

SNACKS

Brazilian Pão de Queijo, cheese buns & guava-rocoto dip (15 min) (v)	6
Guacamole & corn tortilla chips (vg)	9
Pastel de Choclo, Peruvian corn cake, feta, pickled shallots, squash purée (v)	7
Tuna Tostadas, chilli oil, crispy onions (2)	8
Crispy pork belly bites, rocoto sweet & spicy jam	11

SMALL

Wasabi Scallop, whole St Jacques scallop on shell, wasabi butter	8
Chipotle aubergine dip, cancha corn, pomegranate, St. JOHN sourdough (vg)	10
Beef tartare, sirloin steak, red chilli, sake-cured yolk, corn tostada	15
Andean octopus, confit purple potatoes, panca chilli, Achiote oil	14
Latin Stracciatella, burrata, heirloom tomatoes, guava, jalapeño pesto (v)	11

Crudo was created as a place where people can come together, around food and drink. Designed to be shared, dishes take inspiration from traditional Peruvian cuisine, like Ceviche, but come with their own unique twist. The menu draws on other Latin American flavour profiles to create an offering that's fresh, bold, and relies on the best ingredients.

We recommend 5-6 dishes for 2 people.

SIDES

St. JOHN sourdough (v)
wiped panca butter 4

Nikkei rice (v)
choclo corn 6

Roasted sweet potato (v)
maple jalapeño butter, crème fraîche 6

Cassava Fries (v)
yuca, burnt spring onion cream 6

House Crispy Salad (v)
mixed leaf, feta cheese, crispy onions, sweet corn 6

CEVICHE & RAW BAR

Sea bass ceviche, traditional leche de tigre, sweet potato, & choclo corn	15
Mixto ceviche, sea bass, prawns, octopus, rocoto leche de tigre & avocado	17
Amazonas ceviche, heart of palm, rocoto leche de tigre, sweet potato, corn, avocado (vg)	15
Salmon tiradito, coconut miso, fried leeks, salsa macha	16
Tuna & watermelon ceviche, yellowfin tuna, furikake, aji amarillo leche de tigre	17
Tuna tiradito, red chilli, crispy quinoa, ponzu sauce	18
Scallop tiradito, passion fruit leche de tigre, crispy quinoa, tobiko, coriander oil	20

LARGE

Aji amarillo mussels, chilli, lime juice, ginger, coriander, St. JOHN sourdough	19
Whole sea bream, roasted with heart of palm butter & pickled fennel salad	26
Butternut squash risotto, amarillo chilli, green peas, parmesan (v/vg available)	17
Roasted pork belly, honey-ginger glazed, choclo & sweet corn purée, feta cheese	20
Chicken n'duja, slow cooked chicken breast, n'duja sauce, St. JOHN sourdough	22
Seafood risotto, mussels, octopus, prawns, squid ink, green peas, parmesan	27

DESSERTS

Guava crème brûlée, crème brûlée tart, guava cream	8
Cheesecake dulce de leche, New-York style cheesecake, traditional dulce de leche	8
Tiramisu tres leches, Colombian coffee, Diplomatico Mantuano rum, sweet mascarpone	10

SET MENUS

Ask to see the full menu

Express Lunch
£19 for 2 course (weekdays only)

Experiencia Crudo
6-course tasting menu £42/pp

Experiencia Crudo Vegetariana
6-course vegetarian tasting menu £38/pp

Pre-theatre
5-course express menu £30/pp (until 6pm)

Please let us know if you have any food allergies or dietary restrictions. A discretionary 12.5% service charge is added to your bill. Please let us know if you are not happy and it will be removed

(v) vegetarian
(vg) vegan or vegan option

£ We are cashless



Crudo
COCINA LATINA