

ALL DAY

NIBBLES

Smoked Almonds · <i>new</i>	4
Chilli Cancha Corn	4
Plantain Chip & Aji Amarillo Sauce · <i>new</i>	6

SNACKS

Guacamole, corn chips	9
Brazilian Pão de Queijo, cheese buns & guava-rocoto dip (15 min)	6
Salmon Gravlox, cured salmon, horseradish sauce, crostini · <i>new</i>	11
Aji Amarillo hummus, edamame, yogurt, coriander, corn chips · <i>new</i>	9
Aubergine dip, roasted peppers, pimiento de la vera, corn chips · <i>new</i>	10
Chicken Skewers (2 units), Aji Amarillo dipping sauce · <i>new</i>	9

EMPANADAS

Chicken Empanadas (2 units), coriander-wasabi mayo · <i>new</i>	11
Plantain & Cheese Empanadas (2 units), coriander-wasabi mayo	10
Prawns Empanadas (2 units), coriander-wasabi mayo	12

RAW & FRESH

Watermelon Feta Salad, wild rocket, watermelon, feta cheese, black olives edamame, cucumber · <i>new</i>	14
Octopus tiradito, Peruvian criolla sauce, lime & La vera valley smoked paprika	16
Sashimi salad, tuna, sea bass, salmon, radish, cucumber, mixed lettuce, ginger-soy dressing · <i>new</i>	14
Tuna tartare tostada, chili-ponzu sauce, avocado	15
Salmon ceviche, ponzu leche de tigre, edamame & nori salt	14

FAVOURITE COCKTAILS

Pisco Sour, ABA Pisco, fresh lime juice, egg white, angostura bitters	12
Picante Margarita, El Tequileño Blanco, lime juice, chilli, coriander	13

CRUDO SIGNATURES

Sea bass ceviche, traditional leche de tigre, sweet potato, & choclo corn	15
Mixto ceviche, sea bass, prawns, octopus, rocoto leche de tigre & avocado	17
Tuna tiradito, chili, chives, crispy quinoa, pickled ginger, ponzu sauce	18

COCINA CALIENTE

Chicken de la casa, coriander & aji amarillo sauce, lentil & pork rice, avocado criolla & plantain · <i>new</i>	18
Seared Scallop, warm coco-piña leche de tigre	22
Prawn Moqueca, coconut, tomato & broccoli stew	21
Grilled Octopus, mint chimichurri, cauliflower puree · <i>new</i>	21

DESSERTS

Ask our team for the desserts of the week	8
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SHOTS LATINOS

Frozen Aguardiente, Colombian Antioqueño Anise liquor	4
Ojo de Dios Mezcal de Cafe, Espadin Mezcal & Mexican Arabica coffee	5
Pepino Picante, Jalapeño, Cucumber, El Tequileño Blanco	6
El Tequileño Reposado, Tequila 100% Estate Grown Blue Agave	5

Crudo
COCINA LATINA

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.

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DRINKS

BEERS

Modelo Especial, Mexican Lager	6
Corona, Mexican Lager - <i>Draft</i>	6
Lucky Saint Alcohol-free, Unfiltered lager (0.5%)	5.5

SIN CULPA

Botivo Spritz, 0% aperitif, soda	8
Soft Picante, lime, agave, soda, chilli, coriander	9
No-jito, lime, brown sugar, soda, mint	9

SOFTS

Karma Kola, organic cola soda, caffeine free	3
Gingerella, organic ginger ale	3
Coca Cola	3
Coca Cola Zero	3

HOMEMADE DRINKS

Homemade Lemonade, fresh limes	4
Sandia Lemonade, watermelon, mint, lime	5
Ginger Lemonade, lime and ginger	4
Pepino Lemonade, cucumber, mint, lime	4

SIGNATURE COCKTAILS

Pisco Sour, ABA Pisco, fresh lime juice, egg white, angostura bitters	12
Frozen Margarita, El Tequileño Blanco, Briottet Triple Sec, lime juice	10
Mezcal Negroni, Momento Verde Mezcal, Cocchi Vermouth, Campari	13
Picante Margarita, El Tequileño Blanco, lime juice, chilli, coriander	13

CLASSIC COCKTAILS

Classic Margarita, El Tequileño Blanco, Briottet Triple Sec, lime juice	13
Classic Paloma, El Tequileño Blanco, grapefruit juice & soda, lime juice	13
Negroni, East London Gin, Cocchi Vermouth, Campari	12
Mojito, Diplomático Rum Mantuano, mint, lime, brown sugar, soda	12

Bottle of Classic Margarita, serves 4	40
Bottle of Picante Margarita, serves 4	44

SHOTS LATINOS

Frozen Aguardiente, Colombian Antioqueño Anise liquor	4
Ojo de Dios Mezcal de Cafe, Espadin Mezcal & Mexican Arabica coffee	5
Pepino Picante, Jalapeño, Cucumber, El Tequileño	6
El Tequileño Blanco, Tequila 100% Estate Grown Blue Agave	5

TINY WINE x Crudo

Half the fun of drinking wine, is discovering new wine. Tiny Wine is London's smallest wine bar-meets-shop. We've carefully curated this menu to feature some of our favourite bottles. To try more, visit Tiny Wine or book a tasting at eatcrudo.com.

WINES

SPARKLING

	glass	btl
Extra Dry Prosecco, Molmenti & Celot, Friuli, Italy <i>Light - fresh citrus</i>	12	42

WHITE

Verdejo, Bodegas Pandora, Rueda, Spain <i>Fresh - zesty</i>	9	36
Caythorpe, Riesling, Marlborough, New Zealand <i>Medium - mineral</i>	10	38
Grüner Veltliner, Stefan Pratsch, Weinviertel, Austria <i>Light - zippy</i>	12	41
Friulano, Molmenti & Celot, Friuli, Italy <i>Light - floral</i>	-	39
White Rioja, Panoramico, Rioja Alta, Spain <i>Medium - spiced apple</i>	-	52
Effusion-Blanc, Patrick Baudoin, Loire, France <i>Rich - oaked</i>	-	65

SKIN CONTACT

	glass	btl
OR-ANGE, Château Jau, Roussillon, France <i>Light - mineral</i>	12	41

ROSADO

Panoramico Clarete Rosé, Rioja, Spain <i>Light - floral</i>	-	52
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RED

Tinto Organico, Bodegas Pinuaga, La Mancha, Spain <i>Medium - red fruits</i>	9	36
Sonhador Tinto, Howards Folly, Portalegre, Portugal <i>Full bodied - sweet dark fruits</i>	12	38
Volcanico Pais, Vinateros Bravos, Itata, Chile <i>Light - energetic</i>	-	45
Dolcetto D'Alba, Musso, Alba, Italy <i>Medium - red fruits</i>	-	49
'a Rina Etna Rosso, Girolamo Russo, Sicily, Italy <i>Light - energetic</i>	-	60