



HOTEL JESUS[®]



\$39PP FEED ME

TO SHARE:
-GUACAMOLE-
-ESQUITES-
-MUSHROOM TOSTADA-
-CHOICE OF CARNE x 1-
-SIDES x 1-
-DESSERT-

ADD A BEV BANQUET \$30

-AGAVE | WINE | COCKTAIL-

\$49PP STAFF FAVOURITE

TO SHARE:
-GUACAMOLE-
-ESQUITES-
-TOSTADAS-
-AL PASTOR TACO-
-CHOICE OF CARNE x 2-
-SIDES x 1-
-DESSERT-

ADD A BEV BANQUET \$40

-AGAVE | WINE | COCKTAIL-

\$59PP SEAFOOD MENU

TO SHARE:
-GUACAMOLE-
-ESQUITES-
-CLAMS-
-TOSTADAS-
-FISH TACO-
- WINGS-
-PRAWNS-
-SIDES x 2-
-DESSERT-

ADD A BEV BANQUET \$40

-AGAVE | WINE | COCKTAIL-



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UP TO DATE WITH US**



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**FOR BOOKINGS OR FUNCTIONS VISIT
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BOTANAS

(SNACKS)

QUACAMOLE (vg) pistachios, crispy sweet potato, served with tortilla chips	14.0
*ESQUITES (vgo, gfo) - serves two corn, black mayo, cheese	12.0
MUSHROOM TOSTADA pinto bean puree, mushrooms in escabeche, avocado, salsa macha, micro coriander	9.0
BEEF TARTARA anchovies, fried capers, mustard, morita chilli, served with tostadas	15.0

MARISCOS

(SEAFOOD)

CLAMS (2) clams and prawns, onion, mojo de ajo, cheese, black sesame seeds - add 1 clam	12.0 6.0
*COLIMA CEVICHE tostada or bowl-minced snapper, pico, avocado, sesame seeds	9.0 22.0
PRAWN CEVICHE (ngf) tostada or bowl-prawns, peanuts, cucumber, avocado, coriander	10.0 24.0
*PRAWNS "PETROLEROS" (ngf) squid ink, cheese, sauteed leek, served with tortillas	18.0

CARNE

(MEAT)

*CHICKEN WINGS agave, chilli, peanut salsa, pickled cucumber, coriander	14.0 26.0
LAMB RIBS roasted ribs, salsa macha, pistachios	16.0 30.0
LONGANIZA smoked sweet potato puree, house made pork sausage, salad leaves, pickled white onion	16.0

ACOMPAÑAMIENTOS

(ACCOMPANIMENTS)

*POTATOES (vgo) roasted potatoes, pork fat, salt	8.0
CABBAGE (v) grilled cabbage, pipian, ponzu	8.0
OAXACAN PUMPKIN SALAD (vgo) roast pumpkin, baby beets, radish, shallots, pasilla vinaigrette, queso, sesame dressing	14.0
*GARLIC RICE (vg) rice, mojo de ajo, chives	6.0
TORTILLAS / TORTILLA CHIPS (vgn)	2.0

Please let staff know if you have
any dietary requirements or allergies
Nuts are used in the kitchen

* STAFF FAVOURITE
(V) VEGETARIAN | (VG) VEGAN
(VGO) VEGAN ON REQUEST
(GFO) GLUTEN FREE ON REQUEST
(NGF) NOT GLUTEN FREE

TACOS Y MAS

(TACOS AND MORE)

GREENS TACO x2 (vg) burnt cauliflower puree, greens, avocado, peanut salsa	13.0
FISH TACO x2 fried rockling, crema, chipotle, pico	15.0
*CHICKEN SKIN TACO x2 chicken skin, pico de gallo, salsa diablo, coriander	14.0
*AL PASTOR TACO x2 pork, grilled pineapple, onion, coriander, tomatillo & morita salsa	12.0
BEEF TACO x2 rib eye, green onion & green chilli salsa, lime	16.0
VOLCAN fried cheese tortilla, beef, pico de gallo, taco shop guac, coriander	8.0
POBLANO QUESADILLA (v) (gfo) poblano chillis, mushroom, corn, cheese	15.0
*AL PASTOR QUESADILLA (gfo) pork, cheese, pineapple, stewed onion, coriander, salsa roja	16.0

POSTRES

(DESSERTS)

COCONUT PIE (vg) passionfruit coulis, raspberries, toasted coconut	12.0
*CHURROS (ngf, vgo) cinnamon sugar, chocolate dipping sauce	10.0



scan the QR code or visit our
website to see our photo menu

SUNDAY AND PUBLIC HOLIDAY SURCHARGE OF 10% IS APPLICABLE TO ALL TRANSACTIONS