

HOTEL JESUS[®]

LUNCH MENU- TILL 5:30PM



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SMALL

QUACAMOLE (vg) pistachios, crispy sweet potato, tortilla chips	14.0
ESQUITES (vgo) - serves two corn, black mayo, cheese	12.0
CHILLI FRIES fries, black mayo, cheese, tajin	7.0
COLIMA CEVICHE TOSTADA minced snapper, pico, avocado, sesame seeds	9.0
CHICKEN TOSTADA cold chicken salad, liquid gold, red onion, avocado	9.0
MARBLE AGUACHILE 🌶️ prawns, cucumber, chilli dust, red onion	14.0
SALADITAS (ngf) smoked tuna patè, guajillo oil, salad	14.0

Please let staff know if you have any dietary requirements or allergies.



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TAQUERIA

TACOS- 2 PER SERVE

PARSNIP TACO (vg) recado negro roasted parsnip, pipian, pickles	14.0
FISH TACO fried rockling, crema, chipotle, pico	15.0
PRAWN TACO beer battered prawns, chintextle slaw, avocado, coriander	15.0
CHICKEN SKIN TACO 🌶️ chicken skin, pico de gallo, salsa diablo, coriander	14.0
CARNITAS TACO confit pork, salsa verde, pickled onion, coriander	14.0
GREEN CHORIZO TACO chorizo, stewed onions, fries, salsa roja	14.0
VOLCAN fried cheese tortilla, confit pork, pickled onion, salsa verde, coriander	8
VEG GRINGA (v) (gfo) poblano chilis, mushroom, corn, cheese	14.0
CHICKEN GRINGA (gfo) cheese, pineapple, avocado	16.0
CHURROS (ngf) cinnamon sugar, chocolate dipping sauce	10.0

(VC) VEGAN | (VGO) VEGAN ON REQUEST | (V) VEGETARIAN | (GFO) GLUTEN FREE ON REQUEST | (NGF) NOT GLUTEN FREE

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

HOTEL

COCKTAILS

HOTEL SANGRIA CUP / 1L vino tinto, vermut, ginger, citrus	8.00/30.0
GUAVA BELLINI guava puree, cava	11.0
BLOODY MARY orange and tomato juices, black salsa, valentina, horseradish, chipotle choose your spirit - tequila gin vodka	18.0
FROZEN MOJITO White rum, mint, lime	17.0
CLASSIC MARGARITA served up, no ice Herradura blanco tequila, pierre ferrand dry curaçao, lime, salt	20.0
JESUS MARGARITA served on ice Reposado tequila, orange, lime, agave, salt	14.0

WINE

<u>BUBBLES</u>	Cl Btl
NV Vallformosa Brut MVSA Cava, Penedès, Spain	11.0 57.0
<u>WHITE</u>	
'18 Skigh wines Coda Riesling, Frankland River, WA	11.5 54.0
'17 Sassolino Pinot Grigio, Venezia Giulia, Italia	13.0 60.0
'17 ¡Toma! Blanco Viura/Chardonnay, Navarra, Spain	11.0 52.0
<u>ROSÉ</u>	
'18 Mr Hyde Summer Bod Rose, Clare Valley, SA	12.0 55.0
<u>RED</u>	
'18 Between Five Bells Pinot Noir, Lethbridge, VIC	12.5 58.0
'17 Masso Antico Primitico, Puglia, Italy	11.5 54.0
'16 Dune Tirari, Shiraz/ Negroamaro, McLaren Vale, SA	12.0 55.0

JESUS[®]

BEER/CIDER

TINS / BOTTLES

Tecate	8.0
Corona Ligera mid strength	8.0
Corona	9.0
Pacifico	10.0
Negra Modelo	10.0
Bertie Apple Cider	9.5

MICHELADAS (add to any non-tap beer, served with lime on ice)

CHELADA	lime juice, salt rim	+2.0
LA CLÁSICA	tomato, black salsa, chili, salt rim	+2.0
LA NEGRA	black salsa, huitlacoche salt rim	+2.0

BEER ON TAP

	Pot	Sch	Jug
Stomping Ground Little Foot IPA mid strength	6.0	9.0	20.0
Colonial Brewing Co draught	7.0	10.5	22.0
Three Ravens Tropical pale ale	7.5	11.0	23.0

MOCKTAILS & NON ALCOHOLIC

HORCHATA vanilla, rice, condensed milk, almond	8.0
JAMAICA AGUA FRESCA hibiscus, lime	6.0
JESUS COLADA piña, coco, lime	8.0
HOUSE MADE SODAS grapefruit burnt orange	4.0
Soft Drinks Coke / Zero / Sprite	4.0