

STARTERS

PICKLES (VG) carrot, cauliflower, radish, onion and jalapeño.	5.0
ESQUITES (VEGAN ON REQUEST) ** grilled corn off the cob, black mayonnaise, cheese and spice mix, served to share.	per person 6.0
GUACAMOLE (VG) guacamole with pistachios, pear and mojo de ajo, topped with crispy leeks, served with sweet potato chips.	15.0
BEANS (VEGAN ON REQUEST) ** refried beans with chili oil and cotija cheese.	7.5
CHILACA (V) - 2 Per Serve grilled banana chili stuffed with cheese and corn.	16.0
PORK BELLY SKEWER- 1 per serve pork belly with tamarind glaze, peanut arbol salsa and coriander.	6.0
GRILLED BONE MARROW ** with confit garlic, corn, guajillo oil served with cotija cheese, lime and grilled bread.	18.0

CAN'T DECIDE?

** FEED ME **

A SELECTION OF OUR
FAVOURITES TO SHARE

• MINIMUM 2 PEOPLE - ALL IN •

48.0\$ PER PERSON

¡ENJOY! ¡ENJOY!

SALSAS

SIDE OF GUACAMOLE	5.0
TOMATILLO (mild green salsa)	2.0
BLACK MAYO (mild) (NGF)	4.0
MACHA (med- contains peanuts) **	4.0
FRESH HABANERO IN OIL (hot!)	2.0

HOTEL JESUS®

OUR FOOD IS MILD TO MEDIUM- WANT MORE HEAT?
ASK YOUR SERVER

TOSTADAS & CEVICHE

TOSTADA DE FRIJOLES (VG) ** beans, mojo de ajo, edamame, cherry tomatoes, avocado, vegan cream cheese.	6.0
RAW TUNA TOSTADA sashimi grade tuna, ponzu, avocado, topped with tobiko and wasabi crumb.	9.0
PALMITO CEVICHE (VG) artichoke, palm hearts, soy beans, mushroom, cucumber, spanish onion and avocado in carrot and habanero aguachile.	16.0
COLIMA CEVICHE ** snapper, minced and cured in lime juice, served with pico de gallo, carrot, cucumber, green chili, coriander and avocado.	20.0
COBIA CEVICHE cobia, cucumber, spanish onion and avocado in lime and coriander aguachile.	24.0
PRAWN CEVICHE poached prawns cured in lime juice, chipotle, pico de gallo, red cabbage.	22.0

VOLCANES

GRILLED CRISPY CHEESE ON TOSTADA
WITH CHOICE OF PROTEIN, ONION & CORIANDER
- 1PC PER SERVE

HUITLACOCHÉ (V) ** guisado of huitlacoche (corn truffle), mushroom, corn.	6.5
BLACKENED CHICKEN blackened marinated chicken, salsa martajada, onion and coriander.	7.0
AL PASTOR marinated spit roasted pork with pineapple, onion.	7.5

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TACOS

SOFT CORN TORTILLAS WITH PROTEIN
- 12CM / 2PCS PER SERVE

CAULIFLOWER (VG) smoked cauliflower and broccoli florets, mint leaf and popped amaranth.	11.0
DOUBLE FISH ** ensenada style - 2 pieces of fried fish, cabbage, pico de gallo, crema, chipotle salsa.	15.0
LAMB BARBACOA slow cooked lamb shoulder with onion, coriander, salsa macha and chargrilled spring onion.	13.0
AL PASTOR - 11cm Tortilla marinated spit roasted pork with pineapple, served with onion and coriander.	12.0

FRIED TACOS (DORADOS)

-2PCS PER SERVE

VEG FRITO (V) potato and goats cheese, oregano and salsa ahogada.	11.0
GOBERNADOR ** prawns, smoked tuna, cheese, crema, salsa macha, avocado.	13.0

QUESADILLAS

FOLDED THEN GRILLED WHEAT TORTILLA WITH
CHOICE OF PROTEIN & CHEESE - 20CM

HUITLACOCHÉ (corn truffle) (V) served with crema, esquites and cotija and crisp herbs.	16.0
BLACKENED CHICKEN served with Valentina crema, chicken chicharron and spices.	16.0
AL PASTOR PORK served with taco shop guac and pickles.	16.0

STAFF FAVOURITES - **

V - VEGETARIAN VG - VEGAN
NGF - NO GLUTEN FREE OPTIONAL

MAINS / DIY TACOS

ALL SERVED WITH 4 TORTILLAS
& SALSA DIABLO

CAULIFLOWER STEAK (VEGAN ON REQUEST) with burnt cauliflower puree, pickled cabbage, salsa macha, pepitas and cotija cheese.	19.0
PORK BELLY ** guajillo braised, mojo de ajo, pickled red onion, served in broth.	26.0
XICO MOLE twice cooked brisket (slow cooked then deep fried) in a mole sauce of mild chilis, spices, nuts and cacao - from the state of Veracruz.	28.0

VEGETABLES AND SIDES

RADISH CITRUS SALAD (VG) ** daikon, red radish, carrot, cabbage, mandarin, chia seeds, citrus dressing.	9.0
GREEN BEANS (VG) green beans, citrus dressing, toasted almonds.	7.0
CRISPY PUMPKIN (VG) roast pumpkin with pasilla salsa, pipian verde and lacinato kale.	14.0
BRUSSELS SPROUTS (VEGAN ON REQUEST) roasted sprouts, mojo de ajo, fresh mint and pasilla crema.	9.0
TORTILLAS/TOSTADAS 4 per serve (VG)	2.0

DESSERT

CHOCOLATE MESS (VEGAN ON REQUEST) ** warm chunks of chocolate brownie, jamaica, almond praline, guajillo glass. Served with vanilla bean ice cream and chocolate sorbet.	12.0
BUÑUELOS (V, NGF) fried pastry with cinnamon sugar, dulce de leche ice cream and cajeta.	12.0
FLAN DE QUESO (V) cream cheese and vanilla bean flan, mezcal syrup, orange.	9.0

LIQUID DESSERT

HERRADURA AÑEJO oak, orange peel, nutmeg.	12.0
GRAN CORRALEJO AÑEJO orange spice, red pepper, vanilla and milk chocolate.	17.0
THE DUDE ** mezcal, kahlua, almond horchata.	18.0