

Bottomless Brunch

Available Friday, Saturday and Sunday from 12.00pm to 4.00pm

You have the option to make brunch bottomless with a £35 pp supplement, which gives you an hour and a half of free-flowing Classic Margaritas, Cava, Mexican wine, Mexican beers & alcohol free Lucky Saint beer.

You will need to order at least two main dishes

Brunch Dishes Available everyday

Chilaquiles Verdes

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

Chilaquiles Rojos

Blue & yellow corn tortilla, house-made smoky salsa roja, black beans, fried egg, crema, feta 13.5
Add chorizo +4.5

Botanas / Nibbles

Classic Guacamole ✓ Add grasshoppers +1

Smashed avocado, tomatoes, red onion, Jalapeño, blue & yellow topos 8.5

Chicharrones & Valentina 5

House-made Salsas with totopos ✓

Tomatillo, coriander, salsa verde & Morita chilli & smoky tomato salsa roja 5

*Some vegetarian (✓) dishes can be made vegan, please ask our team.
For the chilaquiles we can offer vegan cream and cheese.*

*Please inform your server of any allergies. While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergens in our food.
A discretionary service charge of 13.5% will be added to your bill*

Tacos, Tostadas & Quesadillas

Cured Seabass Ceviche

Fresh Guanabana juice & Habanero 16

Sashimi grade Tuna Tostadas

Ancho chill & tamari marinated yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chillies, sesame, guacamole 16

Pork Belly Tacos

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

Soft Shell Crab Tacos

Soft shell crab, Achiote batter, Jalapenos & mint mayonnaise 15.5

Baja Style Fish Tacos

Beer & Tequila battered Coley, crunchy slaw, Morita chilli mayonnaise 14.5

Baby Potato Flautas ✓

Crispy rolled tacos, crunchy slaw, avocado salsa, crumbled Feta & pickled red onion 13.5

Chorizo Quesadilla

Cheddar cheese, grilled Chorizo, caramelised onion, salsa verde 11

Cactus & Hibiscus Quesadilla ✓

Cheddar cheese, grilled Cactus, Smoky Hibiscus 10

Grilled Chicken Al Pastor

Guajillo & ancho chilli, grilled pineapple, Habanero mayonnaise 13

Roasted Butternut Squash Tacos ✓

Morita mayonnaise, Feta, slaw, pickled onion 12

Sides

Black Beans ✓

Avocado leaf, Ancho chillies, crumbled Feta 7

Elote ✓

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

Santo Remedio Caesar Salad

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



Wine

	175ml	750ml
2020 Sauvignon Blanc, Marques Del Valle, Baja California, México	8.5	34
2022 Picpoul de Pinet, Reine Juliette, Languedoc France	10.5	44
2019 Cabernet Sauvignon, L.A. Cetto Baja California, México	8.5	34
2021 Malbec, Doña Paula, Mendoza, Argentina	13	53
2022 Grenache, Reine Juliette. Languedoc, France	9	37
	125ml	750ml
Cava Vibracions, Spain	7.5	38

Soft Drinks

Coca-cola, Diet coke, Coca Cola Zero 5

Belu still or sparkling water 2

Boing juice – Ask your waiter for flavours 5

Home-made Horchata A traditional Mexican drink, made of rice, sugar and cinnamon. Refreshing, creamy and spicy, perfect for any time and season. A glass on its own 5 / Make it dirty with coffee 7.50

Home-made Tepache (0.5% ABV) A 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! A glass on its own 6

Tea & Coffee

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 de Olla Americano, with cinnamon, orange, star anise brown sugar syrup 5.5

Cafe con Mezcal Mexican double espresso & Coffee Mezcal Ojo de Dios 9

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

Espresso Martini El Rayo Blanco tequila, Cazcabel Coffee tequila, shot of coffee, sugar 15.5

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

Santo Remedio

MEXICAN CAFÉ

Santo Remedio Mexican Café in Shoreditch is an ode to the vibrant cafes of Mexico.

It's a place where you can escape the hustle and bustle of the city and enjoy everything from Mexican brunch to tacos, tostadas, cocktails and sipping tequila or mezcal.

Hope to see you back soon. Edson, Natalie & team.

Cocktails

Margarita de la Casa El Jimador blanco, lime & lemon, Tajín 13.5
Make it spicy +1

Mezcal Margarita Amores Verde mezcal, lime & lemon, syrup, Tajín 14
Make it spicy +1

Hibiscus Flower Margarita El Jimador blanco, housemade hibiscus flower cordial, Cointreau, lime & lemon juice 14

Coconut Margarita El Jimador blanco, homemade creamy coconut syrup, lime & lemon juice 14.5

Peach Mezcalita Amores Verde mezcal, white peach puree, lime & lemon juice 14.50

Mezcal Negroni Amores Verde mezcal, Campari, Vermouth, Orange 14

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

Sangria Mexican house red wine, El Bandara vermouth rojo, fruits, citrus 9

Virgin Cocktails

Virgin Margarita de la Casa Almave Ambar, lime & lemon, sugar, tajín 8
Make it spicy +1

Virgin Hibiscus Margarita Almave Ambar, House-made hibiscus flower cordial, lime 9

Virgin Coconut Margarita Almave Blanco, Coconut syrup, lime 9.5

Beers

Modelo 7.5

Lucky Saint non alcoholic, unfiltered lager 0.5% ABV 5

Turn your beer into a Mexican feast:

Chelada: Lime & lemon juice, Tajin rim +1

Michelada: Valentina, Tabasco, Lime & Lemon juice,+++ Tajin rim +1

Tepache Fermented pineapple style kombucha, Tajin rim +2