



LDN

2019

# crudo

*Cevicheria*



Please let us know if you have any food allergies or dietary restrictions. A discretionary 12.5% service charge is added to your bill. Please let us know if you are not happy and it will be removed.

*(vg) vegan - (v) vegetarian*

## *small plates*

### para picar

**Pomegranate quinoa** <sup>(v)</sup> £4

Honey-lime, quinoa, edamame, pomegranate, coriander, sesame seeds

**Avocado & beetroot tartar** <sup>(vg)</sup> £5

Orange-ponzu, butterhead lettuce, beetroot, avocado, spring onion, sesame seeds, crispy onion

**Guacamole & chips** <sup>(vg)</sup> £5

mild or spicy

plantain chips or corn tortilla chips

### tiraditos

the Peruvian interpretation of Japanese sashimi

**Tuna** £8

Orange-ponzu sauce, spring onion, red chilli, wakame seaweed, pickled ginger

**Sea bass** £7

Inca berry leche de tigre, grapefruit, physalis, red onion, coriander

**Octopus** £9

Peruvian criolla sauce with red onion, red chilli and coriander, lime, extra virgin olive oil

### ceviches

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

**Sea bass** £7

Tradicional leche de tigre, sweet potato, avocado, cancha corn, plantain chips

**Salmon** £7

Ponzu leche de tigre, spring onion, edamame, sesame seed, nori seaweed

**Tiger prawns** £8

Mexicana leche de tigre, avocado, cucumber, cherry tomatoes

**Mushroom** <sup>(vg)</sup> £7

Habanero leche de tigre, avocado, sweet potato, burnt corn

*bowls*

## signature *Ceviche* bowls

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

### **Clásico**

£ 10

Sea bass ceviche bowl with Tradicional leche de tigre, quinoa base, avocado, sweet potato, cancha corn, and plantain chips

### **Nikkei**

£ 10

Salmon ceviche bowl with Ponzu leche de tigre, sushi rice base, wakame, edamame, crispy onion and nori seaweed

### **Aguachile**

£ 11

Tiger prawn ceviche bowl with Mexicana leche de tigre, quinoa and lettuce base, avocado, cucumber, cherry tomatoes, jalapeños and corn tortilla chips

### **Vegano** (vg)

£ 10

Chickpeas ceviche bowl with Rocoto leche de tigre, quinoa base, avocado, sweet potato, crispy onion and plantain chips

*what is*

## leche de tigre?

Citrus-based marinade that cures the fish in a ceviche. Believed to be both a hangover cure as well as an aphrodisiac, leche de tigre or tiger's milk is citrusy, refreshing, energising and delicious.

We make ours daily with the freshest ingredients to guarantee the best cevicheria experience...

#### **Tradicional**

lime, ginger and chilli

#### **Ponzu**

yuzu, soy and sesame

#### **Rocoto** (vg)

lime, chickpeas and andean chilli

#### **Mexicana** (vg)

lime, cucumber and jalapeños

#### **Habanero** (vg)

lime, habanero chilli and tomatoes

#### **Inca berry** (vg)

lime, physalis and grapefruit

# Build Your Own *Ceviche* Bowl

all ceviche bowls £10

## 1. ceviche

sea bass - salmon - tiger prawns - chickpeas

## 2. leche de tigre

tradicional - ponzu - rocoto - mexicana

## 3. base

quinoa - sushi rice - butterhead lettuce

## 4. toppings

coriander - red onion - red chilli - spring onion

sweet potato - burnt corn - wakame seaweed

edamame - cancha corn - plantain chips

chilli-lime popcorn - nori seaweed - crispy onion

## 5. extras

pomegranate (+£ 0.50) - wasabi peas (+£ 0.50) - avocado (+£ 2 )

## drinks

### sparkling

125ml | bottle

**Prosecco Molmenti & Celot NV** *organic practices* £7 | £36  
Molmenti & Celot, Friuli, Italy

**Pet Nat Cabernet Franc Rosé NV** *organic certified* £8 | £39  
Château de Minière, Loire, France

### white wine

125ml | 500ml | bottle

**Liberté Sauvignon Blanc 2019** *organic practices* £5.50 | £21 | £28  
Fontaine du Clos, Southern Rhone, France

**Grüner Veltliner 2019** *organic certified* £7 | £25 | £36  
Stefan Pratsch, Weinviertel, Austria

**Pueblo Edén Chardonnay 2019** *organic practices* £7 | £27 | £38  
Viña Eden, Maldonado, Uruguay

### red wine

125ml | 500ml | bottle

**Rouxvale Merlot 2019** *organic practices* £5.50 | £21 | £28  
Rouxvale, Robertson, South Africa

**Rioja Panoramico 2016** *organic practices* £8 | £31 | £44  
Vinos del Panoramico, Rioja Alta, Spain

### cocktails

**Pisco sour** £6  
Pisco, lime juice, egg white, angostura bitters

**Chilcano de Pisco** £6  
Pisco, ginger ale, lime juice, angostura bitters

### beer

**The Kernel** £4.50 **Partizan** £5.50  
Table Beer (2.9%) Lager (4.6%)

**The Kernel** £5.50 **Partizan** £5.50  
Pilsner Pacifica (5.3%) Pale Ale (4.5%)

### soft drinks

**Fizzy lemonade** £3 **ChariTea iced tea** £4  
lime or orange red, black or green

**Seltzer** £3 **Bottled water** £2  
yuzu or cucumber still or sparkling