

# CHINO LATINO®

ESTABLISHED 2008

## APERITIFS

Akashi-Tai Junmai Sparkling 16

Moet Imperial 15

Shirakabegura-Mio 11

Pisco Sour 14

## SMALL BITES

Edamame, Maldon smoked sea salt (v) 174kcal	5
Miso soup, nameko, wakame, hijiki 250kcal	6
Fried baby squid, tamarind 279kcal	10
Wasabi prawn, avocado 250kcal	15
Crispy duck pancakes, foie gras, hoisin 598kcal	22

## SKEWERS (2 pieces)

Flank steak, aji panca, spring onion 250kcal	10
Korean honey spiced chicken skewers 219kcal	8

## TEMPURA

Prawns, shiso leaf, ponzu (2pcs) 285kcal	12
French beans, truffle aioli (v) 150kcal	8

## NORI TACOS (2 pieces)

Beef, aji panca, red onion, jalapeño, avocado 220kcal	12
Lentils, peppers, pomegranate, pomelo, feta, chilli dressing 210kcal	8

## SALADS & SASHIMI SALADS

Duck, mustard maple, grapefruit, pine nuts, chilli, shallots, almond thyme dressing (N) 450kcal	16
Seared tuna, apple mustard, ponzu dressing 280kcal	16
Beef tataki, miso aioli, garlic, truffle shitake ponzu 280kcal	16
Spinach salad, goma dressing (v) 105kcal	7

## LARGE DISHES

### MEAT

Wagyu beef ishiyaki, sizzling Himalyan salt block 100gr 405kcal	45
Sirlion steak marinated in soy, mirin, garlic, served on hot rocks 180gr 413kcal or 300gr 605kcal	25/38
Rib eye steak, flame grilled, wafu dressing, lambs lettuce, aji amarillo dressing 300gr 605kcal	38
Beef short ribs, slow cooked, teriyaki sauce 800kcal	28
Crispy baby chicken, plum sauce 450kcal	22
Suckling pig pork belly, bok choy, nashi pear, Peruvian corn 500kcal	22
Thai green chicken curry, aubergine, lychee, straw mushroom, cherry tomatoes 460kcal	18

### SEAFOOD

Seafood moqueca for two, half lobster, prawns, mussels, calamari, white fish, rice, coconut, sofrito 800kcal	60
Black cod, spicy miso 450kcal	38
Seared salmon, grapefruit, shiso miso, aji amarillo, pickled cucumber 410kcal	24

### VEGETARIAN

Vegetarian moqueca for one, jasmine rice, coconut milk, sofrito (v) 405kcal	16
Thai green vegetable curry, aubergine, lychee, straw mushroom, cherry tomatoes, jasmine rice (v) 480kcal	15

## SIDES

Steamed spinach, hoisin chilli dressing (v) 158kcal	6
Steamed bok choy, sweet soy sesame (v) 120kcal	6
Cassava chips, aji amarillo (v) 120kcal	6
Jasmine rice (v) 120kcal	4

## DIM SUM

Chicken foie gras sui mai, truffle, shitake teriyaki (3 pcs) 305kcal	12
Pan fried prawn Hong Kong gyoza, XO sauce (4 pcs) 258kcal	12
Spicy drunken chicken, prawn wontons (4 pcs) 250kcal	12
Spinach, vegetable gyoza, aji amarillo (v) (4 pcs) 158kcal	10
Crispy duck spring roll, hoisin sauce (4pcs) 350kcal	12
Rainbow seafood dumplings (3pcs) 300kcal	14
Cheung fun, prawn, cloud ear mushroom (8pcs) 405kcal	15

## SUSHI ROLLS Available from 4pm

Surf & turf, prawns, wagyu, avocado, cucumber 490kcal	20
Tenkasu roll, tuna salmon, seabass, avocado 350kcal	15
Tiger maki, prawn tempura, crab, takuwan 405kcal	15
Seared salmon roll, asparagus, wasabi mayo 210kcal	14
California roll, crab, avocado, cucumber, tobiko 190kcal	14
Chino Latino roll, grilled spring onion, crab, beef, unagi, salmon 190kcal	14
Coco mango maki, avocado 180kcal	10

## NIGIRI

Blow-torched salmon, spring onion (4pcs) 150kcal	12
--	----

## SASHIMI PLATTER

Tuna, salmon, seabass 310kcal	25
-------------------------------	----

## SET MENUS

### MENZAIFU

£75pp (min 2)

### SUSHI ROLLS & SASHIMI SALADS

Surf & turf maki  
Seared tuna salad

### SMALL DISHES

Beef nori tacos  
Duck spring rolls  
Chicken foie gras sui mai

### LARGE DISHES

Wagyu beef ishiyaki  
Seafood moqueca

### DESSERT PLATTER



### RENGIN

£65pp (min 2)

### SUSHI ROLLS & SALADS

Tiger maki  
Blow-torched salmon nigiri  
Duck salad, pomelo, mustard maple

### SMALL DISHES

Calamari, tamarind dressing  
Prawn tempura, wrapped in shiso leaf  
Drunken chicken and prawn wontons

### LARGE DISHES

Sirlion steak on hot rocks 180g  
Black cod spicy miso  
Jasmine rice  
Bok choy

### DESSERT PLATTER



### KEI MONO

£50pp (min 2)

### SUSHI ROLLS & SALADS

Tenkasu maki roll  
Spinach salad goma dressing

### SMALL DISHES

Beef skewers, aji panca  
Hong Kong prawn gyoza  
French bean tempura, truffle aioli

### LARGE DISHES

Crispy baby chicken, plum sauce  
Salmon, shiso miso  
Jasmine rice  
Bok choy

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.

