

COCINA MEXICANA

Guacamole & Grasshoppers, totopos	7.5
House-Made Salsa Verde & Roja, totopos	7.3 4.5
Regional Dishes	
Hibiscus Enchiladas, Morita chile salsa, crema, cheese	15
Dishes to create your own tacos at the table:	04.5
Barbacoa Lamb shank Coriander, pink pickled onion, tortillas, lamb jus	21.5
Sebass a la Talla Wood fire grilled whole fish, guajillo chile & green chile marinade 450g	25
Bone in Short Rib 12-hour slow cooked, Mole de Oaxaca. Please ask for weights 8.5 per	100g
Tacos & Tostadas	
Sashimi grade tuna tostadas, avocado, chipotle mayo, sesame	14.5
Pork Belly Tacos, tomatillo salsa, chicharrón	9
Baja Style Fish Tacos, gluten free beer batter, slaw, morita mayo	9
Soft Shell Crab Tacos, slaw, jalapeño & mint mayo	13.5
Baby Potato Tacos Dorados, avocado salsa, cheese	8.5
Sides	
Black Beans, avocado leaf, queso fresco cheese	4.5
Plantains, queso fresco cheese, crema	4.5
Elote, corn on the cob, Chipotle mayo, Pecorino cheese, chilli powder	5.5
Desserts	
Churros con cajeta	6
Mexican dark chocolate and Rum tart	6.5



Santo Remedio

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WEEKEND BOTTOMLESS BRUNCH

Saturday and Sunday from 12 to 4.30pm

You have the option to make brunch bottomless with a £30pp supplement, which gives you two hours of free-flowing classic margaritas, cava, sangria and Mexican beer.

You will need to order at least one dish 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!