

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 or With beer 8

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 coffee 7.5

Hibiscus Agua Fresca 5

Virgin coconut margarita 7.5

Virgin hibiscus margarita 7.5

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, latte, flat white, white Americano 4.5
add oat milk +0.5

French Press Mexican Coffee beans 4

Dirty Horchata Our traditional home-made rice-based drink with a touch of cinnamon and sugar and a shot of coffee. Served cold. 7.5

Cold Brew Cafe 5

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

Carajillo Liquor 43, shot of coffee, sugar rim. Served on ice. 10



Santo Remedio

Santo Remedio

COCINA MEXICANA

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 welcoming you to our restaurant to share with you a true Mexican experience.

Edson, Natalie & the Santo Remedio team

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 it's characteristic smokiness

ESPADÍN (the most common agave, often farmed)	25ml / 50ml
Amaras Verde , Ciudad de México, Oaxaca	6.5 / 13
Corte Vetusto Espadín , San Pablo Villa de Mitla, Oaxaca	17 / 33
Leyenda Oaxaca , San Juan de Rio, Oaxaca	12.5 / 24
Amores Espadín , San Juan del Rio, Oaxaca	8 / 15
Bruxo No.1 , San Dionisio Ocoteppec, 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
Picaflor Mezcal Artesanal , San Luis del Rio , Oaxaca	7 / 13
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
ENSAMBLES (blends of multiple agaves)	25ml / 50ml
Pensador Ensemble , Oaxaca, Espadin, Karwinskii, Madrequishe	7 / 13
Corte Vetusto Ensemble , Oaxaca - <i>Espadin, Tobala, Madrequishe</i>	9.5 / 18
Bruxo No.2 , Agua del Espino, Oaxaca - <i>Espadin, Barril</i>	12 / 23

White wine

175ml / 750ml

- | | | |
|------|---|-----------|
| 2020 | Chenin Blanc, L.A. Cetto, Baja California, México
<i>Pale yellow, fruit forward aromas, balanced acidity</i> | 8 / 31 |
| 2022 | Viura, Vila Ijalba, Rioja Spain
<i>Strikingly fresh & clean with citrus quality, pale yellow in colour, fruity aroma.</i> | 8.5 / 32 |
| 2022 | Alvarinho, Casa Santos Lima, Lisbon Portugal
<i>Great aromatic intensity with notes of tropical fruits, mango & passionfruit.</i> | 9 / 36 |
| 2021 | Friulano, Antonutti, Friuli Italy
<i>Clean, crisp, lively wine with notes of citrus with a subtle almond finish.</i> | 9.5 / 38 |
| 2020 | 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 / 41 |
| 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 |

Sparkling wine

125ml / 750ml

- | | | |
|--|---|----------|
| | Cava, Vibracions, Spain | 7.5 / 38 |
| | NV Champagne Jean-Noel Haton, Classic Brut, France | 79 |
| | Champagne Pol Roger, Rich Demi Sec, Epernay France | 96 |

Rosé wine

175ml / 750ml

- | | | |
|------|--|--------|
| 2022 | Grenache, Reine Juliette, Languedoc, France
<i>Crisp, dry, rich, bursting with citrus, apricots & white flowers.</i> | 9 / 35 |
|------|--|--------|

Red wine

175ml / 750ml

- | | | |
|------|---|-----------|
| 2019 | Cabernet Sauvignon, L.A. Cetto, Baja California, México
<i>Bright red ruby in colour, red fruits aromas, balanced tannins</i> | 8 / 31 |
| 2021 | Tempranillo, Valderiz, Ribera Spain
<i>Characterful wine with plenty of ripe dark fruit on the nose. Oak aged with layers of spice and a subtle smokiness.</i> | 9 / 35 |
| 2022 | Refosco, Antonutti, Friuli Italy
<i>Deep ruby red. Intense aromas of prune, blackberry and cherry. Mid-weight palate balanced with moderate tannins.</i> | 9.5 / 38 |
| 2021 | Malbec, Doña Paula, Mendoza, Argentina
<i>Black fruits, violets and spices on the nose. Great balance and freshness with good concentration. Firm tannins and persistent finish.</i> | 12 / 42 |
| 2015 | Nebbiolo La Cetto, Baja California, México
<i>Bold, deep ruby Nebbiolo leading with blackberry and liquorice aromas, full of dried cherries tangy red plums and a long leathery finish</i> | 13.5 / 46 |
| 2010 | Tempranillo, Fernández de Piérola Rioja Reserva, Moreda, Spain
<i>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.</i> | 76 |

Beer

Pacifico / Modelo / Nacional IPA 330ml bottle 7.5

Lucky Saint non-alcoholic unfiltered lager 0.5% ABV 6

Michelada +1

Turn your beer into a Mexican feast with a blend of sangrita, lime juice and Tajín

Chelada + 1

Lime, lemon and a Tajín rim.

Soft drinks

Coca-cola, Diet coke 4

Jarritos Mango, Cola 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 on 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
Mijenta Blanco	8/15

REPOSADO	25ml / 50ml
El Jimador Reposado	5 / 10
Vivir Reposado	7 / 13
El Rayo Reposado	7 / 13
Don Julio Reposado	7 / 13
Herradura Reposado	7.5 / 14
Casamigos Reposado	8 / 15

AÑEJO	25ml / 50ml
Herradura Añejo	8 / 16
Patrón Añejo	8.5 / 16
Vivir Añejo	9 / 17
Cuervo Reserva Familia	16 / 31

INFUSED	25ml / 50ml
Cazcabel Yućatan honey Tequila	6 / 11
Maestro Dobel Humito	9 / 17
Cazcabel Coffee Tequila	5.5 / 10
Codigo 1530	7 / 13

Cocktails

Margarita de la Casa

Tequila el Jimador Blanco, lime & lemon juice, sugar, tajín 11.5
Make it spicy +1.5

Mezcal Margarita

Amores Verde Momento mezcal, lime & lemon juice, sugar, tajín 13
Make it spicy +1.5

Coconut Margarita

Tequila El Jimador Blanco, coconut cream, agave syrup, lemon, lime 13.5

Hibiscus Flower Margarita

Tequila El Jimador Blanco, house-made hibiscus flower cordial, Cointreau triple sec, lemon, lime 13.5

Mezcal Negroni

Amores Verde Momento mezcal, El Bandara vermouth rojo, Campari, orange peel 13

Paloma

El Jimador, lime & lemon juice, pink grapefruit soda 12.5

Bee's Knees

Katun gin from Yucatán México, honey, tepache, fresh orange 14

Piña al Carbón

Amores Mezcal Espadín,grilled fresh pineapple, lime & lemon juice 14

Mezcal Sour

Multi awarded handcrafted Oaxacan Corte Vetusto Espadin, lime & lemon juice, agave syrup 14

Mezcalita Verde

Amores Cupreata Mezcal, jalapeño, citrus, parsley 13.5

Sangria

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

Gin & Tonic

Katun Gin, Yucatan Mexican gin, 42% ABV, Double Dutch Indian tonic 13.5

Clementine Daiquiri

Paranubes white Mexican Rum, fresh clementine juice, citrus, agave syrup, cinnamon sugar rim 14

El Rayo Espresso Martini

El Rayo Reposado tequila rested in ex-whisky casks for 7 months, Cazcabel coffee tequila, coffee 15.5