



CHRISTMAS AT
Santo Remedio
COCINA MEXICANA







To start the celebrations

Bubbles

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

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

CAVA, VIBRACIONES, *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

El Jimador, lime & lemon juice, pink grapefruit soda 12.5

To keep the party going

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

A man in a green shirt is smiling at a restaurant table. The table is set with several wine glasses, some containing white wine, and plates of food. There are lit candles in the background, creating a warm, intimate atmosphere. The background is slightly blurred, focusing attention on the man and the table.

Wine recommendations

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

2015 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

White & Rose

2020 CHENIN BLANC, 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

2020 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

2022 GRENACHE, REINE JULIETTE, LANGUEDOC, FRANCE
Crisp, dry, rich, bursting with citrus, apricots & white flowers 9 / 35



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



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 Flautas 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



SIGNATURE 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





MARYLEBONE
13-14 Thayer Street, W1U 3JR

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

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 with the option of a small additional drinks area to start the evening with margaritas.

We also have an upstairs area 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





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

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152 Tooley Street, London, SE1 2TU
londonbridge@santoremedio.co.uk



SHOREDITCH

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MARYLEBONE

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