

## SMALL

Brazilian Pão de Queijo, cheese buns & guava-rocoto dip (15 min) (v)	6
Guacamole & corn tortilla chips	9
Chipotle aubergine dip, cancha, pomegranate, St. JOHN sourdough (vg)	10
Pastel de choclo, Peruvian corn cake, feta cheese, squash purée (v)	9
Empanadas, two units of the same	12
<i>Chicken - Plantain &amp; cheese (v) - Prawn</i>	
Yakitori chicken pincho, Aji Amarillo dipping sauce (2 units)	9
Latin Stracciatella, burrata, heirloom tomatoes, guava, jalapeño pesto (v)	11
Andean octopus, confit purple potatoes, panca chilli, Achiote oil	14
Tuna Tartare Tostada, ponzu-chilli, avocado	15

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.

## FEATURED WINES

Curated by **TINY WINE**

OR-ANGE, Château Jau, Roussillon, France  
12 / 41

Caythorpe, Riesling, Marlborough, New Zealand  
10 / 38

Sonhador Tinto, Portalegre, Portugal  
12 / 38

*Ask for our full drinks list*

## CEVICHE & TIRADITOS

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 tiradito, red chilli, crispy quinoa, ponzu sauce	18

## LARGE

Chicken n'duja, slow cooked chicken breast, n'duja sauce, St. JOHN sourdough	22
Butternut squash risotto, amarillo chilli, green peas, parmesan (v/vg available)	17
Whole sea bream, roasted with heart of palm butter & pickled fennel salad	26

## SIDES

Nikkei rice, choclo corn (v)	6
Roasted sweet potato, maple jalapeño butter, crème fraîche (v)	6
House Crispy Salad, mixed leaf, feta cheese, crispy onions, sweet corn (v)	6

## DESSERTS

Guava crème brûlée, crème brûlée tart, guava cream	8
Cheesecake dulce de leche, New-York style cheesecake, homemade dulce de leche	8

## SET MENUS

*Ask to see the full menu*

Experiencia Crudo  
6-course tasting menu £42/pp

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

*Crudo*  
COCINA LATINA