

HOTEL JESUS ©

tacos ★ cerveza ★ tequila ★ mezcal ★ good times

NO ALTERATIONS

GF UNLESS SPECIFIED

ALL DAY MENU

HOTEL JESUS®

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SUMMER SERIES HAPPY HOUR

TACOS & MARGARITAS
TUESDAY TO FRIDAY 4 - 6

ALL TACOS \$5
TOMMY'S MARGARITAS \$10

FEED ME JESUS! CHEF'S SELECTION

\$49 PP

- 2 x BOTANAS
- 2 X ANTOJITOS
- 2 X TACOS

\$59 PP

- 3 x BOTANAS
- 2 X ANTOJITOS
- 2 X TACOS
- 1 X DESSERT

BOTTOMLESS BRUNCH

FRIDAY - SUNDAY 12-3PM

\$69 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

TRIO OF SALSA (VGN) 9

salsa tamarindo. salsa verde. salsa roja. totopos.

REFRIED BEANS (V) (VGNO) 10

refried beans. ginger. garlic. miso. queso. crema. red onion. totopos.

ELOTE CORN (V) (VGNO) 8

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

GUACAMOLE & TOSTADAS (VGN) 16

avocado. tomato. onion. herbs mixto. salsa macha. tostadas.

CHILAQUILES VERDES (V) 16

authentic Mexican nachos. corn chips. frijoles. salsa. crema. cotija cheese.

Add Ons +\$4

- Guac
- Mushroom
- Pork
- Beef
- Chicken

BRAISED BEEF FLAUTAS (2) 14

braised beef. Oaxacan cheese. rolled tortilla. crema. salsa roja. shredded cabbage.

RAJAS CON QUESO FLAUTAS (2)(V) 13

melted Oaxacan cheese. confit poblano chillies. potato. shredded cabbage. salsa verde.

ANTOJITOS // TO SHARE

TOSTADA MORADA (VGN) (N) 17

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.

TOSTADA COCHINITA 18

2 Per Serve
pulled pork. pibil. rajas. mostaza

PRAWN CEVICHE 24

aji amarillo. leche de tigre. blood orange. piquin chilli oil. coriander. white onion.

MAHI MAHI AGUACHILE 26

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

TACOS

2 / 3

CAULIFLOWER TACO (VGN) 16 / 22

fried cauliflower. adobo. frijoles. rajas. avocado.

BAJA FISH TACO 16 / 22

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

CHICKEN AL PASTOR TACO 16 / 22

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

PORK TACO 16 / 22

twice cooked pork belly. nuoc cham. spicy potato pickle.

BEEF TACO 16 / 22

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

QUESADILLAS

2 per serve

MUSHROOM QUESADILLA (V) 19

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

PULLED PORK QUESADILLA 19

pulled pork. pibil. melted cheese. pickled onion. frijoles. sour cream.

BEEF QUESADILLA 19

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

TORTAS (contains gluten) SÂNDWICH

all sandwiches served with frijoles. avocado. pickles. col. jalapeño mayo and axiote butter

SHITAKE (VGN) 18

shitake. pibil. achiote oil. pickled onion.

AL PASTOR CHICKEN 18

Al Pastor chicken. chilli jam.

PORK 18

twice cooked pork belly. nuoc cham.

BEEF 18

braised beef. pickled onion.

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