

# ALL DAY

## SNACKS

Brazilian Pão de Queijo, cheese buns & guava-rocoto dip	6
Guacamole, corn chips	9
Tuna tostada, chili-ponzu	8
Pastel de choclo bites, Peruvian corn cake, feta cheese	6

## RAW & FRESH

Palmito salad, heart of palm, cucumber & tomato, lime dressing	12
Scallop tiradito, red pepper leche de tigre, chalaquita	20
Salmon tartare, spicy habanero leche de tigre, rice crisp & avocado	19
Crab causa, aji amarillo chilli potatoes, 'marirosa' cocktail sauce	19

## COCINA CALIENTE

Whole sea bream, roasted with heart of palm butter	28
Salmon teriyaki, cucumber, carrot & mango salad, spring onions, Japanese rice - <i>new</i>	19
Roasted cauliflower, choclo corn puree, shallot criolla	19
Chicken de la casa, coriander & aji amarillo sauce, lentil & pork rice, avocado criolla & plantain - <i>new</i>	18
Octopus moqueca, coconut, tomato & broccoli stew	34

## FAVOURITE COCKTAILS

Pisco Sour, ABA Pisco, fresh lime juice, egg white, angostura bitters	12
Smoky Jalapeño Paloma, Momento Verde Mezcal, fresh grapefruit juice	12

## CRUDO SIGNATURES

Sea bass ceviche, traditional leche de tigre, sweet potato, & choclo corn	14
Mixto ceviche, sea bass, prawns, octopus, rocoto leche de tigre & avocado	17
Tuna tataki, seared with aji panca chili, ponzu sauce	21

## SIDES Any 3 for £15

Nikkei rice, choclo corn	6
Roasted sweet potato, rosemary & aji panca	6
Baby potatoes, herb & mint sauce	6
Roasted broccoli, salsa verde	6

## PRE-THEATRE MENU

4 course sharing spread 24pp  
Available from 12-6pm

## TASTING MENU

6 course sharing spread 42pp  
To be taken by the table  
Please ask your waiter for the menu

## DESSERTS

Chocolate tres leche, dark chocolate sponge cake	8
Elote flan, corn, lime cream	8
Alfajores textures, three forms of dulce de leche	8

**Crudo**  
COCINA LATINA

Crudo was created as a place where people can come together, around food and drink. Designed to be shared, dishes take inspiration from traditional Latin American cuisine, like Peruvian Ceviche, but come with their own unique twist. The menu draws on other flavour profiles to create an offering that's fresh, bold, and relies on the best ingredients.

We recommend 5-6 dishes for 2 people.

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# DRINKS

## BEERS

Partizan, Lager	6.5
Partizan, Pale Ale	6.5
Lucky Saint Alcohol-free, Unfiltered lager (0.5%)	5.5

## SOFTS

Homemade Lime Lemonade, made daily with fresh lime	4
Karma Cola, organic cola soda, caffeine free	3
Gingerella, organic ginger ale	3
Inca Cola, Peruvian golden cola	5.5
Chicha Morada Canned, Peruvian Purple Corn & Pineapple	5.5

## CLASSIC COCKTAILS

Classic Margarita, Arette Tequila, Giffard triple sec, fresh lime juice	12
Negroni, East London Gin, Cocchi Vermouth, Campari	12
Cuba Libre, Diplomatico Rum Mantuano, Karma Cola, Angostura bitters	12
Mojito, Diplomatico Rum Mantuano, mint, lime, brown sugar, soda	12

Bottle of Fresh Margarita, serves 4	40
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## SIGNATURE COCKTAILS

Pisco Sour, ABA Pisco, fresh lime juice, egg white, angostura bitters	12
Smoky Jalapeño Paloma, Momento Verde Mezcal, fresh grapefruit juice	13
Mezcal Negroni, Momento Verde Mezcal, Cocchi Vermouth, Campari	13
Picante Margarita, Arette Tequila, fresh lime juice, chilli, coriander	13
Rum Old Fashioned, Diplomatico Rum Reserva, orange bitters	14
Grapefruit Daiquiri, Diplomatico Rum Mantuano, fresh grapefruit juice	13

## SIN CULPA

Botivo Spritz, 0% aperitif, soda	8
Soft Picante, lime, agave, soda, chilli, coriander	9
No-jito, lime, brown sugar, soda, mint	9

## CRUDO MERCH

Fisherman Margarita T-Shirt (we all need Margs in our lives)	21
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LIMITED

## TINY WINE × Crudo

Half the fun of drinking wine, is discovering new wine. Connected to our Crudo restaurant in Fitzrovia, Tiny Wine is London's smallest wine bar-meets-shop. We've carefully curated this menu to feature some of our favourite bottles. To try more, visit Tiny Wine or book a tasting at [eatcrudo.com](http://eatcrudo.com).

## WINES

### SPARKLING

	glass	btl
Extra Dry Prosecco, Molmenti & Celot, Friuli, Italy <i>Light - fresh citrus</i>	12	42
Pinot Meunier, Tickerage, East Sussex, England <i>Rich - mineral</i>	-	86
Champagne Carte Noire, Jean-Paul Deville, Champagne, France <i>Fresh - floral</i>	-	60

### WHITE

Verdejo, Bodegas Pandora, Rueda, Spain <i>Fresh - zesty</i>	8	33
Grüner Veltliner, Stefan Pratsch, Weinviertel, Austria <i>Light - zippy</i>	12	41
Friulano, Molmenti & Celot, Friuli, Italy <i>Light - floral</i>	-	39
White Rioja, Panoramico, Rioja Alta, Spain <i>Medium - spiced apple</i>	-	52
Effusion-Blanc, Patrick Baudoin, Loire, France <i>Rich - oaked</i>	-	65

### SKIN CONTACT

OR-ANGE, Château Jau, Roussillon, France <i>Light - mineral</i>	12	41
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### ROSADO

Panoramico Clarete Rosé, Rioja, Spain <i>Light - floral</i>	-	52
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### RED

Tinto Organico, Bodegas Pinagua, La Mancha, Spain <i>Medium - red fruits</i>	9	36
Carolina Red, Quinta da Carolina, Douro, Portugal <i>Full bodied - dark fruits</i>	12	38
Volcanico Pais, Vinateros Bravos, Itata, Chile <i>Light - energetic</i>	-	45
Dolcetto D'Alba, Musso, Alba, Italy <i>Medium - red fruits</i>	-	49
'a Rina Etna Rosso, Girolamo Russo, Sicily, Italy <i>Light - energetic</i>	-	60