



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 & Sundays 12pm to 4pm

Chilaquiles Verdes

Blue & yellow corn tortilla, house-made salsa verde, black beans, fried egg, crema, feta 13.5
Add Portobello mushroom +4 Add chorizo +4.5

Chilaquiles Rojos

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

Add Portobello mushroom +4 Add chorizo +4.5

French Toast

Crispy bacon, berry compote, Amaranth granola 14

Huevos Motuleños

Black beans, crispy bacon, plantains, tostadas 16

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

Hibiscus Flower Sopes black bean puree, Queso Fresco, avocado slices ✓ 12.5

Chorizo & Cheese Heirloom Corn Masa Empanadas salsa verde 8.5

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

Tostadas & Ceviches

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

Shiitake Mushroom Aguachile Rojo Pomegranate & Physalis ✓ 14.5

Cured Seabass Ceviche fresh Guanabana juice & Habanero 16

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 mayonnaise 15

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

Slow-cooked Beef Brisket Quesabirria crispy corn tortilla, melted cheese 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

Regional Specialities for Sharing

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

Duck Carnitas tomatillo & Jalapeño salsa verde 27

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

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

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

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

Extras

Four 12cm Yellow Corn Tortillas 3 Xnipek spicy sauce 1

Sides

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

Ensalada de Betabel & Chicory toasted almond flakes, Pecorino 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