

SEVEN  
DAYS • 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**