

Guacamole, Etc.

traditional Mexican-style guacamole
made-to-order mild, medium or caliente

Chips & Guacamole... \$4.60

Chips & Salsa...\$3.68

Chips & Guac & Salsa...\$5.52

Choose one of Tortaria's own fresh salsas:

Salsa Rojo, Tomatillo, or Chipotle BBQ

All made daily in our kitchen. No bottled stuff here.

Ensaladas & Sopa

...and **Panko-crusted chicken outlet** or **smoky pepper-spiced
grilled chicken breast** for an additional **\$1.84**

Ensalada de Casa our house salad of mesclun greens, avocado, pineapple, papaya, mint, red onion, Belgium endive leaves, cilantro and a side of our pomegranate vinaigrette **\$6.89**

Ensalada Cesar crispy romaine lettuce, chili-spiced croutons, Cotija cheese, and a side of chipotle-spiked Caesar dressing **\$6.89**

Sopa de la Tortaria 12 oz. cup of our Soup of the Day **\$4.14**

Sides

Corn Esquites Mexican char-grilled corn on the cob slathered with Queso Fresco, chipotle mayo and finished with chili powder and a squeeze of fresh lime **\$2.76**

Spicy French Fries fresh-cut Idaho potatoes dusted with a smoky pepper seasoning **\$2.55**

Platano sweet plantains served with a piconcillo oaxacal and tequila pepper sauce **\$2.76**

Frizzled Onion Strings thinly sliced onion strings fried into a crispy-crunchy snack **\$3.22**

Crinkled Sweet Potato Chips thinly cut, lightly sweet, with a chipotle-mayo dip for best **\$3.22**

Side of Guac 5 oz. portion made-to-order **\$2.53**

Side of Red Costeño Salsa 5 oz. portion **\$2.30**

Postres

Churrittos mini Mexican fried dough pastries served warm with a dusting of cinnamon and sugar **\$5.68**

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TORTARIA MENU

Tortas

Mexican griddle sandwiches served on fresh baked semolina bread

Milanesa de Pollo panko-crusted chicken cutlet cooked until golden brown and served with spicy black beans, melted Oaxaca cheese, avocado, pickled red onion and jalapeño, chipotle mayo and cilantro sprigs **\$7.81**

Pulled Pork slow-cooked and served with spicy black beans, melted Chihuahua cheese, avocado, fresh Papalo leaves (summer cilantro), roasted chipotle peppers and pickled red onion **\$7.81**

Mexican Grilled Cheese melted Oaxaca cheese, fresh Piconcillo tomatoes, chicken chicharrones for crunch, and roasted chipotle salsa between two slices of thick, buttery Challah bread, grilled until gooey. **\$7.81**

Braised Short Ribs braised steak short ribs cooked until tender and served with spicy black beans, avocado, pickled red onion and jalapeño, and fresh cilantro **\$8.75**

Crispy Eggplant panko-crusted fried eggplant outlets, Chihuahua cheese, avocado, fresh Piconcillo tomatoes, pickled jalapeño, fresh cilantro and our Chipotle BBQ Sauce **\$7.81**

Pease seared red snapper, jalapeno remoulade, pickled red onions, bibb lettuce **\$7.81**

Torta Burger double-stacked 100% Black Angus beef grilled to medium and finished with melted mozzarella, fresh Piconcillo tomatoes, pickled red onion and jalapeño, and cilantro **\$7.81**

Chocolate-Ancho Chicken sautéed chicken breast in a chocolate-ancho chile sauce and topped with sliced tomato, red onion, pickled jalapeño, and Chihuahua cheese **\$7.81**

Taquitos

2 (4-inch) soft, white-corn Masa tortillas, individually hand-pressed, and served with lime wedges

Pescado a filet of crispy Red Snapper topped with a mango-chipotle sauce and warm Costeño salsa **\$5.52**

Carne Asada grilled skirt steak topped with Frizzled Onion Strings, fresh cilantro and tomatillo salsa **\$6.45**

Pollo Asada con Chicharrones grilled chicken breast topped with chicken chicharrones, fresh cilantro and tomatillo salsa **\$5.52**

Carnitas braised pork with crumbled Queso Fresco, pickled red onions and tomatillo salsa **\$5.52**