

## Mother's Day celebrations with Chef Susana Villasuso

We are delighted to share that this Mother's Day we will be hosting a very special collaboration menu with Mexican chef and cookbook author Susana Villasuso at our Marylebone restaurant, with her Tamales also available at our London Bridge restaurant.

We will also be welcoming every mother that joins us with a complimentary specially curated cocktail to celebrate the day. At our Marylebone restaurant we will have a Passion Fruit Tequila bellini and at our London Bridge and Shoreditch locations mothers will receive a Guava Tequila bellini.



BOOK YOUR TABLE AND TREAT YOUR MAMA



Santo Remedio

Celebratory Morther's Day menu <sup>£55pp</sup>

First

Jocoque & Guajillo, Morita and Ancho chillies Peanut Salsa Macha with Totopos\* or

Cheddar cheese Chicharron with Raw Tomatillo & Avocado Salsa\*

## Gecond

Black Beans & Ricotta Cheese Tamal with Crema Verde\* V

or
Pork Carnitas Tamal with a recaudo Morita sauce\*

## Main

Bone in Short Rib 12-hour slow cooked beef short rib, Mole Xiqueño - a mix of dried fruits, chilli, nuts & chocolate, plantains, radishes\*\*

or

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

or

Seabass Al Pastor grilled Pineapple Pico de Gallo, Habanero mayonnaise\*\* or

Prawns Al Mezcal & Chiltepin with a Miso butter and caramelised onions\*

All mains served with corn tortillas to make your own tacos

## Dessert

Mexican buñuelos with roasted rhubarb and strawberry, served with whipped Mascarpone with Mexican vanilla and honey\*

> \*Dishes by Susana Villasuso \*\* Santo Remedio dishes by Edson Diaz-Fuentes