

# CHINO LATINO®

ESTABLISHED 2008

## SMALL BITES

Edamame, Maldon Smoked Sea Salt (v) 174cKal	6
Miso soup, nameko, wakame, hijiki 250cKal	7
Fried baby squid, tamarind 279kCal	12
Wasabi prawn, avocado 250kCal	15

## SKEWERS (2 pieces)

Flank steak, aji panca, spring onion 250cKal	12
Korean honey spiced chicken skewers 219cKal	10

## TEMPURA

Prawns, wrapped in shiso leaf, ponzu (2pcs) 285cKal	12
French beans, truffle aioli (v) 150kCal	9

## NORI TACOS (2 pieces)

Salmon, avocado, red onion, Aji amarillo 190kCal	14
Beef, aji panca, red onion, jalapeño, avo 220kCal	14

## SALADS & SASHIMI SALADS

Duck, mustard maple, grapefruit, pine nuts, chilli, shallots, almond thyme dressing (N) 450kCal	18
Seared tuna, apple mustard, ponzu dressing 280kCal	18
Green salad, cucumber, edamame, wasabi dressing (V) 150kCal	12

## LARGE DISHES

### MEAT

Wagyu beef ishiyaki, sizzling Himalyan salt block 100gr 405kCal	55
Sirloin steak, marinated in soy, mirin, garlic served on hot rocks. 300gr 605kCal	38
Beef short ribs, slow cooked, teriyaki sauce 800kCal	35
Thai green chicken curry, aubergine, lychee, straw mushroom, cherry tomatoes, Jasmine rice 480kCal	18
Crispy duck pancakes, foie gras, hoisin 598kCal	22

### SEAFOOD

Seafood moqueca for two, lobster, prawns, mussels, calamari, white fish, rice, coconut, sofrito 800kCal	75
Black cod, spicy miso 450kCal	42
Seared salmon, grapefruit, shiso miso, aji amarillo, pickled cucumber 410kCal	28

### VEGETARIAN

Vegetarian moqueca for one, jasmine rice, coconut milk, sofrito (v) 405kCal	17
Thai green vegetable curry, aubergine, lychee, straw mushroom, cherry tomato, jasmine rice (v) 460kCal	16

## SIDES

Steamed spinach, hoisin chilli dressing (v) 158kCal	7
Steamed bok choy, sweet soy sesame (v) 120kCal	7
Cassava chips, aji amarillo (v) 120kCal	6
Jasmine rice (v) 120kCal	5

## DESSERTS

Dessert platter with two desserts, fruit & ice cream 1060kCal	28
Green tea tiramisu 540kCal	12
Hazelnut mousse, caramel, praline 530kCal	12
Chocolate brownie, coconut cream cocoa nibs (VG. GF) 350kCal	12
Exotic fruit platter, coconut foam 102kCal	15
A choice of two scoops of sorbet or ice cream	10
Mandarin, yuzu, coconut sorbet 168kCal	
Vanilla, chocolate, strawberry, coconut, matcha ice cream 358kCal	

## DIM SUM

Beef foie gras gyoza, truffle teriyaki (4 pcs) 305kCal	14
Scallop and prawn sui mai, orange tobiko (4 pcs) 258kCal	16
Spinach, vegetable gyoza, aji amarillo (v) (4 pcs) 158kCal	10
Crispy duck spring roll, hoisin sauce (4pcs) 350kCal	14

## SUSHI ROLLS

Surf & turf, prawns, wagyu, avocado, cucumber 490kCal	22
Tenkasu roll, tuna salmon, seabass, avocado 350kCal	17
Tiger maki, prawn tempura, crab, takuan 405kCal	17
Seared salmon roll, asparagus, wasabi mayo 210kCal	17
California roll, crab, avocado, cucumber, tobiko 190kCal	16
Coco mango maki, avocado (v) 180kCal	14

## NIGIRI

Blowtorched salmon, spring onion (4pcs) 150Kcal	14
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## SASHIMI PLATTER

Tuna, salmon, seabass 310kCal	30
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## SET MENUS

### MENZAIFU

£85pp (min 2)

### SUSHI ROLLS & SASHIMI SALADS

Surf & turf maki  
Seared tuna salad

### SMALL DISHES

Salmon avocado nori tacos  
Duck spring rolls  
Beef and foie grass gyozas

### LARGE DISHES

Wagyu beef ishiyaki  
Seafood moqueca

### DESSERT PLATTER

With two desserts, fruit & ice cream



### RENGIN

£75pp (min 2)

### SUSHI ROLLS & SALADS

Tiger maki  
Blowtorched salmon nigiri  
Duck salad, pomelo, mustard maple

### SMALL DISHES

Calamari, tamarind dressing  
Prawn tempura, wrapped in shiso leaf  
Scallop and prawn sui mai

### LARGE DISHES

Beef short ribs, slow cooked, teriyaki  
Black cod spicy miso  
Jasmine rice  
Bok choy

### DESSERT PLATTER

With two desserts, fruit & ice cream



### KEI MONO

£55pp (min 2)

### SUSHI ROLLS & SALADS

Tenkasu maki roll  
Green salad, cucumber, wasabi dressing

### SMALL DISHES

Beef skewers, aji panca  
Wasabi prawns  
French bean tempura, truffle aioli

### LARGE DISHES

Thai green chicken curry  
Salmon, shiso miso  
Jasmine rice

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.

