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FOOD & DRINKS MENU



CHINO LATINO®



HOUSE FAVOURITES BAR MENU

STARTERS

Duck salad, mustard maple, grapefruit, pine nuts, chilli, shallots, almond thyme dressing (N) 450kCal	18
Classic Caesar salad, baby gem, Parmesan, pancetta, croutons (v) 250kCal with slices of poached chicken breast 350kCal	12 17
Hot Buffalo chicken wings, blue cheese Parmesan dressing 355kCal	10
Flank steak skewers, aji panca, spring onions 250kCal	12
Korean honey spiced chicken skewer 219kCal	10

MAINS/LARGE DISHES

Sirlion steak marinated in soy, mirin, garlic, served on hot rocks 300g 605kCal	38
Thai green vegetable curry, aubergine, lychee, straw mushroom, cherry tomatoes 460kCal	16
Thai green chicken curry, aubergine, lychee, straw mushroom, cherry tomatoes 480kCal	18
Wagyu beef burger, Manchego cheese, bacon, fries 650kCal	25
Moving Mountains vegan burger, vegan cheese, fries 560kCal	18

SIDES

Steamed bok choy, sweet soy sesame (v) 120kCal	7
French fries 195kCal	5

DESSERT

Green tea tiramisu 450kCal	12
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A discretionary 13.5% Will be added to your bill. All prices include VAT.
Please speak to your server regarding any dietary requirements or allergies. (N) contains nuts, (v) vegetarian.





COCKTAILS

LATIN INFLUENCES

Smoke at the Port

Tequila, white wine, port, tabasco

£14.00

Latino Picante

Chilli infused gin, 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

Kubota Sake, Haku vodka, yuzu, ginger ale

£15.00

An optional 12.5% service charge will be added to your bill. 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. Please note a 25ml measurement for spirits is available and 125ml for wines.





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





CHILLED 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 paired with sashimi and ponzu sauce.

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.

125ml
£16.00

SHIRAKABERUGA-MIO

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

125ml
£11.00

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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

Grande Cuvée Brut NV Krug 6/75

France
£350

Dom Perignon 12 Moët and Chandon 6/75

France
£300

Blanc de Blancs NV Ruinart 6/75

France
£130

Cuvée Rosé, Laurent Perrier

France
£108.00

Moët Brut Rose Imperial

France
£95.00 / £15.50

Yellow Label Brut, Veuve Clicquot

France
£82.00

Moët Imperial

France
£79.00 / £15.00

Prosecco, Via Via

Italy
£41.00 / £10.00

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DRAUGHT BEER

Madri
£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

Asahi 0% (Alcohol Free)
£6.00

BOTTLED CIDER

Rekorderlig Cider
£7.50

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SOFT DRINKS

Fever-Tree Indian Tonic Water
£5.00

Fever-Tree Mediterranean Tonic
Water £5.00

Fever-Tree Soda Water
£5.00

Fever-Tree Light Tonic Water
£5.00

Fever-Tree Ginger Beer
£5.00

Fever-Tree Ginger Ale
£5.00

Fever-Tree Lemonade
£5.00

Coca-Cola
£5.50

Diet Coke
£5.50

JUICES

Orange Juice

Mango

Apple

Cranberry

Passion Fruit

Guava

Tomato

Pineapple

Grapefruit

Lychee

All £5.00

WATER

Still/Sparkling Water
(250ml)
£4.50

Still/Sparkling Water
(750ml)
£6.50

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HOT BEVERAGES

COFFEE

- Espresso
£4.00
- Espresso Double
£4.50
- Macchiato
£5.00
- Americano
£5.00
- Cappuccino
5.00
- Flat White
5.00
- Latte
£5.00
- Mocha
£5.00
- Hot Chocolate
£5.00

TEA

- Chamomile
£5.00
- Earl Grey
£5.00
- Jasmine Tea
£5.00
- Fresh Mint Tea
£5.00
- Green Tea
£4.50

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RED WINE

Susana Balbo Signature Malbec
Argentina
£90.00

Les Mougeottes Pinot Noir, IGP Pays d'Oc
France
£60.00

Varietal Cabernet Sauvignon Tarapaca
Chile
£54.00

Vina Salceda Rioja
Spain
£50.00 / £13.00

Lanya Merlot
Chile
£42.00 / £12.50

Tooma River Shiraz, Tooma River
Australia
£42.00 / £11.00

ROSE WINE

Love By Léoube, Organic Rosé
France
£69.00 / £12.50

Pinot Grigio Blush, Il Sospiro
Italy
£42.00 / £11.00





WHITE WINE

Chablis Oliver Tricon
France
£90.00

Martín Códax Albariño
Spain
£65.00

The Acorn Sauvignon Blanc
New Zealand
£65.00 / £14.00

Palooza Blanc Viognier IPG
France
£50.00

De Martino Estate Chardonnay
Chile
£44.00 / £12.50

Pinot Grigio Delle Venezie IGT, Sartori
Italy
£42.00 / £11.00

DESSERT WINE

Garonnelles Sauternes, Lucien Lurton 50ml
France
£6.50

Grahams 10 Year Tawny Port 50ml
£6.50

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SPIRITS

LIQUEURS 50ML

Aperol
£7.00

Campari
£7.00

Lillet
£8.00

Pimm's
£8.00

Limoncello Luxardo
£8.00

Sambuca Luxardo
£8.00

Kahlua
£8.00

Grand Marnier
£9.50

Cointreau
£9.00

Disaronno
£9.50

LIQUEURS 50ML

Fernet Branca
£9.50

Baileys
£8.00

Plum Wine
£8.00

Midori
£8.00

Chambord
£9.50

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SPIRITS

TEQUILA 50ML

Olmecca Altos Plata
£11.00

Olmecca Altos Reposado
£14.00

Don Julio Añejo
£18.00

Casamigos Mezcal
£18.00

Patrón Silver
£14.00

VERMOUTH 50ML

Martini Rosso
£8.00

Noilly Prat
£9.00

Antica Formula
£9.00

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SPIRITS

GIN 50ML

Beefeater
£10.00

Hendrick's
£14.00

Sipsmith
£13.00

Tanqueray 10
£14.00

Gin Mare
£14.50

Roku Gin
£11.00

Monkey 47
£15.00

VODKA 50ML

Absolut Blue
£10.00

Ketel One
£11.50

Grey Goose
£13.00

Haku
£13.50

Belvedere
£12.00

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SPIRITS

RUM 50ML

Havana 3
£10.00

Havana 7
£11.00

Havana Spiced
£12.00

Zacapa
£20.00

Barsol Pisco
£14.50

Sagatiba Cachaca
£12.00

Koko Kanu Coconut Rum
£11.00

Diplomático
£15.00

COGNAC 50ML

Martell VS
£12.00

Martell VSOP
£15.00

Martell XO
£25.00

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SPIRITS

WHISKEY 50ML

Johnny Walker Red Label
£10.00

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

BOURBON 50ML

Jack Daniel's
£11.50

Bulleit Rye
£12.00

Maker's Mark
£12.50

Woodford Double Oaked
£18.00



