

TORTAS ARRIBA

tortas planchadas

served on daily baked breads from parisi bakery
with spicy fries and salsa for dipping
pressed by the vintage black iron

birria short rib shredded and simmered in a adobo guajillo and other mexican spices, cilantro and white onions. pressed in the round telera with consome for dipping **15.25**

torta burger double-stacked 100% black angus burger, melted mozzarella, piloncillo tomatoes, pickled red onions, jalapeños and cilantro. pressed in the round telera **15.25**

telera de pollo asado grilled mexican spiced chicken with avocado, lettuce, tomato, spanish onions, melted oaxaca cheese, guajillo salsa. pressed in the long telera **14.75**

steak arrachera grilled skirt steak, piloncillo tomatoes crinkled onions, jalapeños, kosher pickles with oaxaca cheese pressed till melted with chipotle mayo in the round telera **15.50**

cubano de "T" shredded pork, black forest ham, sliced kosher pickles, chihuahua cheese, dijon mustard, chipotle mayo, pressed till melted on the long telera **14.75**

chicken & chorizo grilled chicken breast, spanish chorizo and onions, mixed green peppers with melted monterey jack cheese pressed on the long telera **14.75**

tortas semolina

with spicy fries and salsa for dipping

milanesa de pollo panko-crusted chicken cutlet, spicy black beans, melted oaxaca cheese, avocado, pickled red onion, jalapeño, cilantro **14.75**

pulled pork spicy chorizo in a pinto bean spread, melted chihuahua cheese, avocado, cilantro, roasted chipotle peppers, pickled red onion **14.75**

crispy eggplant panko-crusted eggplant, chihuahua cheese, avocado, piloncillo tomatoes, pickled jalapeño, cilantro, chipotle bbq sauce **14.50**

taquitos (2 per order)

baja fish de veracruz battered and lightly fried chunks of white basa, mango slaw with chipotle, habanero peppers and japanesse orange yuzu juice. served in the blue corn tortillas with jalapeno remoulade on the side **14.00**

pulled pork chipotle braised in chipotle salsa with avocado, cilantro and white onions served in chipotle spiced tortillas **13.50**

grilled mahi mahi jicama corn relish and citrus-jalapeño romoulade. served in corn or flour tortillas **14.00**

carne asada grilled skirt steak, crispy onion strings, tomatillo salsa, cilantro in corn masa tortillas **14.00**

crunchy pollo asado grilled chicken, chicken chicharrones, tomatillo salsa, cilantro in corn masa tortillas **13.50**

birria short rib guajillo roasted and simmered in a guajillo salsa and white onions served in guajillo roasted tortillas with consome for dipping **14.00**

al pastor pork shoulder marinated in chile pineapple sauce, cilantro in corn masa tortillas **13.50**

cauliflower panko breaded cauliflower, jalapeño, pico de gallo, cilantro, cheddar jack queso, chipotle crema served with tomatillo salsa on the side in corn masa tortillas **13.00**

fajitas del norte avocado, pico de gallo, peppers, onions, crema and melted queso served in grilled flour tortillas choose **chicken 13.50** **steak 14.50**

blackened shrimp spicy shrimp blackened with guajillo garlic chile salsa and mixed peppers, crinkled onions and chihuahua cheese. served with roasted costeña salsa on the side in **corn masa tortillas 14.50**

somewhere between

quesadilla melted monterey jack cheese in flour or corn tortilla with pico de gallo

queso 12.00 chicken breast 13.00 steak 14.00

quesabirria shredded short rib, oaxaca queso with consome for dipping **14.00**

burrito flour tortilla filled with black refried beans, rice, monterey jack cheese, crispy onions strings, pico de gallo, crema, avocado salsa **shredded chicken 14.00**

grilled veggies 13.50 chicken breast 14.00 steak 15.25

chicken flautitas crispy corn tortillas, shredded chicken breast, oaxaca cheese, crema, avocado salsa, cotija cheese **13.00**

enchiladas de tortaria chicken, chihuahua cheese, crema, avocado, pico de gallo and salsa baked in the corn tortillas. served with a rice and black refried beans **14.00**

steak 15.00 shrimp 15.00

mini chicken chili chimichangas two crispy flour tortillas filled with chicken tinga, spanish onions, refried beans, red rice, monterey jack cheese with enchilada salsa topped with sour crema, avocado salsa and pico de gallo **13.50**

guacamole, chips and more...

bag of chips 3.50

chips & pico de gallo (mild, medium or caliente) **7.50**
for two **13.50**

chips & guacamole traditional guacamole made to order (mild, medium or caliente) **8.50**

for two **15.50**

spicy french fries smoky pepper seasoning **7.00**

platano con crema **7.00**

black refried beans & mexican-spiced rice 6.00

spicy chicken tortilla sopa 7.00

corn esquites mexican corn on the cob, queso fresco, chipotle mayo, chili powder, lime **7.00**

queso en molcajete warm melted cheddar jack cheese fundido with pinto beans and chorizo, pico de gallo and tomatillo salsa served with corn tortilla chips **11.50**

add **chicken breast, chorizo or steak** for **3.50**

el jardin

chipotle-lime veggie bowl salad greens, seasonal veggies, black beans, pico de gallo, avocado salsa, shredded monterey jack, rice, corn, crema, chili-lime vinaigrette (vg) **13.75**

crispy eggplant bowl panko crusted eggplant, oaxaca cheese, avocado, baby spinach, red rice, refried black beans, cherry tomatoes, crema, tortilla strips (vg) **13.75**

add **panko-crusted chicken or smoky pepper spiced grilled chicken** to any bowl above **3.00** or **grilled mahi mahi 3.50**

postres

churros fondue churro logs & speared strawberries served with piping hot chocolate for dipping **7.75**

fried ice cream vanilla ice cream, cinnamon flakes, whipped cream, chocolate syrup **7.75**

call for our in house fiestas and delivery six pack catering menus - ask for delivery range minimum 50.00

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