



COMO
METROPOLITAN
LONDON

LOBBY LOUNGE
MENU

ALL DAY DINING

AVAILABLE FROM 11.00AM TO 11.00PM

At COMO Hotels and Resorts, we take great pride in providing healthy and delicious cuisine, made with seasonal and local ingredients. By working closely with small-scale farmers and fishermen from around the United Kingdom, we can ensure the quality of our food while also reducing our food miles.

LIGHT BITES

GORDAL OLIVES (VG)	8.00
Andalusian green olives served with extra virgin olive oil	
CHICKEN AND MUSHROOM CROQUETTES	10.00
Free range chicken and British wild mushrooms in a creamy infused béchamel	
CLASSIC CAESAR SALAD	18.00
Gem lettuce, quail egg, oregano croutons, Cantabrian anchovies, crispy bacon and Parmesan	
	Add grilled chicken 10.00
LOBSTER ROLL	42.00
Brioche roll, pink aioli, gem lettuce, tomato, avocado, roe served with chunky chips	
COMO CLUB SANDWICH	20.00
Grilled chicken, bacon, hen egg, tomato and lettuce	
MET BURGER	24.00
Angus beef patty, Emmental cheese, onion relish and salad skewer served with French fries	

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG - VEGAN VGA - VEGAN OPTION AVAILABLE

LIGHT BITES

CHICKEN SHAWARMA	24.00
Grilled spiced chicken wrap, houmous, tomato and parsley	
PIZZA MARGHERITA (V)	18.00
Home-made sourdough base, tomato and mozzarella with fresh rocket	
PIZZA BURRATTA (V)	24.00
Home-made sourdough base, wild mushrooms, burrata cheese and truffle	
LABNEH (V)	13.00
Strained yoghurt topped with spices and olive oil	
HOUMOUS (VG)	13.00
Chickpea puree blended with lemon, garlic and olive oil	
MOUTABAL (VG)	13.00
Char-grilled aubergine blended with tahini, lemon jus topped with fresh pomegranate seeds and olive oil	
MEZZE PLATTER (V)	26.00
A selection of stuffed vine leaves, Labneh, Houmous and Moutabal.	

DESSERTS

ICE CREAM OR SORBET (V) (VGA)	8.50
Two scoops of your choice, ask your server for the daily selection	
CHEESE BOARD (V)	18.00
Stilton, Cheddar, Brie and Manchego, quince jelly, bread toasts	

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BEVERAGES

TEA, COFFEE AND SOFT DRINKS

COFFEE 7.00
Filter coffee, espresso, cappuccino, macchiato, latté and decaf options are available

HOT CHOCOLATE 7.00

JING TEA 7.00
JING defines the modern tea ceremony used by the most celebrated chefs. The clear and vibrant tastes of the world's great teas are as rich and varied as those of the finest wines and whiskies. The following teas have been selected for the COMO Metropolitan London as exceptional examples of their tea type:

Assam Breakfast
Earl Grey
Darjeeling 2nd Flush
Jade Sword Green Tea
Jasmine Silver Needle White Tea
Blackcurrant and Hibiscus
Whole Chamomile Flowers
Peppermint

SOFT DRINKS 6.50
Please ask your server for our selection of soft drinks

MINERAL WATER

STILL WATER 75CL 8.00
STILL WATER 33CL 5.00

SPARKLING WATER 75CL 8.00
SPARKLING WATER 33CL 5.00



COMO SHAMBHALA

COMO SHAMBHALA JUICES

BERRY QUENCHER (VG)

12.00

Powerful berries protect against early ageing by delivering a concentrated source of antioxidants and phytonutrients in this superfood smoothie. Contains green apple, blueberries, strawberries and raspberries.

MUSCLE MYLK (VG)

12.00

Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients. Contains banana, young coconut water, coconut meat, cinnamon, almond milk, flax seeds, dates, cocoa beans and coconut oil.

CULTURE SHOCK (VG)

12.00

A smoothie to achieve digestive tract to balance and repair skin. Contains strawberries, bananas, passionfruit and yoghurt.

BLOOD BUILDER (VG)

12.00

Cleanse the blood, to improve circulatory flow, boost immunity and lift mood. Contains carrot, beetroot, pineapple, apple and ginger.

LEAN AND CLEAN GREENS (VG)

12.00

Build lean muscle, boost energy and immunity, and bolster the body's natural detox systems with this cleansing juice. Contains apple, celery, cucumber, lettuce, lemon, fennel, spinach, sunflower seeds, macadamia and spirulina.

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WHITE WINE

1. TIERRA BLANCO VIURA, SPAIN, 2018	42.00
	GLASS 14.00
2. PINOT GRIGIO, PONTE DEL DIAVOLO, FRIULI-VENEZIA-GIULIA, ITALY, 2018	46.00
	GLASS 16.00
3. ALBARINO LA LIEBRE Y LA TORTUGA, RIAS BAIXAS, SPAIN 2021	50.00
	GLASS 17.00
4. RAPAURA SPRINGS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2021	52.00
	GLASS 18.00
5. TESCH RIESLING "UNPLUGGED" NAHE, GERMANY, 2016	65.00
6. SANCERRE, DOMAINE DES BROSSES, FRANCE, 2020	80.00
7. CHABLIS DOMAINE LAROCHE, BURGUNDY, FRANCE, 2018	98.00
8. MEURSAULT CLOS DE LA VELLE, DOMAINE DARVIOT – PERRIN, FRANCE, 2016	220.00

ROSÉ WINE

9. SAINT – ROCH LES VIGNES ROSE PROVENCE, FRANCE, 2021	60.00
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RED WINE

10. FAMILIA CASTAÑO, ORGANIC MONASTRELL 2021 YECLA, MURCIA, SPAIN	42.00
	GLASS 14.00
11 VALPOLICELLA CLASSICO ALLEGRINI, ITALY, 2021	58.00
	HALF BOTTLE 40.00
12 WILLUNGA, SHIRAZ VIOGNIER, MCLAREN VALE, AUSTRALIA, 2020	56.00
	GLASS 18.00
13. ALTOS CUMBRES,MALBEC, MENDOZA, ARGENTINA, 2020	60.00
	GLASS 19.00
14. RAPAURA SPRINGS, PINOT NOIR, MALBOROUGH, NEW ZEALAND, 2019	63.00
15. KATNOOK FOUNDER'S BLOCK, CABERNET SAUVIGNON, AUSTRALIA 2013	65.00
	HALF BOTTLE 35.00
16. MEERLUST, MERLOT, STELLENBOSH, SOUTH AFRICA, 2017	73.00
17. I'ZADI, RIOJA RESERVA, SPAIN, 2018	75.00
18. MARQUES DE MURRIETA TINTO RESERVA RIOJA, SPAIN, 2017	85.00
19. NEIL ELLIS PINOTAGE, JONKERSHOEK VALLEY, SOUTH AFRICA, 2012	95.00
20. ISOLE E OLENA CHIANTI CLASSICO 2019	100.00
21. CHATEAU DE PEZ, 2ND PEZ 2019	120.00

CHAMPAGNE AND SPARKLING WINES

22. TAITTINGER BRUT RÉSERVE, NV	105.00
	GLASS 25.00
23. THOMSON & SCOTT SKINNY CHAMPAGNE GRAND CRU BRUT NV	140.00
24. BOLLINGER SPECIAL CUVÉE NV	185.00
25. TAITTINGER NOCTURNE SEC NV	165.00
26. TAITTINGER PRÉLUDE GRANDS CRUS NV	175.00
27. RUINART BLANC DE BLANC NV	300.00
28. TAITTINGER BRUT VINTAGE 2016	190.00
29. DOM PÉRIGNON 2008	450.00
30. KRUG NV	520.00
31. LOUIS ROEDERER CRISTAL, 2008	700.00
32. TAITTINGER BRUT PRESTIGE ROSÉ NV	120.00
	GLASS 30.00
33. RUINART ROSÉ NV	200.00
34. BILLECART SALMON BRUT ROSÉ NV	210.00
35. PROSECCO ENRICO BEDIN BRUT	57.00
	GLASS 15.00

BEERS

PILSNER URQUELL	330ML	10.00
PERONI	330ML	9.00

RUMS

HAVANA CLUB ANEJO ESPECIAL	50ML	17.00
BACARDI WHITE	50ML	12.00

TEQUILAS

TEQUILA OCHO	50ML	13.00
PATRON SILVER	50ML	16.00
PATRON REPOSADO	50ML	22.00

PORT

QUINTA RAMOS PINTO 20 YEAR OLD TAWNY	100ML	20.00
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BOURBONS AND WHISKEYS

JOHNNIE WALKER BLACK LABEL	50ML	15.00
BOWMORE 25 YEARS	50ML	50.00
JACK DANIELS SINGLE BARREL	50ML	18.00

PREMIUM VODKAS

GREY GOOSE	50ML	14.00
STOLICHNAYA ELITE	50ML	17.00
BELVEDERE	50ML	17.00

GINS

TANQUERAY	50ML	14.00
BOMBAY SAPPHIRE	50ML	14.00

COGNAC

REMY MARTIN V.S.O.P	50ML	16.00
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Please note, that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge.

All our food and beverage is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu description does not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.