



*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 welcoming 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 10.5

Make it spicy +1.5

## Mezcal Negroni

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

12

## Paloma

El Jimador, lime &  
lemon juice, pink  
grapefruit soda

12.5

## Bee's Knees

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

12

## Mezcal Margarita

Amores Verde Momento  
mezcal, lime & lemon  
juice, sugar, tajín

12

## Coconut Margarita

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

12

## Sangria

Pe Tinto red wine, El  
Bandara vermouth rojo,  
fruits, citrus

7

## Mezcalita Verde

Amores Verde Momento  
mezcal, Guajillo chili,  
cucumber, citrus, parsley

12.5

## Piña Al Carbon

Amores Verde Momento  
mezcal, grilled  
pineapple, apple,  
cinnamon, citrus

12.5

## Mezcal Sour

Amores Verde Momento  
Mezcal, lime & lemon  
juice, agave syrup

13.5

## Hibiscus Flower Margarita

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

12

## Guadalajara Mule

Charanda Extra Anejo  
Mexican Rum Mexico,  
ginger beer,  
angostura bitter,  
fresh lime

15

## El Rayo Espresso Martini

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

12.5

## WHITE WINE

175ml / 750ml

2020	<b>Chenin Blanc</b> , L.A. Cetto, Baja California, México <i>Pale yellow, fruit forward aromas, balanced acidity</i>	8.5 / 34
2021	<b>Viognier</b> , "La Petite Parcelle", Gard, France <i>Soft apricots, notes of chamomile, rich palate, long finish</i>	9.5 / 36
2021	<b>Sauvignon Blanc</b> , La Leyenda de Las Cruces, DO Aconcagua, Chile <i>Sensory delight, aromas of pink grapefruit, peach and herbaceous nettle character</i>	10 / 38
2020	<b>Novas Gran Reserva Chardonnay</b> , Casablanca Valley, Chile <i>Notes of hazelnuts and a touch of vanilla.</i>	10.5 . 40
2020	<b>Gavi del Comune Organic</b> , Piemonte, Italy <i>Gently aromatic with zesty citrus, stone fruit and white flower characters, lime, honeysuckle and mineral notes</i>	44
2021	<b>Albarinho Vila Nova, Vinho Verde</b> , Portugal <i>Bright citrus and fresh, lively palate with ripe, limey flavours, appealing softness</i>	48

## SPARKLING WINE

125ml / 750ml

	<b>Cava, Mas Macia Brut</b> , Spain	7.5 / 38
	<b>Champagne Folléa Brut NV</b> , France	86.5
	<b>Champagne Pol Roger</b> , Rich Demi Sec, Epernay France	135

## ROSÉ WINE

175ml / 750ml

2020	<b>El Ninot de Paper Rosado</b> , Valencia, Spain	8.5 / 34
2020	<b>Côtes de Provence</b> , Tour Rosé	10.75 / 44
2021	<b>Whispering Angel</b>	75

## RED WINE

175ml / 750ml

- |             |  |           |
|-------------|--|-----------|
| <b>2017</b> | <b>Cabernet Sauvignon, L.A. Cetto</b> , Baja California, México<br><i>Bright red ruby in colour, red fruits aromas, balanced tannins</i>                             | 8.5 / 34  |
| <b>2020</b> | <b>Da Vero Biologico Nero Organic</b> , Sicilia, Italy<br><i>Ripe aromas of black fruit and a hint of spice</i>  | 9.5 / 36  |
| <b>202</b>  | <b>Malbec</b> , Nieto, Mendoza, Argentina<br><i>Blackberry, plum fruit and sweet spice. The palate is silky and warming with more black fruit and dark cherries.</i> | 10.5 / 40 |
| <b>2017</b> | <b>Rioja Crianza, Gómez Cruzado</b> , Spain<br><i>Plum and bramble aromas with savoury, lightly spicy hints and toasted overtones. Elegant and complex</i>           | 55        |
| <b>2019</b> | <b>Pinot Noir 'Illuminé'</b> , Burgundy, France<br><i>Bright and exciting, this wine is both enticing and elegant, pretty with finesse</i>                           | 65        |

## BEER

**Ask you waiter for our selection of Mexican beers 6**

**Lucky Saint** non-alcoholic unfiltered lager 0.5% ABV 5

**Michelada +1**

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

## SOFT DRINKS

**Coca-cola, Diet coke 4**

**Belu still or sparkling water 3.5**

**Jarritos Mango, Cola or Guava 6**

# 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

<b>ESPADÍN</b> (the most common agave, often farmed)	25ml / 50ml
<b>Del Maguey Espadín Especial</b> , Santa Maria Albarradas, Oaxaca	13 / 26
<b>Corte Vetusto Espadín</b> , San Pablo Villa de Mitla, Oaxaca	7 / 14
<b>Leyenda Oaxaca</b> , San Juan de Rio, Oaxaca	6.5 / 13
<b>Amores Espadín</b> , San Juan del Rio, Oaxaca	7 / 14
<b>Brujo No.1</b> , San Dionisio Ocoteppec, Oaxaca	5.5 / 11
<b>Del Maguey Iberico</b> , Santa Catarina Minas, Oaxaca	18 / 36
<b>Del Maguey Vida</b> , San Luis del Rio, Oaxaca	6.5 / 13
<b>Del Maguey San Luis del Rio</b> , San Luis del Rio, Oaxaca	11 / 22
<b>El Camino Del Pensador</b> , Miahuatlán , Oaxaca	5.5/11
<b>Picaflor Mezcal Artesanal</b> , San Luis del Rio , Oaxaca	6.5/13
<b>The Lost Explorer Espadin</b> , San Pablo Huixtepec , Oaxaca	6.5/13
<b>WILD AGAVES</b> (less common, growing in various conditions)	25ml / 50ml
<b>Leyenda Durango</b> , Nombre de Dios, Durango - <i>Cenizo</i>	7.5 / 15
<b>Leyenda San Luis Potosí</b> , Santo Isabel, San Luis Potosi - <i>Salmiana</i>	7 / 14
<b>Amores Cupreata</b> , Mazatlan, Guerrero - <i>Cupreata</i>	7.5 / 15
<b>Leyenda Guerrero</b> , Mazatlan, Guerrero - <i>Cupreata</i>	7 / 14
<b>Corte Vetusto Tobalá</b> , San Pablo Villa de Mitla, Oaxaca - <i>Tobalá</i>	8 / 16
<b>Corte Vetusto Sierra Negra Ancestral</b> , Oaxaca - <i>Sierra Negra</i>	12/24
<b>The Lost Explorer Tobala</b> , San Pablo Huixtepec , Oaxaca	9/18
<b>The Lost Explorer Salmiana</b> , San Pablo Huixtepec , Oaxaca	12/24
<b>ENSAMBLES</b> (blends of multiple agaves)	25ml / 50ml
<b>El Tinieblo Joven</b> , Tamaulipas - <i>Espadin, Salmiana</i>	8.5 / 17
<b>El Tinieblo Reposado</b> , Tamaulipas - <i>Espadin, Salmiana, Azul</i>	9 / 18
<b>Del Maguey San Pablo Ameyaltepec</b> , Puebla - <i>Tobala, Pizorra</i>	13.5 / 27
<b>Corte Vetusto Ensemble</b> , Oaxaca - <i>Espadin, Tobala, Madrechuishe</i>	9.5 / 19
<b>Brujo No.2</b> , Agua del Espino, Oaxaca - <i>Espadin, Barril</i>	6 / 12

# 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 for 2 - 11 months, & Añejo, which is aged in wooden barrels for a minimum on 12 months

<b>BLANCO</b>	25ml / 50ml
<b>El Jimador Blanco</b>	4 / 8
<b>Vivir Blanco</b>	5 / 10
<b>El Rayo Plata</b>	6 / 12
<b>Herradura Plata</b>	6 / 12
<b>Casamigos Blanco</b>	7 / 14
<b>Casa Dragones</b>	10 / 20
<b>Patron Silver</b>	6 / 12
<b>Don Julio Silver</b>	6 / 12
<b>Mijenta Blanco</b>	7/14

<b>REPOSADO</b>	25ml / 50ml
<b>El Jimador Reposado</b>	4 / 8
<b>Vivir Reposado</b>	6 / 12
<b>El Rayo Reposado</b>	6.5 / 13
<b>Don Julio Reposado</b>	6 / 12
<b>Herradura Reposado</b>	6.5 / 13
<b>Casamigos Reposado</b>	7.5 / 15

<b>AÑEJO</b>	25ml / 50ml
<b>Herradura Añejo</b>	7 / 14
<b>Patrón Añejo</b>	7.5 / 15
<b>Maestro Dobel Añejo</b>	9 / 18
<b>Ocho Extra Añejo</b>	12 / 24
<b>Cuervo Reserva Familia</b>	16 / 32

<b>INFUSED</b>	25ml / 50ml
<b>Cazcabel Yućatan honey Tequila</b>	5.5 / 11
<b>Maestro Dobel Humito</b>	9 / 18
<b>Cazcabel Coffee Tequila</b>	5.5 / 11

# 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 5.5 or With beer 7

## 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 5.75

**Hibiscus Agua Fresca** 5

**Virgin coconut margarita** 6

**Virgin hibiscus margarita** 6

# HOT DRINKS

## Rare Tea Selection 3.7

Pure loose-leaf Earl Grey · Pure loose-leaf Lost Malawi English Breakfast · Mexican Anise Hyssop · Whole leaf Green tea · English peppermint · Pure loose Chamomile flower

**Fresh Mint Tea** 3.5

## Coffee

Café Latte / Cappuccino / Flat white 3.3

Americano / Long black 2.9

Macchiato / Cortado 3

Espresso 2.5

Iced Latte 4.5

Extra shot + 0.7

Oat milk + 0.2

Extra syrup: ginger bread, cinnamon, caramel +0.5

# DESSERT

**Mexican Rum & chocolate tart**, candied orange ✓ 7

**Churros con Cajeta** ✓ 6.5

**Selection of sorbet from Ice Cream Union**, two scoops ✓ 5

**Chocoflan**, half chocolate cake half flan, known in Mexico as "Pastel Impossible." ✓ 7