

## WINE

	125ml	bottle
2018 Chenin Blanc, L.A. Cetto Baja California, México	6	30
2017 Cabernet Sauvignon, L.A. Cetto Baja California, México	6	30
2019 Grenache, Lady A, Chateau Lacoste Provence, France	6.5	36
NV Perelada Reserva Cava Brut Catalonia, Spain	7	36

## BEER

Ocho Reales Ale (gf) 6

Modelo Special 6

*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 Strawberry, Mango or Guava 3.5

## 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 +0.2

Extra syrup: ginger bread, cinnamon, vanilla, caramel +0.5

## 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

### Hibiscus 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

### Peach Mezcalita

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

### Mezcal Negroni

Amores Verde Momento mezcal, Campari, Vermouth, Orange 11.5

## WEEKEND BOTTOMLESS BRUNCH

Saturday and Sunday from 11.00am 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

### 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

### Pork Pibil Torta

*A classic Yucatecan lunch time favourite!*

Pork Shoulder marinated in annato and orange juice, black beans, slaw, pickled onions 10

*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*

## 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 4.5

## TACOS, TOSTADAS & QUESADILLAS

### Tuna Tostada

Sashimi grade tuna, smashed avocado, chipotle mayonnaise, sesame seeds 14.5

### Grilled Vegetables Tostada ✓

Charred carrots & courgettes, pipián verde, cheese 9

### Pork Belly Tacos

Pork Belly carnitas style, tomatillo salsa, chicharron 9

### Ox Tongue Tacos

Braised lengua, pumpkin seed sauce, pickled radish 9

### Baja Style Fish Tacos

Gluten free beer batter, slaw, morita mayo 9

### Baby Potato Flautas ✓

Stuffed crispy rolled tacos topped with avocado salsa, cheese, pickled onion 8.5

### Chorizo Quesadilla

Manchego cheese, grilled chorizo, caramelised onion, salsa verde 8.5

### Cactus & Hibiscus Flowers Quesadilla ✓

Manchego cheese, grilled Cactus, Smokey Hibiscus 8.5

## DESSERTS

### Choco Flan

Mexican chocolate sponge, caramel flan 7

### Mango pot

Mango creme, passionfruit jelly, cinnamon chow chow 7

