



# *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 welcome you to our restaurant to share with you a true Mexican experience.

Edson, Natalie & the Santo Remedio team

## Cocktails

### Margarita de la Casa

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

### Mezcal Margarita

Amaras Verde 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

Amaras 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

Armonico gin from 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 Mezcal Amaras Verde, lime & lemon juice 14

### Mezcalita Verde

Amores Cupreata Mezcal, jalapeño, citrus, parsley 13.5

### Sangria

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

### Clementine Daiquiri

El Tarasco 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

## Sparkling wine

125ml / 750ml

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

## White wine

175ml / 750ml

2020	<b>Sauvignon Blanc, Marques Del Valle, Baja California, México</b> <i>Ripe exotic stone fruit, pear and citrus</i>	8.5 / 34
2022	<b>Viura, Vila Ijalba, Rioja Spain</b> <i>Strikingly fresh &amp; clean with citrus quality, pale yellow in colour, fruity aroma.</i>	9 / 39
2022	<b>Picpoul de Pinet, Reine Juliette, Languedoc France</b> <i>Medium bodied &amp; 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	<b>Pluma Alvarinho, Vinhos Verdes, Lisbon Portugal</b> <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	<b>Friulano, Antonutti, Friuli Italy</b> <i>Clean, crisp, lively wine with notes of citrus with a subtle almond finish.</i>	12.5 / 51
2021	<b>Chardonnay, Justin Girardin, Santenay, Côte-d'Or, France</b> <i>With its delicate hue, this wine exhibits a lively and invigorating taste profile, culminating in a crisp, refreshing finish.</i>	69
2023	<b>Andrew Neveu 'Calcaire' Sancerre, Loire, France</b> <i>Mineral and herbaceous notes, perfectly balanced with a crisp hint of citrus</i>	76

## Rosé wine

175ml / 750ml

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

175ml / 750ml

2019	<b>Cabernet Sauvignon, L.A. Cetto, Baja California, México</b> <i>Bright red ruby in colour, red fruits aromas, balanced tannins</i>	8.5 / 34
2021	<b>Tempranillo, Valdhermoso Joven, Ribera Spain</b> <i>Characterful wine with plenty of ripe dark fruit on the nose. Oak aged with layers of spice and a subtle smokiness.</i>	11 / 45
2022	<b>Refosco, Antonutti, Friuli Italy</b> <i>Deep ruby red. Intense aromas of prune, blackberry and cherry. Mid-weight palate balanced with moderate tannins.</i>	12.5 / 51
2021	<b>Malbec, Doña Paula, Mendoza, Argentina</b> <i>Black fruits, violets and spices on the nose. Great balance and freshness with good concentration. Firm tannins and persistent finish.</i>	13 / 53
2015	<b>Nebbiolo La Cetto, Baja California, México</b> <i>Bold, deep ruby Nebbiolo leading with blackberry and liquorice aromas, full of dried cherries tangy red plums and a long leathery finish</i>	56
2010	<b>Tempranillo, Fernández de Piérola Rioja Reserva, Moreda, Spain</b> <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** 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, Tajin rim +2

## Soft drinks

**Coca-cola, Diet coke** 4

**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 on 12 months

## Blanco

25ml / 50ml

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

## Reposado

25ml / 50ml

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

## Añejo

25ml / 50ml

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

## Infused

25ml / 50ml

<b>Cazcabel Yućatan honey Tequila</b>	6 / 11
<b>Cazcabel Coffee Tequila</b>	5.5/10
<b>Codigo 1530</b>	7 / 13
<b>Maestro Dobel Humito</b>	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 it's characteristic smokiness

## Espadin

(the most common agave, often farmed)

25ml / 50ml

<b>Amaras Verde</b> , Ciudad de México, Oaxaca	6.5 / 13
<b>Leyenda Oaxaca</b> , San Juan de Rio, Oaxaca	12.5 / 24
<b>Amores Espadín</b> , San Juan del Rio, Oaxaca	8 / 15
<b>Brujo No.1</b> , San Dionisio Ocotepc, Oaxaca	12 / 23
<b>Ojo de Dios</b> , San Luis del Rio, Oaxaca	7 / 13
<b>Del Maguey Vida</b> , San Luis del Rio, Oaxaca	7.5 / 14
<b>El Camino Del Pensador</b> , Miahuatlán , Oaxaca	6.5 / 12

## Wild Agaves

(less common, growing in various conditions)

25ml / 50ml

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

## Infused

(enhanced with fruits & herbs)

25ml / 50ml

<b>Ojo de Dios Cafe</b> , San Luis del Rio, Oaxaca	7 / 13
<b>Ojo de Dios Hibiscus</b> , San Luis del Rio, Oaxaca	7 / 13

## Ensamblés

(blends of multiple agaves)

25ml / 50ml

<b>Pensador Ensemble</b> , Oaxaca, Espadin, Karwinski, Madrecuishe	7 / 13
<b>Corte Vetusto Ensemble</b> , Oaxaca - <i>Espadin, Tobala, Madrecuishe</i>	17 / 33
<b>Brujo No.2</b> , 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 +1.5

### Virgin coconut margarita

Almave Ambar, coconut syrup, lime 9

### Virgin hibiscus margarita

Almave Ambar, 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