



## 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 Snacks, Tostadas & Ceviches, Tacos & Flautas, Regional Specialities and Sides.

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

### 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

### Snacks

**Classic Guacamole** smashed avocado, tomatoes, red onion, Jalapeño, blue & yellow totopos ✓ 8.5  
Add Grasshoppers +1.5 Add Chicharron +1

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

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

**Chorizo & Cheese Heirloom Corn Masa Empanadas** salsa verde 8.5

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

## Tostadas & Ceviches

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

**Shiitake Mushroom Aguachile Rojo** Pomegranate & Physalis ✓ 14.5

**Cured Seabass Ceviche** fresh Guanabana juice & Habanero 16

## Tacos & Flautas

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

**Prawn Taco** gluten-free beer & Tequila batter, 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 16

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

## Regional Specialities for Sharing

*Served with pickled & fresh onions, corriander, lime & corn tortillas to make your own tacos.*

**Duck Carnitas** tomatillo & Jalapeño salsa verde 24

**Pork Shoulder Pibil** slow cooked in Achiote & orange juice, pickled red red onions 24

**Sea Bass Al Pastor** grilled Pineapple Pico de Gallo, Habanero mayonnaise 31

**Slow Cooked Barbacoa Lamb Shank** chickpeas, lamb jus, salsa roja 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

**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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