

# crudo

## Cevicheria



= vegan

All ceviches are marinated with red onion, red chilli and coriander

### Signatures

*Clásico*  
£10.95

Sea Bass  
Quinoa  
Tradicional  
Avocado  
Sweet Potato  
Cancha Corn  
Plantain Chips

*Nikkei*  
£9.95

Salmon  
Sushi Rice  
Ponzu  
Wakame  
Edamame  
Crispy Onions  
Nori Seaweed

*Aguachile*  
£10.95

King Prawns  
Quinoa & Lettuce  
Mexicana  
Cucumber & Jalapeños  
Cherry Tomatoes  
Avocado  
Corn Tortilla Chips

*Vegano*  
£8.95

Chickpeas  
Quinoa  
Rocoto  
Avocado  
Sweet Potato  
Crispy Onions  
Plantain Chips

## Build Your Own Ceviche Bowl

*Step 1*  
Choose your ceviche

Sea Bass £9.95  
Salmon £9.95  
King Prawns £9.95  
Chickpeas £8.95  
Extra Protein £3

*Step 4*  
Choose your toppings

Sweet Potato  
Burnt Corn  
Wakame Seaweed  
Edamame

*Step 2*  
Choose a leche de tigre

Tradicional Lime, ginger and chilli  
Ponzu Soy, sesame and yuzu  
Rocoto Lime, chickpeas and Andean chilli  
Mexicana Lime, cucumber and jalapeños

*Step 3*  
Choose your base

Quinoa  
Sushi Rice  
Butterhead Lettuce

Fried Onions  
Pomegranate £0.50  
Wasabi Peas £0.50  
Avocado £2

### Salads

Pomegranate Quinoa £4  
Beans Encewichados £4  
Avocado & Beetroot Tartar £5

### Sides

Edamame & Sea Salt £2  
Peruvian Cancha Corn £2  
Burnt Corn £2  
Wasabi Green Peas £2  
Guacamole (regular or spicy) £3.50  
Corn Tortilla Chips £2.50  
Plantain Chips £2.50

**Build Your Own Salad Bowl** £7

A base of butterhead lettuce, your favourite toppings and choice of dressing:  
Lime Honey  
Ponzu Sauce  
Extra Virgin Olive Oil

### Drinks

Lime or Orange Lemonade £2.50  
Cucumber or Yuzu Seltzer £2.50  
Still or Sparkling Water £1.75

Please let us know if you have any food allergies or dietary restrictions