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## FOOD & DRINKS MENU



# CHINO LATINO®



## HOUSE FAVOURITES BAR MENU

### BAR SNACKS

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French fries 195kCal	5
Cassava chips, aji amarillo (v) 120kCal	6
Hot Buffalo chicken wings, blue cheese Parmesan dressing 355kCal	10
Korean honey spiced chicken skewers 219kCal	10
Flank steak skewers, aji panca, spring onions 250kCal	12
Classic Caesar salad, baby gem, Parmesan, pancetta, croutons (v) 250kCal with slices of poached chicken breast 350kCal	12 17
Salmon Nori Tacos, avocado, red onion, Aji amarillo 190kCal	14
Beef Nori Tacos, aji panca, red onion, jalapeño, avocado 220kCal	14
Duck salad, mustard maple, grapefruit, pine nuts, chilli, shallots, almond thyme dressing (N) 450kCal	18

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### MAINS / LARGE DISHES

Thai green vegetable curry, aubergine, lychee, straw mushroom, cherry tomatoes 460kCal	16
Thai green chicken curry, aubergine, lychee, straw mushroom, cherry tomatoes 480kCal	18
Moving Mountains vegan burger, vegan cheese, fries 560kCal	18
Sirloin steak ciabatta, horseradish cream, fries 650kCal	25
Wagyu beef burger, Manchego cheese, bacon, fries 650kCal	25

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### DESSERT

Green tea tiramisu 450kCal	12
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A discretionary 12.5% 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

### CHINO SIGNATURES

#### **BLOSSOM SPRITZ**

Italicus bergamot, rhubarb, prosecco, tonic water  
£15.50

#### **XIBALBA**

Olmecca Altos Plata tequila and Altos reposado tequila, Ojo De Dios Espadin Mezcal, lime, agave, grapefruit soda  
£15.00

Available alcohol free £10.00

#### **SIETE VIDAS**

Olmecca Altos Plata tequila, agave, jalapeno, cucumber, togarashi spice blend  
£15.50

#### **KINOKO**

Havana spiced rum, Campari, sweet vermouth, organic mushrooms, chocolate bitters  
£15.50

#### **KUKULKAN**

Olmecca Altos Plata tequila, Ojo De Dios Espadin Mezcal, Havana Club 3yo, pineapple, chocolate, coconut foam  
£16.00

#### **TOKYO GARDEN**

Roku gin, ginger, cucumber, pineapple  
£16.00

Available alcohol free £10.00

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## COCKTAILS

### CHINO SIGNATURES

#### **MISS SAIGON**

Absolut Vanilla Vodka, kalamansi, rose water, lychee, lime  
£16.00

#### **SAKURA MARTINI**

Beefeater Pink Gin, lychee, rose liqueur, extra dry vermouth  
£15.50

#### **OKINAWA**

Yuzu sake, Beefeater Gin, kaffir lime, matcha  
£16.00

#### **LAST SAMURAI**

Johnnie Walker Red Label, banana liqueur, chocolate syrup, soda water  
£15.50

## NON-ALCOHOLIC

#### **VIRGIN SPRITZ**

Elderflower, cucumber, mint, tonic water  
£10.00

#### **TROPICAL BREEZE**

Passionfruit, mango, lime, coconut, soda water  
£10.00

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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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## 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 tempura.

125 ml  
£16.00

### CHILLED ASAHI SHUZO KUBOTA SENJYU GINJO SAKE

Senjyu is a light, smooth and soft dry sake recommended for sake beginners.

125ml  
£16.00

### SHIRAKABERUGA-MIO

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

125ml  
£11.00

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## BUBBLES

Krug Grande Cuvée Brut NV  
France  
£350.00

Dom Perignon 12 Moet and Chandon  
France  
£300.00

Ruinart Blanc de Blancs NV  
France  
£130.00

Laurént Perrier Cuvée Rosé  
France  
£115.00

Moet Brut Rose Imperial NV  
France  
£99.00 / £18.00

Veuve Clicquot Yellow Label Brut  
France  
£90.00

Moet Brut Imperial NV  
France  
£90.00 / £16.00

Via Vai Prosecco  
Italy  
£46.00 / £12.00

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## **DRAUGHT BEER**

Madri  
£7.50 / £5.00

Sharps Offshore Pilsner  
£8.00 / £5.50

Salt Jute Session IPA  
£8.50 / £5.50

## **BOTTLED BEER**

Asahi Super Dry  
£7.50

Budvar  
£7.50

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

Mango

Apple

Cranberry

Passion Fruit

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
- Double Espresso  
£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  
£73.00 / £14.50

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





## WHITE WINE

Chablis Oliver Tricon  
France  
£95.00

Martín Códax Albariño  
Spain  
£67.00

Frost Pocket Sauvignon Blanc  
New Zealand  
£65.00 / £14.00

Palooza Blanc Viognier IPG  
France  
£53.00

De Martino Estate Chardonnay  
Chile  
£48.00 / £13.00

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  
£11.00

Fernet Branca  
£11.00

Campari  
£11.00

Bailey's  
£11.00

Lillet  
£11.00

Plum Wine  
£11.00

Pimm's  
£11.00

Midori  
£11.00

Limoncello Luxardo  
£11.00

Chambord  
£11.00

Sambuca Luxardo  
£11.00

Kahlua  
£11.00

Grand Marnier  
£11.00

Cointreau  
£11.00

Disaronno  
£11.00

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## SPIRITS

### TEQUILA 50ML

Olmecca Altos Plata  
£12.00

Olmecca Altos Reposado  
£15.00

Don Julio Añejo  
£19.00

Ojo De Dios Espadín Mezcal  
£17.00

Patrón Silver  
£15.00

### VERMOUTH 50ML

Martini Rosso  
£11.00

Noilly Prat  
£11.00

Antica Formula  
£11.00

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## SPIRITS

### GIN 50ML

Beefeater  
£12.00

Hendrick's  
£15.00

Sipsmith  
£14.00

Tanqueray 10  
£15.00

Gin Mare  
£15.50

Roku Gin  
£13.00

Monkey 47  
£16.00

### VODKA 50ML

Absolut Blue  
£12.00

Ketel One  
£12.50

Grey Goose  
£14.00

Haku  
£14.50

Belvedere  
£13.00

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## SPIRITS

### RUM 50ML

Havana 3  
£12.00

Havana 7  
£13.00

Havana Spiced  
£13.00

Zacapa  
£21.00

Pisco ABA  
£15.50

Sagatiba Cachaca  
£13.00

Koko Kanu Coconut Rum  
£12.00

Diplomático  
£15.00

### COGNAC 50ML

Martell VS  
£13.00

Martell VSOP  
£16.00

Martell XO  
£26.00

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## SPIRITS

### WHISKEY 50ML

Johnny Walker Red Label  
£12.00

Jameson  
£12.00

The Glenlivet Founder's Reserve  
£15.00

Oban  
£19.00

Suntory Toki  
£14.50

Suntory Yamazaki 12yr  
£35.00

Nikka From The Barrel  
£17.00

### BOURBON 50ML

Jack Daniel's  
£12.00

Bulleit Rye  
£13.00

Woodford Double Oaked  
£19.00





