



Chino Latino

Modern Pan-Asian Cuisine and Latin Bar

Small dishes

Edamame beans, maldon salt	€ 4.00
Miso-soup, nameko, spring onion, wakame, and silken-tofu	€ 8.50
Black angus beef gyoza, edamame, teriyaki sauce	€ 10.50
Grilled chicken or beef salad, coriander, mint, chili, shallots, cucumber, red onion	€ 10.50
Empanadas, prawns, scallops, shiso chimichuri, aji panca	€ 12.50
Soft shell crab, malaysian curry, mango- tobkikko	€ 12.50
Wasabi -prawns, parsley, coriander, fresh wasabi	€ 14.00
Crispy duck, cucumber, chili, spring onions, and hoisin sauce	€ 14.00

Raw

Daikon salad, enoki mushrooms, wild herb salad, shiso leaf	€ 9.00
Scallop-tuna sashimi, cucumber-daikon salsa, wasabi-shiso sorbet, shiso cress	€ 14.00
Beef tataki, tosa-zu, shitake marmalade, shiso cress, fermented garlic, beef marrow	€ 14.00
Tuna tataki, avocado, pico de gallo, coriander cress	€ 14.00

Tempura

Vegetable tempura assorted vegetables, ponzu dipping sauce	€ 8.50
Prawn tempura, wrapped in shiso leaf	€ 10.50
Oyster tempura, creole aioli, salt cucumber	€ 15.50

Sushi

Kamo tempura nigiri (2pcs)	
duck tempura, cucumber, hoisin sauce	€ 5.00
Traditional vegetarian	€ 10.00
3 nigiri, enoki, inari, mango, maki (6 pcs) oshinko-kampyo	
Ichijuku horensou (seasonal)	€ 10.50
spinach leaf, figs, cucumber, cream cheese, coconut-chili sauce, sesame	
Soft shell crab california futo maki (5 pcs)	€ 10.50
fried soft shell crab, avocado, cucumber, tobikikko, salad	
Fried maki (8 pcs)	
spicy tuna tartar, cucumber, avocado, unagi sauce	€ 11.00
N. A. rolls	€ 12.50
salmon-tuna-sea bass, fried spring onion, algae salad, avocado	
Surf and turf roll	€ 20.00
roast beef, lobster, caviar, hollandaise, rocket cress	
Sushi set 1 selection from our sushi chef	€ 16.00
Sushi for 2 selection from our sushi chef	€ 30.00

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

Sashimi	Sashimi set 1 selection of 3 different types of fish	€ 18.00
	Sashimi set 2 selection of 5 different types of fish	€ 22.00
Main courses	Tofu steak, quinoa salsa, avocado	€ 14.00
	Thai penang curry, green curry sauce with crinkled vegetables	€ 14.00
	Corn-fed chicken breast, escabeche vinaigrette, cassava puree, pak choi	€ 18.00
	Duck breast, aji-amarillo-miso marinade, marjoram, lime	€ 18.50
	Chilean sea bass, chorizo, black quinoa	€ 22.50
	Salmon teriyaki on salt block, cassava, horseradish	€ 22.50
	U.S. black angus, picãnha, chorizo polenta, aji-panca	€ 22.50
	U.S. roast beef on hot stones, soya, wasabi-ponzu	€ 24.00
	Lamb crown, japanse mustard, umeboshi plum, mini pok choi, pickled shimiji	€ 24.50
	Waygu short rib, quick pickles	€ 24.00
Sides	Jasmine rice (V)	€ 3,00
	French beans with tofu, XO sauce	€ 5.00
	Steamed pak choi, sweet soy, sesame	€ 5.00
	Roasted vegetables	€ 5.00
	Cassava fries	€ 5.00
Bento	Available from 6-7pm	
	Steak Bento €16.50	Sushi Bento €16.50
	steak on hot rocks vegetable tempura mixed salad	tuna nigiri, salmon nigiri, sea bass nigiri tenkasu roll salmon & avocado hand roll miso soup
Vegetarian Bento € 14.50	daikon salad roll vegetable tempura seasonal chinese vegetables jasmine rice	

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