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O<sup>®</sup>

## FOOD & DRINKS MENU



# CHINO LATINO®



## 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	10
with poached chicken breast 350kCal	14
Hot buffalo chicken wings, blue cheese parmesan dressing 355kCal	10
Mixed leaf salad, cherry tomato, beets, miso balsamic, crispy onions 150kCal	8

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### MAINS/LARGE DISHES

Crispy duck, waffle, mustard maple dressing, fried duck egg 600kCal	20
Smoked bourbon BBQ baby back pork ribs, cashew, spring onion 550kCal	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

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### 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 mineral 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

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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

Cuvée Rosé, Laurent 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

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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

Becks Blue (Alcohol Free)  
£5.00

## BOTTLED CIDER

Aspall Draught Cider  
£7.50

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## SOFT DRINKS

Indian Tonic Water Fevertree  
£4.50

Mediterranean Tonic Water Fevertree  
£4.50

Soda Water Fevertree  
£4.50

Skinny Tonic Water Fevertree  
£4.50

Ginger Beer Fevertree  
£4.50

Ginger Ale Fevertree  
£4.50

Lemonade Fevertree  
£4.50

Coca-Cola  
£5.50

Diet Coke  
£5.50

Coke Zero  
£5.50

## JUICES

Orange Juice

Mango

Apple

Cranberry

Passion Fruit

Guava

Tomato

Pineapple

Grapefruit

Lychee

All £5.00

## WATER

Still/Sparkling Water  
(375ml)  
£4.50

Still/Sparkling Water  
(800ml)  
£6.00

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## HOT BEVERAGES

### COFFEE

Espresso  
£4.00

Espresso Double  
£4.50

Macchiato  
£5.00

Americano  
£5.00

Cappuccino  
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

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

### 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

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## SPIRITS

### TEQUILA 50ML

Olmecca Plata  
£11.00

Olmecca Reposado  
£14.00

Don Julio Añejo  
£18.00

Casamigos Mezcal  
£18.00

Patrón Silver  
£14.00

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### LIQUEURS 50ML

Fernet Branca  
£9.50

Baileys  
£8.00

Plum Wine  
£8.00

Midori  
£8.00

Chambord  
£9.50

### VERMOUTH 50ML

Martini Rosso  
£8.00

Noilly Prat  
£9.00

Antica Formula  
£9.00





## 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



## 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

## **DESSERT WINE**

Chateau du Seuil Cerons 50ml  
France  
£6.50

Port Grahams LBV 50ml  
£6.50



