

# HOTEL JESUS<sup>®</sup>

## • BREAKFAST - TILL 4:30 PM - NO VARIATIONS ON WEEKENDS •

### ADD AVO 4.0 | BONE MARROW 3.0 | MEZCAL CURED TROUT 5.0 | BEANS 3.0

MIXED MELON CEVICHE (VG) melons, pickled rind, cucumber, spanish onion, cherry tomatoes, toasted coconut, coconut water, guacatillo, chia, micro coriander and tostadas.	14.0
AZTEC GRAINS AND 62 ° EGG (vegan optional) kale, bulgur, black beans, quinoa, pumpkin, pepitas, corn, amaranth, serrano and citrus salsa with a 62 degree egg.	17.0
EGG TACO PLATE (V)   ADD TACO 5.0 2 x tacos - fried eggs, avocado, salsa verde and cotija cheese with black beans, guajillo, queso fresco and pickled vegetables.	16.0
RAJAS TACO PLATE (V)   ADD TACO 6.0 2 x tacos - fried eggs, stewed chillies, crema, corn with black beans, guajillo, queso fresco and pickled vegetables.	18.0
MEZCAL CURED TROUT TACO PLATE   ADD TACO 7.0 2 x tacos - fried eggs, mezcal cured trout, garlic chives, arbol and chiltepin chili salsa with black beans, guajillo, queso fresco and pickled vegetables.	20.0
CHORIZO TACO PLATE   ADD TACO 6.0 2 x tacos - fried eggs, chorizo, coriander, queso fresco with black beans, guajillo, and pickled vegetables.	18.0
HUEVOS AHOQADOS (V) 62 degree eggs, ahogada salsa, oregano with tortillas or buns.	14.0
THE OAXACAN FEAST fried eggs, grilled queso fresco, bone marrow, stewed chicharron, chorizo, frijoles, avocado, salsa and tortillas.	22.5
THE OAXACAN VEG FEAST (V) fried eggs, grilled queso fresco, sautéed mushrooms, stewed chillies, black beans and tortillas.	19.0
CHILAQUILES DIVORCIADOS (breakfast nachos) (V) toasted tortilla chips, salsa verde, salsa roja, cotija cheese, crema, micro coriander and a fried egg.	16.0
CHICKEN CHILAQUILES DIVORCIADOS (breakfast nachos) toasted tortilla chips, salsa verde, salsa ahogada, blackened chicken, cotija cheese, crema, micro coriander and a fried egg.	20.0
CHORIZO CHILAQUILES DIVORCIADOS (breakfast nachos) toasted tortilla chips, salsa verde, salsa ahogada, chorizo, cotija cheese, crema, micro coriander and a fried egg.	20.0
MUSHROOM QUESADILLA (V) mushroom, kale, stewed onion, and cheese quesadilla, with a fried egg.	16.0
CHORIZO QUESADILLA chorizo, potato and cheese quesadilla, with a fried egg.	16.0

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

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## • LUNCH - TILL 4.30 PM - NO VARIATIONS ON WEEKENDS •

GUACAMOLE (VG) with pistachios, mojo de ajo, topped with crispy leeks, served with sweet potato chips.	14.0
CHILLI FRIES (vegan optional) with black mayo, cotija cheese and tajin.	7.0
COLIMA CEVICHE TOSTADA snapper, minced and cured in lime juice, served with pico de gallo, carrot, cucumber, green chili, coriander and avocado.	7.0
RAW TUNA TOSTADA sashimi grade tuna, ponzu, avocado, topped with tobiko and wasabi crumb.	9.0
HONGOS TACOS (vegan optional) - 2 pcs per serve confit king oyster mushroom, salsa macha, mojo de cilantro, onion, coriander and cotija cheese.	11.0
MARKET FISH TACOS - 2 pcs per serve Ensenada style - fried fish, cabbage, pico de gallo, crema, chipotle salsa.	14.0
LAMB BARBACOA TACOS - 2 pcs per serve slow cooked lamb shoulder with onion, coriander, salsa macha and chargrilled spring onion.	13.0
BLACKENED CHICKEN QUESADILLA   add chilli fries 4.0 served with Valentina crema, chicken chicharron and spices.	16.0
CDMX HAMBURGUESA (NGF)   add egg 3.0   add chilli fries 4.0   double up 4.0 premium mince, leg ham, cheddar, sauteed chillies, caramelised onion, iceberg, mayo, american mustard, chipotle ketchup - milk bun.	16.0
FLAN DE QUESO (V) cream cheese and vanilla bean flan, mezcal syrup, orange.	9.0

## • FROM 4.30 PM TO 5.30 PM •

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