



Santo Remedio

MEXICAN RESTAURANT

LONDON BRIDGE BOTTOMLESS BRUNCH

Saturdays and Sundays

12 to 4.30pm

You have the option to make your meal bottomless with a **£33pp supplement**, which gives you two hours of free-flowing classic margaritas, Mexican wines, Cava, Sangria & Mexican beers.

You will need to order at least one item from our "Regional dishes" or one dish from "Dishes to create your own tacos at the table" or two dishes from our "Tacos and tostadas" section per person as our margaritas are potent!

Santo Remedio

COCINA MEXICANA

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.

We are excited to share with you the true cuisine of Mexico.

Nibbles

Guacamole, topos  7.5

House-Made Salsa Verde & Roja, topos  3.5

Queso Fresco, Chile Ancho and pumpkin seed salsa Macha, tostadas  7.5

Regional Dishes

Pineapple & Apricot "Chamoy" glazed sticky Ribs Sweet & slightly spicy housemade Pineapple and Apricot sticky sauce, pickled cucumber & crispy shallots 11.5

Smokey Barbacoa marinated British lamb cutlets, grilled over wood fire, with Jalapeño & Mint yoghurt dressing 27

Hibiscus Enchiladas, Morita chile salsa, crema, cheese  15

Dishes to create your own tacos at the table:

Barbacoa Lamb Shank, coriander, pink pickled onion, tortillas, lamb jus 26

Seabass a la Talla, wood fire grilled whole fish, Guajillo chile & green chile marinade (450g) 29

Bone in Short Rib, 12-hour slow cooked, Mole de Oaxaca. Please ask for weights 9.5 per 100g

Tacos & Tostadas

Grilled Chicken Tamarind Tacos tamarind & orange glaze, housemade mayonnaise, slaw 12.5


Sashimi grade Tuna Tostadas, avocado, Chipotle mayo, sesame 14.5

Pork Belly Tacos, tomatillo salsa, chicharrón 11


Baja Style Fish Tacos, gluten free beer batter, slaw, Morita mayo 10.5

Grilled Vegetables Tostadas, charred carrots & courgettes, pipián verde, cheese  10


Soft Shell Crab Tacos, slaw, Jalapeño & mint mayo 14.5

Baby Potato Flautas, avocado salsa, cheese  10.5


Sides

Black Beans, avocado leaf, queso fresco cheese  5.5

Plantains, queso fresco cheese, crema  5.5

Bitter leaves & Baby Gem Salad, Orange and honey dressing, Canteloupe, toasted almonds, pomegranate seeds  5.5

Desserts

Churros con cajeta  6.5

Mexican dark chocolate and Rum tart  7

Selection of sorbet from Ice Cream Union, two scoops  5

Chocoflan, half chocolate cake half flan, known in Mexico as "Pastel Impossible."  7

Please note that all our vegetarian dishes () can be made vegan upon request, with the exception of our churros and chocolate tart.

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 12.5% will be added to your bill