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O®	FOOD & DRINKS MENU

# CHINO LATINO°

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## HOUSE FAVOURITES BAR MENU

#### STARTERS

Pancetta wrapped dates, linquica, Manchego cheese, rocket, mustard aioli 300kCal	10	
Classic caesar salad, baby gem, parmesan, croutons (v) 250kCal with poached chicken breast 350kCal	10 14	
Hot buffalo chicken wings, blue cheese parmesan dressing 355kCal	10	
Mixed leaf salad, cherry tomato, beets, miso balsamic, crispy onions 150kCal	8	

#### MAINS/LARGE DISHES

Crispy duck, waffle, mustard maple dressing, fried duck egg 600kCal	20
Smoked bourbon BBQ baby back pork ribs, cashew, spring onion ${\scriptstyle 550 KCal}$	18
Sirlion steak ciabatta, horseradish cream, fries 650kCal	22
Wagyu beef burger, Manchego cheese, bacon, fries 650kCal	25
Moving mountains vegan burger, vegan cheese, fries 560kCal	16

#### SIDES

Truffle Grana Padano skin on fries 300kCal	7
French fries 195kCal	4

Restaurant à la carte menu available in the bar from 4pm

An optional 12.5% service charge will be added to your bill. All prices include VAT. If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff. (N) contains nuts, (v) vegetarian.

### COCKTAILS

### LATIN INFLUENCES

Smoke at the Port Tequila, white wine, port, Tabasco £14.00

Latino Picante Gin infused chilli, mezcal, Aperol, lime £16.50

**Chilcano Valley** Pisco, St Germain, mint, berries £16.00

Los Muertos Wray & Nephew rum, St. Germain, mint, berries £16.50

Amazonia Showers Sake Khaku vodka, yuzu, ginger ale £15.00

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### COCKTAILS

### CHINO SIGNATURES

Pandan Roku gin, pandan syrup, lychee £16.50

**O-Hanami** Roku gin, triple sec, cherry £15.00

Ocha De Ron Spiced rum, kumquats, lemongrass £13.00

Honjozo spring Sake, raspberry vodka, agave £15.00

**Pink Dragon** Tequila, peach, lychee, dragon fruit £16.50

#### NON-ALCOHOLIC

Sakura City Cherry blossom, pineapple, strawberry, lemonade £12.00

Suco Fesca Kumquats, elderflower, orange, soda £12.00

Purple Parade Blackberries, coconut, lavender, guava juice £13.00

### SAKE

#### TOSATSURU AZURE - GINGO

Made with deep sea water from a natural spring located at the bottom of the Pacific ocean. It has a deep gingo bouquet and smooth, dry and mellow taste. Great with sashimi and ponzu sauce.

Only served chilled 125 ml £16.00

#### AKASHI-TAI-JUNMAI SPARKLING

Medium dry and easy drinking with clean minerally notes of citrus, peach and melon on both the nose and palate.

Only served chilled 125ml £16.00

#### SHIRAKABERUGA-MIO

Sparkling Junmai. A deliciously lively, sparkling cloudy sake which undergoes a secondary fermentation in the bottle just like Champagne. Works with full and light flavoured dishes.

Only served chilled 125ml £11.00 HERE AT CHINO LATINO WE WANT YOU TO KNOW EXACTLY WHAT YOU ARE DRINKING, SO WE HAVE PROVIDED YOU WITH A BRIEF BREAKDOWN OF SOME SAKE TERMINOLOGY AND ALSO SOME FOOD SUGGESTIONS TO COMPLIMENT YOUR SAKE. SO AS THEY SAY IN JAPAN "KAMPAI!"

#### TERMINOLOGY

#### HONJOZO

Sake made using white rice which has been milled so that 70% or less of the grain remains along with koji, brewing alcohol and water. It is known for its mild unobtrusive bouquet and a crisp flavour.

#### GINJO

Brewed using traditional tools and methods. It is considered the highest achievement of the brewers' art. This grade of sake uses highly polished rice milled to at least 60% and fermented at colder temperatures for longer periods of time. Light, aromatic, fruity, and refined.

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#### BUBBLES

Cuvée Rosé, Laurént Perrier France £108.00

Moet Brut Rose Imperial France £95.00 / £15.50

Moet Imperial France £79.00 / £15.00

Yellow Label Brut, Veuve Clicquot France £82.00

Prosecco, Via Via Italy £41.00 / £10.00

### DRAUGHT BEER

Madrí £8.50 / £5.50

Sharps Offshore Pilsner £7.00 / £5.50

Salt Jute Session IPA £7.50 / £5.50

#### BOTTLED BEER

Asahi Super Dry £7.50

Budvar £7.00

Becks Blue (Alcohol Free) £5.00

#### **BOTTLED CIDER**

Aspall Draught Cider £7.50

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### SOFT DRINKS

### HOT BEVERAGES

Indian Tonic Water Fevertree £4.50	JUICES	COFF
Mediterranean Tonic Water Fevertree	Orange Juice	Espress £4.00
£4.50	Mango	
	Apple	Espress
Soda Water Fevertree	Cranberry	£4.50
£4.50	Passion Fruit	
	Guava	Macchia
Skinny Tonic Water Fevertree	Tomato	£5.00
£4.50	Pineapple	
	Grapefruit	America
Ginger Beer Fevertree £4.50	Lychee	£5.00
Ginger Ale Fevertree £4.50	All £5.00	Cappuc 5.00
		Latte £5.00
Lemonade Fevertree £4.50	WATER	2010 0
	WATER	Mocha
Coca-Cola £5.50	Still/Sparkling Water (375ml)	£5.00
Diet Coke	£4.50	Hot Cho £5.00
£5.50	Still/Sparkling Water (800ml)	
Coke Zero	£6.00	

#### FEE

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TEA

Chamomile £5.00

Earl Grey £5.00

Jasmine Tea £5.00

Fresh Mint Tea £5.00

Green Tea £4.50

£5.50

#### **RED WINE**

2020 Project Malbec, Project Wine Co. Argentina £53.00 / £13.00

2020 Les Mougeottes Pinot Noir, IGP Pays d'Oc France £52.00

2020 Tooma River Shiraz, Tooma River Australia £42.00

2018 Rioja Crianza Journey Collection, Ramón Bilbao Spain £39.00 / £10.50

2021 Tierra Merlot Chile £32.00 / £9.50

2020 Embrujo Tempranillo Organic, Bodegas Verum Spain £28.00 / £9.50

#### **ROSE WINE**

Love By Léoube, Organic Rosé France £59.00 / £11.50

2021 Pinot Grigio Blush, Il Sospiro Italy £32.00 / £10.00

#### WHITE WINE

Gavi di Gavi Italy £55.75

The Acorn Sauvignon Blanc New Zealand £47.00 / £11.00

Padstal Chardonnay Man Family Wines South Africa £37.00

Chenin Blanc Stormy Cape South Africa £35.00

2020 Pinot Grigio Delle Venezie IGT, Sartori Italy £33.00 / £10.00

2020 Embrujo Verdejo Organic, Bodegas Verum Spain £29.00 / £9.50

2020 QL Vinho Verde, Quinta Da Lixa Portugal £32.50

2021 Pecorino IGT Terre di Chieti Caleo, Botter Italy £32.50

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### SPIRITS

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#### LIQUEURS 50ML LIQUEURS 50ML **TEQUILA 50ML** Aperol Fernet Branca Olmeca Plata £7.00 £9.50 £11.00 Olmeca Reposado Campari Baileys £8.00 £7.00 £14.00 Plum Wine Don Julio Añejo £8.00 £8.00 £18.00 Pimm's Midori Casamigos Mezcal £8.00 £8.00 £18.00 Limoncello Luxardo Chambord Patrón Silver £8.00 £9.50 £14.00

Sambuca Luxardo £8.00

Kahlua £8.00

Lillet

Grand Marnier £9.50

Cointreau £9.00

Disaronno £9.50

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VERMOUTH 50ML

Martini Rosso

£8.00

£9.00

£9.00

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Antica Formula

### SPIRITS

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GIN 50ML	VODKA 50ML	RUM 50ML	COGNAC 50ML
Beefeater	Absolut Blue	Havana 3	Martell VS
£10.00	£10.00	£10.00	£12.00
Hendrick's	Ketel One	Havana 7	Martell VSOP
£14.00	£11.50	£11.00	£15.00
Sipsmith	Grey Goose	Havana Spiced	Martell XO
£13.00	£13.00	£12.00	£25.00
Tanqueray 10	Haku	Zacapa	
£14.00	£13.50	£20.00	
Gin Mare	Belvedere	Barsol Pisco	
£14.50	£12.00	£14.50	
Roku Gin £11.00		Sagatiba Cachaca £12.00	
Monkey 47 £15.00		Koko Kanu Coconut Rum £11.00	
		Diplomático £15.00	

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### SPIRITS

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WHISKEY 50ML

Johnny Walker Red Label £10.00

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Jameson £10.50

The Glenlivet Founder's Reserve £14.00

Oban £18.00

Suntory Toki £13.50

Suntory Yamazaki 12yr £21.00

Nikka From The Barrel £16.00

### SPIRITS

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### **BOURBON 50ML**

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Jack Daniel's £11.50

Bulleit Rye £12.00

Maker's Mark £12.50

Woodford Double Oaked £18.00

#### DESSERT WINE

Chateau du Seuil Cerons 50ml France £6.50

Port Grahams LBV 50ml £6.50

