



Santo Remedio

COCINA MEXICANA

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 nibbles, tacos, tostadas, and regional dishes.

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

To begin

Margarita de la Casa Tequila El Jimador Blanco, lime & lemon juice, sugar, Tajín 13.5
Make it spicy +1

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 ✓ 5.0

House-made Queso Fresco Ancho chilli & pumpkin seed Salsa Macha, tostadas ✓ 8

Tostadas & Tacos

Sashimi grade Tuna Tostadas Ancho chill & tamari marinated yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chillies, sesame, smashed avocados 16

Cured Seabass Ceviche fresh Guanabana juice & Habanero 16

Grilled Vegetables Tostadas Charred carrots & courgettes tossed in Yerba Santa dressing, smashed avocados ✓ 12.5

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

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

Soft Shell Crab Tacos Soft shell crab, Achiote batter, Jalapenos & mint mayonnaise 15.5

Baby Potato Flautas Crispy rolled tacos, crunchy slaw, avocado salsa, crumbled Feta & pickled red onion ✓ 13.5

Regional Specialities for sharing

Whole Seabass a la Talla (450g) Butterflied wood fire grilled seabass, two marinades, a parsley adobo & a red Guajillo adobo, pickled red onion, fresh coriander & grilled lime. Served with corn tortillas to make your own tacos 41

Slow Cooked Barbacoa Lamb Shank Chickpeas, lamb jus. Served with pickled & fresh onions, lime, salsa roja & corn tortillas to make your own tacos 33.5

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

Add enchilada 6

300g Hereford Ribeye 28-day Dried-Aged Steak Barbacoa marinade, grilled spring onions, Served with pickled & fresh onions, lime & corn tortillas to make your own tacos 40

Bone in Short Rib 12-hour slow cooked beef short rib, Mole Xiqueño - a mix of dried fruits, chilli, nuts & chocolate, plantains, radishes. Served with corn tortillas to make your own tacos n 150g 29 / 200g 38 / 250g 47.5 / 300g 57 / 500g 90

Extras

Four 12cm Yellow Corn Tortillas 3 / Xnpek spicy sauce 1 / Habanero Mayonnaise 1

Sides

Black Beans Avocado leaf, Ancho chillies, crumbled Feta ✓ 7

Charcoal Roasted Sweet Potato Greek yoghurt, peanut salsa Macha ✓ n 7

Elote Grilled corn on the cob, Chipotle mayonnaise, Pecorino, lime & Tajín. ✓ 7

Fried Plantains Crumbled Feta & crema. ✓ 7

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

Heirloom Tomato Salad Cacao Nibs & Balsamic dressing, sliced fennel, Ancho chilli flakes, mint, parsley, pickled red onion 10

Free-Flowing Brunch

Saturdays and Sundays 12 to 4pm

You have the option to make brunch bottomless with a £35 pp supplement to make your brunch drinks free-flowing. You can enjoy Classic Margaritas, Cava, Sangria, Mexican wines & beer bottomless. Please note this price does not include food. Our brunch offer is only available when ordering two dishes per person from the taco and tostadas section or one dish from our regional specialities.

Please note that all 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



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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 Jimador Blanco, lime & lemon juice, sugar, tajín 13.5
Make it spicy +1

Mezcal Margarita

Amarás Verde mezcal, lime & lemon juice, sugar, tajín 14.5
Make it spicy +1

Coconut Margarita

El Jimador Blanco, coconut syrup, coconut foam, agave, lemon, lime 14.5

Hibiscus Flower Margarita

El Jimador Blanco, house-made hibiscus flower cordial,
Cointreau, lemon, lime 14.5

Mezcal Negroni

Amarás Verde mezcal, El Bandarra vermouth rojo,
Campari 14

Paloma

El Jimador Blanco, lime & lemon juice, pink grapefruit soda 14.5

Bee's Knees

Armonico gin from México, honey, tepache, fresh orange 15.5

Piña al Carbón

Amores Espadín Mezcal, grilled fresh pineapple, lime & lemon juice 15.5

Mezcal Sour

Amarás Verde Mezcal, Angostura, sugar, lime & lemon juice 15

Mezcalita Verde

Amarás Verde Mezcal, Jalapeño, citrus, parsley 15

Sangria

La Cetto Cabernet, El Bandarra vermouth rojo, fruits, citrus 9

Clementine Daiquiri

El Tarasco Silver Mexican Rum, fresh clementine juice, citrus,
agave syrup, cinnamon sugar rim 14

El Rayo Espresso Martini

El Rayo Plata Tequila, Fair Café, espresso, sugar 16

Sparkling wine

125ml / 750ml

NV	Cava, Vibracions , Spain	7.5 / 38
NV	Nyetimber Classic , Kent, England	99
NV	Champagne Pol Roger , Rich Demi Sec, Epernay France	122

White wine

175ml / 750ml

2020	Sauvignon Blanc , Marques Del Valle, Baja California, México <i>Ripe exotic stone fruit, pear and citrus</i>	8.5 / 34
2022	Viura, Vila Ijalba , Rioja Spain <i>Strikingly fresh & clean with citrus quality, pale yellow in colour, fruity aroma.</i>	9 / 39
2022	Picpoul de Pinet, Reine Juliette , Languedoc France <i>Medium bodied & juicy, beautiful bouquet of red berry fruit with notes of wildflowers, packed with flavors of wild strawberries, pomegranate and melon.</i>	10.5 / 44
2022	Pluma Alvarinho, Vinhos Verdes , Lisbon Portugal <i>A fresh and fruity aroma, delicate notes of passion fruit and white flowers. It is elegant and harmonious, offering a smooth, well-balanced finish</i>	11 / 45
2021	Friulano, Antonutti , Friuli Italy <i>Clean, crisp, lively wine with notes of citrus with a subtle almond finish.</i>	12.5 / 51
2021	Chardonnay, Justin Girardin , Santenay, Côte-d'Or, France <i>With its delicate hue, this wine exhibits a lively and invigorating taste profile, culminating in a crisp, refreshing finish.</i>	69
2023	Andrew Neveu 'Calcaire' Sancerre , Loire, France <i>Mineral and herbaceous notes, perfectly balanced with a crisp hint of citrus</i>	76

Rosé wine

175ml / 750ml

2022	Grenache, Reine Juliette , Languedoc, France <i>Crisp, dry, rich, bursting with citrus, apricots & white flowers.</i>	9 / 37
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Red wine

175ml / 750ml

- 2019 Cabernet Sauvignon, L.A. Cetto, Baja California, México** 8.5 / 34
Bright red ruby in colour, red fruits aromas, balanced tannins
- 2021 Tempranillo, Valdherrnoso Joven, Ribera Spain** 11 / 45
Characterful wine with plenty of ripe dark fruit on the nose. Oak aged with layers of spice and a subtle smokiness.
- 2022 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. Great balance and freshness with good concentration. Firm tannins and persistent finish.
- 2015 Nebbiolo La Cetto, Baja California, México** 56
Bold, deep ruby Nebbiolo leading with blackberry and liquorice aromas, full of dried cherries tangy red plums and a long leathery finish
- 2010 Tempranillo, Fernández de Piérola Rioja Reserva, Moreda, Spain** 76
The nose is characterised by its potent and intricate aroma, boasting intense hints of leather, balsamic, and raisin. Upon tasting, one experiences its finesse and harmonious balance of flavours.

Beer

Pacifico / Modelo 330ml bottle 7.5

Nacional IPA 330ml bottle 9

Lucky Saint non-alcoholic unfiltered lager 0.5% ABV 7

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

Chelada Lime, lemon, Tajín rim +1

Tepache Fermented pineapple style kombucha, Tajín rim +2

Soft drinks

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

Jarritos Mango or Guava 6

Belu still or sparkling water 4.5

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 Jimador Blanco	5 / 10
Vivir Blanco	6 / 11
El Rayo Plata	6.5 / 12
Herradura Plata	6.5 / 12
Casamigos Blanco	7.5 / 14
Casa Dragones	12 / 23
Patron Silver	7 / 13
Don Julio Silver	7 / 13

Reposado

25ml / 50ml

El Jimador Reposado	5 / 10
Vivir Reposado	7 / 13
El Rayo Reposado	7 / 13
Don Julio Reposado	7 / 13
Teremana Reposado	9 / 18
Herradura Reposado	7.5 / 14
Casamigos Reposado	8 / 15

Añejo

25ml / 50ml

Teremana Añejo	7 / 14
Herradura Añejo	8 / 16
Patrón Añejo	8.5 / 16
Vivir Añejo	9 / 17
Cuervo Reserva Familia	16 / 31

Infused

25ml / 50ml

Cazcabel Yucatán honey Tequila	6 / 11
Cazcabel Coffee Tequila	5.5/10
Codigo 1530	7 / 13
Maestro Dobel Humito	9 / 17

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

Espadin (the most common agave, often farmed) 25ml / 50ml

Amarás Verde , Ciudad de México, Oaxaca	6.5 / 13
Leyenda Oaxaca , San Juan de Rio, Oaxaca	12.5 / 24
Amarás Espadín , San Juan del Rio, Oaxaca	8 / 15
Bruxo No.1 , San Dionisio Ocotepec, Oaxaca	12 / 23
Ojo de Dios , San Luis del Rio, Oaxaca	7 / 13
Del Maguey Vida , San Luis del Rio, Oaxaca	7.5 / 14
El Camino Del Pensador , Miahuatlán , Oaxaca	6.5 / 12

Wild Agaves (less common, growing in various conditions) 25ml / 50ml

Leyenda Durango , Nombre de Dios, Durango - <i>Cenizo</i>	11 / 21
Leyenda Puebla , San Nicolas Huajuapán - <i>Tobala</i>	14 / 27
Leyenda San Luis Potosí , Santo Isabel, San Luis Potosi - <i>Salmiana</i>	10 / 19
Amores Cupreata , Mazatlan, Guerrero - <i>Cupreata</i>	9 / 17
Leyenda Guerrero , Mazatlan, Guerrero - <i>Cupreata</i>	10 / 19
Corte Vetusto Tobalá , San Pablo Villa de Mitla, Oaxaca - <i>Tobalá</i>	17 / 33

Infused (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

Ensamblés (blends of multiple agaves) 25ml / 50ml

Pensador Ensemble , Oaxaca, Espadin, Karwinskii, Madrecuishe	7 / 13
Corte Vetusto Ensemble , Oaxaca - <i>Espadin, Tobala, Madrecuishe</i>	17 / 33
Bruxo No.2 , Agua del Espino, Oaxaca - <i>Espadin, Barril</i>	12 / 23

Soft drinks

Homemade 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)

A glass on its own 6

Homemade Horchata

Also traditional Mexican drink, this one is however 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 a double shot of 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.

Non-alcoholic Cocktails

Virgin Margarita de la Casa

Almave Ambar, lime & lemon juice, sugar, tajín 8

Make it spicy +1

Santo Remedio Passion

Fresh mint, passion fruit, lemon, Schwepps soda 7.5

Virgin Coconut Margarita

Almave Ambar, coconut syrup, coconut foam, lime 9.5

Virgin Hibiscus Margarita

Almave Blanco, house-made hibiscus flower cordial, lime 9

Hot Drinks

Rare Tea Selection Pure loose-leaf 4

Earl Grey · Lost Malawi English Breakfast · Mexican Anise Hyssop

Green tea · English peppermint · Chamomile flower · Mexican Cedron

Fresh Mint Tea 4

Café de Olla Mexican coffee beans French press, served with a syrup made of a blend of cinnamon and star anise, orange and brown sugar. 5

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

Cafe con Mezcal Mexican coffee served with a shot of Coffee Mezcal Ojo de Dios 9

Carajillo Licor 43, shot of coffee, sugar rim 10

Desserts

Chocolate Fudge Slice ✓

A decadent and rich chocolate fudge slice topped with chocolate mousse with a hint of spice, served with house made Mexican Chamoy sauce 7.5

Seasonal Tres Leches ✓

A twist on a Mexican classic, sponge cake soaked with three types of milk, topped with a yoghurt cream

Please ask your server for current flavour 9.5

Churros con Dulce de Leche ✓

Cinnamon and sugar dusted churros for sharing with dulce de leche 7.5

Selections of Ice creams and sorbets ✓

Please ask your server for current flavours

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

Espresso Martini El Rayo Blanco Tequila, Cazcabel Coffee tequila, double espresso, sugar 16

Carajillo Licor 43, double espresso, sugar rim. Served on ice 10

Hot Drinks

Mexican Café de Olla

Black Americano with orange and cinnamon syrup 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.

El Rayo Reposado [40 %] 15ml

The flavour benefits from ageing in ex-whisky American oak barrels for up to seven months. It is made from 100% blue agave and has a golden caramel colour and a rich nutty complex flavour.

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.