

HOTEL JESUS®

tacos ★ cerveza ★ tequila ★ mezcal ★ good times

NO ALTERATIONS

GF UNLESS SPECIFIED

ALL DAY MENU

HOTEL JESUS[®]

ALL DAY MENU

TUESDAY TO FRIDAY 5 - 6

HAPPY HOUR

TACOS & MARGARITAS

ALL TACOS \$6

TOMMY'S MARGARITAS \$12

TAP BEERS \$10

FROZEN MARGARITAS \$10

CHEF'S SELECTION

\$55 PP

2 x BOTANAS TO SHARE
2 X ANTOJITOS TO SHARE
2 X TACOS PER PERSON

\$65 PP

3 x BOTANAS TO SHARE
2 X ANTOJITOS TO SHARE
2 X TACOS PER PERSON
1 X DESSERT TO SHARE

BOTTOMLESS BRUNCH

FRIDAY - SUNDAY 12-3PM

\$75 PP *

ALLERGY AND DIETARY STATEMENT
If you have any dietary requirements please ensure you read our menu carefully as no substitutions can be made (V) vegetarian • (vgn) vegan • (vgnO) vegan optional • (N) has nuts. Whilst most of our dishes are gluten free, we are not a gluten free kitchen and therefore we **CANNOT GUARANTEE ZERO CROSS CONTAMINATION.** Please speak to a manager if you are unsure about any of our products.

BOTANAS // SNACKS

GUACAMOLE & TOSTADAS (VGN) 16

avocado. tomato. onion. herbs mixto. salsa macha. tostadas.

REFRIED BEANS (V) (VGNO) 14

refried beans. ginger. garlic. miso. queso. crema. red onion. topos.

ELOTE CORN (V) (VGNO) 1 PIECE 8

chargrilled corn on the cob. chipotle mayo. queso. charred spices. (price per corn)

CHILAQUILES VERDES (V) 18

authentic Mexican nachos. corn chips. frijoles. salsa. crema. cotija cheese.

Add Ons +\$4

- Guac
- Mushroom
- Pork
- Beef
- Chicken

CONFIT DUCK FLAUTAS (2) OR (3) 18/27

confit duck. Oaxacan cheese. rolled tortilla. crema. aji amarillo. lechuga.

HUITLACOCHÉ FLAUTAS (V) 16/24

Corn truffle, chilli & melted Oaxacan cheese. potato. lechuga. salsa verde.

ANTOJITOS // TO SHARE

TOSTADA MORADA (VGN) (N) 20

2 Per serve
smoked beetroot. cashew habanero cream. chilli jam. onion ceniza. tostada.

TOSTADA CONTRAMAR 20

2 Per Serve
sashimi grade hibiscus cured tuna. herb oil. fresh avocado. furikake.

PRAWN CEVICHE 24

aji amarillo. leche de tigre. blood orange & mezcal gel. piquin chilli oil. coriander. white onion.

MAHI MAHI AGUACHILE 28

fresh mahi mahi. cucumber. lime. jalapeño. avocado. green oil. coriander. white onion.

TACOS

2 or 3 per serve (2) OR (3)

CAULIFLOWER TACO (VGN) 16 / 24

fried cauliflower. adobo. frijoles. rajás. avocado.

BAJA FISH TACO 16 / 24

tempura style fish. pasilla tamarind salsa. purple rajás. aji amarillo. onion. coriander.

CHICKEN AL PASTOR TACO 16 / 24

12 hour marinated chicken. roasted pineapple. ancho chilli. onion. coriander.

PORK TACO 16 / 24

Cochinita pulled pork taco. Xnipec. Frijoles.

BEEF BRISKET TACO 16 / 24

braised beef brisket. black bean. chilli morita. chimichurri. crispy shallots.

HOUSE MADE SALSA VERDE +2.50

QUESADILLAS (2) OR (3)

2 or 3 per serve

MUSHROOM QUESADILLA (V) 18/27

shitake mushrooms. pibil. melted cheese. frijoles. sour cream. habanero rajás.

CHICKEN QUESADILLA 18/27

Grilled Al pastor chicken. frijoles. Melted cheese. sour cream.

BEEF QUESADILLA 18/27

braised beef. pibil. melted cheese. frijoles. cucumber chimichurri. sour cream.

CHORIZO QUESADILLA 18/27

House made Chorizo. fried cheese. frijoles. sour cream.

DESSERTS

CHURROS (V) (contains gluten) 16

dulce de leche ice cream

CREME BRULEE 14

vanilla and cinnamon custard. burnt brown sugar top. grated mexican chocolate.

WEEKEND SURCHARGE 10% OR PUBLIC HOLIDAY SURCHARGE. 15%. CARD SURCHARGE APPLIES.