



Santo Remedio

CASONA & CANTINA

We are excited to share with you the true cuisine of Mexico. All our dishes are prepared using traditional cooking techniques & some incredibly special and unique ingredients. We recommend a selection of four to five dishes to share between two people including a selection of botanas, antojitos, guisados, platillos and sides.

All totopos, tacos and tostadas are made with corn tortillas which are 100% gluten-free.

Botanas

Classic Guacamole smashed avocado, tomatoes, red onion, Jalapeño, blue & yellow totopos ✓ 8.5
Add Devon white crab 5

House-made Salsas with Totopos Tomatillo, coriander, salsa verde, Morita chilli & smoky tomato salsa roja ✓ 5

Chorizo & Cheese Heirloom Corn Masa Empanadas salsa verde 10

Shiitake Mushroom Aguachile Rojo Pomegranate & Physalis ✓ 14.5

Cured Seabass Ceviche fresh Guanabana juice & Habanero 16

Brunch

Available Saturdays & Sundays 12pm to 4pm

French Toast

Crispy bacon, berry compote, Amaranth granola 14

Motuleños Fried Eggs

Black beans, crispy bacon, plantain 16

Chilaquiles Verdes

Blue & yellow corn tortilla, house-made salsa verde, black beans, fried egg, crema, feta 13.5
Add Portobello mushroom +4 Add chorizo +4.5

Chilaquiles Rojos

Blue & yellow corn tortilla, house-made smoky salsa roja, black beans, fried egg, crema, feta 13.5

Add Portobello mushroom +4 Add chorizo +4.5

Please note that some of our vegetarian dishes (✓) can be made vegan upon request.

Please inform your server of any allergies. While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergen in our food.

A discretionary service charge of 12.8% will be added to your bill

Antojitos

Sashimi Grade Tuna Tostadas Ancho chilli & tamari marinated yellowfin tuna, crispy shallots, Chipotle mayonnaise, Jalapeño, sesame, smashed avocado 16

Hibiscus Flower Sopes black bean puree, Queso Fresco, avocado slices ✓ 12.5

Pork Belly Tacos crispy pork belly, salsa verde, sliced red onion & chicharron 13

Prawn Taco grilled pineapple pico de gallo, Chipotle mayonnaise 14

Baja Style Fish Tacos Coley in a gluten-free beer & Tequila batter, crunchy slaw, Chipotle chilli mayonnaise 14.5

Cornish Venison Quesabirria crispy corn tortilla, melted cheese & shredded venison 16

Lamb Flautas avocado salsa, crema, crumbled feta, pickled red onion 14

Sweet Potato Flautas roasted celeriac & sweet potato crispy rolled taco, Chipotle crema, crumbled feta, pickled red onion ✓ 13

Guisados & Platillos

Duck Carnitas salsa verde 24

Grilled Cornish Venison Chop Pipián verde 26

Braised Beef Cheeks Mole Rosa 31

Grilled Tiger Prawns Mexican truffle black rice 32

Sautéed Stone Bass Adobo Rojo Poblano cream 31

Slow Cooked Barbacoa Lamb Shank chickpeas, lamb jus. Served with pickled & fresh onions, lime, salsa roja & corn tortillas to make your own tacos 32.5

Vegetarian Poblano Chile Relleno grilled Panela style Mexican cheese, plantain, black beans, smoky tomato sauce ✓ 21

Sides

Elote grilled corn on the cob, Chipotle mayonnaise, Pecorino, lime 7

Ensalada de Betabel & Chicory toasted almond flakes, Pecorino 7

Arroz a la Mexicana carrots & peas ✓ 7

Black Beans avocado leaf, Ancho chillies, crumbled feta 7

Ancho Sautéed Potato Jalapeño mayonnaise 7

Fried Plantains crumbled feta & crema 7

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