

SEVEN  
DIALS  
• SET  
MENUS •

# Crudo

## COCINA LATINA

### EXPERIENCIA CRUDO

6-COURSE SHARING TASTING MENU £45 PP

**Andean octopus**

Confit purple potatoes, panca chilli, achiote oil

**Mushroom croquetas**

Amarillo chilli & aioli

**Sea bass ceviche**

Traditional leche de tigre, sweet potato, choclo corn

**Tuna tiradito**

Red chilli, crispy quinoa, spring onion, ponzu sauce

**Chicken n'duja**

Slow cooked chicken breast, pork n'duja sauce, St. JOHN sourdough

**Dessert of the day**

Ask our team for the dessert of the day

Dishes are served family style for a minimum of 2 guests. Our set menus must be ordered by the whole table.  
Please let us know if you have any food allergies or dietary restrictions.

# EXPERIENCIA CRUDO VEGETARIANA

6-COURSE SHARING VEGETARIAN TASTING MENU £40 PP

## Pastel de choclo bites

Peruvian corn cake, feta, pickled shallots, sweet potato purée

## Roasted hispi cabbage

Tahini Árbol chilli sauce, sesame seeds, pine nuts, fried shallots

## Latin stracciatella

Burrata, heirloom tomatoes, guava, jalapeño pesto

## Palmito Tiradito

Ponzu sauce, avocado, togarashi, jalapeño, crispy onion

## Mushroom risotto

Mushroom, parmesan, lemon, green peas, pea shoots

## Dessert of the day

Ask our team for the dessert of the day

# PRE/POST-THEATRE

5-COURSE SHARING EXPRESS MENU £30 PP

AVAILABLE UNTIL 6PM AND AFTER 9PM

## Pastel de choclo bites

Peruvian corn cake, feta, pickled shallots, sweet potato purée

## Latin stracciatella

Burrata, heirloom tomatoes, guava, jalapeño pesto

## Mushroom croquetas

Amarillo chilli & aioli

## Tuna Tiradito

Red chilli, crispy quinoa, spring onion, ponzu sauce

## Camarones al Ajillo

Argentinian prawns, Árbol & Morita chilli, St. JOHN sourdough

Dessert of the day - add £4pp