

PRESS RELEASE

CRUDO CEVICHERIA OPENS NEW LOCATION IN COVENT GARDEN

7th June 2023

For immediate release

Shaftesbury Capital has announced that Crudo Cevicheria, London's first build-your-own cevicheria, has opened its latest site in Covent Garden's Seven Dials neighbourhood, at 36 Monmouth Street. The 362 sq ft space marks the restaurant's fourth location in London, and most extensive menu offering to date, with a combination of both signature dishes, and a selection of exclusive menu items.

With space for over 20 guests, the intimate restaurant adapts seamlessly from a day to night establishment, catering to the diverse needs of the Covent Garden diner. Featuring a bespoke takeaway counter from which to serve its grab-and-go, customisable ceviche bowls, the space is welcoming to those who opt to dine-in too, fitted out in a pared-back, contemporary style with design accents including green tiling and wooden panelling throughout.

At lunch, the menu is designed for the 'to-go' audience, offering signature bowls as well as main menu items including *Clásico Sea bass with leche de tigre, quinoa, avocado, sweet potato, cancha corn and plantain chips*; *Nikkei Salmon, Ponzu leche de tigre, sushi rice, wakame, edamame, crispy onion and nori seaweed*; and *Vegano Chickpeas, Rocoto leche de tigre, quinoa, avocado, sweet potato, crispy onion and plantain chips*.

Crudo Cevicheria's menu also includes small plates, which can be enjoyed alongside a selection of South American style cocktails such as their house special, *Pisco Sours*. A number of signature plates are exclusive to the Covent Garden location, including *Scallop Aguachile, Crab Causa* and *Beetroot Ceviche*, as well as the introduction of a new house-special Pisco Sour and Oyster Happy Hour.

Carlos Soccoro and **Maria Yanez, Founders of Crudo Cevicheria**, added: "We are delighted to be opening our fourth location within Covent Garden: its reputation as a culinary hub for innovatively imagined restaurants is perfectly matched to be the new home of our experimental menu. London's F&B scene has long been missing Peruvian-inspired cuisine, and we are so excited to lead the way in changing this."

Crudo Cevicheria's opening follows the news that Story Cellar has launched at 17 Neal's Yard, Seven Dials. The restaurant, owned by two Michelin Star chef Tom Sellers, opened in April, and offers an extensive menu that spotlights rotisserie chicken.

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For further information, please contact Felicity Gale or Claire Cowan at Aver PR:

sevendials@averpr.com

Notes to Editors

About Shaftesbury Capital PLC

Shaftesbury Capital PLC ("Shaftesbury Capital") is the leading central London mixed-use REIT and is a constituent of the FTSE-250 Index. Our property portfolio, valued at £4.9 billion, extends to 2.9 million square feet of lettable space across the most vibrant areas of London's West End. With a diverse mix of restaurants, cafés, bars, shops, residential and offices, our destinations include the high footfall, thriving neighbourhoods of Covent Garden, Carnaby, Soho, and Chinatown, together with holdings in Fitzrovia. Our properties are close to the main West End Underground stations and transport hubs for the Elizabeth Line.

Shaftesbury Capital shares are listed on the London Stock Exchange and the Johannesburg Stock Exchange.
www.shaftesburycapital.com

Our purpose

Our purpose is to invest in and curate vibrant and thriving destinations in London's West End where people work, live and visit, delivering long-term social and economic value.

About Covent Garden:

Covent Garden is a world-class global destination in the heart of the West End, including the iconic Piazza, Market Building and surrounding streets, together with Seven Dials. The portfolio is home to over 200 retail stores including global flagships, British and independent brands as well as over 200 restaurants, bars and cafes.

About Covent Garden:

www.coventgarden.london

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About Crudo Cevicheria

Maria Yanez and Carlos Socorro founded Crudo in 2019 and have built its name in London with a series of build-your-own ceviche restaurants, introducing their customers to the wide range of healthy lunch options and interesting small plates. The Fitzrovia site opened in September 2019 and was followed by Old Street which opened December 2020. Crudo opened its first full-service restaurant on Hackney's Mare Street in November 2022. 2023 sees Crudo's Fitzrovia site relocating to nearby Foley St as well as a brand new site in Seven Dials.