

Salads

Tostada Salad 8.25

Shredded romaine topped with pico de gallo, black bean salad, two cheeses and guacamolé over a crispy flour shell. Served with ranch dressing

with: BBQ Tempeh, hominy pozole, portobello molé, grilled vegetables, or vegetarian chorizo 9.50

with: grilled chicken, chicken tinga, chicken molé, chicken pozole, picadillo, or huevos rancheros 9.95

with: grilled steak or grilled tilapia 10.95

Sides

Vegetarian Pozole 4.25

A rich stew of hominy and vegetables in a spicy broth

Chicken Pozole 4.95

Grilled chicken and hominy in a tomatillo salsa

Vegetarian Chili 4.95

Vegetable chili topped with cheese and sour cream and served with dipping chips

Chili con Carné 5.25

Traditional chili and vegetables, topped with cheese and sour cream and served with dipping chips

Chili Cheese Pot 5.95

Equal parts chili and cheese, topped with sour cream and served with dipping chips

Brown Rice 2.00

Black or Refried Black Beans 2.00

Guacamolé Sm 3.00 (3oz) Lg 5.95 (8oz)

Roast Salsa Sm 1.25 (3oz) Lg 2.50 (8oz)

Chips Sm 1.25 Lg 3.00

Chips and Roast Salsa

Are FREE while you eat and FREE while you wait, but cost a little extra to go

In-House FREE To-Go 2.50

Desserts

Ask about our cakes 4.00

Acapulco, 1952

So, Senor and Senora Tortuga opened their hotel, even without any rooms.

"People will use their imaginations," he counseled his wife, who lovingly nodded her head and prayed they would. "And, there IS the dining room, after all. It's the heart of any hotel." The Senora nodded and prepared the front desk for guests. "And the front desk is its' soul. Never forget that. Call the boys, Hoteleros can't have too many hands."

The boys came in looking crisp and the Senora put them to their last-minute tasks. None of them had run a hotel before and they wanted very much to be ready. The Senor tended to the kitchen, testing each dish for its own heart and soul. Everything, except for the apparent absence of any rooms to rent, seemed just perfect.

When the phone rang the Senora looked excitedly at her sons who stood at the desk. It rang again. Their eyes grew wide knowing the moment they'd worked for had come. At the third ring the Senora knew it was time.

"Hotel Tortuga."

"We would like a room for the 19th of December."

"I'm sorry, but we have no rooms to rent."

"Already full? So soon? Congratulations! Another night then...the 25th?"

"No. We have no rooms at all. Not that none are available. There just are no rooms."

"Aren't you a hotel?"

"Not in the sense that we have any rooms."

"Then in what sense ARE you a hotel?"

"We have a lovely dining room and a well appointed front desk. That's the heart and soul of any hotel," she said, grateful to have the only remaining logical answer to offer.

"Then why call it 'Hotel?'"

At the sound of the phone, El Senor ducked his head out from the kitchen.

"Was that an order?"

"You won't believe it. Someone wanted a room."

"What? Did you offer them the menu?"

"They wanted a room. Not tacos."

"Very well then. Is imagination dead? They will come."

And they did come, finding their way through the doors into the welcoming arms of the family Tortuga and their dream hotel. Locals, needing not a room, followed the scent of the kitchen's magic up and down the block: The most fabulous man in the world, the dreadlocked and tattooed, the retired Maestro of singular vision, the Irish siren with her baby born speaking perfect Gaelic, expatriate Californians, Los Estudiantes, the Russian ambassador, the family from Mumbai, never wanting ice, the unpublished writer with his 600 pages about a restaurant that was also not a restaurant.

Senor Tortuga looked from the kitchen at the bustling scene and smiled.

Hotel Tortuga

Mexican Food



Room Service
Eat-In & Takeout

(212) 228-1884

246 East 14th St. NYC
Just off the corner of 2nd Ave.

All Burritos are about 20oz and include brown rice, black beans, jack & cheddar cheese, pico de gallo & sour cream in a wheat tortilla.

Burritos Vegetarian

Acapulco, 1952 7.25

Our basic burrito with short grain brown rice, black beans, jack cheese, pico de gallo and sour cream in a wheat tortilla

Super Vegetarian 9.25

GUACAMOLÉ - lettuce, extra cheese and sour cream to the Acapulco

Vegged Out in Santa Cruz 8.95

GRILLED VEGETABLES - green and yellow squash, corn and red bell peppers

Honeymoon Suite 9.25

PORTOBELLO MOLE - grilled mushrooms in a bittersweet molé of cacao bean and chili

The Green Tortuga 8.95

VEGETARIAN POZOLE - hominy, broccoli, spinach and portobello in a salsa tomatillo sauce

Room 66 8.95

VEGETARIAN CHORIZO - soy protein, cumin, chili, lime and cilantro

Baja BBQ 9.25

BARBEQUE TEMPEH - soy protein in a sweet & savory sauce

Make it Vegan! substitute vegan cheese & tofu sour cream +1.00

Burritos Traditional

Grill from Ipanema 9.50

GRILLED CHICKEN BREAST - marinated in beer, lime, garlic and chili

Phoenix Rising 9.50

CHICKEN TINGA - grilled chicken in a spicy stew of chipotles, carmelized onion and tomato

Holy Molé 9.50

CHICKEN MOLE - grilled and stewed in a bittersweet salsa of cacao bean and chili

Pozo Lounge 9.50

CHICKEN POZOLE - grilled chicken and hominy in salsa tomatillo

Pool Boy 9.50

GROUND BEEF PICADILLO - with minced vegetables and black pepper

Marilyn Monroe 10.95

GRILLED STEAK - a sweet and spicy marinade of pineapple and soy

Surf City, MEX 9.95

GRILLED TILAPIA - with white sauce & lime

Tacos 2.75 ea.

Double soft corn or flour tortillas, cheese, lettuce and pico de gallo

1 taco 2 tacos 3 tacos

with: BBQ tempeh, vegetarian pozole, portobello molé, grilled vegetables, or vegetarian chorizo

3.50 7.00 9.50

with: grilled chicken, chicken tinga, chicken molé, chicken pozole, picadillo, or huevos rancheros

3.50 7.00 10.00

with: grilled steak or grilled tilapia

3.75 7.50 10.50

add: rice & beans +1.50

add: guacamolé +2.00

Nachos 7.50

Corn chips topped with beans, jack and cheddar cheese, pickled jalapenos and sour cream

with: BBQ tempeh, vegetarian pozole, portobello molé, grilled vegetables, or vegetarian chorizo

9.50

with: grilled chicken, chicken tinga, chicken molé, chicken pozole, picadillo, or huevos rancheros

9.95

with: grilled steak or grilled tilapia

10.95

add: guacamolé +2.00

Quesadillas 7.50

A 12" tortilla stuffed with jack and cheddar cheese. Served with rice & beans, salad garnish and sour cream

with: BBQ tempeh, vegetarian pozole, portobello molé, grilled vegetables, or vegetarian chorizo

9.95

with: grilled chicken, chicken tinga, chicken molé, chicken pozole, picadillo, or huevos rancheros

10.50

with: grilled steak or grilled tilapia

10.95

add: guacamolé +2.00

Tostaditas 7.50

Two crispy corn tostadas topped with refried black beans, two cheeses, lettuce, pico de gallo and guacamolé

with: BBQ tempeh, vegetarian pozole, portobello molé, grilled vegetables, or vegetarian chorizo

9.50

with: grilled chicken, chicken tinga, chicken molé, chicken pozole, picadillo, or huevos rancheros

9.95

with: grilled steak or grilled tilapia

10.50

Breakfast (Served all day except at breakfast. We open at 11.)

Huevos Rancheros 8.95

Two eggs (or scrambled tofu) over refried black beans and a crispy corn tortilla, topped with jack and cotija cheeses and salsa ranchero or salsa verde. Served with rice & salad garnish.

Huevos Con Vegetarian Chorizo 8.95

Two eggs (or tofu) scrambled with vegetarian chorizo and cheese. Served with rice and beans, salad garnish and soft corn tortillas for rolling it all up.

Chilaquiles 8.95

A classic hash of corn chips cooked with pico de gallo in salsa tomatillo, topped with melted cheese, sour cream and guacamolé. Served with salad garnish.

with: BBQ tempeh, grilled vegetables, vegetarian chorizo, portobello molé, or vegetarian pozole +2.00

with: grilled chicken, chicken tinga, chicken molé, huevos rancheros, picadillo, or chicken pozole +2.00

with: grilled steak or grilled tilapia +2.00

Breakfast Burrito 9.95

Huevos Rancheros or Huevos con Vegetarian Chorizo with rice, beans, cheese, sour cream and pico de gallo in a 12" tortilla

Breakfast Quesadilla 9.95

Tofu bacon egg and cheese griddled in a 12" tortilla. Served with rice and beans and salad garnish

Drinks

Iced Tea 1.75

Horchata 2.75

Fresh-made Lemonade 1.75

Jarritos Mexican Soda 2.00

Coke, Diet Coke, Sprite 1.50

Mexican Bottled Beer 5.00

Beer Bucket (5 beers) 20.00

Frozen Sangria - Glass 5.50 1/2 Pitcher 14.00 Pitcher 24.00

Frozen Agave

Wine Margarita - Glass 6.00 1/2 Pitcher 16.00 Pitcher 26.00

Dive In to

Weekend Brunch 10.95

Saturday & Sunday 11-4

With coffee or tea and juice, sangria, margarita or horchata

Choices and Options

Tortilla - white flour, whole wheat, spinach

Beans - black beans or refried black beans

Cheese - real cheese or vegan cheese (vegan +1.00)

Sour Cream - real or tofu sour cream

Burrito Bowl - a burrito without the tortilla, served with salad garnish

Get it Wet - a burrito topped with salsa tomatillo and cheese +1.00