



Crudo

COCINA LATINA

SNACKS

Guacamole (VE)
& corn tortilla chips

St. JOHN sourdough (V)
Whipped panca chilli butter

Pão de queijo (V)
Brazilian cheese balls & guava-rocoto dip

Pastel de choclo (V / GF)
Peruvian corn cake, feta, pickled shallots, sweet potato purée

Empanada (1 unit)
Beef and olive - Cheese and grilled corn (V) - Spicy chicken

COLD TAPAS

Beetroot salad (V / GF)
Golden and red beetroot, whipped feta, dill, lemon balm, crushed cancha

Chipotle aubergine dip (VE)
Cancha, pomegranate, St. JOHN sourdough

Andean octopus (GF)
Confit purple potatoes, panca chilli, achiote oil

Latin Stracciatella (V / GF)
Burrata, heirloom tomatoes, guava, jalapeño pesto

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.
Ask us about our set menus and specials.

CEVICHE & RAW

9 **Tuna tostada**
One crispy corn tortilla, chilli oil, fried onion

5 **Octopus Tostada (GF OPTION)**
One crispy corn tortilla, salsa macha, crispy onion, sesame seeds

6 **Sea bass ceviche (GF)**
Traditional leche de tigre, sweet potato, choclo corn

7 **Mixto ceviche (GF)**
Sea bass, prawns, octopus, rocoto leche de tigre, burnt avocado

5 **Salmon Ceviche (GF)**
Panca chilli leche de tigre, radish, cucumber, crispy quinoa

Tuna tiradito (GF)
Red chilli, crispy quinoa, chives, ponzu sauce

Palmito tiradito (VE / GF OPTION)
Ponzu sauce, avocado, togarashi, jalapeño, crispy onion

HOT TAPAS

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

Concha al ajillo
One scallop on its shell, confit garlic & parsley butter, lemon gremolata

Asparagus risotto (VE / GF OPTION)
British asparagus, parmesan, lemon, green peas, pea shoots

Trio de Empanadas - one of each (V / GF)
Beef & olive, Cheese & grilled corn (V), Spicy chicken with aji amarillo sauce

Yakitori chicken pinchos (3 units)
Aji Amarillo sauce and sushi rice

Chorizo al vino
Spanish chorizo, confit garlic, parsley, red wine, St. JOHN sourdough

DESSERT

Dulce de Leche Cheesecake (V)
New York-style cheesecake, homemade dulce de leche

Guava crème brûlée (V)
Crème brûlée tart, guava cream

Panna Cotta (VE / GF)
Lime coconut, summer fruits