



*Santo Remedio*

# COCKTAILS

## **Margarita de la Casa**

Tequila el Jimador Blanco, lime & lemon juice, sugar, tajín 11  
*Make it spicy +1.5*

## **Mezcal Margarita**

Amores Verde Momento mezcal, lime & lemon juice, sugar, tajín 12.5  
*Make it spicy +1*

## **Margarita Del Momento**

Please ask your waiter for today's flavour 13

## **Coconut Margarita**

Tequila El Jimador Blanco, coconut cream, agave syrup, lemon, lime 13

## **Hibiscus Flower Margarita**

Tequila El Jimador Blanco, house-made hibiscus flower cordial,  
Cointreau triple sec, lemon, lime 13

## **Mezcal Negroni**

Amores Verde Momento mezcal, El Bandara vermouth rojo,  
Campari, orange peel 13

## **Paloma**

El Jimador, lime & lemon juice, pink grapefruit soda 12

## **Bee's Knees**

Katun gin from Yucatán México, honey, tepache, fresh orange 13

## **Tepache Margarita**

Premium tequila Reposado Casa Herradura, rested for 9 months in oak barrels and  
Tepache – fermented drink made from fresh pineapple peel and core,  
citus and sugar syrup 14.5

## **Mezcal Sour**

Multi awarded handcrafted Oaxacan Corte Vetusto Espadin,  
lime & lemon juice, agave syrup 15

## **Mezcalita Verde**

Amores Cupreata Mezcal, jalapeño, cucumber, citrus, parsley 13.5

## **Sangria**

La Cetto Cabernet, El Bandara vermouth rojo, fruits, citrus 8

## **Clementine Daiquiri**

Paranubes white Mexican Rum, fresh clementine juice, citrus,  
agave syrup, cinnamon sugar rim 13.5

## **El Rayo Espresso Martini**

El Rayo Reposado tequila rested in ex-whisky casks for 7 months,  
Cazcabel coffee tequila, coffee 13



## RED WINE

175ml / 750ml

- 2019 Cabernet Sauvignon, L.A. Cetto**, Baja California, México 9 / 35  
*Bright red ruby in colour, red fruits aromas, balanced tannins*
- 2020 Familia Cecchin**, Carignan Mendoza, Argentina 10.5 / 43  
*Red cherries, strawberries and raspberries dominate the nose with surprising intensity; the mid-palate is earthy and meaty with ripe tannins.*
- 2021 Bodegas y Viñedos Mengoba, 'Brezo'** Mencía Bierzo, Spain 11 / 44  
*Exuberant nose with notes of black fruit, liquorice and herbal aromas. The palate is fresh with beautifully juicy acidity and aftertaste*
- 2015 Nebbiolo La Cetto**, Baja California, México 13.5 / 56  
*Bold, deep ruby Nebbiolo leading with blackberry and liquorice aromas, full of dried cherries tangy red plums and a long leathery finish*

## BEER

**Pacifico / Modelo / Nacional IPA** 7

**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

**Chelada** + 1

Lime, lemon and a tajin rim.

## SOFT DRINKS

**Coca-cola, Diet coke** 4

**Belu still or sparkling water** 3.5

**Jarritos Mango, Cola or Guava** 6

# 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

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

# 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 of 12 months

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

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

<b>AÑEJO</b>	25ml / 50ml
<b>Herradura Añejo</b>	7 / 14
<b>Patrón Añejo</b>	7.5 / 15
<b>Maestro Dobel Añejo</b>	9 / 18
<b>Cuervo Reserva Familia</b>	16 / 32

<b>INFUSED</b>	25ml / 50ml
<b>Cazcabel Yucatán honey Tequila</b>	5.5 / 11
<b>Maestro Dobel Humito</b>	9 / 18
<b>Cazcabel Coffee Tequila</b>	5.5 / 11

## 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 6 or With beer 8

### 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 5 or Make it dirty with coffee 6.5

### Hibiscus Agua Fresca 5

### Virgin coconut margarita 6

### Virgin hibiscus margarita 6

## HOT DRINKS

### Rare Tea Selection 4

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 · Mexican Cedron

### Fresh Mint Tea 4

### French Press Mexican Coffee beans 4

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

**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 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

## DESSERTS

**Mexican Rum & chocolate tart**, candied orange ♥ 7.5

**Churros con Cajeta** ♥ 6.5

**Selection of sorbet from Ice Cream Union**, two scoops ♥ 5