

WEEKEND BOTTOMLESS BRUNCH

Saturday and Sunday from 12.00pm to 4.00pm

You have the option to make brunch bottomless with a £27pp 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 from our brunch or lunch menu per person as our margaritas are potent!

BRUNCH MENU Saturday and Sunday from 12.00pm to 4.00pm

Chilaquiles Verdes

Blue & yellow corn tortilla, housemade salsa verde, avocado leaves, black beans, fried egg, crema, feta 11.5

Chilaquiles Rojos

Blue & yellow corn tortilla, housemade smokey salsa roja, avocado leaves, black beans, fried egg, crema, feta 11.5

Black Pudding Taco

Crumbled black pudding, fried egg, salsa verde 11

BOTANAS / NIBBLES

Classic Guacamole

Freshly smashed avocado, coriander, jalapeño & lime. Served with blue and yellow corn tortilla chips 7.5

Chicharrones & Valentina 4

Salsas de la Casa & totopos

Our house-made salsas served with blue and yellow corn tortilla chips 3.5

*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 12.5% will be added to your bill*

TACOS, TOSTADAS & QUESADILLAS

Prawn Ceviche Rojo

Red chillies, fennel, green apple, mint

Served with tostadas 12

Tuna Tostada

Sashimi grade tuna, smashed avocado,

chipotle mayonaise, sesame seeds 14.5

Grilled Vegetables Tostada ✓

Charred carrots & courgettes, Yerba Santa 12

Pork Belly Tacos

Pork Belly carnitas style, tomatillo salsa, chicharron 11

Soft Shell Crab Tacos

Slaw, Jalapeño & mint mayo 14.5

Baja Style Fish Tacos

Gluten free beer batter, slaw, morita mayo 10.5

Baby Potato Flautas ✓

Stuffed crispy rolled tacos topped with avocado salsa,

cheese, pickled onion 10.5

Chorizo Quesadilla

Manchego cheese, grilled chorizo, caramelised onion,

salsa verde 9

Cactus & Hibiscus Flowers Quesadilla ✓

Manchego cheese, grilled Cactus, Smokey Hibiscus 9

SIDES

Black Beans, avocado leaf, queso fresco cheese 5.5

Cactus slaw, vinaigrette, , pomegranate seeds 5.5

DESSERTS

Choco Flan

Mexican chocolate sponge, caramel flan 7

Mango pot

Mango creme, passionfruit jelly, cinnamon chow chow 7



TEQUILAS

Tequila is a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila 65 km northwest of Guadalajara, and in the Jalisco Highlands of the central western Mexican state of Jalisco



El Jimador blanco
Amatitan, Jalisco,
green wood, zesty
grapefruit and
apple peel
4.5



El Tequileño
Reposado, Jalisco,
Cinnamon, cracked
black pepper and
caramel
5.5



El Tequileño Blanco,
Jalisco,
butterscotch, anise
and peppercorn
5



Centenario
Reposado, Jalisco,
hot corn, pepper,
green herbs
6.5

1800 silver,
Jalisco,
Hints of fruits and
pepper
5.5

Olmeca Blanco
Los Altos,
Jalisco,
Spice, oak, honey
6



Cazcabel Coffee
Soconusco,
Jalisco,
roasted sweet hit of
luxury coffee
5.5



Ocho Anejo
Arandas,
Jalisco,
maple,
cantaloupe, lilac
7.5

*All Tequilas are based on a 25ml serving

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.

**Ojo De Dios Joven,
Oaxaca,**
100% Espadin
Dried apricots, plums,
roasted Pineapple
5

**Mezcal Verde
Momento, Oaxaca,**
100% Espadin
Candied nuts, dried
fruits
4.5

**Ojo De Dios
Odd café,
Oaxaca,**
100% Espadin
Arabica coffee, dark
chocolate, smoked
cinnamon
4.5

**Leyendas Vinata
Solar Joven,
Durango,**
100% Durangensis
Fresh herbal notes,
produced using 100%
solar power
7.5

**Mezcal
AmoresCupreata,
Guerrero,**
100% Cupreata
Citrus, spice,
bell pepper
7.5

**Corte Vertusto
Ensamble II,
Oaxaca,**
Blend of wild agave
Earthy smoke, green
olives, roasted agave
9.5

RUM

**Deadhead,
Chiapas, Mexico**
Fine exotic rum from the jungles of Chiapas
7

WINE

	125ml	bottle
2018 Chardonnay, L.A. Cetto Baja California, México	6	30
2017 Cabernet Sauvignon, L.A. Cetto Baja California, México	6	30
2020 El Ninot de Paper Rosado, Valencia, Spain	6.5	36
Cava Vibracions, Spain	6.5	36

BEER

Ask your waiter for our selection of Mexican beers

Lucky Saint non alcoholic, unfiltered lager 0.5%AVB 5

Turn your beer into a Mexican feast:

Chelada: Lime & lemon juice + Tajin rim +1

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

Cubana: Tomato Juice, Valentinas, Tabasco, Lime & Lemon juice + Tajin rim +1.5

SOFT DRINKS

Coca-cola, Diet coke 4

Belu still or sparkling water 1

Boing juice – Ask your waiter for flavours 3.5

Home-made Horchatta 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 4 / Make it dirty with coffee 5

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 5 / With beer 6.5

CAFÉ

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 available at no extra cost

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

COCKTAILS

Margarita de la Casa

Tequila El Jimador blanco, lime & lemon juice, Tajín 10.5

Make it spicy +1

Hibiscus Flower Margarita

Tequila El Jimador blanco, housemade hibiscus flower cordial, Cointreau, lime & lemon juice 11.5

Coconut Margarita

Tequila El Jimador blanco, homemade creamy coconut syrup, lime & lemon juice 11.5

Mezcal Margarita

Amores Verde Momento mezcal, lime & lemon juice, syrup, Tajín 11.5

Make it spicy +1

Peach Mezcalita

Amores Verde Momento mezcal, white peach puree, lime & lemon juice 11.5

Mezcal Negroni

Amores Verde Momento mezcal, Campari, Vermouth, Orange 12

Sangria

Mexican house red wine, El Bandara vermouth rojo, fruits, citrus 7

Cocktail of the day

Please ask your waiter 12