

HOTEL JESUS[®]

SET MENU OPTIONS

Bang for Banquet! (Min 2 people) 59pp

SMALL PLATES

GUACAMOLE (vg) (df) (gf)	14.0
Avocado, tomato with blue corn chips	
ESQUITES (v) (gf)	12.0
Corn, black mayo, cheese	
PALM HEART TOSTADA (vg) (df) (gf)	9.0
Cured minced palm heart, pico de gallo, green chilli, and vegan mayonnaise on a tostada (large fried tortilla)	
COLIMA CEVICHE TOSTADA (gf) (df)	9.0
Cured minced snapper, pico de gallo, green chilli, and mayonnaise on a tostada (large fried tortilla)	
BEEF TARTARE TOSTADA (gf) (df)	9.0
Eye fillet, anchovies, capers, mustard, morita chili, pickled carrot, micro coriander on tostada (large fried tortilla)	
SIDE SALAD (gf) (v) (vgo)	
Rocket, green apple, orange, ruby red grapefruit, jalapeno vinaigrette, queso fresco, sesame seeds	9.0
QUESO	
Grilled queso fresco, salsa verde, crispy tortilla strips	12.0

TACOS, FRITTOS AND VOLCANES

FUNGI PIBIL TACOS – 2 per serve (vg) (df) (gf)	12.0
Slow-cooked achiote & citrus mushroom, pickled red onion, coriander	
FRIED FISH TACOS – 2 per serve (gf)	12.0
Battered fish, cabbage, pico de gallo, chipotle, crema	
LAMB BARBACOA TACOS – 2 per serve (gf) (df)	12.0
Slow cooked lamb, salsa macha, onion, coriander	
CHICKEN SKIN TACOS – 2 per serve (gf) (df)	12.0
Chicken skin, pico de gallo, coriander, salsa diablo (very spicy!) and avocado	
FRITTO – 2 per serve	
Fried taco with eggplant, onion, vegan queso (cheese) and salsa martajada	
GOBERNADOR – 2 per serve (gf)	12.0
Fried taco filled with queso (cheese) and prawn guisado, guajillo and prawn salsa, and avocado	
VOLCAN PIBIL (v) (gf)	6.5
Fried cheese, tostada (large fried tortilla), fungi pibil, pickled red onion, salsa arbol	
VOLCAN SUADERO (gf)	6.5
Fried cheese, tostada (large fried tortilla), brisket, onion & coriander, salsa	

(vg) – vegan (gf) – gluten free (df) – dairy free (v) – vegetarian (vgo) – vegan option available

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MEDIUM PLATES

ENCHILADAS (v) (gf)	20.0
Sweet potato, tomatillo salsa, crema	
WHOLE FRIED FISH (gf)	30.0
Whole fried fish of the day, Guajillo chili, garlic, orange, butter served with tortillas	
PORK BELLY (gf) (df)	28.0
Twice cooked pork belly, guajillo & achiote broth, mojo de ajo, lime juice, pickled red onion served with tortillas	
BRISKET MOLE DE XICO (gf) (df)	26.0
Brisket, mole de xico, pickled red onion, sesame seeds served with tortillas	

DESSERT

CHURROS (v)	12.0
Churros with horchata ice cream, vanilla bean ice cream and chocolate dipping sauce	
FLAN (v) (g)	14.0
dulce de leche flan, vanilla bean ice cream, coffee granita, honeycomb chocolate	