

All our food is gluten free.
Our meat & eggs are all free-range.
Please tell us about any allergies.
🌱 = contains fresh onion & coriander



JUST FEED ME

Vegetarian & vegan available

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.



PARA COMPARTIR

Great for sharing with your table

Chilaquiles (v/vg) 🌱 9
(Say it: Chill-a-ki-less)

Tortilla chips, salsa roja, house mix cheeses, crema.
Similar to 'nachos' but saucier.

Extras: +4 each
Frijoles (refried beans) (v)
Tinga de Pollo (chipotle sauce chicken)
Carnitas (slow-cooked pork)
Cachete (beef cheeks)

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, jalapeños

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

-Served with a side of La Tortilleria totopos-

Extra Totopos 4

TOSTADAS

Crunchy corn tortilla base

Borrego 7.5
Slow-cooked pulled lamb, refried black beans, lettuce, crema mix

Volcancito de Asada 🌱 8
Beef, refried beans, cheese, guacamole, salsa

DE LA PLANCHA

Cooked on the grill. Great for sharing.

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
(single / 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 6

Chicken, beef or cheese



@LATORTILLERIAAU



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



TAKE HOME ITEMS

Keep the fiesta going with our take-home packs, available from our tiendita:

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

Ask your waiter for more information.



(say it: LA-TOR-TIA-RIA)



POSTRES

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

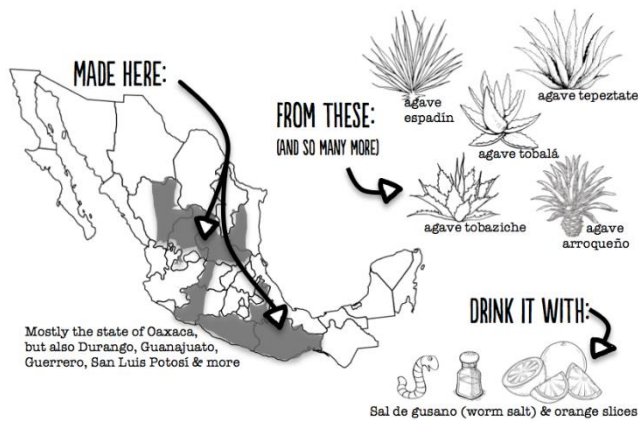
Mezcal Agave de Cortes Extra Añejo

18

Aged in Oaxaca, smoky and sweet



MEZCAL



BEBIDAS



drinks

SERVED WITH ORANGE SLICES & SAL DE GUSANO
(...SÍ, IT'S GENUINE GUSANO DIRECT FROM OAXACA!)

Nuestra Soledad-Santiago, Espadin	11
Sweet roasted agave, tropical fruit with a zesty finish	
Nuestra Soledad-Lachigui, Espadin	13
Subtle smoke & hints of clay, vanilla, jalapeño & wood	
Bruxo #2, Pechuga de Maguey Espadin	14
Rich sweet flavours of roasted agave with a subtle smokiness	

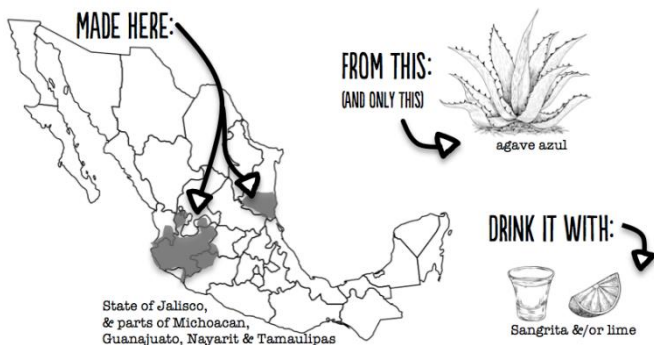
WILD AGAVES

Lagrimas de Dolores, Cenizo	15
EL Jolgorio, Espadin	16
EL Jolgorio, Mexicano	18

Our personal favourites

Ask our staff for our special mezcales we bring back ourselves

TEQUILA



SERVED WITH 'SANGRITA DE LA CASA

BLANCOS		REPOSADOS	
Arette	11	Corralejo	11
Corralejo	11	Herradura	12
Herradura	11	Arette	12
Siete Leguas	14	Casamigos	12
Cascahuin	14	Don Julio	12

COCTELES & MARGARITAS

Fresa Mexicana	16
Katun Mexican Gin, strawberries, lime	
Tequila Horchata	16
Tequila Arette Blanco, horchata, cinnamon	
Mezcal Cítrico	18
Mezcal Nuestra Soledad, grapefruit, orange, lemon, chile	
Tamarindo	18
Mezcal Nuestra Soledad, tamarind, ginger, Tajín chile	
Paloma	16
Tequila Arette Blanco, local grapefruit juice	
Jimmy's Margarita	16
El Jimador Blanco, lime, agave syrup, ice	
Smokey Margarita	19
Mezcal Nuestra Soledad, Cointreau & local limes	
Margarita Clásica	18
Tequila El Jimador Blanco, Cointreau, lime, syrup	
Jamaica Margarita	18
Tequila El Jimador Blanco, Cointreau, jamaica (hibiscus)	
Sangria	8 / 32
Spiced tequila, red wine, fruits, berries	

CERVEZAS

Any beer as a...

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 tajin salt rim... Pour your favourite beer in. <i>Contains shellfish</i>	
Tecate	7
Sol	8
Dos Equis Lager	8
Pacifico	9
Negra Modelo	9.5
Modelo Especial	9.5
Taco Beer	9.5
O'Brian Gluten Free Pale Ale	9.5

DRINK YOUR BEER THE MEXICAN WAY!
WITH A TEQUILA OR MEZCAL ON THE SIDE TO SIP ONE AFTER THE OTHER

House Tequila	8
House Mezcal	9

VINO

Copa / botella

TINTO

2016 Pinot Noir	11	49
Beautiful Isle, Tasmania		
2015 Shiraz (organic)	8	36
Slow Wines, Adelaide		
2015 Petit Syrah Merlot	-	54
Hemisferio Tinto, Guadalupe Valley, México		

BLANCO

2016 Sauvignon Blanc (organic)	8	36
Slow Wines, Adelaide		
2016 Chardonnay	11	49
Domaine Naturaliste, Margaret River		
2016 Manaz	-	54
Casa Magoni, Guadalupe Valley, México		

SPARKLING

Chandon Brut	-	58
Yarra Valley, Victoria		

ROSE

2016 Sirocco Rosé	9	40
Languedoc, France		

BEBIDAS SIN ALCOHOL

Horchata	5
Sweet milky rice drink with vanilla & cinnamon <i>Contains dairy</i>	
Jugo de Naranja	6
Our orange juice is sourced direct from Eric the farmer from Nangiloc in north-west Victoria	
Jarritos	5
Mexican Cola Mandarina Tortonja (Grapefruit) Sparkling Mineral Water	
Agua Fresca Jugs (~ 4 glasses)	
Limon, Pepino y Chia	12
Lime, cucumber, chia, agave nectar	
Naranja con Menta y Chia	12
Orange, chia, mint, agave nectar	
Jamaica y Berries	14
Agua de Jamaica (hibiscus flower), berries, chia	

TAKE AWAY MENU

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Great for sharing

Chilaquiles (v/vg) 🌱 9

(Say it: Chill-a-ki-less)

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Similar to 'nachos' but more saucy. Extras:

Frijoles (refried beans) (v)	+ 4
Tinga de Pollo (chipotle 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

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*

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.*



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

TAKE HOME DINNERS

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

What you will get:

15 Pack Corn Tortillas	200g Totopos (Tortilla Chips)
Carne (meat) of your choice	Frijoles con Chipotle (beans)
Papas con Chorizo (potatoes & soy chorizo)	Guacamole
Pico de Gallo	Chipotle Salsa
	Arbol Salsa

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.

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

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.

