

HOTEL JESUS[®]

NO ALTERATIONS

TORTILLAS HAND PRESSED TO ORDER

GF UNLESS SPECIFIED

Can't decide? Leave it to us.

**ALL
DAY
MENU**

**\$45 BANQUET
1 SNACK
2 TOSTADAS
2 TACOS**

**\$65 BANQUET
2 SNACKS
2 TOSTADAS
2 TACOS + DESSERT**

**ALL
DAY
MENU**

BOTANAS | SNACKS *****

CHICHARRON Fried and puffed pork crackling with guacamole and rajas (pickled veg)	17
GUACAMOLE (VGN) Avocado, tomato, onion, cilantro, salsa matcha served with totopos (vgn)	14
RIBS DE ELOTE fried corn ribs, madras butter, lemon mayo	12
FRIJOLES - MEX BEANS (v) Refried beans, ginger, garlic, miso and lots of cheese served with totopos	10

ANTOJITOS | LITTLE CRAVINGS *****

TOSTADA DE PRIMAVERA (V) (VGNO) Spring vegetables, all things green served with pipian verde and a yuzukosho mayo, served on a crispy house made tostada	12
TOSTADA COLIMA Colima style ceviche, red snapper, cucumber, tomato, avocado on crunchy house made tostada	13
TOSTADA CONTRAMAR Famous Mexico City tuna tostada, chipotle mayo, avocado, crispy leek on crunchy house made tostada	13
AGUACHILE VERDE - makes 4 tostadas Chopped prawn aguachile, cured in jalapeno, cucumber, onion, lime, sesame served with crunchy house made tostadas	28

TAQUERIA | TACOS *****

COSTRA DE ASPARAGUS grilled new season asparagus wrapped in fried cheese, salsa matcha, cured smoked egg yolk on a tortilla	10
VOLCAN DE COCHINITA PIBIL (PORK) Braised pork in pibil, fried cheese, tortilla, xnipec, frijol on a tostada	10

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE ENSURE YOU HAVE READ THE MENU CAREFULLY AS NO SUBSTITUTIONS CAN BE MADE
(NGF) NON-GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN | (VGN O) VEGAN OPTIONAL | (N) CONTAINS NUTS
PRICES DO NOT INCLUDE PUBLIC HOLIDAY 15% SURCHARGE

**ALL
DAY
MENU**

HOTEL JESUS[®]

**ALL
DAY
MENU**

NO ALTERATIONS

TORTILLAS HAND PRESSED TO ORDER

GF UNLESS SPECIFIED

TAQUERIA | TACOS *****

1 | 3 per serve

CAULIFLOWER PIBIL (VGN)

7.5 | 21

Cauliflower cooked in adobo, frijol and salsa xnipec

PESCADILLA

7.5 | 21

Sinaloa style fried fish tacos, smoked marlin salpicon, avocado, pickled vegetables, chilli

FRIED CHICKEN

7.5 | 21

Super mega crispy chicken, ancho and tamarind pure, potato and cucumber pickle

TACO CARINITO

7.5 | 21

Mexico city's best taqueria style pork taco, confit fried pork bits, nuoc cham, ginger, mixed herbs and chicharron

BEEF

7.5 | 21

Braised beef, black bean, chili morita, chimichurri + crispy shallots

TORTITAS *****

Street style sandwich - contains gluten

TORTA DE SHITAKE (vgn)

13.5

Torta filled with refried beans and shitake pibil, grilled in achiote oil, finished with a refreshing xnipec pickle

TORTA DE POLLO FRITO

13.5

Torta filled with super mega crispy chicken, refried beans, chilli jam and finished with refreshing raja pickle

TORTA DE COCHINITA PIBIL

13.5

Torta filled with refried beans and braised pork pibil grilled in its own fat and finished with a refreshing xnipec pickle

DESSERT

CHURROS (contains gluten)

12

With dulce de leche or hot chocolate

SPLICE

12

Mexican mango and yoghurt splice with mezcal and ancho syrup

COCONUT FLAN (v)

12

Toasted coconut custard with dulce de leche and fried icecream

ICE CREAM (vgn)

9

Horchata (rice milk, vanilla and cinnamon)

NOW SERVING BOTTOMLESS BRUNCH - FRIDAY - SUNDAY, 12PM & 2PM

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE ENSURE YOU READ OUR MENU CAREFULLY AS NO SUBSTITUTIONS CAN BE MADE
(V) VEGETARIAN | (VGN) VEGAN | (VGN O) VEGAN OPTIONAL | (NUTS) HAS NUTS
PRICES DO NOT INCLUDE PUBLIC HOLIDAY 15% SURCHARGE