

Dine In Menu





MAKERS OF AUSTRALIA'S BEST CORN TORTILLAS & suppliers to top Mexican restaurants & grocery stores across Australasia



1. PICK AUSTRALIAN CORN



2. COOK KERNELS IN LIMEWATER



3. SOAK OVERNIGHT



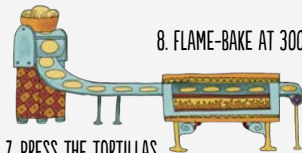
4. RINSE



5. STONE GRIND WET KERNELS



6. THIS MAKES MASA (DOUGH)



7. PRESS THE TORTILLAS

8. FLAME-BAKE AT 300°C



We're more than just 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 instant tortilla flour.

Ask any Mexican, our tortillas taste just like those made in the villages of Mexico.

We supply our tortillas to all the best Mexican restaurants, cafes, caterers & food trucks across Australia. We also stock them in independent grocery stores near you.

- ~ Award-winning ~
- ~ Australian corn ~
- ~ Made in Melbourne ~
- ~ Only 2 ingredients: corn & sea salt ~
- ~ Preservative free ~
- ~ Gluten free ~

MENU

All our food is gluten free.

All our meat & eggs are free range.

Please tell us about any allergies.

Most of our dishes contain onion, garlic & coriander.

JUST FEED ME

Vegetarian & vegan available

Amigos Plato	Un Poco de Todo
\$26 p.p. (for 2 or more)	\$42 p.p. (for 2 or more)
Chef's selection of 4 items p.p. + salsas & totopos	Chef's selection of 6 items p.p. + condiments & dessert

PARA COMPARTIR

Great for sharing with your table

Chilaquiles (v/vg)	\$9.00
Tortilla chips, salsa roja, house mix cheeses, crema. Similar to 'nachos' but more saucy. Add extras:	
w/ Frijoles (refried beans) (v)	+ \$3
w/ Pollo (oven-roasted chicken)	+ \$3
w/ Carnitas (slow-cooked pork)	+ \$3
w/ Cachete (beef cheeks)	+ \$3

SERVED WITH HOUSE-MADE TOTOPOS (TORTILLA CHIPS):

Guacamole (vg)	\$9.50
Frijoles Refritos (v/vg)	\$7.00
Refried black beans, queso Oaxaca, jalapeños	
Pico de Gallo (vg)	\$7.00
Fresh salsa of tomato, onion, coriander, lime	
Extra Totopos \$4.00	

DE LA PLANCHA

Cooked on the grill. Also great for sharing.

Gringa	\$9.50
Al Pastor free range pork, melted cheese, pineapple salsa	
Quesadilla de Pollo	\$9.50
Oven baked free range chicken, house mix cheeses, salsa de arbol	
Quesadilla	\$9.50
House mix cheese, pico de gallo, salsa de chipotle	
Alambre	\$12.00
Chef's special grilled meat (ask for today's selection) mixed with free range bacon, capsicum & melted cheese	
Vegan Alambre (vg)	\$12.00
Capsicum, onion, vegan cheese	

TOSTADAS

Crunchy corn tortilla base

Aguachile de Pescado	\$8.00
Barramundi, guacamole, jalapeño, coriander	
Aguachile de Tofu (vg)	\$7.00
Tofu, guacamole, jalapeño, carrot, coriander	
Borrego	\$7.50
Slow-cooked pulled lamb, refried black beans, lettuce, crema	
Volcancito de Asada	\$8.00
Beef, refried beans, cheese, guacamole, salsa	

TACOS

Al Pastor	\$6.00
Free range spiced pork, pineapple	
Carne Asada	\$6.00
Marinated grilled beef, onion & coriander	
Pescado	\$6.00
Corn battered barramundi, jalapeño mayo, slaw	
Cachete	\$5.50
Slow cooked beef cheeks, salsa verde	
Pollo	\$5.50
Free range chicken, fresh pico de gallo salsa	
Carnitas	\$5.50
Free range pork slow cooked in citrus	
Papas c. Rajas Jalapeño (v/vg)	\$5.50
Roasted potato, grilled jalapeño vegan mayonnaise	
Frijoles con Chipotle (vg)	\$5.50
Rice crackling, avocado, refried beans, chipotle	

WANT IT SPICY? ASK FOR OUR HOUSE-MADE, HABANERO HOT SALSA.

KIDS

Kids Quesadilla	\$7.00
Chicken, beef or plain cheese	

Most other items are suitable for kids too!

POSTRES

Flan Tradicional	\$8.00
Our family recipe & signature dessert, similar to crème caramel	
Flan del Día	\$8.00
Ask for today's special flan flavour	
Café de Olla (vg)	\$4.50
'Coffee of the Pot' infused with citrus & spices	



MAKERS OF AUTHENTIC CORN TORTILLAS

Available at grocery stores across Australia. Find your local stockist:

latortilleria.com.au/where-to-buy

Take Away Menu





TAKE AWAY MENU

72 Stubbs St Kensington Vic
(03) 9376 55 77
www.latortilleria.com.au
eatery@latortilleria.com.au

OPENING HOURS

Monday to Thursday: 5:30pm - 9pm
Friday: 11:30pm - 3pm & 5:30pm - 9:30pm
Sat & Sun: 12pm - 3pm & 5:30pm - 9:30pm



@LATORTILLERIAAU



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Great for sharing

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Frijoles Refritos (v/vg) \$7.00

Refried black beans, queso Oaxaca, jalapeños

Pico de Gallo (vg) \$7.00

Fresh salsa of tomato, onion, coriander, lime

Extra Totopos \$4.00

TACOS

Cachete \$5.50

Slow cooked beef cheeks, salsa verde

Pollo \$5.50

Free range chicken, fresh pico de gallo salsa

Carnitas \$5.50

Free range pork slow cooked in citrus

Papas c. Rajas Jalapeño (v/vg) \$5.50

Roasted potato, grilled jalapeño vegan mayonnaise

Frijoles con Chipotle (vg) \$5.50

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BEBIDAS (DRINKS)

Mexican Sodas \$4.50

Cola, Orange, Tamarind & Chilli, Lemon Mint, Passionfruit & Mango.

POSTRES

Flan Tradicional \$8.00

Our family recipe & signature dessert, similar to crème caramel

For our full range of items, see our Dine-In Menu

WANT IT SPICY? ORDER OUR HOUSE-MADE, HABANERO HOT SALSA.