

HOTEL JESUS®

tacos ★ cerveza ★ tequila ★ mezcal ★ good times

NO ALTERATIONS

GF UNLESS SPECIFIED

ALL DAY
MENU

HOTEL JESUS[®]

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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.
totopos.

ELOTE CORN (V) (VGNO) 1 PIECE 8

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

QUESO FUNDIDO (V) 15

melted cheese and chilli. pico
de gallo. tortilla chips.

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 PCE 18

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

MUSHROOM FLAUTAS (V) - 2 PCE 16

Mushroom, 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.

MAHI MAHI AGUACHILE 28

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

TACOS

2 PER SERVE

CAULIFLOWER TACO (VGN) 16

fried cauliflower. adobo.
frijoles. rajas. avocado.

BAJA FISH TACO 16

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

CHICKEN AL PASTOR TACO 16

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

PORK TACO 16

Cochinita pulled pork taco.
Xnipec. Frijoles.

BEEF BRISKET TACO 16

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

QUESADILLAS

& QUESA BIRRIA

2 PER SERVE

BEEF QUESA BIRRIA (V) 21

braised beef. melted
cheese. onion coriander.
consomme.

MUSHROOM QUESADILLA (V) 20

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

CHICKEN QUESADILLA 20

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

BEEF QUESADILLA 20

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