



Crudo

COCINA LATINA

CRUDO IS INSPIRED BY THE WARMTH, GENEROSITY AND VIBRANCY OF LATIN AMERICAN HOSPITALITY.

DESIGNED FOR SHARING, OUR MENU CELEBRATES THE FLAVOURS OF THE REGION THROUGH DISHES THAT ARE FRESH, BOLD AND FULL OF CHARACTER. ROOTED IN TRADITION AND SHAPED BY A MODERN APPROACH, WE REIMAGINE THESE INFLUENCES FOR LONDON.

WE RECOMMEND 5-6 DISHES BETWEEN TWO PEOPLE. ASK US ABOUT OUR SET MENUS AND SPECIALS.

CEVICHE & RAW

Tuna tostada (GF OPTION) One crispy corn tortilla, chilli oil, guacamole, fried onion, sesame seeds	9
Sea bass ceviche (GF) Traditional leche de tigre, sweet potato, choclo corn	16
Mixto ceviche (GF) Sea bass, prawns, octopus, rocoto leche de tigre, burnt avocado	18
Yellowfin tuna & watermelon ceviche (GF) Furikake, aji Amarillo leche de tigre	17
Palmito tiradito (VE / GF OPTION) Ponzu sauce, avocado, togarashi, jalapeño, crispy onion	16
Salmon tiradito (GF) Panca chilli leche de tigre, radish, crispy quinoa, achiote & coriander oil	17
Tuna tiradito (GF) Red chilli, crispy quinoa, spring onion, ponzu sauce	18
Aguachile rojo (GF) Prawns, cucumber, red chilli, lime, pomegranate, sesame seeds	19

SHARING PLATES

SERVED WITH WARM CORN TORTILLAS, SALSA TRIO & PICKLED CABBAGE (SERVES 2/3)

Whole roasted sea bream (GF)	48
Slow-cooked short rib (GF)	52

SIDES

Roasted sweet potato (V / GF) Maple-jalapeño butter, crème fraîche	7
St. JOHN sourdough (V) Whipped panca chilli butter	5
Fried yuca (VE / GF) Tangy house salt & rocoto piri-piri dip	7
Green house salad (VE / GF) vinaigrette	7

SNACKS

Pão de queijo (V) Brazilian cheese balls & guava-rocoto dip (15 minutes)	7
Guacamole (VE / GF) & homemade corn tortilla chips	10
Pastel de Choclo (V / GF) Peruvian corn cake, feta, pickled shallots, sweet potato purée	8
Crispy pork belly bites (GF) Tossed in sweet & smoky salsa tatemada	13

FROM THE BAR

Pisco Sour Crudo's most-loved cocktail	12
Picante Margarita carafe One carafe serves four signature margaritas	44

COCINA LATINA

Latin Stracciatella (V / GF) Burrata, heirloom tomatoes, guava, jalapeño pesto	15
Mushroom tacos (V) Beer-chipotle, feta cheese, pine nuts, coriander	11
Roasted hispi cabbage (VE / GF OPTION) Avocado-chilli sauce, sesame seeds, pine nuts, fried shallots	17
Panca Miso Aubergine (VE / GF) Amarillo chili sushi rice, sesame seeds, togarashi & ponzu sauce	20
Camarones al Ajillo (GF / OPTION) Prawns, Morita chilli, St. JOHN sourdough	19
Andean octopus (GF) Confit purple potatoes, panca chilli, achiote oil	17
Roasted Pork Belly (GF) Anticucho marinate, Morita chili, hispi cabbage, coriander seeds	28
Chicken n'duja Slow-cooked chicken, pork n'duja sauce, St. JOHN sourdough	25

DESSERT

Coconut Quindim (V / GF) Brazilian baked coconut flan	9
Dulce de Leche mousse (V / GF) Corn & rice cracker, coffee & mezcal reduction	9
Dark chocolate (VE / GF) & cherry tart, cherry compote	9

Please let us know if you have any food allergies or dietary requirements.
A discretionary 13.5% service charge will be added to your bill.
If you are unhappy with the service, please let us know and it will be removed.

We are cashless 

V - Vegetarian / VE - Vegan / GF - Gluten Free
(VE option) or (GF option) - Can be made Vegan or Gluten Free