

crudo

Cevicheria



para picar

Pomegranate quinoa ^(v)	5
Honey-lime, quinoa, edamame, pomegranate, coriander, sesame seeds	
Avocado & beetroot tartar ^(vg)	6
Orange-ponzu, beetroot, avocado, spring onion, sesame seeds, crispy onion	
Guacamole & chips ^(vg)	6
Choose between mild or spicy and plantain chips or corn tortilla chips	
Pastel de Choclo ^(v)	7
Savoury corn cake, feta cheese, pico de gallo sauce	

ceviches

all ceviches are marinated with red onion, red chilli and coriander	
Sea bass	9
Tradicional leche de tigre, sweet potato, avocado, cancha corn	
Salmon	8
Ponzu leche de tigre, spring onion, edamame, sesame seeds, nori seaweed	
King prawns	9
Mexicana leche de tigre, avocado, jalapeño, cucumber, cherry tomatoes	
Shiitake ^(vg)	8
Habanero leche de tigre, mushroom, avocado, sweet potato, burnt corn	

tiraditos

Peruvian interpretation of Japanese sashimi	
Tuna	9
Orange-ponzu sauce, coriander, red chilli, crispy quinoa	
Sea bass	8
Inca berry leche de tigre, grapefruit, physalis, red onion, coriander	
Octopus	11
Peruvian criolla sauce, lime, extra virgin olive oil, La Vera valley smoked paprika	

signature *Ceviche* bowls

all ceviches are marinated with red onion, red chilli and coriander

Clásico	13
Sea bass, Tradicional leche de tigre, quinoa, avocado, sweet potato, cancha corn, and plantain chips	
Nikkei	13
Salmon, Ponzu leche de tigre, sushi rice, wakame, edamame, crispy onion and nori seaweed	
Aguachile	13
King prawns, Mexicana leche de tigre, quinoa, lettuce, avocado, tomatoes, jalapeños and corn tortilla chips	
Vegano ^(vg)	11
Chickpeas, Rocoto leche de tigre, quinoa, avocado, sweet potato, crispy onion and plantain chips	

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.

For bookings please go to www.eatcrudo.com - Follow us on @eatcrudo

^(vg) vegan - ^(v) vegetarian

drinks

pisco	Pisco sour				9
	Pisco, lime juice, egg white, angostura bitters				
cocktails	Classic Margarita				9
	El Sueño tequila, Giffard triple sec, lime juice				
	Picante				9
	El Sueño tequila, chilli, coriander, lime juice				
sparkling	T&T - tequila and tonic				9
	El Sueño tequila, tonic water				
	Ron & Papelón con limón				9
	Diplomático Planas rum, sugarcane lime lemonade				
white wine	Prosecco Molmenti & Celot NV	<i>organic practices</i>			8 36
	Molmenti & Celot, Friuli, Italy				
white wine	Pet Nat Cabernet Franc Rosé NV	<i>organic certified</i>			41
	Château de Minière, Loire, France				
	Vinho Verde DOC 2019	<i>organic practices</i>			5.50 19 25
	Minho, Portugal				
white wine	Liberté Sauvignon Blanc, Vermentino 2019	<i>organic practices</i>			7 24 32
	Fontaine du Clos, Southern Rhone, France				
	Grüner Veltliner 2019	<i>organic certified</i>			36
	Stefan Pratsch, Weinviertel, Austria				
red wine	Free to be Weisser Riesling 2019	<i>organic certified</i>			38
	Remhoogte, Stellenbosch, South Africa				
	Rouxvale Merlot 2019	<i>organic practices</i>			6 22 29
	Rouxvale, Robertson, South Africa				
red wine	Rioja Panoramico 2016	<i>organic practices</i>			44
	Vinos del Panoramico, Rioja Alta, Spain				
	The Kernel	4.50	Partizan		5.50
	Table Beer (3.2%)			Lager (4.6%)	
beer	The Kernel	5.50	Partizan		5.50
	Pilsner (5.4%)			Pale Ale (4.5%)	
	Partizan	5.50	Partizan		5.50
	Indian Pale Ale (6.5%)			Lemon & Thyme Saison (3.8%)	
soft drinks	Fizzy lemonade	3	CharITea iced tea		4
	lime or orange			red, black or green	
	Seltzer	3	Bottled water		2
yuzu or cucumber			still or sparkling		
snacks	Peruvian cancha corn	2	Corn tortilla chips		3
	Wasabi peas	2	Plantain chips		3
	Guacamole & chips	6			

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