

DINNER
MENU

HOTEL JESUS®

DINNER
MENUSNACKS
BOTANAS

CHIPS AND SALSAS (VGN)

totopos y salsas

Salsa roja - Chile de Morita
Salsa verde - Jalapeño,
habenero and tomatillo
with house made corn chips

REFRIED BEANS (V) (VGNO)

frijoles

Refried beans, ginger, garlic,
miso and lots of cheese served
with totopos

CORN RIBS (V) (VGNO)

ribs de elote

Three pieces of fried corn
ribs, madras butter, lemon mayo

GUACAMOLE (NUTS) (NFO) (VGN)

Avocado, tomato, onion,
cilantro, and salsa matcha
served with totopos

PORK CRACKLING

chicarrón

Fried and puffed pork crackling
with guacamole and rajas

FEELING SPICY?

Valentina salsa - paprika	2.5
Extra Hot Salsa - habanero	2.5
Totopos - corn chips	3

TOSTADAS
ANTOJITOS

*Crunchy house made large corn
chips with toppings*

BEETROOT TOSTADA (V) (VGNO)

tostada de morada

Beetroot baked in salt, almond
and habanero cream, onion
ceniza on a crunchy house made
tostada

KINGFISH TOSTADA

tostada de kingfish

Kingfish tostada, chipotle mayo,
avocado, crispy leek on crunchy
house made tostada

PRAWN CEVICHE

aguachile verde - makes 4 tostadas

Chopped prawn aguachile, cured
in jalapeno, cucumber, onion,
lime, sesame served with
crunchy house made tostadas

VOLCANO TACOS

*TACO DE VOLCAN**1 per serve*

7 SHITAKE VOLCANO TACO (V)

volcan de shitake

Braised shitake mushrooms in
pilbil, fried cheese covered
tostada, xnipec and frijol

10 PORK VOLCANO TACO

volcan de conchinita pilbil

Braised pork in pilbil,
fried cheese covered
tostada, xnipec and frijol

12 TACOS

*TAQUERIA**2 per serve*

CAULIFLOWER TACO (VGN)

taco de coliflor al pilbil

Fried cauliflower cooked in
adobo, frijol and salsa
xnipec

SMOKED FISH TACO

*taco de pescado ahumado**(3 per serve)*

Sinaloan style crunchy fried
taco shell, smoked marlin
avocado, cheese, pickled
vegetables, chilli,

FRIED CHICKEN TACO (contains gluten) 15

taco de pollo frito

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

PORK TACO

taco carinito

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

BEEF TACO

taco de carne

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

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 •
(nuts) 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.

TORTAS

SÂNDWICH

*Street style sandwich - served with
pickles - contains gluten*

15 HOT SHITAKE SANDWICH (VGN) 20

torta de shitake

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

15 FRIED CHICKEN SANDWICH 20

torta de pollo frito

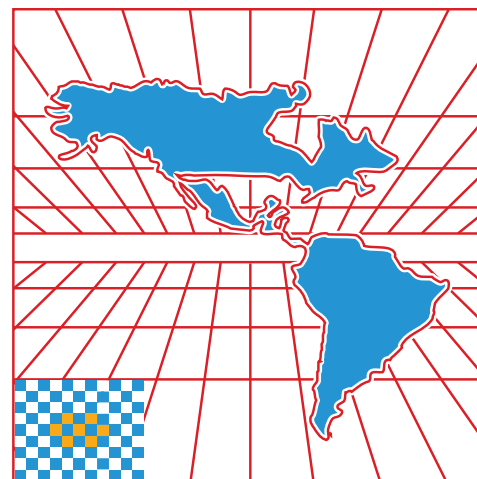
filled with super mega crispy
chicken, refried beans, chilli
jam and finished
with refreshing raja pickle

HOT PORK SANDWICH 20

torta de conchinita pilbil

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

15



DESSERT

EL POSTRE

CHURROS (V) (contains gluten) 12

With dulce de leche or hot
chocolate

SPLICE (V) 14

mango dulce

Mexican mango and yoghurt
splice with mezcal and ancho
syrup

COCONUT FLAN (V) 14

flan de coco

Toasted coconut custard with
dulce de leche and fried
icecream

SEASONAL SORBET (VGN) 9

sorbete

Ask your server for
today's flavour

NO ALTERATIONS

TORTILLAS HAND PRESSED TO ORDER

GF UNLESS SPECIFIED

**CANT DECIDE? SPEND MORE
TIME WITH YOUR FRIENDS AND
LEAVE IT TO US!**

BANQUET IS PRICED PER PERSON



\$59 BANQUET
3 SNACKS
2 TOSTADAS
3 TACOS
1 DESSERT



PRICES DO NOT INCLUDE WEEKEND SURCHARGE 10% OR PUBLIC HOLIDAY 15% SURCHARGE
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