

ALL DAY

SNACKS

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| Brazilian Pão de Queijo, cheese buns & guava-rocoto dip | 6 |
| Tuna tostada, chili oil | 8 |
| Pastel de choclo bites, Peruvian corn cake, feta cheese, sweet potato | 6 |

TO START

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| Guacamole, corn chips | 9 |
| Concha al Wasabi, whole Scallop on shell, wasabi butter | 8 |
| Chipotle Baba Ganoush, cancha, pomegranate, St. JOHN Sourdough | 10 |
| Andean Octopus, Confit purple potatoes, panca chili, Achiote oil | 14 |
| Latin Stracciatella, burrata, heirloom Tomatoes, guava, jalapeño pesto | 11 |
| Beef Tartare, sirloin steak, red chilies, sake cured yolk | 15 |

CEVICHES & TIRADITOS

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| Salmon tiradito, Miso leche de tigre, fried leeks, salsa macha | 16 |
| Sea bass ceviche, traditional leche de tigre, sweet potato, & choclo corn | 15 |
| Mixto ceviche, sea bass, prawns, octopus, rocoto leche de tigre & avocado | 17 |
| Palmito Ceviche, Rocoto tiger milk, sweet potato puree & crisps, avocado, cancha | 15 |
| Tuna tiradito, chili, chives, crispy quinoa, pickled ginger, ponzu sauce | 18 |
| Tuna & Watermelon ceviche, Yellowfin tuna, watermelon, furikake, Aji Amarillo leche de tigre | 17 |
| Scallop tiradito, Passion fruit, crispy quinoa, tobiko, coriander oil | 20 |

OYSTERS

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| Maldon Oysters, 1/2 dozen, pickled shallots, homemade chili sauce | 26 |
| Dressed Oyster, ask our team for the weekly special | 5 |

FAVOURITE COCKTAILS

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| Pisco Sour, ABA Pisco, fresh lime juice, egg white, angostura bitters | 12 |
| Classic Paloma, El Tequileño Blanco, grapefruit juice & soda, lime juice | 13 |

SHOTS LATINOS

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| Frozen Aguardiente, Colombian Antioqueño Anise liquor | 4 |
| Ojo de Dios Mezcal de Cafe, Espadin Mezcal & Mexican Arabica coffe | 5 |

COCINA CALIENTE

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| Chicken Al Mole, 1/4 chicken in homemade mole & choclo rice | 18 |
| Roasted Cauliflower steaks, Pumpkin seeds green Pipian | 16 |
| N'duja Mussels, St. JOHN bakery sourdough toast | 19 |
| Whole sea bream, roasted with heart of palm butter & fennel salad | 26 |

SIDES Any 3 for £15

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| Nikkei rice, choclo corn | 6 |
| Roasted sweet potato, maple jalapeño butter, crème fraîche | 6 |
| Cassava Fries, yuca, burnt spring onion cream | 6 |
| House Crispy Salad, mixed leaf, feta cheese, crispy onions, sweet corn | 6 |

DESSERTS

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| Classic Tres leches, sponge cake soaked in 3 different milks | 8 |
| Jude's Ice cream, 2 scoops, ask for the available flavours | 6 |
| Churro Waffle, cinnamon sugar, dark chocolate sauce | 8 |

LUNCH & PRE-THEATRE MENU

3 course: 19pp
Available everyday 12-6pm

TASTING MENU

6 course sharing spread 42pp
To be taken by the whole table
Please ask your waiter for the menu

WEEKEND FIESTA LATINA

Available weekends from 12-6pm · Minimum 2 guest
Cocktail by the bottle and snacks for 34pp



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 Latin American cuisine, like Peruvian Ceviche, but come with their own unique twist. The menu draws on other flavour profiles to create an offering that's fresh, bold, and relies on the best ingredients.

We recommend 5-6 dishes for 2 people.

@eatcrudo | eatcrudo.com

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.

DRINKS

BEERS

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| Modelo Especial, Mexican Lager | 6 |
| Lucky Saint Alcohol-free, Unfiltered lager (0.5%) | 5.5 |

SIN CULPA

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

SOFTS

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| Karma Kola, organic cola soda, caffeine free | 3 |
| Gingerella, organic ginger ale | 3 |
| Inca Cola, Peruvian golden cola | 3 |

HOMEMADE DRINKS

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| 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

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|---|----|
| Pisco Sour, ABA Pisco, fresh lime juice, egg white, angostura bitters | 12 |
| Mezcal Negroni, Momento Verde Mezcal, Cocchi Vermouth, Campari | 13 |
| Picante Margarita, El Tequileño Blanco, lime juice, chilli, coriander | 13 |

CLASSIC COCKTAILS

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| 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, Diplomatico Rum Mantuano, mint, lime, brown sugar, soda | 12 |

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

SHOTS LATINOS

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|--|---|
| Frozen Aguardiente, Colombian Antioqueño Anise liquor | 4 |
| Ojo de Dios Mezcal de Cafe, Espadin Mezcal & Mexican Arabica coffe | 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 |
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| Extra Dry Prosecco, Molmenti & Celot, Friuli, Italy <i>Light - fresh citrus</i> | 12 | 42 |

WHITE

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

ROSADO

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

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| 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 |