



COMO
THE HALKIN

THE HALKIN
BAR MENU

Sharing platters	classic	large
Mezze platter	£24	£38
An array of Mediterranean flavours, featuring creamy hummus, smoky moutabal, smooth labneh, fresh vegetable crudités, tender falafel and freshly baked pita bread		
Cheese board	£25	£40
A daily selection of artisanal cheeses served with slices of fragrant fruit bread and complementary condiments		
Charcuterie board	£28	£52
An assortment of cured meats, artisanal condiments and warm sourdough bread, with a fresh selection available daily		
Small plates		
Gordal olives GF, LF, V		£8
Andalusian green olives served with extra virgin olive oil		
Labneh		£12
Strained yoghurt topped with za'atar spices and olive oil, served with fresh pita bread		
Hummus LF, V		£12
Chickpea purée blended with lemon, tahini, garlic and olive oil, served with fresh pita bread		
Moutabal LF, V		£12
Chargrilled aubergine blended with tahini, topped with pomegranate, served with fresh pita bread		
Starters		
Burrata salad		£22
Served with Delica pumpkin, red chicory, hazelnut, toasted sourdough and vinegar reduction		
Caesar salad		£18
Baby gem lettuce, quail egg, oregano croutons, Cantabrian anchovies, crispy bacon and Parmesan		
Add grilled chicken LS		£8
Add prawns SS		£9
Soup of the season SS, LF, V		£15
Seasonal vegetable-based soup served with sourdough		

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Sandwiches and burgers

COMO club sandwich SS, LS, LF	£22
Grilled chicken, bacon, egg, tomato and lettuce, served with French fries	
Croque Monsieur	£24
Brioche, mature Cheddar, honey roast ham, béchamel	
Croque Madame (add a sunny-side-up egg)	£3
Grilled cheese sandwich	£22
Gruyère, mozzarella, cheddar and Parmesan with sourdough and onion chutney	
Halkin burger	£24
Smashed beef patty, cheddar cheese, tomato compote and pickles, served with French fries	
Buttermilk chicken sandwich	£22
Crunchy chicken breast, spicy mayonnaise, tomato and lettuce, served with rosemary chips	

Main courses

Homemade fresh pasta	£22
Choice of sauces: Bolognese, carbonara, tomato, pesto	
Fish and chips SS, LF	£30
Battered fish, chunky chips, mushy peas and tartare sauce	
Lamb shank Biryani SS, GF	£35
Mint and coriander raita and basmati rice	
Steak and frites LS	£50
Served with peppercorn sauce	
Chicken tikka masala	£26
With fragrant rice and fresh pita bread	

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Sides GF, LF, V	£10
Mixed leaf salad	
Steamed seasonal vegetables	
French fries	
Steamed wholegrain rice	
Desserts	
Seasonal tart	£12
Seasonal preserved and fresh fruits, served with custard	
Molten chocolate cake	£12
Served with vanilla ice-cream	
Cheese plate	£21
Cheese of the day with our signature garnish	
Ice cream GF	£9
Two scoops of your choice - please ask us for the daily selection	
Sorbet GF, LF, V	£9
Two scoops of your choice - please ask us for the daily selection	

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COMO Shambhala Kitchen

COMO Shambhala Kitchen, developed by COMO Group Executive Chef Daniel Moran, focuses on a perfectly balanced mix of raw and cooked ingredients. This maintains the nutritional integrity of each dish, including essential enzymes, vitamins and minerals, allowing you to benefit from their 'life force'. In turn, this can increase your energy level and boost your general wellbeing.

Big raw salad GF, LF, V	£17
Shredded vegetables, avocado and mustard dressing	
Pad Thai with brown rice noodles, GF, LF, V	£20
Tofu, cashews, sprouts, chili, tamarind	
Steamed sea bass GF, LF	£34
Fragrant hot and sour broth with mushrooms and cherry tomatoes	
Nasi goreng GF, LF	£24
Indonesian-style egg-fried rice and vegetables	
Add chicken breast	£8
Add prawns	£9
Grilled chicken breast GF, LF, SS	£26
Braised Puy lentils, green apple, celery and mint salad	

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Drinks Menu

COMO Shambhala Juices GF, LF, V

£12

Blood Builder

Oxygenates the blood, improves circulatory flow and boosts immunity.
Carrot, beetroot, turmeric, apple and ginger

Lean and Clean Greens

Nourishes lean body mass, energises and encourages the removal of impurities.
Apple, celery, cucumber, fennel, spinach, sunflower seeds and macadamia

Berry Smoothie

Provides potent phytonutrients to repair oxidative damage and revitalise cells.
Mixed berries, grapes and green apple

Cranberry healer

Supports urinary tract health with antioxidants and minerals.
Cucumber, orange, lime and cranberries

Slow pressed juices GF, LF, V

£14

Cold and gently extracted from your choice of fresh vegetables, fruits
seeds and nuts

Neuro boost

Bluberry, lime, pomegranate, beetroot

Sight wise

Carrot, orange, papaya, strawberry

Probiotix

Pear, apple, kiwi, spinach, broccoli, ginger

Glow tonic

Carrot, apple, pineapple, mango

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Soft drinks

Mineral Water **SS, LS**

Still or sparkling water 0.75L £7

Still or sparkling water 0.33L £5

Soft Drinks

£6

Coca-Cola

Coca-Cola Zero

Fever-Tree soda variations

Fever-Tree lemonade

Fever-Tree tonic variations

Fever-Tree ginger ale

Fever-Tree ginger beer

Juices

Passionfruit, cranberry, pineapple £7

Freshly pressed orange, grapefruit, apple, carrot, pineapple, mango £9

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Hot drinks

Illy Coffee S

£7

100% Arabica

Espresso, cappuccino, café latte, freshly brewed coffee

(All of our coffees are available decaffeinated)

Hot chocolate

£7

Jing tea SS

£7

Black teas

Assam English breakfast, Earl Grey, Chai, Darjeeling, decaffeinated Ceylon

Green teas

Jasmine pearls, Japanese sencha, jade sword, matcha

White teas

White peony, jasmine silver needle

Herbal teas

Chamomile, lemon verbena, rooibos, hibiscus and blackcurrant

Fresh herbal infusions

Mint, ginger, lemongrass

COMO Shambhala tea CS

Made with ginger roots, organic wild flower honey and freshly squeezed lemon juice

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WINES

CHAMPAGNE AND SPARKLING WINES	125ml	BOTTLE
Taittinger Brut, Reserve, (France)	£21	£109
Veuve Ambal, Crémant – Grande Cuvée, (France)	£15	£72
Borgoluce Prosecco, (Italy)	£14	£60
WHITE WINE	125ml	BOTTLE
Pannonhalmi Arch-Abbey, Sauvignon Blanc 2022 (Hungary)	£14	£68
Familia Castano, Macabeo, 2021 (Spain)	£12	£46
Cantina Bolzano, Pinot Grigio 2022 (Italy)	£14	£64
Gillets Morat, Les Crays Pouilly Fuissé 2020 (France)	£32	£160
ROSE WINE	125ml	BOTTLE
Tüske Rosé (Hungary)	£12	£60
RED WINE	125ml	BOTTLE
Rocca di Montegrossi, Chianti Classico 2020 (Italy)	£16	£80
Blank Canvas Escaroth Vineyards Pinot Noir 2019 (New Zealand)	£18	£95
Familia Castano, Organic Monastrell 2021 (Spain)	£12	£44
Elio Ottin, Non Expedit Syrah 2021 (Italy)	£19	£96

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BY THE BOTTLE**BRUT****BOTTLE**

Taittinger sec Nocturne (NV)	£155
Taittinger Brut Prelude (NV)	£170
Taittinger Brut 2012	£180

ROSÈ**BOTTLE**

Taittinger Rosè	£198
Louis Roederer Cristal Rosè 2005	£990

WHITE WINE**BOTTLE**

Domain Antoine Jobard 2015 (Bourgogne AOP)	£96
Szeremley Huba Kéknyelű, 2006 (Badacsony, Hungary)	£88
Axel Pauly, 'Tres Naris' Riesling Trocken 2021 (Mosel PDO)	£70
Lagar de Pintos, Albariño 2021 (Rías Baixas DO)	£78

RED WINE**BOTTLE**

La Fiorita, Brunello di Montalcino (DOCG)	£154
Chateau Lèoville Las Cases 2000 2ème Cru Classè (St. Julien AOP)	£850
Goliardo Caiño 2013 (Rias Baixas DO)	£110
Alta Pavina Citus, Pinot Noir 2014 (Castilla y León)	£80
Marques De Murrietta Dalmau Reserve 2013 (Rioja Alavesa)	£190

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COCKTAILS

HOUSE CREATIONS

£18

Alcazar

Sauvella vodka with homemade apricot syrup, peach liqueur and sparkling wine for that exclusive lavish afternoon feel

Pineapple daiquiri

Homemade pineapple syrup, lime juice and Plantation pineapple paying homage to the original legend

Eldorado

Saffron-infused gin, Lillet Blanc, elderflower liqueur shaken with mandarin bitters

Halkin aviation

Butterfly pea snap-infused house gin, Maraschino, lime and crème de violette giving this bar icon a fresh 2024 spin

Pine smoked boulevardier

Ideal evening aperitif consisting of rye whiskey, sweet vermouth, Campari and smoked pine cone essence

Kiwi mojito

Plantation rum with fresh kiwi, mint and lime on crushed ice topped with soda water

Blackberry fizz

Fruity and vibrant mix of Casamigos mezcal, crème de mure, rosemary syrup in a long version topped with soda

Chestnut French Manhattan

Classic bar staple with a classy twist; cognac replacing rye and blending together with chestnut liqueur and chocolate bitters

Champagne cocktails

Airmail

Appleton Rum mixed with lime and sugar topped with Taittinger Champagne

£20

Old Cuban - Champagne mojito

Zacapa 23-year-old rum muddled with lime, mint and angostura bitters topped with Taittinger Champagne

£26

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BOTTLED BEERS	330ml
Pilsner Urquell	£9
Peroni	£8
Noam	£9
Peroni 0.0% (alcohol-free)	£8
MOCKTAILS	£14
Passionfruit crush	
Passionfruit, lime, mint and sugar, muddled and topped with soda	
Madre mia	
A sparkling combination of orange, cranberry and elderflower	
Virgin tropical island	
Mango, passionfruit and banana served long with ice	
Blueberry julep	
Blueberries muddled with sugar, lime and mint, finished with ginger beer	

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SPIRITS

TEQUILA	50ml
Don Julio Añejo	£16
Casamigos Reposado	£20
Calle'23' Añejo	£17
Komos Cristalino	£30
Komos Reposado Rosa	£30
Tapatio Blanco	£12

MEZCAL

Casamigos Mezcal	£20
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GIN

The Halkin Gin (Belgravia, England)	£15
Juniper Rich Gin	
Bombay Sapphire (England)	£12
Tanqueray (Scotland)	£12
Plymouth (England)	£13
Martin Miller's (England)	£14
Sipsmith (England)	£14
Tanqueray No.10 (Scotland)	£15

FRESH FLORAL AND BOTANICAL GIN

Hendrick's (Scotland)	£14
Arbikie AK (Scotland)	£15
Gin Mare (Spain)	£15
Hayman's Old Tom (England)	£13
No44 (France)	£23

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VODKA	50ml
Ketel One (Holland)	£11
Grey Goose (France)	£12
Sauvella (France)	£15
Arbikie wheat or potato (Scotland)	£13
Polish Vodka	
Belvedere	£13
Konik's Tail	£13
High-end Vodka	
Kauffman Private Collection 2008 (Russia)	£30
Flavoured Vodka	
Zubrówka (Poland) – Bison Grass	£10
Grey Goose (France) - 'Le Citron' or 'La Poire'	£12
 RUM	
Appleton Estate Signature Blend (Jamaica)	£10
Bumbu X (Barbados)	£13
Eminente Reserva 7 years old (Cuba)	£15
Plantation Pineapple (Barbados)	£12
Plantaray 3* (Barbados)	£10
Plantation 'Fiji' 2009	£16
El Dorado 21 years old (Guyana)	£20
Ron Zacapa Centenario (Guatemala) Solera 23	£19
Santa Teresa 1796 (Venezuela)	£17
	£23

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BRANDY	50ml
Carlos I	£16
Cardenal Mendoza (15 years old)	£22
COGNAC	
Remy Martin 1738 (Accord Royal)	£19
Hennessy (X.O.)	£33
Remy Martin (X.O.)	£33
ARMAGNAC	
Château Laubade (VSOP)	£17
Château Laubade (1997)	£33
Château Laubade (1994)	£40
Château Laubade (40 years old)	£75
VERMOUTH/APERITIF/LIQUEUR	
Campari	£9
Aperol	£9
Antica Formula	£10
Cocchi Torino	£10
Cointreau	£10
Disaronno Amaretto	£12
Jägermeister	£11
Mozart dark chocolate coffee liqueur	£10
Baileys	£12

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WHISKEY

Single malt	
Speyside	50ml
Cragganmore (12 years old)	£13
Glenlivet Founder's Reserve	£14
Islay	
Bowmore (15 years old)	£19
Ardbeg Uigeadail	£22
Lagavulin (16 years old)	£20
Orkney island	
Highland Park (18 years old)	£26
Highland	
Oban (14 years old)	£17
Glenmorangie (10 years old)	£12
Glenmorangie (18 years old)	£30
Dalmore King Alexander III	£33
Lowlands	
Glenkinchie (12 years old)	£14
Isle of Skye	
Talisker (10 years old)	£14
Campbeltown	
Glen Scotia (25 years old)	£90

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Japanese single malt	50ml
Suntory Hakushu (12 years old)	£45
Irish	
Red Breast Single Pot Still (12 years old)	£14
Blended	
Monkey Shoulder	£12
Johnny Walker Black (12 years old)	£14
Suntory Nikka 'From the Barrel'	£20
Johnny Walker Blue	£45
Bourbon / Kentucky / Rye	
Maker's Mark / Wild Turkey	£12
Woodford Reserve	£14
Bulleit bourbon	£13
Noah's Mill	£19
Rittenhouse rye 100 proof	£15
Sazerac rye	£15

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