



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

Piña al Carbón

Amores Mezcal Espadín, grilled fresh pineapple, lime & lemon juice 13

Mezcal Sour

Multi awarded handcrafted Oaxacan Corte Vetusto Espadin,
lime & lemon juice, agave syrup 14

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

White wine

175ml / 750ml

- 2020 Chenin Blanc, L.A. Cetto, Baja California, México** 8 / 31
Pale yellow, fruit forward aromas, balanced acidity
- 2022 Viura, Vila Ijalba, Rioja Spain** 8.5 / 32
Strikingly fresh & clean with citrus quality, pale yellow in colour, fruity aroma.
- 2022 Alvarinho, Casa Santos Lima, Lisbon Portugal** 9 / 36
Great aromatic intensity with notes of tropical fruits, mango & passionfruit.
- 2021 Friulano, Antonutti, Friuli Italy** 9.5 / 38
Clean, crisp, lively wine with notes of citrus with a subtle almond finish.
- 2020 Picpoul de Pinet, Reine Juliette, Languedoc France** 41
Medium bodied & juicy, beautiful bouquet of red berry fruit with notes of wildflowers, packed with flavors of wild strawberries, pomegranate and melon.

Sparkling wine

125ml / 750ml

- Cava, Vibracions, Spain** 7.5 / 38
- Champagne Pol Roger, Rich Demi Sec, Epernay France** 96

Rosé wine

175ml / 750ml

- 2022 Grenache, Reine Juliette, Languedoc, France** 9 / 35
Crisp, dry, rich, bursting with citrus, apricots & white flowers.

Red wine

175ml / 750ml

- 2019 Cabernet Sauvignon, L.A. Cetto**, Baja California, México 8 / 31
Bright red ruby in colour, red fruits aromas, balanced tannins
- 2021 Tempranillo, Valderiz**, Ribera Spain 9 / 35
Characterful wine with plenty of ripe dark fruit on the nose. Oak aged with layers of spice and a subtle smokiness.
- 2022 Refosco, Antonutti**, Friuli Italy 9.5 / 38
Deep ruby red. Intense aromas of prune, blackberry and cherry. Mid-weight palate balanced with moderate tannins.
- 2021 Malbec, Doña Paula**, Mendoza, Argentina 42
Black fruits, violets and spices on the nose. Great balance and freshness with good concentration. Firm tannins and persistent finish.
- 2015 Nebbiolo La Cetto**, Baja California, México 46
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

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

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

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

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

INFUSED	25ml / 50ml
Cazcabel Yucatán honey Tequila	5.5 / 11
Maestro Dobel Humito	9 / 18
Cazcabel Coffee Tequila	5.5 / 11
Codigo 1530	6.5 / 13

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

Santo Remedio

COCINA MEXICANA

We opened Santo Remedio to share with Londoners how incredibly varied and exciting the flavours of Mexico can be.

The food that we grew up eating at home, in markets, taquerias and at celebrations. Food so unique and with such amazing depth of flavour that it has been declared an Intangible Cultural Heritage of Humanity by UNESCO.

Santo Remedio is a popular Mexican expression meaning Holy Remedy. We chose this name because food is so central to our culture, that it is considered a remedy and comfort in almost any situation.

We source speciality ingredients from Mexico, we use traditional cooking techniques and serve our dishes alongside a selection of Tequila and Mezcal cocktails, Mexican beers and wines.

Our restaurant is designed and decorated with artwork and décor by Mexican artisans and craftspeople that we have chosen on our travels to Mexico.

We are delighted to welcoming you to our restaurant to share with you a true Mexican experience.

Edson, Natalie & the Santo Remedio team