

CHINO LATINO®

ESTABLISHED 2008

SMALL BITES

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

SKEWERS (2 pieces)

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

TEMPURA

Prawns, wrapped in shiso leaf, ponzu (2pcs) 285kCal	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, avocado 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 460kCal	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 Mandarin, yuzu, coconut sorbet 168kCal	10
Vanilla, chocolate, strawberry, coconut, matcha ice cream 358kCal	

DIM SUM

Beef & foie gras gyoza, truffle teriyaki (4 pcs) 305kCal	14
Scallop and prawn Siu 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, takuwan 405kCal	17
Seared salmon roll, asparagus, wasabi mayo 210kCal	17
California roll, crab, avocado, cucumber, tobiko 190kCal	16
Coco mango maki, avocado 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

Celebrate the Lunar New Year with us as we welcome the Year of the Horse, a symbol of energy, freedom and good fortune. Chinese New Year is a time for reunion, feasting and honouring traditions that bring prosperity for the year ahead. Enjoy our special dishes that have been created to reflect the spirit of the season, bringing together flavours that symbolise luck and new beginnings.

CHINESE NEW YEAR 2026

£75 per person

SALADS

Duck Salad, mustard maple grapefruit, pomelo, chilli, shallots, pine nuts

DIM SUM

Lobster, crab, prawn dumplings, yuzu butter, avruga caviar
Spicy drunken chicken & prawn wontons
Chicken & foie gras, Siu Mai, shiitake
Scallop & prawn Siu Mai, orange tobiko

SMALL DISHES

Chilean seabass skewers, miso, spring onion

LARGE DISHES

Crispy fried seabream, oriental dressing, wok fried vegetables

SIDES

Steamed spinach, garlic hoisin
Jasmine rice

DESSERT

Lucky mandarin mousse



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
Bok choy

