

STARTERS

PICKLES (VG) carrot, cauliflower, radish, onion and jalapeño.	5.0
🔥 ESQUITES – Serves 2 (VEGAN ON REQUEST) grilled corn off the cob, black mayonnaise, cheese and spice mix.	12.0
GREEN DIPS 'N CHIPS (VG) guacamole, tomatillo, sikil pak.	14.0
BEANS (VEGAN ON REQUEST) refried beans with chili oil and cotija cheese.	7.0
🔥 CHILACA (V) – 2 Per Serve grilled banana chili stuffed with cheese and corn.	16.0
SALADITA – 2 Per Serve whipped coffee marinated yellowfin tuna, topped with chili oil, served on salada.	10.0
CHICKEN NECKS deep fried, served with salsa.	8.0
🔥 GRILLED BONE MARROW with confit garlic, corn, guajillo oil served with cotija cheese, lime and grilled bread.	16.0

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
TAQUERA (mild red salsa)	2.0
🔥 MACHA (mild-med peanut salsa)	4.0
BLACK MAYO (mild) (NGF)	4.0

HOTEL JESUS[®]

TOSTADAS & CEVICHE

🔥 TLAYUDITA (VG) beans, mojo de ajo, edamame, cherry tomatoes, avocado, vegan cream cheese.	6.0
RAW TUNA 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.	18.0
MARKET FISH CEVICHE market fish, cucumber, spanish onion and avocado in lime and coriander aguachile.	22.0
PRAWN CEVICHE poached prawns cured in lime juice, chipotle, pico de gallo, red cabbage.	20.0

VOLCANES

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

🔥 HUITLACOCHÉ (V) guisado of huitlacoche (corn truffle), mushroom, corn.	6.0
BLACKENED CHICKEN blackened marinated chicken, salsa martajada, onion and coriander.	6.5
AL PASTOR marinated spit roasted pork with pineapple, onion.	7.0

TACOS

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

CAULIFLOWER (VG) smoked cauliflower and broccoli florets, mint leaf and popped amaranth.	11.0
🔥 FISH fried market fish, pickled red cabbage, white cabbage, pico de gallo and pickled jalapeño.	12.0
GREEN CHORIZO house made chorizo with herbs, stewed fries, served with onion and coriander.	12.0
🔥 LAMB BARBACOA slow cooked lamb shoulder with onion, coriander, salsa macha and chargrilled spring onion.	13.0
AL PASTOR – 10cm Tortilla marinated spit roasted pork with pineapple, served with onion and coriander.	11.0

FRIED TACOS (DORADOS)

VEG FRITO (V) potato and goats cheese, oregano and salsa ahogada.	5.0
🔥 GOBERNADOR prawns, smoked tuna, cheese, crema, salsa macha, avocado.	6.0

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

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 chilis, spices, nuts and cacao from the state of Veracruz.	26.0

SIDES (VG)

🔥 RADISH CITRUS SALAD daikon, red radish, carrot, cabbage, mandarin, chia seeds, citrus dressing.	9.0
GREEN BEANS green beans, citrus dressing, toasted almonds.	7.0
GREEN RICE steamed rice, soy beans, corn, kale, chili.	7.0

DESSERT

CHAMOYADA (VG) mango sorbet, chamoy, tajin, puffed grains, lime.	9.0
FLAN DE QUESO (V) cream cheese and vanilla bean flan, mezcal syrup, orange.	9.0
🔥 BUNUELOS (V, NCF) fried pastry with cinnamon sugar, dulce de leche ice cream and cajeta.	12.0

LIQUID DESSERT

HERRADURA AÑEJO oak, orange peel, nutmeg.	12.0
CLASE AZUL REPOSADO caramel, toffee sweetness, light vanilla.	17.0
🔥 THE DUDE mezcal, kahlua, almond horchata.	18.0

** FOLLOW US **

 @HOTELJESUS

 /HOTELJESUS

*** 🔥 - STAFF FAVOURITES ***

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