

CHRISTMAS AT
Santo Remedio
COCINA MEXICANA



Mexican Canapés

This year it's all about the canapés - more time for dancing and margaritas.
Across all restaurants we can host private events, from intimate dinners for 6 to full-on fiestas for 120+

Contact us to discuss your needs and create a bespoke package for your event



Tostaditas

Guacamole £2

Tuna Sashimi tuna, chipotle,
tamari dressing £3.5

Grilled vegetables & yerba Santa £3

Cactus Pico de gallo & feta £3

Beef Tartare Mustard, pickled shallots £3.5

Price per unit



Skewers

Chicken Pibil Habanero mayo £3

Pork Al Pastor Pineapple salsa £3

Beef Steak Barbacoa Salsa Roja £3.5

Camarones Al Mojo De Ajo £3

Baby Elote £2

Price per unit



Mini Flautas

Baby potato Avocado salsa £3

Short rib Barbacoa Salsa roja £3.5

Chicken Tinga Chipotle crema £3.5

Smoked mackerel Avocado crema £3.5

Price per unit



To Finish

Mini Churros Dulce de leche (20) £12

Mini Mexican chocolate tarts (20) £12



London Bridge

152 Tooley Street, London, SE1 2TU

Santo Remedio

ASADOR

Group menus for parties of nine or more.
Available November & December



To start the celebrations

Bubbles

Champagne Pol Roger, *Rich Demi Sec*, Epernay France 122

Nyetimber Classic, Kent, England 99

Cava, Vibracions, Spain 7.5 / 38

Cocktails

Margarita de la Casa Tequila el Jimador Blanco, lime & lemon juice, sugar, tajín 13.5 Make it spicy +1

Mezcal Margarita Amores Verde Momento mezcal, lime & lemon juice, sugar, tajín 14.5 | Make it spicy +1

Paloma El Jimador Blanco, lime & lemon juice, pink grapefruit soda 14.5

Frozen Margaritas Seasonal flavours available 14

To keep the party going

Espresso Martini El Rayo Blanco Tequila, Fair Café, coffee, sugar 15.5

Carajillo Liquor 43, coffee, sugar rim. Served on ice 10

Mezcal Negroni Amarás Verde Mezcal, Dolin red vermouth, Campari, orange slice 14





Asador Signature Menu

SUBJECT TO CHANGES

To nibble

House-made Salsas with Totopos Salsa Verde with tomatillos & coriander, Morita chilli & smoky Salsa Roja

To start

Sashimi-grade Tuna Tostadas Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chilli, sesame, smashed avocados

Turkey Pibil Taco Yucatán style marinade, Habanero mayonnaise, red pickled onions

Roasted Celeriac & Swede Flautas Smashed baby potatoes crispy rolled tacos, tamarind salsa, crema and pickled red onion

To follow

Lamb Shank Birria Tomato & Guajillo broth, served with coriander, pickled red onion, lime & corn tortillas to make your own tacos

Santo Remedio Caesar Salad House-made Caesar dressing, anchovies, gluten-free croutons, Pecorino

Black Beans Avocado leaf, Ancho chillies, crumbled Feta

Mexican Rice Tomato based with carrots and peas

To finish

Mexican Churros Cinnamon sugar, Dulce de Leche

£52 pp

Vegetarian & Vegan options available on request



Asador Feasting Menu sample

SUBJECT TO CHANGES

To nibble

Classic Guacamole Avocado, tomatoes, red onion, jalapeño, blue & yellow topos

House-made Salsas with Totopos Salsa Verde with tomatillos & coriander, Morita chilli & smoky Salsa Roja

To start

Sashimi-grade Tuna Tostada Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chillies, sesame, smashed avocados

Turkey Pibil Taco Yucatán style marinade, Habanero mayonnaise, red pickled onions

Roasted Celeriac & Swede Flautas with smashed baby potatoes crispy rolled tacos, tamarind salsa, crema and pickled red onion

To follow

Served with pickled & fresh onions, coriander, lime & corn tortillas to make your own tacos.

Barbacoa Lamb Cutlets grilled over charcoal fire, Jalapeño & mint yoghurt dressing

Sea Bass a la Talla Achiote and citrus juices marinade, grilled over charcoal fire, pineapple Pico de Gallo, sliced pineapple, Habanero aioli.

Black Beans Avocado leaf, Ancho chillies, crumbled Feta

Santo Remedio Caesar Salad House-made Caesar dressing, anchovies, gluten-free croutons, Pecorino

Mexican Rice Tomato based with carrots and peas

To finish

Chocolate Fudge Bites Chocolate mousse, house-made Mexican Chamoy sauce, hibiscus powder

Mexican Churros Cinnamon sugar, Dulce de Leche

£65 pp

Vegetarian & Vegan options available on request

Private Dining

We have a selection of options for Christmas parties, whether you are looking for a large table, a private room, or a full venue hire. We can accommodate up to 20 people at a large table in one of our dining rooms; alternatively, we offer private dining options.

TOP FLOOR You can hire the entire top floor of our London Bridge restaurant for events and celebrations. You will have your own private bar, restroom, music, and access to a projector. This space can accommodate up to 80 people standing or 60 people seated across the Cantina and Agave Rooms, which together make up the top floor of the restaurant.

CANTINA ROOM The Cantina is situated on the top floor and can be made completely private. This space is ideal for group dinners and drink events. Your guests can start their evening with drinks from the Tequila & Mezcal Bar before taking their seats for dinner. The Cantina can seat up to 30 people or host 40 guests standing.

AGAVE ROOM The Agave room is situated on the top floor and can be made semi-private. It is a beautiful room with plenty of natural light. This room can accommodate up to 30 guests seated or 35 guests standing.

GROUND FLOOR You can hire the entire ground floor of our London Bridge restaurant. The semi-private area consists of the front room and dining room and can host 50 people seated or 70 standing. This area features a beautiful bar, restrooms, and banquet seating in the dining room.

THE DINING ROOM The dining room is situated on the ground floor and can seat up to 20 people. The banquet seating creates a comfortable and intimate space.

FULL RESTAURANT For larger celebrations, full venue hires can accommodate 100 guests for a seated dinner or 120 for a standing event.

Get in touch with our team and let us help you create a memorable event.



020 7403 3021

londonbridge@santoremidio.co.uk





Shoreditch

55 Great Eastern St, London, EC2A 3HP

Santo Remedio

TAQUERIA

Group menus for parties of nine or more.
Available November & December





To start the celebrations

Bubbles

Cava, Vibracions, Spain 7.5 / 38

Cocktails

Margarita de la Casa Tequila el Jimador Blanco, lime & lemon juice, sugar, tajín 13.5 | Make it spicy +1

Mezcal Margarita Amores Verde Momento mezcal, lime & lemon juice, sugar, tajín 14 | Make it spicy +1

Paloma El Jimador, lime & lemon juice, pink grapefruit soda 14.5

Frozen Margaritas Seasonal flavours available 14

To keep the party going

Espresso Martini El Rayo Blanco Tequila, Fair Café, coffee, sugar 15.5

Carajillo Liquor 43, coffee, sugar rim. Served on ice 10

Mezcal Negroni Amarás Verde Mezcal, Dolin red vermouth, Campari, orange slice 14

Vegetarian & Vegan options available on request



Taco sharing menu

SUBJECT TO CHANGES

To nibble

House-made Salsas with Totopos Salsa verde with tomatillos & coriander, Morita chilli & a smoky Salsa roja with Morita chillies & roasted tomato

To start

Sashimi-grade Tuna Tostada Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chillies, sesame, smashed avocados

Turkey Pibil Taco Yucatán style marinade, Habanero mayonnaise, red pickled onions

Sweet Potato Flautas Roasted celeriac & sweet potato crispy rolled taco, tomatillo & avocado salsa, feta, pickled red onion

Cactus & Hibiscus Quesadilla Cheddar cheese, grilled Cactus, Smoky Hibiscus

Baja-style Fish Taco Beer & Tequila battered Coley, crunchy slaw, Morita chilli mayonnaise

Mexican Rice Tomato based with carrots and peas

To finish

Mexican Dark Chocolate Pot Fresh seasonal berries

£42 pp

Vegetarian & Vegan options available on request



Mexican Favourites menu

SUBJECT TO CHANGES

To nibble

Classic Guacamole Avocado, tomatoes, red onion, jalapeño, blue & yellow topos

House-made Salsas with Totopos Salsa verde with tomatillos & coriander, Morita chilli & a smoky Salsa roja with Morita chillies & roasted tomato

To start

Sashimi-grade Tuna Tostada Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chillies, sesame, smashed avocados

Turkey Pibil Taco Yucatán style marinade, Habanero mayonnaise, red pickled onions

To follow

Creamy Chipotle Prawns Sautéed prawns, Chipotle, Parmesan, rice

Lamb Shank Birria Coriander, pickled red onion, tortillas, lime

Black Beans Avocado leaf, Ancho chillies, crumbled Feta

Mexican Rice Tomato based with carrots and peas

To finish

Mexican Dark Chocolate Pot Fresh seasonal berries

Spiced Grilled Pineapple Coconut Ice Cream, Amaranth granola

£52 pp

Private Dining

Our Shoreditch Taquería seats 34 people in total and can be hired out exclusively for special events.

There's an option to have a standing reception up to 45 guests.

The open kitchen and bar make it a wonderful, intimate space where you can get an immersive experience of the food and drinks we have to offer.

Get in touch with our team and let us help you create a memorable event.



020 7403 3021
shoreditch@santoremidio.co.uk





Marylebone
13-14 Thayer Street, W1U 3JR

Santo Remedio

CASONA & CANTINA

Group menus for parties of nine or more.
Available from 17th November





To start the celebrations

Bubbles

Cava, Vibracions, Spain 7.5 / 38

NV Champagne Pol Roger, Rich Demi Sec, Epernay France 122

NV Nyetimber Classic, Kent, England 99

Cocktails

Margarita de la casa El Rayo Plata Tequila, lime & lemon juice, sugar, tajín 14.5
Make it spicy +1

Mezcal Margarita Amores Verde Momento mezcal, lime & lemon juice, sugar, tajín 14.5 | Make it spicy +1

Paloma El Jimador Blanco, lime & lemon juice, pink grapefruit soda 14.5

Frozen Margaritas Seasonal flavours available 14

To keep the party going

Espresso Martini El Rayo Blanco Tequila, Fair Café, coffee, sugar 16

Carajillo Liquor 43, coffee, sugar rim. Served on ice 10

Mezcal Negroni Amarás Verde Mezcal, Dolin red vermouth, Campari, orange slice 14

Make it a pitcher

Margarita De La Casa 99 | Paloma 79 | Sangria 55

Casana Signature Menu

SUBJECT TO CHANGES

To nibble

House-made Salsas with Totopos Salsa Verde with tomatillos & coriander, Morita chilli & smoky Salsa Roja

To start

Sashimi-grade Tuna Tostada Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chillies, sesame, smashed avocados

Turkey Pibil Taco Yucatán style marinade, Habanero mayonnaise, red pickled onions

Roasted Celeriac & Swede Flautas Smashed baby potatoes crispy rolled tacos, tamarind salsa, crema and pickled red onion

To follow

Lamb Shank Birria Tomato & Guajillo broth, served with coriander, pickled red onion, lime & corn tortillas to make your own tacos

Santo Remedio Caesar Salad House-made Caesar dressing, anchovies, gluten-free croutons, Pecorino

Mexican Rice Tomato based with carrots and peas

Black Beans Avocado leaf, Ancho chillies, crumbled Feta

To finish

Mexican Churros Cinnamon sugar, Dulce de Leche

£52 pp

Vegetarian & Vegan options available on request



Casona Feasting Menu

SUBJECT TO CHANGES

To nibble

Classic Guacamole Avocado, tomatoes, red onion, jalapeño, blue & yellow totopos

House-made Salsas with Totopos Salsa verde with tomatillos & coriander, Morita chilli & smoky Salsa roja

To start

Sashimi-grade Tuna Tostada Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chillies, sesame, smashed avocados

Turkey Pibil Taco Yucatán style marinade, Habanero mayonnaise, red pickled onions

Roasted Celeriac & Swede Flautas Smashed baby potatoes crispy rolled tacos, tamarind salsa, crema and pickled red onion

To follow

Sea Bass a la Talla Achiote and citrus juices marinade, grilled over charcoal fire, pineapple Pico de Gallo, sliced pineapple, Habanero aioli.

Lamb Shank Birria Tomato & Guajillo broth, served with coriander, pickled red onion, lime & corn tortillas to make your own tacos

Santo Remedio Caesar Salad House-made Caesar dressing, anchovies, gluten-free croutons, Pecorino

Mexican Rice Tomato based with carrots and peas

Black Beans Avocado leaf, Ancho chillies, crumbled Feta

To finish

Chocolate Fudge Bites Chocolate mousse, house-made Mexican Chamoy sauce, hibiscus powder

Mexican Churros Cinnamon sugar, Dulce de Leche

£65 pp

Vegetarian & Vegan options available on request

Private Dining

Our Marylebone restaurant is spread over two floors and it is the perfect central spot for any Christmas gathering or celebration.

MESA SANTA Our Mesa Santa is our private dining room, hidden in the heart of Marylebone. This intimate space can accommodate 8 guests and offers a vibrant, colourful setting to enjoy our sharing-style Mexican dishes.

SALON SANTO Our top floor Salon Santo can be turned into its own private space, complete with a bar and restrooms.

Perfect for both seated dining with our signature sharing-style dishes for up to 50 people or a lively standing canapé party for up to 60 people, this space brings the sounds and spirit of Mexico to your celebration.

FULL RESTAURANT For larger celebrations, full venue hires can accommodate 85 guests for a seated dinner or 120 for a standing event.

Whether it's a drinks reception, sit-down dinner, or a combination of both followed by dancing, we can host an array of Christmas celebrations at our upstairs Marylebone venue.

Get in touch with our team and let us help you create a memorable event.



020 7403 3021

marylebone@santoremedio.co.uk



Marylebone



Santo Remedio

COCINA MEXICANA

*We look forward to creating a memorable event for
your special occasion*



LONDON BRIDGE

020 7403 3021

152 Tooley Street, London, SE1 2TU
londonbridge@santoremedio.co.uk



SHOREDITCH

020 7403 3021

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MARYLEBONE

020 7403 3021

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