



Santo Remedio

CASONA & CANTINA

We are excited to share with you the true cuisine of Mexico.

All our dishes are prepared using traditional cooking techniques & some incredibly special and unique ingredients. We recommend a selection of four to five dishes to share between two people including a selection of Snacks, Tostadas & Ceviches, Tacos & Flautas, Regional Specialities and Sides.

All totopos, tacos and tostadas are made with corn tortillas which are 100% gluten-free.

Brunch

Available Saturdays 11am to 4pm & Sundays 12pm to 4pm

Chilaquiles Verdes / Rojos

Blue & yellow corn tortilla, house-made salsa verde or house-made smoky salsa roja, black beans, fried egg, crema, feta 13.5

The Holy Remedy

St. Ewes eggs, your choice, Chorizo, black beans, grilled tomato, smoky Portobello mushroom, streaky bacon, toasted St. JOHN sourdough or corn tortillas 17.5

Mexican Eggs Royale

Smoked Salmon, St. Ewes poached eggs, Jalapeño Hollandaise, toasted muffin 15.5

The Crumpet

Toasted Jones' Crumpet, beef brisket Birria, black bean, melted cheddar cheese, fried egg, consomé 13.5

Snacks

Classic Guacamole Smashed avocado, tomatoes, red onion, Jalapeño, blue & yellow totopos ✓ 8.5

Add Grasshoppers +1.5 Add Chicharron +1

House-made Salsas with Totopos Tomatillo, coriander, salsa verde, Morita chilli & smoky tomato salsa roja ✓ 5

Bread Basket St. JOHN Sourdough, pumpkin seed & sesame Ancho butter 5

Tostadas & Ceviches

Sashimi Grade Tuna Tostadas Ancho chilli & tamari marinated yellowfin tuna, crispy shallots, Chipotle mayonnaise, Jalapeño, sesame, smashed avocado 16

Shiitake Mushroom Aguachile Verde Pomegranate & Physalis, tostadas ✓ 14.5

Cured Seabass Ceviche Fresh Guanabana juice & Habanero, tostadas 16

Prawn Aguachile Rojo Roasted pepper, green apple, crema, black Tobiko, tostadas 13.5

Please note that some of our vegetarian dishes (✓) can be made vegan upon request.
Please inform your server of any allergies. While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergen in our food.
A discretionary service charge of 13.5% will be added to your bill.
An optional GiftTree contribution of £1.23 will be added to your bill

Tacos & Flautas

Pork Belly Tacos Crispy pork belly, salsa verde, sliced red onion & chicharron 13.5

Prawn Taco Gluten-free & alcohol free beer batter, grilled pineapple pico de gallo, Chipotle chilli mayonnaise 15

Baja Style Fish Tacos Coley in a gluten-free & alcohol free beer, crunchy slaw, Chipotle chilli mayonnaise 14.5

Beef Brisket Quesabirria Slow-cooked beef brisket, served in corn tortilla, melted cheese, consomé 16

Lamb Flautas Avocado salsa, crema, crumbled feta, pickled red onion 16

Sweet Potato Flautas Roasted celeriac & sweet potato crispy rolled taco, Chipotle crema, crumbled feta, pickled red onion  13

Salads

Heirloom Tomata Salad Cacao Nibs & Balsamic dressing, fennel, Ancho, mint, parsley 10

Santo Remedio Caesar Salad House-made Caesar dressing, anchovies, croutons, Pecorino 8

Regional Specialities for Sharing

Served with pickled & fresh onions, coriander, lime & corn tortillas to make your own tacos.

Hibiscus Enchiladas Four rolled corn tortillas, hibiscus, Morita chilli, smoky tomato salsa, grilled cheddar & crema  24

Pork Shoulder Pibil Slow cooked in Achiote & orange juice, pickled red onions 24

Seabass Al Pastor Grilled Pineapple Pico de Gallo, Habanero mayonnaise 24

Duck Carnitas Confit duck leg, Tomatillo & gooseberry salsa, watercress 27

Slow Cooked Barbacoa Lamb Shank Chickpeas, lamb jus, salsa roja 33.5

300g Hereford Ribeye 28-day Dried-Aged Steak Pumpkin seed & sesame Ancho butter, grilled spring onions 40

Extras

Four 12cm Yellow Corn Tortillas 3 Xnipek spicy sauce 1

Habanero Mayonnaise 1 Jalapeño Mayonnaise 1

Sides

Elote Grilled corn on the cob, Chipotle mayonnaise, Pecorino, lime 7

Black Beans Avocado leaf, Ancho chillies, crumbled feta 7

Ancho Sautéed Potato Jalapeño mayonnaise 7

Fried Plantains Crumbled feta & crema 7

Please note that some of our vegetarian dishes () can be made vegan upon request.
Please inform your server of any allergies. While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergen in our food.
A discretionary service charge of 13.5% will be added to your bill.
An optional GiftTree contribution of £1.23 will be added to your bill

Lunch Menu

Available Tuesday to Friday, between 12.00pm - 4pm

Enjoy a selection Tacos, Tostadas, Flautas & Sides
4 for £25 pp

Please note that Tacos, Tostadas and Flautas are individual pieces.

All Tacos and Tostadas are made with corn tortillas which are 100% gluten-free

Why not add?

Classic Guacamole
smashed avocado, tomatoes, red onion, Jalapeño,
blue & yellow topos 8.5

To Begin

Choose Two

Sashimi grade Tuna Tostada Ancho chill & tamari marinated yellowfin tuna, crispy shallots,
Chipotle mayonnaise, Serrano chillies, sesame, smashed avocados

Shiitake Mushroom Aguachile Verde Pomegranate & Physalis ✓

Santo Remedio Caesar Salad house-made Caesar dressing, anchovies,
gluten-free croutons, Pecorino

Pork Belly Taco crispy pork belly, salsa verde, sliced red onion & chicharron

To Follow

Choose Two

Lamb Flauta avocado salsa, crema, crumbled feta, pickled red onion

Sweet Potato Flauta roasted celeriac & sweet potato crispy rolled taco, Chipotle crema,
crumbled feta, pickled red onion ✓

Baja Style Fish Taco gluten-free & alcohol free beer battered Coley, crunchy slaw,
Morita mayonnaise

Beef Brisket Quesabirria slow-cooked beef brisket, corn tortilla, melted cheese, consomé

Hibiscus Enchilada rolled corn tortillas, hibiscus, Morita chilli, smoky tomato salsa,
grilled cheddar & crema ✓

Sides 6

Fried Plantains ~ Black Beans ~ Ancho Sautéed Potato ~ Elote

Enjoy our Margarita de la Casa for £8

Please note that all our vegetarian dishes (✓) can be made vegan upon request, with the exception of our churros. Please inform your server of any allergies.

While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergen in our food.

A discretionary service charge of 13.5% will be added to your bill



Santo Remedio
CASONA & CANTINA



Santo Remedio

CASONA & CANTINA

Santo Remedio

CASONA & CANTINA

We opened Santo Remedio to share with Londoners how incredibly varied and exciting the flavours of Mexico can be.

The food that we grew up eating at home, in markets, taquerias and at celebrations. Food so unique and with such amazing depth of flavour that it has been declared an Intangible Cultural Heritage of Humanity by UNESCO.

Santo Remedio is a popular Mexican expression meaning Holy Remedy. We chose this name because food is so central to our culture, that it is considered a remedy and comfort in almost any situation.

We source speciality ingredients from Mexico, we use traditional cooking techniques and serve our dishes alongside a selection of Tequila and Mezcal cocktails, Mexican beers and wines.

Our restaurant is designed and decorated with artwork and décor by Mexican artisans and craftspeople that we have chosen on our travels to Mexico.

We are delighted to welcome you to our restaurant to share with you a true Mexican experience.

Edson, Natalie & the Santo Remedio team

Cocktails

Margarita de la Casa

El Rayo Plata Tequila, lime & lemon juice, sugar, tajín 14.5

Make it spicy +1

Mezcal Margarita

Amarás Verde Mezcal, lime & lemon juice, sugar, tajín 14.5

Make it spicy +1

Coconut Margarita

El Rayo Plata Tequila, coconut cream, coconut foam, agave, lime 14.5

Hibiscus Sour

El Rayo Plata Tequila, house-made hibiscus flower cordial, cointreau, lemon 14.5

Mezcal Negroni

Amarás Verde Mezcal, El Bandarra vermouth rojo, Campari, orange slice 14

Paloma

El Rayo Plata Tequila, lemon, agave, pink grapefruit juice, soda 14.5

El Rayo Espresso Martini

El Rayo Plata Tequila, Fair Café, double espresso, vanilla 16

Silver Clementine

Charanda El Tarasco Rum Silver, Clementine Saccurum, cinnamon sugar rim, lime 14.5

Sangria

La Cetto Cabernet, El Bandarra vermouth rojo, orange juice, pineapple juice, hibiscus flower cordial 8.5

Mezcalita Verde

Amarás Verde Mezcal, Jalapeño, parsley, citrus 16

Pineapple Mezcalita

Amarás Verde Momento Mezcal, Cointreau, roasted pineapple cordial, cinnamon rim, lime 15.5

Make it a Pitcher

Margarita de la Casa 110

Paloma 110

Sangria 65

Virgin Cocktails

Virgin Margarita de la Casa

Almave Ambar, lime & lemon juice, sugar, tajín 8
Make it spicy +1.5

Virgin Hibiscus Margarita

Almave Ambar, House-made hibiscus flower cordial, lime 9

Santo Remedio Passion

Fresh mint, passion fruit, lemon, mango Jarritos 7.5

Virgin Coconut Margarita

Almave Blanco, Coconut syrup, coconut foam, lime 9.5

Bottled Beer

Pacifico Clara

4.5% abv 355ml bottle 7.5

Modelo Especial

4.7% abv, 355ml bottle 7.5

Nacional Morelos Pale Ale

6.8% abv, 355ml bottle 9

Lucky Saint

Non-alcoholic unfiltered lager 0.5% ABV 330ml bottle 7

Chelada Lime, lemon and a Tajín rim +1

Michelada Turn your beer into a Mexican feast with a blend of sangrita, lime juice & Tajín +1.5

Tepache Fermented pineapple style kombucha, Tajin rim +2

Bottled Soft drinks

Coca-cola, Diet coke, Coca-cola Zero 5

Espoir still or sparkling water 4.5

Jarritos Natural flavour Soda

Mango or Guava 6

Housemade Drinks

Tepache

Traditional Mexican fermented drink from pineapples, similar in style to kombucha.

Ours is fermented for 3-5 days depending on the sweetness of pineapples and left to mature for additional week which results in a complex & refreshing drink. Salud! (0.5% ABV) 6

Horchata

This a traditional Mexican drink made solely of rice, sugar and cinnamon. Refreshing, creamy and spicy, perfect for any time and season.

A glass on its own 5 or Make it dirty with coffee 7.5

Hibiscus Agua Fresca 5

The hibiscus flowered is freshly brewed. The water which is produced is then chilled and mixed with fresh lime juice and sugar. A simple but refreshing drink to have to quench your thirst. Served in a long glass over ice and slice of lime to garnish.

Hot Drinks

Rare Tea Selection Pure loose-leaf 4

Earl Grey · Lost Malawi English Breakfast ·

Mexican Anise Hyssop · Green Tea · Mexican Cedron

English Peppermint · Chamomile Flower

Fresh Mint Tea 4

Mexican Finca Aurora Coffee 100% Arabica medium roast

Espresso 3 · Double Espresso 3.5 · Black Americano 3.5

Cappuccino 4.5 · Latte 4.5 · Flat White 4.5 · White Americano 4.5

add oat milk +0.5

Café de Olla

Mexican coffee, served with a syrup made of a blend of cinnamon and star anise, orange and brown sugar 5

Cafe con Mezcal

Mexican coffee beans French press served with a shot of Coffee Mezcal Ojo de Dios 9

Carajillo

Licor 43, shot of coffee, sugar rim 10

Champagne & Sparkling wine 125ml / 750ml

NV	Cava, Vibracions, <i>Spain</i>	7.5 / 38
NV	Telmont Reserve Rosé Champagne, <i>France</i>	122
NV	Champagne Pol Roger, <i>Rich Demi Sec, Epernay France</i>	122
NV	Nyetimber Classic, <i>Kent, England</i>	99

White wine 175ml / 750ml

2019	Sauvignon Blanc, <i>Marques Del Valle, Baja California, México</i> <i>Pale yellow, fruit forward aromas, balanced acidity.</i>	8.5 / 34
2022	Picpoul de Pinet, Reine Juliette, <i>Languedoc France</i> <i>Light and crisp. Refreshing grapefruit aromas.</i>	10.5 / 44
2023	Pluma Alvarinho, Vinhos Verdes, <i>Lisbon Portugal</i> <i>Fresh zesty citrus and stone fruit.</i>	11 / 45
2021	Friulano, Antonutti, <i>Friuli Italy</i> <i>Soft, rounded palate with juicy yellow apple and citrus.</i>	12.5 / 51
2021	Chardonnay, Justin Girardin, <i>Santenay, Côte-d'Or, France</i> <i>Citrus, floral with honeyed tones. Great freshness and depth.</i>	69
2023	Andrew Neveu 'Calcaire' Sancerre, <i>Loire, France</i> <i>Mineral and herbaceous notes, perfectly balanced with a crisp hint of citrus.</i>	18 / 76
2022	Hugel, Pinot Gris, <i>Alsace, France</i> <i>Rich and rounded, fruit driven wine with floral aromatics</i>	78
2021	Chablis, Alain Geoffroy 'Beauroy' 1er Cru, <i>Burgundy, France</i> <i>Mineral and elegant. Floral notes with a touch of honey and lemon.</i>	99

Rosé wine

175ml / 750ml

- 2022** **Château Les Crostes, grenache, Cinsault,** *Provence, France* 15 / 62
Pale pink, with dry minerality and delicately fruity. Classic style.

Red wine

175ml / 750ml

- 2021** **Cabernet Sauvignon, L.A. Cetto,** *Baja California, México* 8.5 / 35
Ripe blackcurrant aromas with hints of strawberry. Palate is savoury but fresh
- 2021** **Refosco, Antonutti,** *Friuli Italy* 12.5 / 51
Deep ruby red. Intense aromas of prune, blackberry and cherry. Mid-weight palate balanced with moderate tannins.
- 2021** **Malbec, Doña Paula,** *Mendoza, Argentina* 13 / 53
Black fruits, violets and spices on the nose. Graphite minerality. .
- 2017** **Nebbiolo La Cetto,** *Baja California, México* 14 / 56
Dark and full. Dried fruit, liquorice spice.
- 2010** **Tempranillo, Fernández de Piérola Rioja Reserva,** *Moreda, Spain* 76
Mature fruit and savoury notes of leather
- 2021** **Pinot Noir, Jean Marc Boillot,** *Burgundy, France* 20 / 85
Light bodied with red fruit and a mineral freshness
- 2022** **Jean-Paul Tollot & Anne Gros 'Les Fontanilles',** *Minervois, France* 85
Plummy with mild oak and fresh herbal spiciness
- 2021** **Antonutti Poppone** *Friuli-Venezia Giulia, Italy* 96
An 'appassimento' Merlot. A ripe cherry, chocolate and vanilla notes

Sweet wine 75ml / 350ml

- 2019 Château Le Luge** Sauternes, France 8 / 39
Bold notes of caramelised fruits, pear, and toasted almond
- 2020 Noble One** Semillon, De Bortoli, Australia 12 / 55
A burst of spicy cinnamon over ripe yellow peaches with a hint of nougat, perfectly balanced by a refreshing acidity

Vodka 25ml / 50ml

- Finlandia** 40% abv, Finland 4.5 / 8
Belvedere 40% abv, Poland 8 / 15
Grey Goose 40% abv, France 9 / 17

Gin

- Bombay Sapphire** 40% abv, England 5.5 / 10
Hendrick's 41.4% abv, Scotland 7.5 / 14
Armonico Gin Seco 50% abv, Mexico 12 / 22

Rum

- Havana Club 3 year old** 40% abv, Cuba 5 / 9
Havana Club 7 year old 40% abv, Cuba 6 / 11
Chairman's Reserve Spiced 40% abv, St. Lucia 7 / 13
Charanda El Tarasco Rum Silver 38% abv, Mexico 8.5 / 15

Whisky

- Woodford Reserve** 43.2%, USA 7.5 / 14
Abasolo Mexican Corn Whisky 43% abv, Mexico 9 / 17

Liqueur

- Campari** 25% abv, Italy 5.5 / 10
Licor 43 31% abv, Spain 5.5 / 10

Tequila & Mezcal Flights

A curated selection of different tequila and mezcal varieties served in small glasses, allowing you to savour and compare the unique flavours and aromas of these iconic Mexican spirits.

Natalie's Tequila Flight

£16 all three

Don Julio Blanco [38 %] 15ml

Commonly referred to as "silver" tequila.

It has a crisp agave flavor with refreshing citrus notes.

Herradura Reposado [40 %] 15ml

The flavour benefits from 11 months ageing in oak casks. The aroma has an enticing note of cider, sweet apples, vanilla and cinnamon

Patron Añejo [40 %] 15ml

Handcrafted from Weber Blue Agave, carefully distilled in small batches and aged in a combination of oak and whisky barrels

Edson's Mezcal Flight

£18 all three

Bruxo No.2 [41 %] 15ml

Notes of chocolate, pepper, honeysuckle, salt and delicate hints of smoke throughout the palate

Amores Cupreata [41 %] 15ml

Notes of roasted pumpkin seeds, leather and cocoa on the nose. Bold, bright, vegetal flavours with a hint of bell pepper and spice.

Leyenda Oaxaca [41 %] 15ml

Citric sharpness with rich earthiness and developing in to sweet juicy fruit flavours with a lingering finish and smokey undertones.

Tequila

Tequila can only be made from blue agave in the state of **Jalisco**, and a few other small areas. Tequila has 3 aging categories, blanco, which is a clear un-aged tequila that is bottled immediately or after a short rest. Reposado, which is aged in wooden barrels 2 - 11 months, & Añejo, which is aged in wooden barrels for a minimum of 12 months

Blanco

25ml / 50ml

El Rayo Plata	6 / 11
Vivir Blanco	6 / 11
Herradura Plata	6.5 / 12
Casamigos Blanco	7.5 / 14
Casa Dragones	12 / 23
Patron Silver	7.5 / 14
Don Julio Blanco	8 / 15
Maestro Dobel Diamante	9.5 / 18
Clase Azul Plata	25 / 50

Reposado

25ml / 50ml

El Rayo Reposado	6 / 11
Vivir Reposado	7 / 13
Casamigos Reposado	8 / 15
Teremana Reposado	9 / 18
Herradura Reposado	10 / 19
Don Julio Reposado	11 / 21

Añejo

25ml / 50ml

Teremana Añejo	7 / 14
Patrón Añejo	8 / 16
Vivir Añejo	9 / 17
Cuervo Reserva Familia Añejo	16 / 31
Don Julio 1942	32 / 64

Infused

25ml / 50ml

Cazcabel Coffee Tequila	5.5 / 10
Cazcabel Yucatán Honey Tequila	6 / 11
Codigo 1530 Rosé	7 / 13
Maestro Dobel Humito	9 / 17
Patron XO Cafe	11 / 20

Mezcal

Mezcal is a spirit made from the hearts of the agave plant. Mezcal can be made from up to 28 different types of agave (tequila can only be made from blue agave). In Mezcal production, the agave hearts are roasted in underground pits with wood and rocks, which is how mezcal gets its characteristic smokiness

<i>Espadin</i> (the most common agave, often farmed)	25ml / 50ml
Amarás Verde , Ciudad de México, Oaxaca	6.5 / 12
El Camino Del Pensador , Miahuatlán, Oaxaca	6.5 / 12
Ojo de Dios , San Luis del Rio, Oaxaca	7 / 13
Amarás Espadín , San Juan del Rio, Oaxaca	8 / 15
Bruxo No.1 , San Dionisio Ocotepec, Oaxaca	12 / 23
Leyenda Oaxaca , San Juan de Rio, Oaxaca	12.5 / 24
Corte Vetusto Espadín , San Pablo Villa de Mitla, Oaxaca	17 / 33

<i>Wild Agaves</i> (less common, growing in various conditions)	25ml / 50ml
Amarás Cupreata , Mazatlan, Guerrero - Cupreata	9 / 17
Leyenda Durango , Nombre de Dios, Durango - Cenizo	11 / 21
Leyenda Puebla , San Nicolas Huajuapán - Tobala	14 / 27
Leyenda San Luis Potosí , Santo Isabel, San Luis Potosi - Salmiana	10 / 19
Leyenda Guerrero , Mazatlan, Guerrero - Cupreata	10 / 19
Corte Vetusto Tobalá , San Pablo Villa de Mitla, Oaxaca - Tobalá	17 / 33

<i>Infused</i> (enhanced with fruits & herbs)	25ml / 50ml
Ojo de Dios Cafe , San Luis del Rio, Oaxaca	7 / 13
Ojo de Dios Hibiscus , San Luis del Rio, Oaxaca	7 / 13

<i>Ensamblés</i> (blends of multiple agaves)	25ml / 50ml
Pensador Ensemble , Oaxaca, Espadin, Karwinski, Madrecuishe	7 / 13
Corte Vetusto Ensemble , Oaxaca - Espadin, Tobala, Madrecuishe	9.5 / 18
Bruxo No.2 , Agua del Espino, Oaxaca - Espadin, Barril	12 / 23

Santo Remedio
CASONA & CANTINA

@santoremedio_uk
santoremedio.co.uk

Desserts

Dulce de Leche & Ancho Chili Tart crème fraîche 9.5

Cinnamon Buñuelos dark chocolate mousse & berry compote 9.5

Spiced Grilled Pineapple coconut Ice Cream, Amaranth granola 9.5

Churros con Dulce de Leche  dusted with Cinnamon sugar 7.5

Selections of Ice creams & Sorbets 

Please ask your server for current flavours

One Scoop 2.5 Three scoops 6.5

Sweet Wines 75ml / 375ml

Château Le Luge, Sauternes, France 2019 8 / 39

Bold notes of caramelised fruits, pear, and toasted almond

Noble One, Semillon, De Bortoli, Australia 2020 12 / 55

A burst of spicy cinnamon over ripe yellow peaches with a hint of nougat, perfectly balanced by a refreshing acidity

Coffee Cocktails

El Rayo Espresso Martini El Rayo Blanco Tequila, Fair Café,
double espresso 16

Carajillo Licor 43, coffee, sugar rim, served on ice 10

Hot Drinks

Mexican Café de Olla

Black Americano with orange & cinnamon syrup 5

House-Made Mexican Hot Chocolate

Rich Oaxacan chocolate & cinnamon 5

Mezcal Hot Chocolate

Mexican dark chocolate, cinnamon, Amarás Verde 11

We offer a selection of coffee or tea, as well as digestives. Please see our drinks menu.

Please inform your server of any allergies. While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergen in our food.

A discretionary service charge of 13.5% will be added to your bill

Tequila & Mezcal Flights

A curated selection of different tequila and mezcal varieties served in small glasses, allowing you to savour and compare the unique flavours and aromas of these iconic Mexican spirits.

Natalie's Tequila Flight

£16 all three

Don Julio Blanco [38 %] 15ml

Commonly referred to as "silver" tequila.
It has a crisp agave flavor with refreshing citrus notes.

Herradura Reposado [40 %] 15ml

The flavour benefits from 11 months ageing in oak casks. The aroma has an enticing note of cider, sweet apples, vanilla and cinnamon.

Patron Añejo [40 %] 15ml

Handcrafted from Weber Blue Agave, carefully distilled in small batches and aged in a combination of oak and whiskey barrels.

Edson's Mezcal Flight

£18 all three

Bruxo No.2 [41 %] 15ml

Notes of chocolate, pepper, honeysuckle, salt and delicate hints of smoke throughout the palate.

Amores Cupreata [41 %] 15ml

Notes of roasted pumpkin seeds, leather and cocoa on the nose. Bold, bright, vegetal flavours with a hint of bell pepper and spice.

Leyenda Oaxaca [41 %] 15ml

Citric sharpness with rich earthiness and developing in to sweet juicy fruit flavours with a lingering finish and smokey undertones.