



CHRISTMAS AT

*Santo Remedio*

COCINA MEXICANA







## To start the celebrations

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### Bubbles

**NV CHAMPAGNE JEAN-NOEL HATON**, *Classic Brut, France* 79

**CHAMPAGNE POL ROGER**, *Rich Demi Sec, Epernay France* 96

**CAVA, VIBRACIONS**, *Spain* 7.5 / 38

### Cocktails

#### **MARGARITA DE LA CASA**

*Tequila el Jimador Blanco, lime & lemon juice, sugar, tajín* 11.5  
Make it spicy +1.5

#### **MEZCAL MARGARITA**

*Amores Verde Momento mezcal, lime & lemon juice, sugar, tajín* 13  
Make it spicy +1.5

#### **PALOMA**

## To keep the party going

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#### **ESPRESSO MARTINI**

*El Rayo Blanco Tequila, Cazcabel Coffee Tequila, coffee, sugar* 15.5

#### **CARAJILLO**

*Liquor 43, coffee, sugar rim. Served on ice* 10

#### **MEZCAL NEGRONI**

*Amores Verde Momento mezcal, Campari, Vermouth, Orange* 13



## Wine recommendations

### White

**2019 CHARDONNAY, L.A. CETTO, BAJA CALIFORNIA, MÉXICO**

*Pale yellow, fruit forward aromas, balanced acidity 8 | 31*

**2021 FRIULANO, ANTONUTTI, FRIULI ITALY**

*Clean, crisp, lively wine with notes of citrus with a subtle almond finish 9.5 | 38*

**2022 PICPOUL DE PINET, REINE JULIETTE, LANGUEDOC FRANCE**

*Medium bodied & juicy, beautiful bouquet of red berry fruit with notes of wildflowers, packed with flavors of wild strawberries, pomegranate and melon 10.5 | 41*

**2021 CHARDONNAY, JUSTIN GIRARDIN, SANTENAY, FRANCE**

*With its delicate hue, this wine exhibits a lively and invigorating taste profile, culminating in a crisp, refreshing finish 69*

### Rose

**2022 GRENACHE, REINE JULIETTE, LANGUEDOC, FRANCE**

*Crisp, dry, rich, bursting with citrus, apricots & white flowers 9 / 35*

### Red

**2019 CABERNET SAUVIGNON, L.A. CETTO, BAJA CALIFORNIA, MÉXICO**

*Bright red ruby in colour, red fruits aromas, balanced tannins 8 | 31*

**2021 MALBEC, DOÑA PAULA, MENDOZA, ARGENTINA**

*Black fruits, violets and spices on the nose. Great balance and freshness with good concentration. Firm tannins and persistent finish 12 | 42*

**2017 NEBBIOLO LA CETTO, BAJA CALIFORNIA, MÉXICO**

*Bold, deep ruby Nebbiolo leading with blackberry and liquorice aromas, full of dried cherries tangy red plums and a long leathery finish 13.5 | 46*

**2010 TEMPRANILLO, FERNÁNDEZ DE PIÉROLA RIOJA RESERVA, SPAIN**

*The nose is characterised by its potent and intricate aroma, boasting intense hints of leather, balsamic, and raisin 76*



**LONDON BRIDGE**  
152 Tooley Street, London, SE1 2TU

*Santo Remedio*

MEXICAN RESTAURANT

Group menus for parties of nine or more.  
Available from 18th November



## FEASTING MENU

SUBJECT TO CHANGES

To nibble

**House-made Salsas with Totopos** *salsa verde with tomatillos & coriander, Morita chilli & a smoky Salsa roja with Morita chillies & roasted tomato*

To start

**Sashimi grade Tuna Tostada** *Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chilli, sesame, guacamole*

**Turkey Pibil Taco** *Achiote and citrus marinade, Habanero mayonnaise, red onions*

**Sweet Potato Flautas** *roasted celeriac & sweet potato crispy rolled taco, tomatillo & avocado salsa, feta, pickled red onion*

To follow

**Lamb Shank Birria** *coriander, pickled red onion, tortillas, lime*

**Celeriac & Spinach Enchilada** *Mexican Pipian Verde, pumpkin seeds, tomatillo*

**Black Beans** *avocado leaf, Ancho chillies, crumbled Feta*

**Corn Esquites** *Mojo de Ajo, Jalepeño yoghurt, Pecorino*

To finish

**Chocolate fudge** *chocolate mousse, house-made Mexican Chamoy sauce, lime yoghurt cream, hibiscus powder*

**Mexican Churros**, *cinnamon sugar, Dulce de Leche*

£48 pp



## SIGNATURE MENU

SUBJECT TO CHANGES

To nibble

**Classic Guacamole** *avocado, tomatoes, red onion, jalapeño, blue & yellow topos*

**House-made Salsas with Totopos** *salsa verde with tomatillos & coriander, Morita chilli & a smoky Salsa roja with Morita chillies & roasted tomato*

To start

**Sashimi grade Tuna Tostada** *Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chilli, sesame, guacamole*

**Barbacoa Beef Taco** *slow-cooked beef shin, salsa roja, sliced red onion*

**Sweet Potato Flautas** *roasted celeriac & sweet potato crispy rolled taco, tomatillo & avocado salsa, feta, pickled red onion*

To follow

**Lamb Shank Birria** *coriander, pickled red onion, tortillas, lime*

**Grilled Stonebass a la Talla**, *wood fire grilled fish, pineapple Pico de Gallo, sliced pineapple, Habanero aioli, tortillas*

**Black Beans** *Guajillo*

**Corn Esquites** *Mojo de Ajo, Jalepeño yoghurt, Pecorino*

To finish

**Chocolate fudge chocolate mousse**, *house-made Mexican Chamoy sauce, lime yoghurt cream, hibiscus powder*

**Mexican Churros**, *cinnamon sugar, Dulce de Leche*

£60 pp

## PRIVATE DINING

We have a selection of options for Christmas parties, whether you are looking for a large table, a private room, or a full venue hire. We can accommodate up to 20 people at a large table in one of our dining rooms; alternatively, we offer private dining options.

**TOP FLOOR** You can hire the entire top floor of our London Bridge restaurant for events and celebrations. You will have your own private bar, restroom, music, and access to a projector. This space can accommodate up to 80 people standing or 60 people seated across the Cantina and Agave rooms, which together make up the top floor of the restaurant.

**CANTINA** The Cantina is situated on the first floor and can be made completely private. This space is ideal for group dinners and drink events. Your guests can start their evening with drinks from the Tequila & Mezcal Bar before taking their seats for dinner. The Cantina can seat up to 30 people or host 40 guests standing.

**AGAVE** The Agave room is situated on the first floor and can be made semi-private. It is a beautiful room with plenty of natural light. This room can accommodate up to 30 guests seated or 35 guests standing.

**GROUND FLOOR** You can hire the entire ground floor of our London Bridge restaurant. The semi-private area consists of the front room and dining room and can host 50 people seated or 70 standing. This area features a beautiful bar, restrooms, and banquet seating in the dining room.

**THE DINING ROOM** The dining room is situated on the ground floor and can seat up to 20 people. The banquet seating creates a comfortable and intimate space.

### WE ARE HERE TO HELP

Get in touch with our team to discuss your needs and let us help you create a memorable event.

020 7403 3021

[londonbridge@santoremedio.co.uk](mailto:londonbridge@santoremedio.co.uk)





*Santo Remedio*  
MEXICAN CAFÉ

Group menus for parties of six or more.  
Available from 18th November



**SHOREDITCH**

55 Great Eastern St, London, EC2A 3HP



## TACO SHARING MENU

SUBJECT TO CHANGES

To nibble

**House-made Salsas with Totopos** *salsa verde with tomatillos & coriander, Morita chilli & a smoky Salsa roja with Morita chillies & roasted tomato*

To start

**Sashimi grade Tuna Tostada** *Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chilli, sesame, guacamole*

**Turkey Pibil Taco** *Achiote and citrus marinade, Habanero mayonnaise, red onions*

**Sweet Potato Flutas** *roasted celeriac & sweet potato crispy rolled taco, tomatillo & avocado salsa, feta, pickled red onion*

**Cactus & Hibiscus Quesadilla** *Cheddar cheese, grilled Cactus, Smoky Hibiscus*

**Baja-style Fish Taco** *Beer & Tequila battered Coley, crunchy slaw, Morita chilli mayonnaise*

**Corn Esquites** *Mojo de Ajo, Jalepeño yoghurt, Pecorino*

To finish

**Mexican Dark Chocolate Pot** *fresh seasonal berries*

**Mango Mousse** *coconut chips, mango compote*

£35 pp

# MEXICAN FAVOURITES MENU

SUBJECT TO CHANGES

To nibble

**Classic Guacamole** avocado, tomatoes, red onion, jalapeño, blue & yellow totopos

**House-made Salsas with Totopos** salsa verde with tomatillos & coriander, Morita chilli & a smoky Salsa roja with Morita chillies & roasted tomato

To start

**Sashimi grade Tuna Tostada** Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chilli, sesame, guacamole

**Turkey Pibil Taco** Achiote and citrus marinade, Habanero mayonnaise, red onions

**Sweet Potato Flautas** roasted celeriac & sweet potato crispy rolled taco, tomatillo & avocado salsa, feta, pickled red onion

To follow

**Creamy chipotle prawns** sautéed prawns, Chipotle, Parmesan, rice

**Lamb Shank Birria** coriander, pickled red onion, tortillas, lime

**Black Beans** avocado leaf, Ancho chillies, crumbled Feta

**Corn Esquites** Mojo de Ajo, Jalepeño yoghurt, Pecorino

To finish

**Mexican Dark Chocolate Pot** fresh seasonal berries

**Mango Mousse** coconut chips, mango compote

£48 pp



## PRIVATE DINING

Our Shoreditch Café seats 34 people in total and can be hired out exclusively for special events. The open kitchen and bar make it a wonderful, intimate space where you can get an immersive experience of the food and drinks we have to offer



Get in touch with our team to discuss your needs and let us help you create a memorable event.

020 7403 3021

[cafeshoreditch@santoremedio.co.uk](mailto:cafeshoreditch@santoremedio.co.uk)





**MARYLEBONE**  
13-14 Thayer Street, W1U 3JR

## *Santo Remedio*

MEXICAN RESTAURANT

Group menus for parties of nine or more.  
Available from 18th November



## CASONA FEASTING MENU

SUBJECT TO CHANGES

To nibble

**House-made Salsas with Totopos** *salsa verde with tomatillos & coriander, Morita chilli & a smoky Salsa roja with Morita chillies & roasted tomato*

To start

**Sashimi grade Tuna Tostada** *Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chilli, sesame, guacamole*

**Shiitake mushroom Aguachile** *Pomegranate seeds & Physalis*

**Venison Flautas** *Smokey tomato salsa, crema, crumbled feta*

To follow

**Celeriac & Spinach Enchilada** *Mexican Pipian Verde, pumpkin seeds, tomatillo*

**Lamb Shank Birria** *coriander, pickled red onion, tortillas, lime*

**Ensalada de Betabel & Chicory Salad**

**Ancho Sautéed Potato** *Jalapeño mayonnaise*

To finish

**Cinnamon Buñuelos** *Dark Chocolate & Berry compote*

£52 pp



## CASONA SIGNATURE MENU

SUBJECT TO CHANGES

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To nibble

**Classic Guacamole** *avocado, tomatoes, red onion, Jalapeño, blue & yellow topos*

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

To start

**Sashimi grade Tuna Tostada** *Ancho chilli & tamari marinated Yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chilli, sesame, guacamole*

**Shiitake mushroom Aguachile** *Pomegranate seeds & Physalis*

**Venison Flautas** *Smokey tomato salsa, crema and queso*

To follow

**Grilled Stonebass a la Talla**, *wood fire grilled fish, pineapple Pico de Gallo, sliced pineapple, Habanero aioli, tortillas*

**Duck Carnitas** *Salsa Verde*

**Ensalada de Betabel & Chicory Salad**

**Creamy Chipotle Potatoes**

To finish

**Cinnamon Buñuelos** *Dark Chocolate & Berry compote*

**Dulce de Leche & Ancho chili Tart**, *Crème Fraîche*

£65 pp

## PRIVATE DINING

Our brand-new Marylebone location is spread over two floors and is the perfect central spot for any Christmas gathering.

We have an eight-person dining room, Mesa Santa, with the option of a small additional drinks area to start the evening with margaritas. We also have an upstairs area, Salon Santo, that can be turned into its own private space, complete with a dispense bar and restrooms, ideal for either seated or standing Christmas parties.

We can accommodate up to 60 guests for a standing event or 50 for a seated meal in this area. For larger celebrations, full venue hires can accommodate 85 guests for a seated dinner or 120 for a standing event.

Whether it's a drinks reception, sit-down dinner, or a combination of both followed by dancing, we can host an array of Christmas celebrations at our upstairs Marylebone venue.



Get in touch with our team to discuss your needs and let us help you create a memorable event.

020 7403 3021

[marylebone@santoremedio.co.uk](mailto:marylebone@santoremedio.co.uk)







# Santo Remedio

COCINA MEXICANA

We look forward to creating a memorable event for your special occasion at Santo Remedio.

Please do not hesitate to contact our dedicated events team for further details.



LONDON BRIDGE

020 7403 3021

152 Tooley Street, London, SE1 2TU  
[londonbridge@santoremedio.co.uk](mailto:londonbridge@santoremedio.co.uk)



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MARYLEBONE

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