



## Santo Remedio

COCINA MEXICANA

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 nibbles, tacos, tostadas, and regional dishes.

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

### To begin

**Margarita de la Casa** Tequila El Jimador Blanco, lime & lemon juice, sugar, Tajín 11.5  
*Make it spicy* +1.5

**Classic Guacamole** Smashed avocado, tomatoes, red onion, Jalapeño, blue & yellow totopos ✓ 7.75  
*Add Devon white crab* +5 *Add grasshoppers* +1 *Add Chicharron* +1

**House-made Salsas with Totopos** Tomatillo, coriander, salsa verde, Morita chilli & smoky tomato salsa roja ✓ 5.0

**House-made Queso Fresco** Ancho chilli & pumpkin seed Salsa Macha, tostadas ✓ 7.5

### Tostadas & Tacos

**Sashimi grade Tuna Tostadas** Ancho chill & tamari marinated yellowfin tuna, crispy shallots, Chipotle mayonnaise, Serrano chillies, sesame, guacamole 16

**Grilled Vegetables Tostadas.** Charred carrots & courgettes tossed in Yerba Santa dressing, guacamole ✓ 12.5

**Pork Belly Tacos** Crispy pork belly, salsa verde, sliced red onion & chicharron 12.75

**Baja Style Fish Tacos** Beer & Tequila battered Coley, crunchy slaw, Morita chilli mayonnaise 13.5

**Soft Shell Crab Tacos** Soft shell crab, Achiote batter, Jalapenos & mint mayonnaise 15.5

**Baby Potato Flautas** Crispy rolled tacos, crunchy slaw, avocado salsa, crumbled Feta & pickled red onion ✓ 12.5

## Regional Specialities for sharing

**Whole Seabass a la Talla** (450g) Butterflied wood fire grilled seabass, two marinades, a parsley adobo & a red Guajillo adobo, pickled red onion, fresh coriander & grilled lime. Served with corn tortillas to make your own tacos 37.5

**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

**Hibiscus Enchiladas** Four rolled corn tortillas, hibiscus, Morita chilli, smoky tomato salsa, grilled cheddar & crema ✓ 22

Add enchilada 5.5

**Smoky Lamb Cutlets** Three smoky British lamb cutlets, grilled over a wood fire, Jalapeno & mint yoghurt dressing 28.5

Add lamb cutlet 9.5

**Bone in Short Rib** 12-hour slow cooked beef short rib, Mole Xiqueño - a mix of dried fruits, chilli, nuts & chocolate, plantains, radishes. Served with corn tortillas to make your own tacos *n*

150g 27 / 200g 36 / 250g 45 / 300g 54 / 500g 85

## Sides

**Black Beans** Avocado leaf, Ancho chillies, crumbled Feta. ✓ 5.5

**Charcoal Roasted Sweet Potato** Greek yoghurt, peanut salsa Macha ✓ *n* 5.5

**Elote** Grilled corn on the cob, Chipotle mayonnaise, Pecorino, lime & Tajín. ✓ 6.5

**Fried Plantains** Crumbled Feta & crema. ✓ 6

**Santo Remedio Caesar Salad** House-made Caesar dressing, anchovies, gluten-free croutons, Pecorino 8

## Bottomless Brunch

Saturdays and Sundays 12 to 3.30pm

You have the option to make brunch bottomless with a £30 supplement to make your brunch drinks free-flowing. You can enjoy Classic Margaritas, Cava, Sangria, Mexican wines & beer bottomless. Please note this price does not include food.

Our brunch offer is only available when ordering two dishes per person from the taco and tostadas section or one dish from our regional specialities.

Please note that all 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