

Chino Latino

Modern Pan-Asian Cuisine and Latin Bar

Dinner menu

Sushi / Sashimi

Sashimi set, selection of 4 types of fresh fish	£18.00
Thin slices of yellow tail, coriander, chilli, yuzu soy	£14.00
Tuna, momiji, ponzu	£12.00
Beef Tataki, soya mirin, sesame oil	£10.00
Sushi set, 6 pieces nigiri, 6 pieces maki, 2 hand rolls	£17.00
Kani Kani roll, crispy soft shell crab, tobiko	£11.00
Chino Latino roll, shredded duck, hoi sin sauce, cucumber	£10.00
Prawn tempura roll, avocado, creamy spicy sauce	£9.00
Spicy tuna roll, spiced den miso	£10.00
Tanuki roll, tuna, salmon, sea bass and avocado, crispy tempura	£10.00
Shitake roll, sweet potato, spring onion (V)	£9.00

Dim sum

Chilli fish cake, spicy pickles	£8.00
Chicken satay rolls, peanut sauce	£8.00
Beetroot stack, yuzu cream cheese (V)	£7.00
Smoked duck and chive gyoza, umboshi plum chutney	£9.00
Beef dumplings, black bean sauce	£9.00
Sesame prawn rolls, chili and garlic sauce	£8.00

Tempura

Vegetable tempura, sweet potato, aubergine, courgette, red pepper (V)	£8.00
Seafood tempura, salmon, sea-bass, tuna, prawn	£12.00
Prawn tempura, creamy spicy sauce, wasabi peas	£10.00
Black cod tempura, lemon jelly and lemon sorbet	£12.00
Chino's tempura, stuffed chilli, courgette, prawn, soft shell crab	£12.00

Small dishes

Seared salmon, kimji, wasabi tobiko	£8.00
Crispy soft shell crab, light creamy curry, pink peppercorn	£11.00
Sweet Potato, sesame seeds, tempura, chives, tongarashi (V)	£8.00
Scallops, Xo sauce, Thai basil	£10.00
Beef ceviche, coriander, shallots, cucumber, ponzu jelly, lotus root	£9.00
Crispy duck, cucumber, chilli, spring onion and hoi sin sauce	£12.00

Main dishes

Korean spiced lamb cutlets, wasabi salsa, wasabi cream	£19.00
Sirloin steak, on hot rocks, sweet potato chips, wasabi ponzu	£22.00
Slow cooked pork belly, pickled cabbage, spiced apple chutney	£17.00
Grilled Lobster, dikon salad, yuzu hollandaise	£26.00
Steamed sea bream, chilli and coriander ponzu	£19.00
Black cod, scallop, crispy prawn, sweet miso	£22.00
Tofu steak, black pepper sauce (V)	£14.00
Crispy chicken, passion fruit sauce, spiced berries	£16.00

Side dishes

Thai rice noodle (V)	£5.50
Edamame beans, black bean sauce	£5.50
Bok choy, shaoxing wine, cashew nuts (V)	£5.50
Coriander Rice (V)	£3.50
Ginger Rice (V)	£3.50
Jasmine Rice (V)	£3.00

Chino Latino tasting menu

(£40.00 per person minimum of 2 diners)

Scallops

Xo sauce, Thai basil

Spicy tuna roll

Spiced den miso

Beef ceviche

Coriander, shallots, cucumber, ponzu jelly, lotus root

Black cod

Scallop, crispy prawn, bok choy, sweet miso

Sirloin steak

On hot rocks, sweet potato chips, wasabi ponzu

Korean spiced lamb cutlets

Wasabi salsa, wasabi cream

Dessert Platter

Chocolate fondant, Green tea crème brulee

Our chef would be delighted to provide a selection of wines to accompany each of the courses for our tasting menu for £25.00 per person

Chino Latino Set Menu

(£29.00 per person minimum of 4 diners)

Inside out chicken wings, sweet chilli sauce

Spicy fried squid, creamy spicy sauce

Seafood tempura, Salmon, sea-bass, tuna, prawn

Tanuki roll, tuna, salmon, sea bass and avocado, crispy tempura

Seared fillet of beef with a trio of sauces: truffle, teriyaki, chilli and garlic

Fruit and spiced chicken, passion fruit sauce spiced berry compote

Stir-fry mixed seafood, Thai basil, mussels, squid, prawns and scallops

Steamed sea bream, chilli and coriander ponzu

Chino Latino

Modern Pan-Asian Cuisine and Latin Bar

Chino Latino tasting menu with wine

(£65.00 per person includes wine, minimum of 2 diners)

Grilled scallops

Yuzu aioli, wasabi peas

Tuna roll

Spiced den miso

Beef ceviche

Coriander, shallots, cucumber, lemon jelly, lotus root

Black cod

Scallop, crispy prawn, bok choy, sweet miso

Sirloin steak

On hot rocks, sweet potato chips, wasabi ponzu

Korean spiced lamb cutlets

Wasabi salsa, grilled aubergine

Dessert Platter

Chocolate fondant, Green tea crème brulee

Chino Latino Bar Bites

Available 5pm-10.30pm

£4.50 per dish

Edamame (V)

Inside out chicken wings

Spicy fried squid

Smoked duck and chive gyoza

Chilli fish cake, sweet chilli sauce

Chino Latino roll

Prawn kushi yaki

Prawn tempura

Hoi sin pork ribs

Hand roll selection

Spicy tuna roll

Tanuki roll

Tuna, salmon, sea bass nigiri

Sweet Potato, sesame seeds, tempura (V)

Shitake roll, sweet potato, spring onion (V)

Beetroot stack, yuzu cream cheese (V)

Vidal Riesling New Zealand 2003

Lime and floral aromas with clean mineral citrus flavours.

Pinot Grigio Collio, Sant Helena, Italy 2006

Intense pear and melon fruit with a long rich honey and clove finish.

Whirlpool Reach Pinot Noir, Tasmania, 2008

Redcurrant, strawberry and red cherry with rubbed sage.

Wynns shiraz, Coonawarra 2006

Mulberry, blackberry and black pepper with hints of clove.

Blackstone Merlot, California 2006

Soft plummy wine with lifted berry aromas

Etchart Torrontes Tardio, Salta

Bar Platters

Love, share & enjoy

£14.00 per platter (ideal for two to share)

Chino Latino

Inside out chicken wings

Chilli fish cake, sweet chilli sauce

Chino Latino roll

Prawn kushi yaki

Far East

Smoked duck and chive gyoza

Prawn tempura

Spicy fried squid

Hoi sin pork ribs

Sushi

Hand roll selection

Spicy tuna roll

Tanuki roll

Tuna, salmon, sea bass nigiri

Vegetarian

Edamame

Beetroot stack, yuzu cream cheese (V)

Shitake roll, sweet potato, spring onion (V)

Sweet Potato, sesame seeds, tempura (V)

Chino Latino

Modern Pan-Asian Cuisine and Latin Bar

White Wines

	Bottle	Glass 175ml
Light, Crisp, Refreshing Whites		
Torres Mas Rabell <i>Crisp and fresh acidity with lemon and herbaceous notes.</i>	£18.50	
Tierra Unoaked Chardonnay, Chile 2007 <i>Fruity, tropical flavours mingle with lemon and cream.</i>	£22.00	£5.50
Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel 2007/8 <i>Intense pear and melon fruit with a long rich honey and clove finish.</i>	£22.00	
Albarino Rias Baixus, Leiras 2007 <i>Crisp and clean yet full flavoured and rich.</i>	£26.50	

Fruit Driven and Aromatic Whites

Kleine Zalze Chenin Blanc, South Africa 2007 <i>Soft and creamy and a hint of tropical fruit.</i>	£17.00	£4.40
Vidal Natural Ferment Chardonnay <i>A fruity, ripe wine with toasty vanilla.</i>	£22.00	
Boschendal Reserve Collection Sauvignon Blanc <i>Tropical fruits, hints of black pepper and lemon grass on the nose. Bags of gooseberries and a steely minerality on the palate.</i>	£24.00	£5.60
Vialla Maria Private bin gewürztraminer, East Coast 2008/9 <i>Spicy Aromatic with a bowl of lychees.</i>	£25.00	
Gavi di Gavi, Villa Lanata, Italy 2007 <i>Delicate floral bouquet with a rich, fresh palate.</i>	£28.00	
Vidal Riesling, New Zealand 2005 <i>Lime and floral aromas with a clean, mineral citrus flavours.</i>	£29.00	
Chablis 1er Cru Domaine Gilbert Picq et Fils, France 2006 <i>Rich and powerful wine, with a honeyed finish.</i>	£42.00	

Fuller Bodied and Richer Whites

Chardonnay Langhe, Domini Villa Lanata, Italy 2006 <i>Light toasty wine with a mineral acidity and cultured palate.</i>	£23.00	
Pinot Grigio, Sant Helena, Italy 2006 <i>Intense pear and melon fruit with a long rich honey and clove finish.</i>	£30.00	
Drylands Sauvignon Blanc, New Zealand 2006 <i>A wine that brims with gooseberries and passionfruit with a crisp refreshing finish.</i>	£27.00	
Sancerre Le Collinettes, Joseph Mellot 2008 <i>Gooseberries, grassy and aromatic.</i>	£35.00	

Smooth, Silky Whites

Penfolds Thomas Hyland Chardonnay, S Australia <i>Fresh and tropical fruits with well balanced creamy, vanilla flavours.</i>	£29.00	
Meursault, Louis Jadot, 2005 <i>Toasty, honeyed with creamy nutty notes and long length</i>	£55.00	

Rosé Wines

Klein Zalze Gamay Noir Rosé <i>Strawberry burst with dark cherry fruit.</i>	£18.00	£5.90
Raimat Abadia Cabernet Sauvignon-Tempranillo Rosé, Costers del Segre 2008 <i>Summer fruit mixes and blackcurrants and a touch of vanilla.</i>	£22.00	

Red Wine

	Bottle	Glass 175ml
Fruity, Light and Easy-Drinking Reds		
Etchart Malbec-Cabernet, Argentina 2007 <i>Light coffee and chocolate palate backed by clean blackcurrant notes.</i>	£17.00	£4.40
Tierra Merlot, Chile <i>Soft berry fruits, chocolate and a little pepper.</i>	£19.00	£5.00
Chateau BDB Bordeaux Superior, France 2005 <i>A soft medium bodied wine with ripe blackberry fruit.</i>	£21.00	
Whirlpool Reach Pinot Noir, Tasmania, 2008 <i>Redcurrant, strawberry and red cherry rubbed with sage.</i>	£30.00	

Warming, Spicy and Fruity Reds

Brookfield Reserve Shiraz Viognier, 2008 <i>Warm spices and succulent berries.</i>	£17.00	
Chianti Superiore Il leo, Ruffino, 2006/7 <i>Violets and cherries mingled with spicey plums.</i>	£23.00	£5.50
Wynns Shiraz, Coonawarra, 2006 <i>Mulberry, blackberry and black pepper with hints of cloves.</i>	£28.00	
Blackstone Merlot, California 2006 <i>Soft plummy wine with lifted berry aromas.</i>	£22.00	
Crozes Hermitage Domaine Pradelle, France 2005 <i>Smokey, spicey wine with blackcurrant and dark fruits.</i>	£38.50	
Chateaneuf-du-Pape, Chateau Saint-Andre, France 2006 <i>A complex plummy wine with spice, earth and smokey notes.</i>	£42.00	

Full Bodied, Hearty Reds

Veramonte Reserva Cabernet Sauvignon, Maipo Valley 2007/08 <i>A rich fruity wine with hints of cassis.</i>	£21.00	
Vidal Estate Syrah, Hawkes Bay 2007, New Zealand <i>Incredible wine from Hawkes Bay. Rich, peppery with a warm finish.</i>	£28.00	
Don Jacobo Rioja Reserva, Spain 2001 <i>Traditional style of Rioja with ripe cherry fruits wrapped in creamy vanilla.</i>	£29.00	
Penfolds Thomas Hyland Cabernet Sauvignon, S Australia 2002/04 <i>Intense Cabernet and Chocolate with blackcurrant and mint.</i>	£29.00	
Portia, Riberia del Duero 2004 <i>Ripe Cherry and blackberry with liquorice and black pepper.</i>	£36.00	

Refined, Smooth and Mature Reds

Chateau Teyssier Grand Cru St Emilion, France 2004 <i>Floral notes leading onto crushed blackberry and plummy palate.</i>	£43.00	
Gevrey Chambertin Louis Jadot, France 2000 <i>Red berry and wild strawberries on a textured and complex palate.</i>	£54.00	
Penfolds Cabernet-Shiraz Bin 839, S Australia 2001 <i>Sweet dry berry fruit backed by spice, black pepper and oak notes.</i>	£59.00	
Amarone della Valpolicella Classico Nicolis, Italy, 2003 <i>This is a big, rich wine with deep, concentrated dried fruit, chocolate, spice and plum flavours. A wine of epic proportions.</i>	£62.00	

Chino Latino

Modern Pan-Asian Cuisine and Latin Bar

Champagne

	Bottle	Glass
Perrier Jouet Grand Brut NV, France <i>A clean, fresh hit of restrained citrus and shortbread flavours and aromas.</i>	£43.00	£8.50
Perrier Jouet Blason Rose NV, France <i>Coppery pink with aromas of raspberries, wild strawberries and rose petals.</i>	£59.00	
Laurent Perrier Cuvee Rose Brut NV, France <i>Clear and wonderfully fresh, reminiscent of red and black fruit such as raspberries, blackcurrants and black cherries.</i>	£79.00	
Bollinger NV, France <i>A bold, brioche scented fizz with true breeding and elegance.</i>	£65.00	
Perrier Jouet Belle Epoque, 1996 France <i>As distinctive as its bottle - aromas of white flowers, honey and lemon and a rich but light palate full of vanilla flavours.</i>	£130.00	
Dom Perignon '99, France <i>Incredibly smooth, creamy fruit with perfect balance and weight, wonderfully toasty aromas and finesse.</i>	£125.00	
Krug Grande Cuvee Brut NV, France <i>Unique, magnificent and unforgettable. A bouquet wonderfully creamy, leading richness and balance on the palate with a lingering nutty and toasty finish.</i>	£165.00	
Cristal, 2000 France <i>The jewel in Champagne's crown - the embodiment of elegance and purity.</i>	£210.00	

Spirits

All spirits are served in measures of 50ml	50 ml	Bottle
Skyy	£4.50	£70.00
Beefeater Gin	£4.50	£70.00
Ballantines	£5.00	£80.00
Sagatiba Pura	£5.00	
Martell VSOP	£5.00	£80.00
Havana 3yr	£5.00	£70.00
Buffalo Trace	£4.00	£70.00
Olmecca Resposado	£4.00	£50.00

Beers

Asahi (Japan)	£3.50
Tsing Tao (China)	£3.50
Tiger (Singapore)	£3.50
Siam (Thailand)	£3.50
Asahi black (Japan)	£3.80

Soft drinks

Coke, diet coke, lemonade	£2.50
'Voss' Small still & sparkling mineral water	£2.90
'Voss' Large still & sparkling mineral water	£4.90
Mixed fresh juices	£3.00

Whisky

Ardbeg 10 year old	£9.00
Glenmorangie 10 year old	£7.00
Glenmorangie Port Wood finish	£9.00
Glenmorangie 15 year old	£9.00
Bailie Nicol Jarvie	£7.00
<i>Exceptional blend of over 60% malt whisky from the Glenmorangie stable. Light and fresh with a touch of honey and a curl of smoke</i>	

Cognac

Hennessy Fine de Cognac	£8.00
<i>Different to many traditional styles of cognac this is delicate and fruity and has hints of orange blossom, vanilla and cinnamon. Lovely in cocktails.</i>	
Hennessy XO	£18.00
<i>In 1870, Maurice Hennessy created X.O., reserved solely for the consumption of his family and close friends. Composed from over 100 eaux-de-vie, the oldest approaching 35 years it is rich and powerful born from spice and vanilla oak aromas.</i>	
Hennessy Paradis	£40.00
<i>With Paradis Extra, one leaves the world of very good cognacs to enter the universe of an exceptional cognac which draws you to extreme pleasure. With a blend of eaux-de-vie aging of up to 130 years old.</i>	
Hennessy Rare Experience (37.5ml)	£35.00
<i>A "Rare" opportunity to sample three qualities from the Hennessy collection - VSOP, XO and Paradis Extra - in one experience. Enjoy a glass (12.5ml) of each and discover for yourself the different nuances and blend that make up each of these aged cognacs.</i>	

All measures are served in 50ml unless otherwise stated

Dessert menu

Home made Exotic Sorbets	£4.50	
<i>Kiwi, Guava, Lychee, Mango</i>		
Plum Tart Tatin	£5.50	
<i>Sambucca ice cream</i>		
Lime and ginger pannacotta	£6.00	
<i>Lime paste, ginger macaroons</i>		
Triple Chocolate Fondant	£6.00	
<i>Chocolate ice-cream and white chocolate sauce</i>		
Green Tea Crème Brulee	£5.50	
<i>Vanilla short bread biscuit, ginger ice cream</i>		
Exotic Fruit selection	£4.50	
<i>Chocolate sauce</i>		
Chino's Dessert Platter (for two persons)	£12.00	
Espresso Martini	£6.90	
<i>Fresh shot of espresso, shaken with Kettle One vodka and Illy liqueur</i>		
Dessert Wine	Bottle	Glass
		125ml
Marmesa Red Harvest Dessert Pinot Noir 2006 (37.5 cl)	£19.80	£5.80
Plum Wine	Bottle	Glass
		125ml
Choya, Umeshu-Dento. Traditional Japanese digestive.	£19.00	£5.60