

# Santo Remedio ∙∙∙ Cocina Mexicana

*We serve regional specialities from the Yucatan Península, Oaxaca, Mexico City and the Pacific Coast.  
Our dishes are all prepared using traditional Mexican cooking techniques and speciality chillies, herbs and spices.  
We recommend a selection of dishes to share, like we eat in Mexico.*

## **Afternoon Menu Monday – Friday 3pm – 5pm**

### **Botanas & Mariscos**

**Classic Guacamole** blue & white corn tortillas chips 6  
**Guacamole & grasshoppers** from Oaxaca, lime & chilli 7.5  
**House made salsas** roja & verde, corn tortilla chips 4.5  
**Prawn Aguachile rojo** red jalapeño, fennel, pomegranate 11  
**Sashimi Grade Tuna tostada** Arbol, sesame seeds, soya sauce, avocado 12

### **Antojitos Mexicanos**

**Soft shell crab tacos** (2) Serrano mayo, cabbage 12.5  
**Beef Barbacoa tacos** (2) 8-hour braised, Pasilla, radish 7.5  
**Pork belly tacos** (2) Hertfordshire pork, Chicharrón, tomatillo salsa 8  
**Flautas** (2) Crispy tacos, baby potato, avocado salsa, pickled red onion 9  
**Classic Quesadilla** blue corn tortilla, Chihuahua cheese, Salsa Verde 6

### **Sides**

**Arroz a la Mexicana** Tomato, peas, carrots 4  
**Cactus Slaw** grilled cactus, slaw, fennel 4  
**Black Beans** Ancho, avocado leaves, Queso Fresco 3.5  
**Elote** Grilled corn, lime, chipotle mayo, Pecorino 4.5  
**Plantains** fried with crema & Queso Fresco 4.5

**Extras** Salsas, Totopos, Cajeta 1

### **Postre & Cafe**

**Churros** cinnamon, sugar, Cajeta 5.5  
**Cafe de Olla cafetiere** Finca Muxbal, Chiapas, cinnamon & orange syrup 4

*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.*