

BOTTOMLESS BRUNCH

Available Friday, 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

BRUNCH MENU Available everyday

Chilaquiles Verdes

Blue & yellow corn tortilla, housemade salsa verde, avocado leaves, black beans, Chorizo, crema, feta 11.5
Add fried egg +1

Chilaquiles Rojos

Blue & yellow corn tortilla, housemade smokey salsa roja, avocado leaves, black beans, Chorizo, crema, feta 11.5
Add fried egg +1

Black Pudding Taco Available on Saturday and Sunday only

Crumbled black pudding, fried egg, salsa verde 11

BOTANAS / NIBBLES


Classic Guacamole  Add grasshoppers +0.5

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 4.5

*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 12.8% will be added to your bill

TACOS, TOSTADAS & QUESADILLAS

Prawn Ceviche Rojo

Red chillies, red onion, cucumber, coriander. Served with tostadas 12.5

Tuna Tostada

Sashimi grade tuna, smashed avocado, chipotle mayonnaise, sesame seeds 15.5

Pork Belly Tacos

Pork Belly carnitas style, tomatillo salsa, chicharron 12.5

Soft Shell Crab Tacos

Slaw, Jalapeño & mint mayo 14.5

Baja Style Fish Tacos

Gluten free beer batter, slaw, morita mayo 13.5

Baby Potato Flautas ✓

Stuffed crispy rolled tacos topped with avocado salsa, cheese, pickled onion 12.5

Chorizo Quesadilla

Cheddar cheese, grilled chorizo, caramelised onion, salsa verde 9

Cactus & Hibiscus Flowers Quesadilla ✓

Cheddar cheese, grilled Cactus, Smokey Hibiscus 9

Grilled Chicken Tamarind Tacos

Tamarind & orange glaze, house-made mayonnaise, slaw 11.5

Roasted butternut Squash Tacos ✓

Morita mayonnaise, Feta, slaw, pickled onion 11

SIDES

Black Beans, avocado leaf, queso fresco cheese 5.5

Elote, corn on the cob, cheese, Chipotle mayo 5.5

DESSERTS

Ask your waiter for today's dessert!



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 & team.

COCKTAILS

Margarita de la Casa

Tequila El Jimador blanco, lime & lemon juice, Tajín 11

Make it spicy +1

Hibiscus Flower Margarita

Tequila El Jimador blanco, housemade hibiscus flower cordial, Cointreau, lime & lemon juice 13

Coconut Margarita

Tequila El Jimador blanco, homemade creamy coconut syrup, lime & lemon juice 13

Mezcal Margarita

Amores Verde Momento mezcal, lime & lemon juice, syrup, Tajín 12.5

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 13

Sangria

Mexican house red wine, El Bandara vermouth rojo, fruits, citrus 8

Cocktail of the day

Please ask your waiter 12

BEER

Modelo 6

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

WINE

	175ml	750ml
2020 Chenin Blanc, L.A. Cetto Baja California, México	9	35
2017 Cabernet Sauvignon, L.A. Cetto Baja California, México	9	35
2021 'Gran Cerdo' Tempranillo Rosado, Rioja, Spain	9.5	36
Cava Vibracions, Spain	6.5	36

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

TEA & CAFÉ

Mexican Coffee beans french press 4

Cafe Con Leche Mexican Coffee beans french press, milk or oat milk. 4.30

Cafe de Olla Mexican coffee beans French press, served with a syrup made of a blend of cinnamon and start anise, orange and brown sugar. 5.5

Dirty Horchata Our traditional home-made rice-based drink with a touch of cinnamon and sugar and a shot of coffee. Served cold. 6.5

Cold Brew Cafe 5

Cold Brew Cafe con Leche regular milk or oat milk 5.3

Cafe con Mezcal Mexican coffee beans French press served with a shot of Coffee

Mezcal Ojo de Dios 9

Carajillo Liquor 43, shot of coffee, sugar rim. Served on ice. 9

Espresso Martini El Rayo Blanco tequila, Cazcabel Coffee tequila, shot of coffee, sugar 12

Rare tea selection Pure loose-leaf 4

Lost Malawi English breakfast

Whole leaf green tea

Pure loose Chamomile flower

Mexican Cedron