

# crudo

*Cevicheria*

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## snacks

- Edamame dip & corn chips** <sup>(v)</sup> 5  
Creamy edamame bean dip, coriander, lime, aji amarillo, crispy quinoa
- Guacamole & chips** <sup>(vg)</sup> 6  
Choose between mild or spicy and plantain chips or corn tortilla chips
- Tequila pickled sunomono** <sup>(v)</sup> 3  
Homemade pickled cucumber in silver tequila, sesame seed

## small

- Avocado & beetroot tartar** <sup>(vg)</sup> 7  
Orange-ponzu, beetroot, avocado, spring onion, sesame seeds, crispy onion
- Pastel de Choclo** <sup>(v)</sup> 7  
Savoury corn cake, feta cheese, pico de gallo sauce
- Roasted sweet potato** <sup>(v)</sup> 5  
Sweet potato, homemade aji panca & confit garlic butter, rosemary salt

## 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** 9  
Ponzu leche de tigre, spring onion, edamame, sesame seeds, nori seaweed
- King prawns** 10  
Mexicana leche de tigre, avocado, jalapeño, cucumber, cherry tomatoes
- Shiitake** <sup>(vg)</sup> 9  
Habanero leche de tigre, mushroom, avocado, sweet potato, burnt corn

## tiraditos

- Peruvian interpretation of Japanese sashimi
- Tuna** 11  
Orange-ponzu sauce, coriander, red chilli, crispy quinoa
- Spicy Sea bass** 10  
Habanero leche de tigre, cherry tomatoes, pickled onion, lime
- Octopus** 14  
Peruvian criolla sauce, lime, extra virgin olive oil, La Vera valley smoked paprika

## signature *Ceviche* bowls

- Clásico** 14  
Sea bass, Tradicional leche de tigre, quinoa, avocado, sweet potato, cancha corn, and plantain chips
- Nikkei** 14  
Salmon, Ponzu leche de tigre, sushi rice, wakame, edamame, crispy onion and nori seaweed
- Aguachile** 14  
King prawns, Mexicana leche de tigre, quinoa, lettuce, avocado, tomatoes, jalapeños and corn tortilla chips
- Vegano** <sup>(vg)</sup> 13  
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.

<sup>(vg)</sup> vegan - <sup>(v)</sup> vegetarian

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

### cocktails

**Pisco sour** 9  
Pisco, lime juice, egg white, angostura bitters

**Classic Margarita** 9  
El Sueño tequila, Giffard triple sec, lime juice

**Picante** 9  
El Sueño tequila, chilli, coriander, lime juice

**Mezcal Negroni** 10  
Momento Verde Mezcal, Cocchi Vermouth, Campari

### cerveza | beers

**Partizan** 5.50  
Lager (4.6%)

**Partizan** 5.50  
Pale Ale (4.5%)

**Lucky Saint** 5  
Alcohol-free, Unfiltered lager (0.5%)

### soft drinks

**Homemade Lime Lemonade** 3  
Made daily with fresh lime

**ChariTea iced tea** 4  
red or green

**Fizzy lemonade** 3  
lime or orange

**Seltzer** 3  
yuzu or cucumber

**Bottled water** 4  
75cl, still or sparkling

## wine

### sparkling

Prosecco DOC Extra Dry, Molmenti & Celot, Friuli, Italy, NV

125ml | bottle

8 | 37

### blanco | white

Verdejo, Bodegas Pandora, Rueda, Spain, 2019

125ml | bottle

6 | 29

Friulano, Molmenti & Celot, Friuli, Italy, 2019

34

### tinto | red

Côtes du Rhône, Fontaine du Clos, Southern Rhône, France, 2018

125ml | bottle

7 | 36