

STARTERS

PICKLES (VG) carrot, cauliflower, onion and jalapeño.	4.5\$
CORN COB (VC*) - 1PC Per Serve grilled corn, black mayonnaise, cheese and spice mix.	6.0\$
GREEN DIPS 'N CHIPS (VC*) guacamole, tomatillo, sikil pak.	14.0\$
BEANS (VG*) refried beans with chili oil and cotija cheese.	7.0\$
CHILACA (V) 1PC / 2PC grilled banana chili stuffed with cheese and corn.	8.0/16.0\$
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.	7.0\$
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
(MIN 2 PEOPLE)

45.0\$ PER PERSON

¡ENJOY! ¡ENJOY!

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V - VEGETARIAN VG - VEGAN
VC* - VEGAN OPTIONAL

RAW OR CURED

FOR 2 / 3 OR MORE

VEGAN AGUACHILE (VG) carrot & habanero aguachile, artichoke, palm hearts, broad beans, mushroom, cucumber, spanish onion and avocado.	18.0/28.0\$
AQUACHILE MIXTO mixed seafood aguachile, lime, coriander, green chili, cucumber, spanish onion and avocado.	25.0/40.0\$
COLIMA CEVICHE snapper, minced and cured in lime juice served with pico de gallo, carrot, cucumber, green chili, coriander and avocado.	18.0/28.0\$
PRAWN CEVICHE poached prawns, pico de gallo, chipotle and prawn chicharron.	18.0/28.0\$
SEAFOOD COCTEL mixed seafood, clamato, salsa marisquera, red onion, cucumber, coriander and avocado.	25.0\$

TOSTADAS HOUSE MADE CRISP CORN TORTILLA - 11CM / 1PC PER SERVE

VEG (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\$
COLIMA CEVICHE snapper, minced and cured in lime juice, pico de gallo, carrot, cucumber and mayonnaise.	8.0\$
SMOKED TUNA house smoked yellowfin tuna, chipotle, mayonnaise and bonito.	8.0\$
PRAWN TOSTADA poached prawns, pico de gallo, chipotle, prawn chicharron and mayonnaise.	8.0\$
CHICKEN TOSTADA blackened chicken, salsa martajada, fried carrot.	7.0\$

VOLCANES

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

HUITLACOCHÉ (V) guisado of huitlacoche (corn truffle), mushroom, corn.	5.5\$
SMOKED TUNA wood smoked coffee marinated tuna, mixed with stewed carrot, capsicum.	7.5\$

TACOS

SOFT CORN TORTILLAS WITH PROTEIN
- 12CM / 1PC PER SERVE

CAULIFLOWER (VG) smoked cauliflower and broccoli florets, mint leaf and popped amaranth.	5.0\$
FISH TACO fried market fish, pickled red cabbage, white cabbage, pico de gallo and pickled jalapeño.	6.0\$
GREEN CHORIZO house made chorizo with herbs, stewed fries, served with onion and coriander.	6.0\$
SUADERO skirt steak braised in pork fat, served with coriander and onion.	6.0\$
AL PASTOR - 2 Per Serve • 10cm Tortilla marinated spit roasted pork with pineapple, served with onion and coriander.	10.0\$

FRIED TACOS (DORADOS)

VEG FRITO (V) potato and goats cheese, spring onion and salsa ahogada.	5.0\$
GOBERNADOR prawns, smoked tuna stew, cheese, crema, salsa macha, avocado.	5.5\$

QUESADILLAS

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

HUITLACOCHÉ (V)	10.0\$
SMOKED TUNA	13.0\$
BLACKENED CHICKEN	12.0\$
AL PASTOR PORK	12.0\$

MAINS

CAULIFLOWER STEAK (VG*) with burnt cauliflower puree, pickled red onion, salsa macha, pepitas and cotija cheese.	18.0\$
PORK BELLY guajillo braised, mojo de ajo, pickled red onion, served in broth.	28.0\$
BARBACOA lamb shanks, slow cooked in banana leaf for 15 hours - served with 8 tortillas and salsa macha.	36.0\$
XICO MOLE SML / LRG traditional brisket mole from the state of Veracruz, slow cooked then deep fried.	20.0/36.0\$

SIDES (VG)

RADISH CITRUS SALAD daikon, red radish, carrot, cabbage, mandarin, chia seeds, citrus dressing.	7.0\$
GREEN BEANS green beans, mojo de ajo, citrus and agave dressing, toasted almonds.	7.0\$
GREEN RICE steamed rice, broad beans, corn, kale.	7.0\$
TOSTADAS / TORTILLAS - 4PCS	3.0\$

LIQUID DESSERT

HERRADURA AÑEJO oak, orange peel, nutmeg.	12.0\$
CLASE AZUL REPOSADO caramel, toffee sweetness, light vanilla.	17.0\$
ARETTE GRAN CLASE oak, sweet entry, citrus finish.	30.0\$

DESSERT

CHAMOYADA (VG) house 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) fried pastry with cinnamon sugar, michoacana-style ice cream and mezcal syrup.	9.0\$

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