

## SNACKS

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, mojo de ajo, topped with crispy leeks, served with sweet potato chips.	15.0
FRIJOLES (VEGAN ON REQUEST) ** black beans, guajillo, queso fresco, served with tostadas.	7.5
PORK BELLY SKEWER 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.	16.0

## TOSTADAS & CEVICHES

### CURED SEAFOOD AND VEGETABLES WITH HOUSEMADE TOSTADAS

TOSTADA DE FRIJOLES (VG) beans, mojo de ajo, edamame, cherry tomatoes, avocado, vegan cream cheese.	6.0
COLIMA CEVICHE TOSTADA ** snapper, minced and cured in lime juice, served with pico de gallo, carrot, cucumber, green chili, coriander and avocado.	7.0
PRAWN TOSTADA poached prawns in chintextle crema, cucumber, spanish onion, avocado and black sesame.	8.0
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
SCALLOP AND PRAWN AGUACHILE NEGRO ** scallops, prawns, chiltepin chilli salsa negra, cucumber, spanish onion, avocado, micro coriander.	22.0

# HOTEL JESUS<sup>®</sup>

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

**¿ CAN'T DECIDE?  
THEN GO WITH OUR**

**\*\*FEED ME \*\***

A SELECTION OF OUR  
FAVOURITES TO SHARE

• MINIMUM 2 PEOPLE – ALL IN •

**48.0\$ PER PERSON**

## TACOS 2PCS PER SERVE

DORADO (V) fried taco filled with potato and goats cheese, oregano and salsa ahogada.	10.0
HONGOS (vegan optional) Confit king oyster mushroom, salsa macha, mojo de cilantro, onion, coriander, cotija cheese.	11.0
ENSENADA FISH ** fried fish, cabbage, pico de gallo, crema, chipotle salsa.	14.0
LAMB BARBACOA ** slow cooked lamb shoulder, onion, coriander, salsa macha and chargrilled spring onion.	13.0
PORK AL PASTOR marinated spit roasted pork with pineapple, salsa verde, onion, coriander.	10.0

## VOLCANES

RAJAS (V) ** stewed chillies, crema, corn with grilled cheese on tostada.	6.0
BLACKENED CHICKEN blackened marinated chicken, salsa martajada, onion and coriander, with grilled cheese on tostada.	6.5
PORK AL PASTOR marinated spit roasted pork with pineapple, salsa verde, onion, coriander with grilled cheese on tostada.	7.0

## MAINS / DIY TACOS

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.	24.0
XICO MOLE twice cooked brisket in a mole sauce of mild chillies, spices, nuts and cacao.	26.0

## SALSAS

TOMATILLO (mild) tomatillo, serano chilli, coriander, onion and garlic, lime	2.0
MACHA (med) dried chillies, mixed nuts, garlic and oil.	4.0
HABANERO (hot!) fresh chopped habanero in oil.	2.0

## QUESADILLAS

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

HONGOS AND RAJAS (V) stewed chillies, corn and sauteed mushrooms, crema, esquites and cotija, crisp herbs.	16.0
BLACKENED CHICKEN ** served with Valentina crema, chicken chicharron and spices.	16.0
PORK AL PASTOR served with taco shop guac and pickles.	16.0

## 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.	9.0
BRUSSEL 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, MESSINA dulce de leche ice cream and cajeta.	10.0
FLAN DE QUESO (V) cream cheese and vanilla bean flan, mezcal syrup, orange.	8.0

**\*\* FOLLOW US \*\***



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**STAFF FAVOURITES - \*\***

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