

**Chino Latino®**  
Modern Pan-Asian Cuisine and Latin Bar

CHINO LATINO  
-LATIN TASTES-  
MIM  
FEET

02 CHINO LATINO  
-LATIN TASTES-  
AGAVE  
HERBAL NOTES  
USED EXPLICITLY  
BY OUR MICROBIOLOGISTS

CHINO LATINO  
-LATIN TASTES-  
MAGNE  
PIZZA

05 CHINO LATINO  
-LATIN TASTES-  
CACHACA  
AQUA BEBIDA  
USED EXPLICITLY  
BY OUR MICROBIOLOGISTS

# COCKTAILS

07 CHINO LATINO  
-LATIN TASTES-  
S

08 CHINO LATINO  
-LATIN TASTES-  
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09 CHINO LATINO  
-LATIN TASTES-  
SHING

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Latino flavours, expertly crafted for you to LOVE, SHARE and ENJOY.

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## COCKTAIL DRINKS KEY

 Shot    Short    Long  
 Martini    Flute    Punch Bowl

All cocktails use spirit measures of 50ml – 80ml. Chino Latino supports responsible drinking.



## RUM

With its rich history and smooth, sweet flavour profile, Rum is a unique and timeless spirit. The first recordings date back to antiquity with the Malay people consuming a 'fermented sugarcane juice' named 'brum'. Further recordings were then made by the explorer Marco Polo in the 14th century who drank a "very good wine of sugar" in the land of Persia. The majority of the world's rum production now occurs in the Caribbean and Latin America, so it fits that this is the primary spirit for our cocktail creations.

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*...Yo-ho-ho, and a bottle of rum!  
Drink and the devil had done for the rest--  
...Yo-ho-ho, and a bottle of rum!"*

**Robert Louis Stevenson**

**Rum Re-fashioned** £7.50 

A Latino twist on the classic Old Fashioned – made with Eldorado 5 Year.

**Maid in Cuba** £7.50 

Bacardi Superior, fresh lime, mint, cucumber, absinthe rim.

**Guava & Basil Daiquiri** £7.50 

Bacardi Superior, guava nectar, fresh basil, lime.

**Carnivale** £7.50 

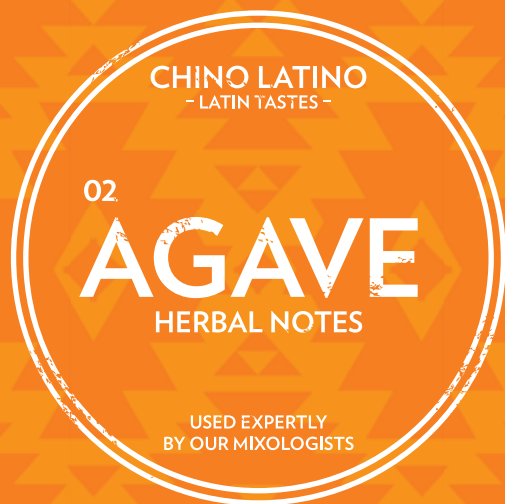
Mount Gay Eclipse, fresh passion fruit, fresh lime, guava, passion fruit, pineapple juice.

**Latino Mule** £7.50 

Havana Club Añejo Especial, drunken raisins, fresh limes, ginger beer.

**The Mojito – Choose your flavour** £7.50 

Classic | Strawberry | Raspberry | Passion Fruit | Guava



## AGAVE


Nothing says “Latino” quite like good Tequila and Mezcal. With its distinctive herbal notes of agave it’s a sensational drink to enjoy on its own or as part of cocktail.

The origins of Tequila and Mezcal trace back to the Aztec people who previously made a fermented beverage from the agave plant which they named ‘octli’. The production of this spirit was occurring long before the Spanish arrived in the 16th century and created what we now know as Tequila. During the fall of the Aztec Empire circa 1521 the Spanish destroyed much of the history of the ancient civilisations of Mexico, so it’s true history is one of mystery, myth & legend.


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*“When life gives you lemons...grab the salt and tequila.”*


**Anonymous**

**Elderflower and Mint Margarita** £7.50   
Jose Cuervo Gold, St Germain, elderflower, fresh mint, fresh lime.

**Mezcarita** £7.50   
Monte Alban Mezcal, Cointreau, fresh lime.

**Watermelon Smash** £7.50   
Jose Cuervo Silver, watermelon liqueur, fresh watermelon, fresh mint, lime.

**Granadilla** £7.50   
Jose Cuervo Gold, fresh passionfruit, passionfruit juice, lime.

**Chino Lips** £7.50   
Jose Cuervo Gold, red chillies, muscavado sugar, fresh lime.

**A Hit of Mezcal** £7.50   
Monte Alban Mezcal, agave worm.



## CACHAÇA

Cachaça otherwise known as ‘Brazilian Rum’ and nicknamed ‘*água-benta*’ (holy water) by the Brazilian people, was conceived and first consumed over 400 years ago, and remains one of the most popular spirits in Brazil where over 1.5 billion litres are consumed annually.

Cachaças’ distillation process involves freshly fermented and distilled sugar cane and dates back to 1532, when the Portuguese colonisers brought the first cuttings of sugar cane over to Brazil from Madeira.

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*“Latins are tenderly enthusiastic. In Brazil they throw flowers at you. In Argentina they throw themselves.”*

**Marlene Dietrich**

**Chilli and Ginger Caiprinha** £7.50 ☑

Sagatiba Pura cachaça, ginger wine, red chillies, fresh ginger, limes.

**Kiwi Cocoloco** £7.50 ☑

Sagatiba cachaça, fresh kiwis, mango juice, coconut cream.

**Berry Batida** £7.50 ☑

Sagatiba Pura cachaça, fresh strawberries and blackberries, lemon juice, bitters.

**I ♥ Floripa** £7.50 ☑

Sagatiba Pura cachaça, green tea, pineapple juice, yuzu juice, fresh mint.



## BOURBON


Perhaps one of the most prevalent spirits to be used in cocktails it features in some of our favourite classics, such as the Old Fashioned, Manhattan and the Mint Julep.

Produced since the 18th century and named after the area of Old Bourbon in Kentucky USA which in turn was named after the French royal Family 'Bourbon' – this liquor has a characteristic red hue, and caramelised flavours which come from distilling in newly charred American oak barrels.


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*“A man should always carry a small bottle of whisky in case of a snake bite. A man should also carry a snake.”*

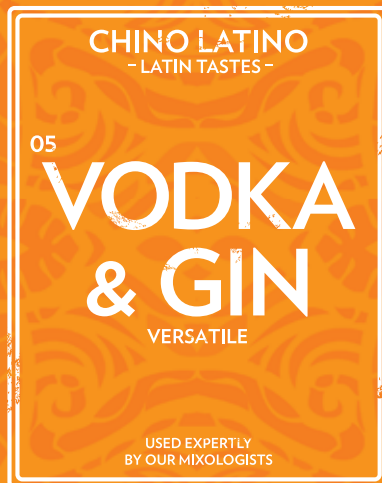
**W.C. Fields**

**Kumquat Cobbler** £7.50   
Wild Turkey, fresh kumquats, vanilla, lemons.

**Educated Gringo** £7.50   
Wild Turkey, Warres Otima port, fresh limes, muscavado sugar.

**Laced with Trace** £7.50   
Buffalo Trace, fresh passionfruit, lychees, ginger beer.

**Yuzu Julep** £7.50   
Buffalo Trace, yuzu juice, fresh mint, bitters.



## VODKA & GIN

From gin slums of Kennington to the palaces of Moscow no cocktail menu would be complete without the inclusion of two of the world's best selling spirits: Gin and Vodka.

Using base ingredients such as potato and grain, and botanicals like: juniper, coriander, grapefruit and green tea make them two of the most versatile spirits.

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*"The proper union of gin and vermouth is a great and sudden glory; it is one of the happiest marriages on earth, and one of the shortest lived."*

**Bernard De Voto**

**Quiet Angel** £7.50 

SKYY vodka, coconut milk, guava juice, lychees, fresh lime.

**Dragonfly** £7.50 

Cariel vanilla vodka, red chillies, lychees, fresh lime.

**Mushi a Gari** £7.50 

Beefeater gin, red chillies, fresh mango, apple juice.

**Pear Shaped Martini** £7.50 

Plymouth Gin, Finlandia Grapefruit, Xante, lemons.

**Pineapple & Cardamom Martini** £7.50 

209 Gin, cardamom pods, pineapple juice



## CHAMPAGNE COCKTAILS


With its humble beginnings in a monastery near Epernay almost 300 years ago, the Benedictine monk Dom Perignon created what we now call Champagne, by inventing the revolutionary 'method champenoise'.


With a rich, diverse and well documented history it is a drink which is now synonymous with celebrities and popular culture. Once a favourite tippie of Napoleon Bonaparte, and one which Marilyn Monroe famously took a bath in, it conjures images of luxury and grandeur, and lest we forget - 'the very best Champagne can last as long as a human being'.

One of the first recordings of Champagne being used in a cocktail was made by the famous cocktail pioneer Jerry Thomas in his book 'The Bar-Tenders Guide' published in 1862, which was a simple creation featuring sugar, bitters and lemon peel.

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*"I could not live without Champagne - in victory I deserve it, in defeat I need it"*  
**Sir Winston Churchill**

**Latino Spring Punch** £8.95   
Havana Club Añejo Especial, fresh blackberries, cranberry juice, lemons, Champagne.

**Bossa Nova** £8.95   
Champagne, Sagatiba Pura cachaça, Chambord, fresh berries.

**Royal Mojito** £8.95   
Havana Club Añejo Especial, Champagne, fresh mint, lime.

**Jalisco Flower** £8.95   
Monte Alban Mezcal, St Germain, grapefruit, Champagne.





## SHARING COCKTAILS

Embrace our LOVE, SHARE & ENJOY concept with this selection of cocktails to go in the middle of the table.

### **Carnivale** ☹

£35.00 (4-6 people)

Mount Gay Eclipse, fresh passion fruit, fresh lime, guava, passion fruit, pineapple juice.

### **Hemingway's Punch** ☹

£35.00 (4-6 people)

Bacardi Superior, maraschino liqueur, grapefruit juice.

### **Mojito** ☹

£35.00 (4-6 people)

Havana Club Añejo Especial, fresh mint, limes.

## NON ALCOHOLIC COCKTAILS

### **Elderflower and Cucumber Fizz** £4.50 🍷

Elderflower cordial, fresh cucumber, mint, limes, soda.

### **Chino No-jito** £4.50 🍷

Apple juice, fresh mint, lime.

### **Momo** £4.50 🍷


Fresh peach, coconut cream, lime & guava juice


### **Tropica** £4.50 🍷

Fresh passion fruit, fresh lime, guava, passion fruit, pineapple juice.





 ChinoLatinoEurope

 ChinoLatinoEU

#LOVESHAREENJOY

LONDON  
COLOGNE  
LEEDS  
NOTTINGHAM