

TORTARIAS

Tortas

"Mexican griddle sandwiches served on fresh semolina bread, baked locally by Parisi Bakery in GreenwichVillage"

Milanesa de Pollo panko-cruste 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-roasted and served with spicy pinto/chorizo beans, melted Chihuahua cheese, avocado, fresh Papalo leaves (summer cilantro), roasted chipotle peppers and pickled red onion **\$8.73**

Mexican Grilled Cheese melted Oaxaca cheese, fresh Piloncillo tomatoes and roasted chipotle salsa between two slices of thick, buttery Challah bread, grilled until gooey. **\$7.81**
Add bacon \$8.73

Braised Short Ribs braised steak short ribs cooked until tender and served with spicy black beans, avocado, pickled red onion and jalapeños with fresh cilantro **\$9.65**

Crispy Eggplant panko-cruste fried eggplant cutlets, Chihuahua cheese, avocado, fresh Piloncillo tomatoes, pickled jalapeño, fresh cilantro and our chipotle BBQ Sauce **\$7.81**

Torta Burger double-stacked 100% Black Angus ground grilled to medium and finished with melted mozzarella, fresh Piloncillo tomatoes, pickled red onions, jalapeños and chipotle mayo with cilantro **\$9.19**

Torta de Pollo Limon Chicken breast sautéed in virgin olive oil and a lemon aji salsa, topped with pico de gallo, avocado spears and tomatillo salsa. Served in the long telera **\$8.73**

Pork Carnitas Michoacan Torta Pork shoulder cooked in its own juice with local Mexican spices, chipotle pickled peppers, red tomatoes, avocado spears with melted mozzarella cheese on the long telera **\$8.29**

Steak Arrachera Torta Skirt steak marinated in the northern Mexican spices, then grilled and finished with Piloncillo tomatoes, crispy onion strings, avocados, lettuce and jalapeño slices. Served with Chipotle mayo in the semolina torta **\$10.11**

The Deal

Torta, Taquitos, Draft Cerveza-Choose one of each **\$17.46**
(excludes Steak Arrachera Torta)

Taquitos

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

Mahi Lime Tacos Grilled or crispy topped with a jicama corn relish, romaine lettuce and a lemon/lime jalapeño romoulade in flour tortillas **\$8.29**

Carne Asada grilled skirt steak topped with frizzled Onion strings, fresh cilantro and tomatillo salsa **\$7.81**

Pollo Asado con Chicharrones grilled chicken breast topped with chicken chicharrones, fresh cilantro and tomatillo salsa **\$6.89**

Tacos Al Pastor Pork shoulder marinated in a sweet and sour chile pineapple salsa and cooked on the flat grill **\$7.35**

Tacos de Rajas Poblano peppers, Spanish onions, Portobello mushrooms sautéed in olive oil & crema, topped with onion strings, cilantro, avocado spears, black bean jam and Oaxaca cheese **\$6.43**

Del Norte Grilled inside skirt steak, breast of chicken or shrimp with pico de gallo, avocado and roasted tomatillo salsa in flour, hand-pressed and grilled tortillas

Chicken \$7.35 Steak \$8.29 Shrimp \$8.29

Chef Alfredo's Taquito Platters

4 Taquitos - One of each (up to four) from the menu, chips & guacamole and spicy fries **\$13.37**

8 Taquitos - Two of each (up to eight) from the menu, chips & guacamole for two and spicy fries **\$30.77**

Somewhere between a Torta and Taquito

All tortillas are hand rolled, flat grilled and hand cut
flour or white corn masa

Quesadilla Flour or white corn tortilla, queso Monterrey Jack,
topped with pico de gallo, then melted **Queso \$5.52 Chicken breast**
\$7.35 Steak \$8.73

Burrito Flour tortilla with black refried beans, Mexi rice, crinkled
onions, pico de gallo, sour cream, avocado salsa and your choice of
Rajas \$8.27 Chicken breast \$8.27 Steak \$8.73

Chicken Flautitas Shredded chicken breast and Oaxaca cheese
in corn tortillas, light fried till crispy, topped with lines of crema,
avocado salsa and cotija cheese **\$6.43**

Empanadas By The Piece Crispy white tortillas filled with
your choice of Angus black ground or shredded chicken breast with
melted Oaxaca cheese. Served with roasted chipotle salsa on the
side **\$3.22**

Enchiladas de Tortaria Hand made corn masa tortillas
baked with chicken breast or Angus black ground, Chihuahua
cheese, crema, avocado, pico de gallo and red and green salsa.
Served with a side of Mexican rice and black redried beans **\$8.29**

Mini Chimichangas Crispy flour tortillas stuffed with
shredded chicken Tinga or Angus black ground, refried beans,
mexican rice, Oaxaca cheese and topped with avocado salsa, crema
and pico de gallo **\$6.43**

Guacamole, Chips, Etc.

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

Bag of Chips... \$1.84

Chips & Guacamole... \$5.06

Chips & Pico de Gallo...\$4.60

Chips & Guac For Two... \$9.19

Ensaladas & Sopa

...add **Panko-crusted chicken** - or - **Smoky pepper-**
spiced grilled chicken to any salad add **\$2.53**

- or - **Grilled Fish del Dia** add **\$3.68**

Ensalada de Quinoa Roja Red Quinoa grains with baby
spinach leaves, avocado chunks, mixed peppers, tomato, corn and
red onions. Served with a lemon/lime vinaigrette **\$8.29**

Ensalada de Kale & Avocado Brussels sprouts, kale, grated
pepper jack, cranberries, pumpkin seeds, black beans, tortillas
strips tossed with a chili-lime vinaigrette **\$8.29**

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 **\$3.22**

Spicy French Fries fresh-cut Idaho potatoes dusted with
a smoky pepper seasoning **\$2.76**

Platano sweet plantains served with crema **\$3.68**

Black Refried Beans and Mexican Rice **\$2.76**

Postres

Churritos mini Mexican fried dough pastries, served warm with
a dusting of cinnamon sugar and a chocolate sauce for dipping**\$4.14**

Fried Ice Cream chocolate chip ice cream crusted in cinnamon
flakes and fried till crispy and topped with whipped cream and
chocolate syrup **\$4.60**

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