Amigos Plato
28 p.p. (for 2 or more)
Chef’s selection of 5 items p.p.

Un Poco de Todo
38 p.p. (for 2 or more)
Chef’s selection of 7 items p.p.

Chilaquiles (v/vg) 9
(Say it: Chil-a-ki-less)
Tortilla chips, salsa roja, house mix cheeses, crema. Similar to ‘nachos’ but saucier.

Encurtidos (vg) 7
Pickled jalapeno and vegetables

Guacamole (vg) 9.5
Crush avocado, tomato, onion, chile, coriander, lime

Frijoles Refritos (v/vg) 7
Refried black beans, queso Oaxaca, jalapenos

Pico de Gallo (vg) 7
Fresh salsa of tomato, onion, green chile, coriander, lime

Quesadilla de Pollo 9.5
Free-range chicken, chipotle-tomato salsa, house mix cheeses

Quesadilla con frijoles (v/vg) 9.5
House mix cheese, refried black beans, salsa de chipotle, pico de gallo

Quesadilla con Nopales (v/vg) 9.5
Blue tortilla, house mix cheese, cactus nopales, ancho chile

Alambre 12
Chef’s special grilled meat (ask for today’s selection) mixed with free-range bacon, capsicum, onion, melted cheese

Vegan Alambre (vg) 12
Grilled cauliflower, capsicum, onion, vegan cheese

Gringa 11
Al Pastor free-range pork, melted cheese, pineapple salsa

Want it spicy? Order our house-made habanero hot salsa.

Ceviches
A cold blend of ingredients served on your choice of a tostada or with totopos to share

Ceviche de Pescado 8 / 16
Market fish, red tomato, green chile, cucumber, red onion, coriander, avocado

Ceviche de Camarones 8 / 16
Prawn, chipotle mayo, red cabbage, red tomato, onion, cucumber, coriander

Ceviche de Coliflor (vg) 7 / 14
Cauliflower, chipotle chile, orange and lemon, red tomato, onion, cucumber, coriander

¡Niños!
Most of our menu is kid-friendly but the niños do love a simple quesadilla!

Kids Quesadilla
Chicken, beef or cheese
Al Pastor  6
Free-range spiced pork, achiote, guajillo chile, pineapple-habanero salsa

Carne Asada  6
Marinated grilled beef, fresh herb salsa

Pescado  6.5
Corn battered fish, jalapeño mayo, coleslaw salad, pico de gallo

Cachete  6
Slow cooked beef cheeks, green tomatillo salsa

Tinga de Pollo  6
Free-range chicken, chipotle-tomato salsa, black beans

Carnitas  6
Free-range pork slow cooked in citrus & spices, pico de gallo

Papas con Chorizo (vg)  5.5
Roasted potato, grilled jalapeño & onion, vegan chorizo, arbol-tomatillo salsa

Frijoles con Chipotle (vg)  5.5
Refried beans, guacamole, crispy rice, chipotle salsa

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**FLAN**
Our family recipe & signature dessert. Similar to crème caramel, but better.

- Vainilla Tradicional  8
  Gerardo’s grandmother’s recipe
- Flan del Día  8
  Ask for today’s special flan flavour

**PALETAS DE HIELO (vg)**
Mexican icy pole

- Watermelon-kiwi  6
- Strawberry  6

**HOT DRINK**

- Café de Olla (vg)  4.5
  Coffee infused with citrus & spices

**EL MÉXICO AÑEJO**
A nightcap to finish your meal

- Charanda El Tarasco Extra Añejo  12
  Mexican Aged Rum made in Michoacán
- Tequila Arette Añejo  14
  Made in Jalisco, aged in white oak barrels
- Mezcal Agave de Cortes Extra Añejo  18
  Aged in Oaxaca, smoky and sweet

**TAKE HOME ITEMS**
Keep the fiesta going with our take-home packs, available from our tiendita:

- La Tortillería tortillas & totopos
- A selection of taco fillings
- Ingredients such as nopales & tomatillos

Ask your waiter for more information.
SERVED WITH ORANGE SLICES & SAL DE GUSANO
(...SÍ, IT’S GENUINE GUSANO DIRECT FROM OAXACA!)

Nuestra Soledad, Santiago Matatlan  11
Sweet roasted agave & tropical fruit with a bright & zesty finish

Nuestra Soledad, La Compania Ejutla  12
Roasted green pepper, light smoke, high-toned fruit & subtle minerality

Nuestra Soledad, Lachiguí Mihaualman  13
Subtle smoke & hints of clay, vanilla, jalapeño & wood

Nuestra Soledad, Santa María Zoquitlan  14
Hints of lemon zest, red pepper & tropical fruit. It has a strong and pronounced finish

Bruxo #2  14
Rich sweet flavours of roasted agave with a subtle smokiness

Los Danzantes, Joven Mezcal  15
Fruity with a hint of pepper & vanilla

---

SERVED WITH ‘SANGRITA DE LA CASA

<table>
<thead>
<tr>
<th>BLANCOS</th>
<th>REPOSADOS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arette</td>
<td>Don Julio</td>
</tr>
<tr>
<td>Corralejo</td>
<td>Corralejo</td>
</tr>
<tr>
<td>Herradura</td>
<td>Arette</td>
</tr>
<tr>
<td>Siete Leguas</td>
<td>Herradura</td>
</tr>
</tbody>
</table>
**COCTELES & MARGARITAS**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Paloma</strong></td>
<td>16</td>
<td>Tequila El Jimador Blanco, local grapefruit, agave</td>
</tr>
<tr>
<td><strong>Tequila Horchata</strong></td>
<td>16</td>
<td>Tequila Arette Blanco, horchata, cinnamon</td>
</tr>
<tr>
<td><strong>Mezcal Cítrico</strong></td>
<td>18</td>
<td>Mezcal Nuestra Soledad, grapefruit, orange, lemon, chile</td>
</tr>
<tr>
<td><strong>Tamarindo</strong></td>
<td>18</td>
<td>Mezcal Nuestra Soledad, tamarind, ginger, Tajín chile</td>
</tr>
<tr>
<td><strong>Margarita Clásica</strong></td>
<td>18</td>
<td>Tequila El Jimador Blanco, Cointreau, agave, lime</td>
</tr>
<tr>
<td><strong>Smokey Margarita</strong></td>
<td>19</td>
<td>Mezcal Nuestra Soledad, Cointreau &amp; locally-grown limes</td>
</tr>
<tr>
<td><strong>Jamaica Margarita</strong></td>
<td>18</td>
<td>Tequila El Jimador Blanco, Cointreau, jamaica (hibiscus flower), agave syrup</td>
</tr>
<tr>
<td><strong>Sangria</strong></td>
<td>Glass 8 / Jug 30</td>
<td>Spiced tequila, red wine, fruits, berries</td>
</tr>
</tbody>
</table>

**BEBIDAS SIN ALCOHOL**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Horchata</strong></td>
<td>5</td>
<td>Sweet milky rice drink with vanilla &amp; cinnamon</td>
</tr>
<tr>
<td><strong>Daylesford &amp; Hepburn Sodas</strong></td>
<td>4.5</td>
<td>Organic Cola, Orange and Passionfruit, Blood Orange, Sparkling Mineral Water</td>
</tr>
<tr>
<td><strong>Jugo de Naranja</strong></td>
<td>6</td>
<td>Our orange juice is sourced direct from Eric the farmer from Nangilloc</td>
</tr>
<tr>
<td><strong>Agua Fresca Jugs (≈ 4 glasses)</strong></td>
<td>12</td>
<td>Lime, cucumber, chia, agave nectar</td>
</tr>
<tr>
<td><strong>Naranja con Menta y Chia</strong></td>
<td>12</td>
<td>Orange, chia, mint, agave nectar</td>
</tr>
<tr>
<td><strong>Jamaica y Berries</strong></td>
<td>14</td>
<td>Agua de Jamaica (hibiscus flower), berries, chia</td>
</tr>
</tbody>
</table>

**CERVEZAS**

**Michelada** 3.5 + choose your beer  
Mexico’s favourite way to drink beer. Lime juice, Valentina hot sauce, Clamato (tomato clam juice), Salsa Inglesa, & classic Tajín salt rim... Pour your favourite beer in. Contains shellfish

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tecate</strong></td>
<td>6</td>
<td></td>
</tr>
<tr>
<td><strong>Sol</strong></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td><strong>Dos Equis Lager</strong></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td><strong>Pacifico</strong></td>
<td>9</td>
<td></td>
</tr>
<tr>
<td><strong>Negra Modelo</strong></td>
<td>9.5</td>
<td></td>
</tr>
<tr>
<td><strong>Taco Beer</strong></td>
<td>9.5</td>
<td></td>
</tr>
<tr>
<td><strong>O’Brian Gluten Free Pale Ale</strong></td>
<td>9.5</td>
<td></td>
</tr>
</tbody>
</table>

**DRINK YOUR BEER THE MEXICAN WAY!**

WITH A TEQUILA OR MEZCAL ON THE SIDE TO SIP ONE AFTER THE OTHER

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Tequila</strong></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td><strong>House Mezcal</strong></td>
<td>9</td>
<td></td>
</tr>
</tbody>
</table>

**VINO**

**TINTO**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016 Pinot Noir</td>
<td>11</td>
<td>Beautiful Isle, Tasmania</td>
</tr>
<tr>
<td>2016 Shiraz (organic)</td>
<td>8</td>
<td>Slow Wines, Adelaide</td>
</tr>
<tr>
<td>2015 Petit Syrah - Merlot</td>
<td>-</td>
<td>Hemisferio Tinto, Guadalupe Valley, México</td>
</tr>
<tr>
<td>2014 Blend</td>
<td>-</td>
<td>Petit Syrah - Cab Sav - Barbera - Zinfandel</td>
</tr>
<tr>
<td>2016 Manaz</td>
<td>-</td>
<td>Casa Magoni, Guadalupe Valley, México</td>
</tr>
</tbody>
</table>

**BLANCO**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016 Sauvignon Blanc (organic)</td>
<td>8</td>
<td>Slow Wines, Adelaide</td>
</tr>
<tr>
<td>2016 Chardonnay</td>
<td>11</td>
<td>Domaine Naturaliste, Margaret River</td>
</tr>
<tr>
<td>2016, Chenin - Colom bard</td>
<td>-</td>
<td>Monte Xanic, Guadalupe Valley, México</td>
</tr>
<tr>
<td>2016 Manaz</td>
<td>-</td>
<td>Casa Magoni, Guadalupe Valley, México</td>
</tr>
</tbody>
</table>

**SPARKLING**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chandon Brut</strong></td>
<td>-</td>
<td>Yarra Valley, Victoria</td>
</tr>
</tbody>
</table>

**ROSE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016 Sirocco Rosé</td>
<td>9</td>
<td>Languedoc, France</td>
</tr>
</tbody>
</table>
TAKE AWAY MENU

All our food is gluten free.
All our meat & eggs are free range.
Please tell us about any allergies. 🍆contains fresh onion & coriander

PARA COMPARTIR
Great for sharing

Chilaquiles (v/vg) 🌶 9
(Say it: Chil-a-ki-less)
Tortilla chips, salsa roja, house mix cheeses, crema.
Similar to ‘nachos’ but more saucy. Extras:
- Frijoles (refried beans) (v) + 4
- Tinga de Pollo (chiptotle sauce chicken) + 4
- Carnitas (slow-cooked pork) + 4
- Cachete (beef cheeks) + 4

Guacamole (vg) 🌶️ 9.5
Crush avocado, tomato, onion, chile, coriander, lime

Frijoles Refritos (v/vg) 7
Refried black beans, queso Oaxaca, jalapeños

Pico de Gallo (vg) 🌶️ 7
Fresh salsa of tomato, onion, green chile, coriander, lime

TACOS

Cachete 🌶️ 6
Slow cooked beef cheeks, green tomatillo salsa

Tinga de Pollo 🌶️ 6
Free-range chicken, chipotle-tomato salsa, black beans

Carnitas 🌶️ 6
Free range pork slow cooked in citrus & spices, pico de gallo

Papas con Chorizo (v/vg) 🌶️ 5.5
Roasted potato, grilled jalapeño & onion, vegan chorizo, arbol-tomatillo salsa

Frijoles con Chipotle (vg) 5.5
Refried beans, guacamole, crispy rice, chipotle salsa

Want it spicy? Order our house-made Habanero hot salsa.

BEBIDAS (DRINKS)

Daylesford & Hepburn Sodas 4.5
Organic Cola, Orange and Passionfruit, Blood Orange

POSTRES

Flan Tradicional 8
Our family recipe & signature dessert. Similar to crème caramel

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

MAKERS OF AUTHENTIC CORN TORTILLAS
Available at grocery stores across Australia. Find your local stockist:
latortilleria.com.au/where-to-buy
@LATORTILLERIAAU

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

OPENING HOURS
Monday to Thursday: 5:30pm – 9:00pm
Friday & Sat: 12pm – 9:30pm
Sun: 12pm – 9:00pm
La Tortilleria’s authentic Mexican en tu casa! Easy to heat & serve for your family dinner or next fiesta

**FIESTA PACK FOR 4 PEOPLE 60**

<table>
<thead>
<tr>
<th>What you will get:</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 Pack Corn Tortillas</td>
</tr>
<tr>
<td>Carne (meat) of your choice</td>
</tr>
<tr>
<td>Papas con Chorizo (potatoes &amp; soy chorizo)</td>
</tr>
<tr>
<td>Pico de Gallo</td>
</tr>
<tr>
<td>200g Totopos (Tortilla Chips)</td>
</tr>
<tr>
<td>Frijoles con Chipotle (refried beans)</td>
</tr>
<tr>
<td>Guacamole</td>
</tr>
<tr>
<td>Chipotle Salsa</td>
</tr>
<tr>
<td>Arbol Salsa</td>
</tr>
</tbody>
</table>

**VEGAN FIESTA PACK FOR 4 PEOPLE 45**

Everything you get in the fiesta pack, minus the meat, and with an extra Potatoes.

**CARNE (MEATS)**

House-made fillings for tacos, enchiladas, flautas, tortas, sandwiches & more. Enough to make 8 tacos.

- Pork Carnitas: juicy pulled pork 19
- Lamb Barbacoa: slow roasted pulled lamb 19
- Beef Cabeza: slow-cooked beef cheek 19

**VEG FILLINGS**

For filling tacos with or dipping tortilla chips into

- Frijoles con Chipotle: refried beans 5
- Papas con Chorizo: potatoes and & soy chorizo 12

**SALSAS**

For dipping tortilla chips into or topping onto tacos

- Guacamole: classic avocado dip 7.5
- Pico de Gallo: fresh salsa 5
- Chipotle Salsa: smoky, mild 2.5
- Arbol Salsa: medium spice 2.5
- Extra Hot Salsa: with habanero 2.5

**MAKERS OF AUSTRALIA’S BEST CORN TORTILLAS & TORTILLA CHIPS**

& suppliers to top Mexican restaurants & grocery stores across Australasia

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 ~