

SMALL

Brazilian Pão de Queijo, cheese buns & guava-rocoto dip (15 min) (v)	6
Guacamole & corn tortilla chips (v)	9
Chipotle aubergine dip, cancha corn, 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 & 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.

SIGNATURE COCKTAILS

Picante Margarita

El Tequileño Blanco, lime juice, chilli, coriander 13

Pisco Sour

ABA Pisco, fresh lime juice, egg white, angostura bitters 12

Mezcal Negroni

Momento Verde Mezcal, Cocchi Vermouth, Campari 12

Espresso de Dios

Ojo de Dios Mezcal Cafe, espresso shot 14

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 tiradito, red chilli, crispy quinoa, ponzu sauce	18

LARGE

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
Chicken n'duja, slow cooked chicken breast, n'duja sauce, St. JOHN sourdough	22

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

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