Chicken cooked in chipotle-tomato salsa, cheese & salsa roja.

BARBACOA VEGANA (V/VG) - 18

Marinated Fable (made from shiitake mushrooms), cheese, salsa tomatillo, guacamole.

FRIJOLES (V/VG) - 17

Refried chipotle beans, cheese, salsa roja.

BIRRIA - 19

Slow-cooked beef, cheese, tomatillo salsa. Served with consomé de birria (birria stock).

Chef's favourite

PAPAS & CHORIZO DE SOYA (V/VG) - 18

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

Plant-based cheese option available +1

DE LA PLANCHA

Our casa's specialty dishes

GRINGA - 18

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

DOBLADA DE CARNITAS & PAPAS - 19

Salsa drenched tortilla filled with slow cooked pork, roasted potato, grilled jalapeño & onion, soy-based chorizo, cheese, pickled onion & coriander & finished on the grill.

Chef's favourite

Plant-based cheese option available +1

= contains fresh onion & coriander. V = Vegetarian, VG = Vegan (or Vegan Option Available).

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.

Seafood Origin: (A) = Australian, (I) = Imported, (M) = Mixed.



Proudly awarded the Sello M, Mexico's official seal of authentic Mexican food abroad.

AMIGOS PLATO

For 2 or more.
Order with one of our familia.
\$44 per person

Each person enjoys a chef's selection of:

- Refried chipotle beans, guacamole & salsa (to share)
- 1 Tostada
- 1 Quesadilla
- 2 Tacos

Fancy something sweet?
Add dessert for \$7 per person.

NIÑOS

KIDS MEAL - 17

Cheese quesadilla, battered fish (I) bites & smashed avocado with totopos. Not into fish? Swap the fish bites for another 2 cheese quesadillas.

GUARNICIONES

- TOTOPOS (VG) - 5
- LIMÓN WEDGES - 3
- FRIJOLES (VG) - 5
- CREMA MIX - 3
- CHIPOTLE OR JALAPEÑO MAYO - 3
- PICO DE GALLO (VG) - 5
- GUACAMOLE (VG) - 5
- TOSTADAS (X4) - 5
- TORTILLAS (X4) - 5

TACOS

Served using La Tortillería corn tortillas

BIRRIA x2 - 18

Two slow-cooked beef tacos, Guadalajara style, topped with fresh onion & tomatillo salsa. Served with consomé de birria (birria stock).

TINGA DE POLLO x2 - 18

Two tacos with chicken cooked in chipotle-tomato salsa & topped with salsa roja.

LAMB BARBACOA - 9

Slow-cooked pulled lamb topped with arbol salsa.

AL PASTOR - 9

Grilled achiote spiced pork, sliced pineapple, salsa roja.

FRIJOLES CON CHIPOTLE (VG) - 8

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

CARNITAS x2 - 18

Two tacos with pork slow-cooked in citrus & spices, topped with tomatillo salsa.
Chef's favourite

CAMARÓN x2 - 18

Two battered prawn (I) tacos topped with coleslaw, chipotle mayo, pickled onion & coriander.
Chef's favourite

PESCADO - 9

Battered fish (I) with jalapeño mayo & coleslaw salad.

PAPAS & CHORIZO DE SOYA (VG) - 9

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

BARBACOA VEGANA (VG) - 9

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

TOSTADAS

A crunchy corn La Tortillería tostada loaded with toppings

POLLO - 13

Chicken tinga, refried chipotle beans, lettuce, crema.

VOLCÁN DE PAPAS & CHORIZO DE SOYA (V) - 12

Roasted potato, grilled jalapeño & onion, soy-based chorizo, refried chipotle beans, cheese, guacamole, salsa roja, pickled onion & coriander.

Chef's favourite

VOLCÁN DE BARBACOA VEGANA (VG) - 13

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

POSTRES

Desserts - There's always room!

FLAN TRADICIONAL DE VANILLA (V) - 12

A slice of our co-founder Gerardo's abuela's flan. Smooth, firm vanilla custard topped with a layer of caramel sauce.



ARROZ CON LECHE Y COCO (VG) - 10

Mexican rice pudding flavoured with vanilla, cinnamon & coconut.

We're cashless. Digital payments only ¡Gracias!
90-minute sittings.

10% surcharge Saturdays & Sundays & 15% on public holidays.

Love us?
Keep making at home!
Scan to see our range of foods available to buy here or online.



TEQUILA

Made for sipping & served with a lime wedge, salt & a verdita shot

- | | |
|---|-----------------------|
| TEQUILA FLIGHT – 15ml per tequila – 22
Try the three ages of tequila: blanco, reposado & añejo. | NODO TEQUILANA |
| LUNA HUECA TEQUILA BLANCO – 12 | Blanco 12 |
| CASCAHUIN BLANCO – 15 | Reposado 13 |
| DON JULIO REPOSADO – 13 | Añejo 14 |
| ARETTE REPOSADO – 13 | HERRADURA |
| LA DAMA ORGANIC REPOSADO – 22 | Plata (Blanco) 13 |
| EL CRISTIANO EXTRA AÑEJO – 32 | Reposado 14 |
| | CASAMIGOS |
| | 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

MEXICAN SPIRITS

NIXTA CORN LIQUEUR 30ml – 13
Notes of roasted corn, vanilla & caramel.

ONO SOTOL 30ml – 16
Mezcal-style, but made from the dasylirion plant. Smooth, with ripe fruit & earthy notes.

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

MARGARITA CLÁSICA – 23
Tequila Blanco, Triple sec, lime juice, sugar syrup.

TOMMY'S MARGARITA – 23
Tequila Blanco, lime juice, sugar syrup, on the rocks.

SPICY MARGARITA – 23
Tequila Blanco, lime juice, sugar syrup & chilli, on the rocks.

SMOKEY MARGARITA – 23
Mezcal, Triple sec, lime juice, sugar syrup.

COCTELES

MOJITO MEXICANO – 23
White rum, mint, lime, sugar syrup.

LA LUCIA – 22
Tequila blanco, mango, lime juice, sugar syrup.
Like it smokey? Ask for Mezcal instead.

PALOMA – 19
Tequila Blanco, grapefruit, lime, agrum soda.
Like it smokey? Ask for Mezcal instead.

FRESA MEXICANA – 21
Gin, berries, lime, soda water, sugar syrup.

SANGRÍA – 15GL. /52JUG
Red wine, spiced tequila, mixed fruits & lemonade.

SPIKED CAFE HORCHATA – 20
Our famous horchata spiked with coffee tequila liqueur & served on the rocks. Contains dairy.

MEZCAL

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

METORO ESPADÍN – 13
– House Spirit 30ml

NODO ESPADÍN 30ml – 13.5

MG MEZCAL GIN 30ml – 15

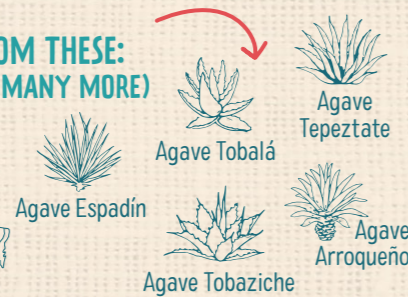
CASAMIGOS ESPADÍN 30ml – 17
EL JOLGORIO MEXICANO 30ml – 26

MADE HERE:

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



FROM THESE: (& SO MANY MORE)



Agave Tobaziche

Agave Arroqueño

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 chile 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 or to hear what's available on our seasonal specials menu.



BEBIDAS SIN ALCOHOL

Non-alcoholic drinks

HORCHATA – 12
Sweet rice milk & dairy drink flavoured with vanilla & cinnamon, served on the rocks. Contains dairy.

AGUA DE JAMAICA – 11
Sweet hibiscus drink with a touch of lime. Make it sparkling +\$0.50.

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
Orange juice.

JUGO DE PIÑA – 6
Pineapple juice.

JARRITOS SODA – 7
Mexican Cola, Mandarina, Guava, or ask for our seasonal flavour!

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

