

BAR MENU

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.

^(V) Vegetarian

^(S) Spicy

^(N) Nuts

COCKTAILS

SWEET THING

Vodka, strawberries, Chambord, mint, lemonade

12.00

SUAVE

Mandarin vodka, cinnamon syrup, triple sec, lemon juice, egg white

12.00

SAKURAKAI 2.0

Raspberry vodka, Sake, apple juice, lime, gomme, cranberry juice

12.50

TOM DIESEL

Rhubarb gin, lime, gomme, ginger beer, blackberries, raspberries, cardamon

12.50

MATCHA COOL

Gin, Sake, matcha syrup, lemon, egg white

12.50

THE HOSTESS

Gin, raspberry vodka, Chambord, raspberry puree, lime, lemonade, cucumber

12.00

PEAR SHAPED MARTINI

Gin, grapefruit vodka, xante, pineapple juice, pear juice, lemon, gomme

12.50

CARNIVALE

Rum, passion fruit, guava, Passoa, lime

12.00

FIG AND BLACKBERRY DAIQUIRI

Havana 7 year old, fig liquor, lime, blackberries

12.50

COCOTINI

Coconut rum, Kahlua, coffee, chocolate liquor,

12.50

CHOCOLATE AND HAZELNUT OLD FASHIONED

Hazelnut infused bourbon, sugar, chocolate bitter, Frangelico, chocolate liquor

12.50

PANACHE

Brandy, Xante liquor, red vermouth, chocolate liquor

13.00

MUCHACHA

Tequila, hazelnut syrup, lime juice, apricot liquor, tabasco

12.00

ELDERFLOWER AND MINT MARGARITA

Tequila Reposado, St Germain, mint, elderflower cordial, lime

12.50

BUBBLY BAKEWELL

Champagne, Amaretto Disaronno, Chambord, cinnamon syrup, raspberries

13.50

MOJITO ROYALE

Rum, mint, lime, champagne

13.50

WINTER SPICED BELLINI

Prosecco, pumpkin, hazelnut, lemon

12.00

NON-ALCOHOLIC COCKTAILS

MOMO

Peach, coconut, lime, guava

8.50

TROPICA

Passion fruit, lime, guava, pineapple

8.50

TEXCOCO

Avocado, lychee, lime, gomme, coconut

8.50

ORANGE IS THE NEW BLACK

Blackberries, orange, lemon, gomme

8.50

S A K E

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

JUNMAI 純米酒

Made with only rice, water and koji.

The name means "pure rice". For this sake the rice used must be milled to at least 70% its original size.

Often a full and solid flavour profile, clean and well structured.

HONJOZO 本醸造酒

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 本醸造酒

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

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 9.00

ASAHI KUBOTA-HONJOZO

Light smooth soft and dry sake. Great with sushi, soy sauce and ginger. Served room temperature or hot.

125ML 11.00

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, smooth dry and mellow taste. Great with sashimi and ponzu sauce. Serve chilled

125ML 12.50

AKASHI-TAI-JUNMAI SPARKLING

Medium dry and easy drinking with clean minerally notes of citrus, peach and melon on both nose and palate. Only served chilled

125ML 15.00

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VODKA

50ML

ABSOLUT ORIGINAL

7.60

ABSOLUT CITRON

7.60

ABSOLUT RASPBERRI

7.60

ABSOLUT VANILIA

7.60

ABSOLUT ELYX

11.00

GREY GOOSE

10.00

CIROC

12.20

BELVEDERE

12.20

STOLICHNAYA ELITE

16.00

GIN

50ML

BEEFEATER

7.80

BOMBAY SAPPHIRE

8.00

TANQUERAY

8.40

PLYMOUTH

9.00

HENDRICKS

9.50

BEEFEATER 24

9.80

TANQUERAY NO. 10

12.00

MONKEY 47

12.00

MONKEY 47 SLOE GIN

12.00

WARNER EDWARDS RHUBARB

12.00

WARNER EDWARDS BOTANICAL

12.00

PLYMOUTH NAVY STRENGTH

12.00

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RUM

50ML

HAVANA CLUB 3 YEAR OLD

7.80

KOKO KANU

Jamaica

7.80

HAVANA CLUB ANEJO ESPECIAL

8.00

CAPTAIN MORGAN SPICED

8.20

MOUNT GAY ECLIPSE

8.60

CAPTAIN MORGAN DARK

8.80

EL DORADO 5 YEAR OLD

10.00

HAVANA CLUB 7 YEAR OLD

11.00

EL DORADO 12 YEAR OLD

15.00

PYRAT XO RESERVE

17.00

TEQUILA

50ML

OLMECA BLANCO

7.60

OLMECA REPOSADO

8.20

MEZCAL MONTE ALBAN

10.00

PATRON SILVER

8.80

PATRON XO CAFE

10.20

PATRÓN REPOSADO

12.50

PATRÓN ANEJO

14.50

BLENDED WHISKY

50ML

BALLANTINE'S FINEST

Scotland

8.00

CHIVAS REGAL 12 Y.O

Scotland

9.50

CHIVAS REGAL 18 Y.O

Scotland

13.00

JOHNNIE WALKER

GOLD LABEL

Scotland

15.00

JAPANESE VATTED WHISKEY

50ML

**SUNTORY HAKUSHU DISTILLERIES
RESERVE**

Single Malt

12.00

SUNTORY YAMAZAKI

12 y.o Single Malt

19.00

**SINGLE MALT
SCOTCH WHISKY**
50ML

CRAGGANMORE
Speyside
9.00

GLENMORANGIE 10 Y.O
Highland
9.00

**GLENFIDDICH 12 Y.O
SPECIAL RESERVE**
Speyside
9.50

**THE GLENLIVET
FOUNDER'S RESERVE**
Speyside
9.80

OBAN 14 Y.O
Kintyre
10.00

LAPHROAIG 10 Y.O
Islay
10.50

THE MACALLAN GOLD
Speyside
11.00

LAGAVULIN 16 Y.O
Islay
12.50

S P I R I T S

BOURBON AMERICAN WHISKEY

50ML

JACK DANIEL'S

Tennessee

8.00

BUFFALO TRACE

Kentucky

8.50

MAKER'S MARK

Kentucky

9.80

WILD TURKEY 101

Kentucky

10.00

WOODFORD RESERVE

Kentucky

12.00

IRISH WHISKEY

50ML

JAMESON

8.60

BUSHMILLS BLACK BUSH

9.00

CANADIAN WHISKEY

50ML

CANADIAN CLUB

9.00

COGNAC

50ML

MARTELL VS

8.00

MARTELL VSOP MEDAILLON

11.50

HINE ANTIQUE FINE CHAMPAGNE VSOP

13.50

MARTELL XO

23.00

RÉMY MARTIN XO

28.00

HENNESSY XO

28.00

ARMAGNAC

50ML

JANNEAU VSOP

9.50

CALVADOS

50ML

BOULARD LA CUVÉE VINCENT CALVADOS,

Pays d'Auge

9.00

S P I R I T S

LIQUEURS & DIGESTIF

50ML

DRAMBUIE

Scotland

8.00

FERNET BRANCA

Italy

7.60

APEROL

Italy

7.20

BAILEYS IRISH CREAM

Ireland

7.50

BENEDICTINE

France

7.20

CAMPARI

Italy

7.20

DISARONNO AMARETTO

Italy

7.20

FRANGELICO

Italy

7.20

GRAND MARNIER

France

8.00

LIQUEURS & DIGESTIF

50ML

GRAPPA

Italy

7.20

JAGERMEISTER

Germany

7.20

KAHLUA

Mexico

7.20

KUMMEL WOLFSCHMIDT

Latvia

7.20

LA FEE PARISIENNE ABSINTHE

France

7.20

LUXARDO LIMONCELLO

Italy

7.20

LUXARDO SAMBUCA

DEI CESARI WHITE / BLACK

Italy

7.20

MARASCHINO LUXARDO

Italy

7.20

S P I R I T S

LIQUEURS & DIGESTIF

50ML

MARTINI BIANCO

Italy

7.20

MARTINI ROSSO

Italy

7.20

MIDORI

Japan

7.20

PEACH SCHNAPPS

England

7.20

PERNOD ABSINTHE

France

7.20

PLUM WINE (KISHU UME)

Japan

7.20

TIA MARIA

Jamaica

7.20

SOUTHERN COMFORT

USA

7.60

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CHAMPAGNE

PERRIER-JOUET GRAND BRUT

12.00/65.00

VEUVE CLICQUOT NV

76.00

BOLLINGER BRUT NV

80.00

PERRIER-JOUET BLASON ROSE

15.00/85.00

RUINART BLANC DE BLANCS

85.00

LAURENT PERRIER ROSE

94.00

KRUG GRANDE CUVÉE BRUT NV

190.00

DOM PERIGNON VINTAGE

235.00

LOUIS ROEDERER CRISTAL

285.00

SPARKLING WINE

BOTTEGA POETI PROSECCO

8.00/36.00

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WHITE WINE

ELEVE,
Marsanne-viognier,
France
7.00/27.00

BORGO TESIS
Pinot grigio,
Italy
8.00/30.00

DURBANVILLE HILLS
Chardonnay,
South Africa
8.50/32.00

VIDAL
Sauvignon blanc,
New Zealand
9.00/34.00

THE BEAUTIFUL LADY,
NEDERBURG,
Gewurztraminer,
South Africa
10.00/40.00

LOUISE JADOT, CELLIER DE LA
SABLIERE,
Chablis,
France
12.00/48.00

RED WINE

GRANFORT

Merlot,
France
7.00/27.00

VERAMONTE RESERVA

Cabernet sauvignon,
Chile
8.00/28.00

DON JACOBO,

Rioja crianza,
Spain
8.50/32.50

RED KNOT

Shiraz,
Australia
9.50/35.00

ATAMISQUE SERBAL

Cabernet franc, Tupungato, Argentina
10.00/39.00

SALENTEIN BARREL SELECTION

Malbec, Uco valley, Argentina
11.00/44.00

ROSE WINE

BELVINO

Pinot Grigio Rosato,
Italy
7.00/27.00

MIRABEAU ROSE,

Cotes de Provence,
France
9.00/34.00

DOMAINE DE TERRES BLANCHES,

Sancerre rose, Loire,
France
46.00

WHITE HALF BOTTLES

LUIS FELIPE EDWARDS

Sauvignon blanc,
Chile
14.50

LES COLLINETTES, JOSEPH

MELLOT,
Sancerre,
France
23.50

RED HALF BOTTLES

LUIS FELIPE EDWARDS

Merlot,
Chile
14.50

DON JACOBO,

Rioja, Crianza,
Spain
18.00

DRAUGHT

CURIOUS BREW LAGER

HALF PINT/PINT 3.65/5.70

FIVE GRAIN LAGER

HALF PINT/PINT 3.25/5.50

BOTTLED BEER

FIVE GRAIN LAGER

4.90

BUDVAR

4.90

CAMDEN HELLS

5.00

CURIOUS IPA

5.50

BECKS BLUE (ALCOHOL FREE)

3.80

BOTTLED CIDER

CURIOUS APPLE

5.00

ASPALL DRAUGHT CYDER

7.00

ASPALL ISABEL'S BERRY

7.00

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SOFT DRINKS

FEVER TREE LEMONADE

3.50

FEVER TREE GINGER ALE

3.50

FEVER TREE GINGER BEER

3.50

COKE/DIET COKE

(330ML) 3.70

FEVER TREE TONIC

3.50

FEVER TREE LIGHT TONIC

3.50

FEVER TREE BITTER LEMON

3.50

VOSS STILL/SPARKLING WATER

(375ML) 3.75

VOSS STILL/SPARKLING WATER

(800ML) 5.50

JUICES

ORANGE, MANGO, APPLE, CRANBERRY,
PASSION FRUIT, GUAVA, TOMATO,
PINEAPPLE, GRAPEFRUIT, LYCHEE

3.50

COFFEES

ESPRESSO

3.50

ESPRESSO DOUBLE

3.75

MACCHIATO

3.75

AMERICANO

3.75

CAPPUCCINO

3.75

FLAT WHITE

3.75

LATTE

3.75

MOCHA

4.00

HOT CHOCOLATE

4.00

LIQUOR COFFEE

FRENCH COFFEE

10.00

BAILEYS COFFEE

10.00

IRISH COFFEE

10.00

H O T B E V E R A G E

LOOSE LEAF TEA

FOR OUR TEAS WE HAVE PUT OUR TRUST IN THE ARTISAN TEA MAKER; CAMELLIA'S. THEY ARE A SMALL FAMILY RUN COMPANY BASED HERE IN LONDON. WE RECOMMEND THAT YOU SMELL AND SEE YOUR TEA BEFORE CHOOSING WHICH ONE TO GO FOR, SO PLEASE ASK YOUR WAITER FOR THE FLAVOUR RACK

PURE CAMOMILE

This herbal infusion is made with pure and delicate Camomile flowers. Golden and slightly sweet with a subtle flowery taste, each cup has a light and gentle taste.

4.75

THE MIGHTY ASSAM

Mighty by name, mighty by nature. Smooth, rich & full bodied with an unmistakable malty punch. This tippy golden broken orange pekoe is Assam as it should be. Quite a mouthful really.

4.50

EARL GREY

Light, fragrant and with a distinctive bergamot flavour, our Earl Grey still has all the taste of the original. And we like to think it's still the best.

4.50

SIMPLY SENCHA

This is a wonderfully mellow and slightly sweet green tea that makes for such easy drinking that we've added nothing to it. It is simply Sencha.

4.50

APPLE & ELDERFLOWER

East meets West with deliciously delicate, Oriental Green Tea, infusing with the quintessential orchard flavours for a light and refreshing taste.

4.50

SUPERFRUITY

Blueberry, raspberry and blackcurrant flavour infusion.

A deliciously juicy and fruity blend, packed with wonderful countryside flavours.

4.50

JASMINE PEARLS

These delicate jasmine pearls are the result of light green tea layered with jasmine flowers, to create the perfect balance of flavour. The camomile flowers and rose petals add soft floral notes to the blend.

4.50

NUTTY CHOCOLATE

Hazelnut and chocolate flavour black tea.

A sweet chocolatey and creamy hazelnut taste, like a praline truffle. Inspired by tea & chocolate, a match made in heaven. Rich Assam loose leaf tea is a perfect partner to the flavour of delicious chocolate and hazelnuts.

4.50

PEPPERMINT TEA

4.50

FRESH MINT TEA

2.75

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EDAMAME

3.50

CRISPY DUCK SPRING ROLLS

Hoisin sauce

8.50

SESAME PRAWN SPRING ROLLS

Chilli garlic sauce

8.00

CHICKEN SUI MAI

Foie gras, shitake mushrooms, teryaki sauce (2 pieces)

6.50

CALAMARI

Tamarind dressing, tomato, red onion, mint

7.50

CHILEAN SEA BASS AND CRAYFISH GYOZA

(2 pieces)

6.50

WHITE MISO SOUP

Tofu, spring onion, wakame and nameko

4.50

PANCETTA WRAPPED DATES

Linguica, manchego cheese

8.00

VEGETABLE GYOZA (V)

Aubergine, spring onion, black bean paste, black vinegar (2 pieces)

4.50

BAHN TRANG RICE PAPER ROLL (V)

mango, quinoa, green nam jim sauce (2 pieces)

4.00

RED SNAPPER& MANGO EMPANADAS

Gruyere cheese, coriander, cumin, onion, chilli

6.50

TEMPURA

STUFFED RED CHILLI & SOFT SHELL CRAB ^(S)

(2 pieces)

10.00

PRAWNS, WRAPPED IN SHISO LEAF

(2 pieces)

8.50

MARKET VEGETABLES ^(V)

6.50

PLATTERS FOR TWO

SHARING PLATTER

Crispy duck spring rolls, calamari, sesame
prawn spring rolls, pancetta wrapped dates

22.00

VEGETARIAN PLATTER

Crispy vegetables wrapped in katafi pastry,
bahn trang rice paper rolls, edamame, mix
salad

20.00

SUSHI

SURF AND TURF ROLL

Lobster, sirloin, avocado, cucumber, chive
20.00

SPIDER ROLL

Soft shell crab, avocado, cucumber
12.00

TIGER MAKI

Prawns, crab, takuwan, sesame, beetroot
yogurt dressing
12.00

TENKASU ROLL

Tuna, salmon, sea bass, avocado
11.00

CARMELISED SALMON ROLL

Shisho leave, red onion, cucumber, avocado,
den miso
11.00

DRAGON ROLL

Eel, avocado. Cucumber, unagi sauce, spicy
creamy sauce
11.00

CLASSIC CALIFORNIA ROLL

Crab meat, cucumber, avocado, orange tobiko
11.00

JALAPEÑO MAKI ^(V)

Cos, cucumber, onion, tomato, avocado, truffle
9.00

AVAILABLE AT THE FOLLOWING TIMES:

MONDAY—FRIDAY

12—3PM & 6—10.30PM

SATURDAY 6—10.30PM

SUNDAY 6—10PM

NIGIRI

KANI KANI

Crispy soft shell crab, avocado

(2 pieces)

6.50

MARINATED BLOWTORCHED SALMON

Ikura, spring onion

(2 pieces)

6.00

MARINATED BLOWTORCHED O'TORO

Avruga caviar, egg whites (2pieces)

10.00

WAGYU BEEF

Ponzu jelly, foie gras, truffle (2pieces)

10.00

HAND ROLL

JAPANESE MUSHROOMS

Shiso, quinoa, truffle mayo ^(v)

(2 pieces)

6.00

SASHIMI

SASHIMI SET 2

5 types of fish

30.00

SASHIMI SET 1

3 types of fish

22.00

MAIN DISHES

MAIN DISHES

BLACK COD

Spicy miso

29.50

LAMB CUTLETS

Marinated in korean hot pepper paste, wasabi cream

28.00

ENGLISH SIRLOIN STEAK 180G / 300G

Hot rocks, soy, mirin, garlic

20.00 / 30.00

YELLOW VEGETABLE CURRY (V/S)

Crispy vegetables

14.00

RED CHICKEN CURRY

Crispy vegetables

16.50

CRISPY DUCK

Cucumber, chilli, spring onion and hoisin sauce

14.50

SALADS

CAESAR SALAD

Homemade dressing (contains anchovies) streaky bacon, chicken

10.50/12.00 (ADD CHICKEN)

BEEF OR CHICKEN

Coriander, mint, chilli, shallots, cucumber and red onion

9.00 / 11.50

SIDES

TENDERSTEM BROCCOLI (V)

Moro miso

6.00

BABY SPINACH (V)

Goma dressing, sesame seeds

5.50

ARTICHOKE & PERUVIAN CORN TAMALE

(V)

5.50

MIXED SALAD (V)

Cherry tomatoes, balsamic miso dressing

5.50

STEAMED BOK CHOI (V)

Sweet soy, sesame (V)

4.50

CASSAVA CHIPS (V)

4.00

FRENCH FRIES (V)

3.50

JASMINE RICE (V)

3.50

SANDWICHES

CIABATTA

SIRLOIN STEAK 180G

Horseradish and fries

20.00

GRILLED VEGETABLE (V, N)

Rocket, fries, pesto

8.00

TUNA & SWEET CORN

Mayo, lettuce, fries

8.00

TOASTED WRAPS

GRILLED VEGETABLE (V/N)

Rocket, pesto, fries

8.00

SPICY CHICKEN

Spicy miso, spring onion, grilled vegetables, cheddar, fries

12.00

SANDWICHES

CLUB SANDWICH

Bacon, egg mayo, tomato, lettuce, chicken, fries

15.00

VEGETARIAN CLUB SANDWICH

Mozzarella, avocado, tomato, lettuce, mayo

14.00

TOASTED HAM, CHEESE,

Tomato & English mustard

7.50

BURGERS

GRILLED BEEF BURGER

Served with chunky chips and crispy onion

15.00

FISH FILLET BURGER

Tartar sauce, chunky chips

14.00

LIME CORIANDER CHICKEN BURGER

Served with chunky chips and crispy onion

14.00

TOPPINGS

Blue cheese, cheddar, gruyere, mozzarella,
mushroom or fried egg

2.00

STEAMED BAO BUNS

PORK BELLY

Gherkin, sweet spicy sauce

4.50

BLACK COD

Wasabi mayo, panko

6.50

SOFT SHELL CRAB

Green chilli aioli

6.50

DESSERTS

PINA COLADA VANILLA BAKED CHEESECAKE ^(N)

Coconut cream, Malibu infused pineapple

ZEN GARDEN ^(N)

Pistachio rocks, blueberry sorbet, lemon sand

CHOCOLATE FONDANT ^(N)

Pear sorbet with amaretto crunch

BLUEBERRY & COCONUT CHEESECAKE ^(N/V)

Wheat / dairy / sugar free

HOT YOGURT CAKE ^(N)

Mango sorbet, coconut foam

CHOCOLATE BROWNIE & PEANUT BUTTER PARFAIT ^(N)

Blackcurrant sponge

SALTED CARAMEL BANANA MOUSSE

Green tea ice cream

SELECTION OF ICE CREAMS & SORBETS

EXOTIC FRUIT PLATTER

SELECTION OF JAPANESE MOCHI ICE CREAM

ALL DESSERTS

8.50

CHINO'S DESSERT PLATTER FOR TWO ^(N)

16.50