



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

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 4

With beer 6.5

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 3

Make it dirty with coffee 4

Hibiscus Agua Fresca 3

Virgin coconut margarita 4

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 3.2

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, coconut milk + 0.2

Extra syrup: ginger bread, cinnamon, vanilla, caramel +0.5

Dessert

Mexican Rum & chocolate tart, candied orange ✓ 6.5

Churros con Cajeta ✓ 6

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

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

Sparkling wine

125ml / 750ml

2020	Gran Gesta Cava , Catalonia, Spain	7 / 36
	Champagne Pol Roger , Rich Demi Sec, Epernay France	135

White wine

125ml / 750ml

2018	Chenin Blanc, L.A. Cetto , Baja California, México	6 / 30
2020	Sauvignon Blanc, Esk Valley , New Zealand	7.5 / 43
2018	Vioigner, Private reserve L.A. Cetto , Baja California, México	8 / 46
2016	Obeidi, Domaine Wardy Obeidi , Bekaa Valley, Lebanon	78

Rosé wine

125ml / 750ml

2019	Grenache, Lady A , Chateau Lacoste, Provence, France	6.5 / 36
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Red wine

125ml / 750ml

2017	Cabernet Sauvignon, L.A. Cetto , Baja California, México	6 / 30
2019	Pe Tinto, Esporao , Portugal	6.5 / 31
2019	Signature Pinot Noir , Robert Oatley, Yarra Valley, Australia	7.5 / 35
2020	Zuccardi Los Olivos Malbec , Mendoza, Argentina	55

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

Cocktails

Margarita de la Casa

Tequila el Jimador Blanco, lime & lemon juice, sugar, tajín 10.5
Make it spicy +1

Margarita Del Momento

Please ask your waiter for today's flavour 12

Mezcal Negroni

Amores Verde Momento mezcal, El Bandara vermouth rojo, Campari, orange peel 12

Bee's Knees

Katun gin from Yucatán México, honey, spice, tepache, spice, fresh orange 11.5

Mezcal Margarita

Amores Verde Momento mezcal, lime & lemon juice, sugar, tajín 11.5

Coconut Margarita

Tequila El Jimador Blanco, cream of coconut, agave syrup, lemon, lime 11.5

Hibiscus Flower Margarita

Tequila El Jimador Blanco, house-made hibiscus flower cordial,
Cointreau triple sec, lemon, lime 11.5

Guadalajara Mule

Charanda Extra Anejo Mexican Rum Mexico, ginger beer,
angostura bitter, fresh lime 15

Mezcalita Verde

Amores Verde Momento mezcal, Guajillo chili, cucumber, citrus, parsley 12.5

El Rayo Espresso Martini

El Rayo Reposado tequila rested in ex-whisky casks for 7 months,
Cazcabel coffee tequila, coffee 12.5

Mezcal Sour

Corte Vertusto Espadin multi awarded Mezcal, lime & lemon juice, agave syrup 15

Piña Al Carbon

Amores Verde Momento mezcal, grilled pineapple, apple, cinnamon, citrus 12.5

Sangria

Pe Tinto red wine, El Bandara vermouth rojo, fruits, citrus 7

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

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

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

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

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

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

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