



Crudo

COCINA LATINA

SNACKS

- Pão de queijo (V)** 7
Brazilian cheese balls & guava-rocoto dip (15 minutes)
- Guacamole (VE / GF)** 10
& homemade corn tortilla chips
- Pastel de Choclo (V / GF)** 8
Peruvian corn cake, feta, pickled shallots, sweet potato purée
- Mushroom tacos (VE OPTION)** 11
Beer-chipotle, feta cheese, pine nuts, coriander

CEVICHE & RAW

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

Crudo was created as a place for people to come together over food and drink.

Designed to be shared, our dishes take inspiration from traditional Peruvian cuisine, such as ceviche, while bringing their own unique twist. The menu draws on flavour profiles from across Latin America to create an offering that's fresh, bold, and made with the finest ingredients.

We recommend 5-6 dishes for 2 people. Ask us about our set menus and specials.

SMALL

- Chipotle aubergine dip (VE / GF OPTION)** 12
Cancha corn, pomegranate, St. JOHN sourdough
- Crispy pork belly bites (GF)** 13
Tossed in sweet & smoky salsa tatemada
- Andean octopus (GF)** 17
Confit purple potatoes, panca chilli, achiote oil
- Camarones al Ajillo (GF OPTION)** 19
Argentinian prawns, Árbol & Morita chilli, St. JOHN sourdough
- Latin Stracciatella (V / GF)** 15
Burrata, heirloom tomatoes, guava, jalapeño pesto
- Roasted hispi cabbage (VE / GF OPTION)** 14
Avocado-chilli sauce, sesame seeds, pine nuts, fried shallots

LARGE

- Chicken n'duja** 24
Slow cooked chicken breast, pork n'duja sauce, St. JOHN sourdough
- Seasonal wild mushroom risotto (GF / VE OPTION)** 25
Smoky Panca chilli
- Sea bass (GF)** 29
Oven baked with miso guava butter, green salad
- Roasted pork belly (GF)** 29
Herbed butter beans, cinnamon rocoto apple sauce
- Slow-cooked short rib tacos - Sharing platter (GF)** 52
Salsa trio & pickled cabbage (serves 2/3)

SIDES

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

DESSERT

- Warm mini doughnuts (V)** 9
Dulce de Leche fiesta
- Tropical Cheesecake (VE / GF)** 10
New York-style cheesecake, passion fruit, mango, coconut
- Dark chocolate & cherry tart (VE / GF)** 9
Cherry compote