



Santo Remedio

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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

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 |
|------|---|--------|

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, Valdhermoso 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, Tajin 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

Brujo No.1, San Dionisio Ocotepc, 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 - *Cenizo* 11 / 21

Leyenda Puebla, San Nicolas Huajuapán - *Tobala* 14 / 27

Leyenda San Luis Potosí, Santo Isabel, San Luis Potosi - *Salmiana* 10 / 19

Amores Cupreata, Mazatlan, Guerrero - *Cupreata* 9 / 17

Leyenda Guerrero, Mazatlan, Guerrero - *Cupreata* 10 / 19

Corte Vetusto Tobalá, San Pablo Villa de Mitla, Oaxaca - *Tobalá* 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, Karwinski, Madrequishe 7 / 13

Corte Vetusto Ensemble, Oaxaca - *Espadin, Tobala, Madrequishe* 17 / 33

Brujo No.2, Agua del Espino, Oaxaca - *Espadin, Barril* 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