



Santo Remedio

COCINA MEXICANA

All our dishes are prepared using traditional cooking techniques & some incredibly special and unique ingredients. We recommend a selection of four to five dishes to share between two people including a selection of nibbles, tacos, tostadas, and regional dishes.
We are excited to share with you the true cuisine of Mexico.

To begin

Margarita de la Casa, Tequila El Jimador Blanco, lime & lemon juice, sugar, Tajín 11
Make it spicy +1.5

Guacamole. Blue & white totopos ✓ 7.5
Add grasshoppers +0.5

House-Made Salsas with totopos. Zesty, fresh & medium spicy salsa verde and smoky, umami & medium spicy salsa roja ✓ 4.5

Queso Fresco. Housemade queso fresco, topped with Ancho chilli & pumpkin seed Salsa Macha, served with tostadas ✓ 7.5

Tostadas & Tacos

Sashimi grade Tuna Tostadas. Sashimi grade yellow fin tuna marinated, crispy shallots, chipotle mayo, serrano chillies on a bed of guacamole. 15.5

Pork Belly Tacos. Two soft corn tortilla with braised crisp pork belly, topped with salsa Verde and garnished with sliced red onion and chicharron. 12.5

Baja Style Fish Tacos. Crispy coley fish in gluten free beer batter, on top of crunchy slaw with a Morita chilli mayonnaise. 13.5

Grilled Vegetables Tostadas. Charred carrots & courgettes tossed in Yerba Santa dressing on a bed of guacamole ✓ 12.5

Soft Shell Crab Tacos. Soft corn tortilla with crunchy slaw, soft-shell crab coated in achiote batter, garnished with jalapeños & mint mayonnaise. 14.5

Baby Potato Flautas. Long tortillas filled with crushed baby potatoes rolled then fried. Served on a bed of crunchy slaw. Topped with avocado salsa, crumbled Feta and pickled red onion. ✓ 12.5

Bottomless Brunch

Saturdays and Sundays 12 to 4.30pm

You have the option to make your meal bottomless with a £30pp supplement, which gives you 90 minutes of free-flowing classic margaritas, Mexican wines, Cava, Sangria & Mexican beers. You will need to order at least one dish from our "Regional Specialities" or two dishes from our "Tostadas and tacos" section

Regional Specialities *for sharing*

Whole Seabass a la Talla (450g). Butterflied chargrilled whole sea bass rubbed with two marinades. Herby green adobo, and a red adobo with pickled red onions, fresh coriander and grilled lime. Served with corn tortillas to make your own tacos. 34

Barbacoa Lamb Shank. 24 hours marinated lamb shank, braised until tender with lamb jus and chickpeas. Comes with pickled and fresh onions, fresh coriander and grilled lime. Served with corn tortillas to make your own tacos. 29.5

Hibiscus Enchiladas. Three rolled corn tortillas filled with hibiscus flower, sautéed with red onions and Morita chilli. Topped with a smokey tomato sauce and grilled cheese with crema, red onion and micro coriander. ✓ 16.5

Smokey lamb cutlets. Three smokey marinated British lamb cutlets grilled over wood fire with Jalapeño & Mint yoghurt dressing. 27
Additional lamb cutlet 9

Bone in Short Rib. Short rib rubbed in Pasilla chilli, slowed cooked for 12-hours then smothered in Mole Xiqueño – which is a mix of dry fruits, dry chillies and nuts, and a hint of chocolate – accompanied with plantains and radishes. Served with corn tortillas to make your own tacos *n*
Please ask for weights 13.5 per 100g

Sides

Black Beans. Black beans cooked with avocado leaf and mojo de ajo, garnished with crumbled feta. ✓ 5.5

Sweet potato. Half a roasted sweet potato, finished on hot charcoal then dressed with Greek yoghurt and peanut salsa Macha ✓ *n* 5.5

Elote. Grilled corn on the cob smothered in homemade chipotle mayonnaise, pecorino cheese, lime and Tajín. ✓ 6.5

Plantains. Deep fried plantains topped with crumbled feta and crema. ✓ 5.5

Please note that all our vegetarian dishes (✓) can be made vegan upon request, with the exception of our churros and chocolate tart.
Please inform your server of any allergies. While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergen in our food.
A discretionary service charge of 12.8% will be added to your bill