

Room Service at Andaz London Liverpool Street is available around the clock to make sure you have everything you need.

Whether it's a glass of wine while you watch a movie, supper for the kids or breakfast in bed the next morning, we'll be happy to bring it to your room.

To order Room Service during your stay, simply call Room Service using your bedroom phone or any internal phone located in each corridor near the lift.

All of our dishes have relevant dietary and allergen information detailed, however if you have any dietary requirements or food allergies, please let us know before you order your food.

ALLERGENS LEGEND



Gluten



Nuts



Soya



Fish



Crustacean



Dairy



Celeriac



Eggs



Sulphites



Mustard



Vegetarian



Vegan



Superfood

TRAY CHARGE £3.5

BREAKFAST

DAILY 6.00AM – 12 NOON

FOOD

Full English Breakfast 26

Free range eggs, Cumberland sausage, Dingley dell bacon, grilled mushroom, beans, grilled tomato, hash brown, choice of white or brown toast, fresh juice, coffee or tea



Vegetarian Breakfast 26



Free range eggs, avocado, hash brown, grilled mushroom, spinach, grilled tomato, vegetarian sausage, beans, choice of white or brown toast, fresh juice, coffee or tea



Continental Breakfast 18

Selection of cold meat and cheese, selection of pastries, fresh juice, coffee or tea



Free Range Eggs 9



Poached, scrambled, boiled, fried, omelette served with choice of toast, bagel, crumpet, English muffin



Eggs Benedict / Florentine / Royale 12 / 12 / 14

English muffin, hollandaise sauce



French Toast 10



Seasonal fruit and maple syrup



Waffles / Pancakes 10

Served with seasonal fruits / crispy bacon, maple syrup



Smoked Salmon & Smashed Avocado 14

Poached eggs and choice of toast



Coconut Polenta Porridge 9.5 


Coconut milk, raspberries, banana, flaked almonds



Classic Porridge 8.5

Milk of choice, berries, honey or maple syrup



Red Quinoa Fruit Salad 8.5 

Red quinoa, pineapple, mango, berries

Andaz Homemade Granola 8.5 

Hazelnuts, almonds, pistachio, coconut, pecan, oats

Served with milk of your choice or yoghurt



Fresh Fruit Plate 9.5 

Seasonal fruit

Mixed Berries 9.5 

Strawberries, raspberries, blueberries, blackberries

Bakery £4 for 3 pieces / £2 for an extra piece

Choice of Croissant, Pain au chocolat, Danish, Muffin

DRINKS

Berry Smoothie 7

Mixed berries, orange juice

Detox Smoothie 7

Apple, banana, orange juice, lemon juice, honey, ginger

Post-workout Smoothie 7

Natural yogurt, milk, banana, blueberries, honey

Freshly Squeezed Juices 5

Orange, apple, grapefruit, beetroot & ginger

Hot Drinks 5

Cappuccino, Latte, Espresso, Hot Chocolate, Flat White, Americano

Tea 5


English breakfast, Earl Grey, Green tea, Camomile, Darjeeling, Assam

ALL DAY DINING

DAILY 11.00AM – 11.00PM

If you wish to order food or drinks after 11.00pm, please have a look at our LATE NIGHT options at the end of this menu

STARTERS & SALADS

Roasted Plum Tomato Soup 7 

Organic olive oil, freshly baked bread



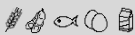
Tom Kha Gai Soup 8

Chicken & coconut broth, shitake mushrooms and chillies




Steamed Chicken Dim Sum 9

Light soy & sweet soy dip




Smoked Salmon & Piccalilli, Sour Cream 7



Burrata 10 

Balsamic, tomatoes, black olives, baby rocket and ciabatta



Quinoa Salad 10 

Cucumber, Castel Franco lettuce, beetroot, chick peas, raspberry dressing

Caesar Salad 10.5

Baby gem, croutons, chives, cherry tomatoes, parmesan shavings



Add grilled chicken or prawns 13.5



SANDWICHES

with a choice of chips, fries or side salad.

Andaz Burger 16


Beef patty, English watercress, crispy shallot, smoky bacon, hand cut chips, floured bap, your own choice of blue, cheddar or gruyere cheese



Club Sandwich 15

Toasted homemade country bread, grilled chicken, pancetta, fried egg, lettuce, tomato, mayo



Vegan Sandwich 13 

Pita bread, roasted peppers, falafel, hummus, aubergines, courgettes



MAINS

Grilled Rib Eye Steak 210gms 27

Portobello mushroom, grilled vine tomatoes, watercress, peppercorn sauce, your choice of side



Fish & Chips 17

Beer battered codling, double cooked chips, tartare sauce, malt vinegar



Pan Roasted Fish of the Day 22

Sea samphire, warm potato salad, salsa verde



Grilled Corn-fed Chicken 22

Steamed asparagus & tender steam broccoli, pine nut & olive gremolata



Paneer Makhani 20



Fragrant basmati rice & naan bread



Pasta Tagliatelle: Al Funghi, Bolognese or Pomodoro 16



Please enquire for wholemeal or gluten free pasta



Thai Chicken Curry 22

Jasmine rice and vegetable spring roll



Pizza - create your own 15



3 toppings included | £1 for an extra topping

Chicken, fresh mozzarella, ham, jalapeno, mushroom, olives, Parma ham, pepperoni, peppers, red onions



SIDES 4

Creamy mash | Green beans & shallot | Sweet potato fries | Spinach

Mushrooms | Side salad - rocket, artichoke, olives, cherry tomatoes

Rice | French fries

DESSERTS


Caramel & Chocolate Tart 7

Served with seasonal fruits



Seasonal Cheesecake 6



Mango Sorbet 6 

Praline Ice Cream 6



Selection of three British Cheeses 10

Crackers & bread with homemade chutney




Fresh fruit platter or mixed seasonal berries 9

KIDS MENU 7

Grilled Chicken Tenders & Baked Beans

Fish Goujons & French Fries



Spaghetti & Tomato Sauce 



Pizza Margherita 



MIYAKO

MON-FRI 11.30AM – 10.00PM

Our Head Chef Kosei Sakamoto recommends...

Miso Soup 4



Maki Sushi // 6 pieces

Cucumber 4.50 // Salmon 6.50 // Spicy Tuna 7



Oshi Dashi 9

Spinach, sesame dressing and bonito flakes



Poke Chirashi 13

Rice served with raw diced salmon and tuna, vegetables, vinegar and soya dressing



Wasabi Tartare 10.50

Diced tuna, avocado, sweet prawn sashimi and ikura, wasabi mayo



Inside-out Rolls // 6 pieces

Salmon Skin 8.50 // Tuna & Avocado 9.00 // Miyako Roll 8.50



Sushi Selection // 8 pieces 21

Salmon, Sea Bass, Prawn, Octopus, Tuna, Squid, Sea Bream, Tamago



Sushi Selection // *per piece*

Salmon 4.50 // Sea Bass 4 // Prawn 4.50 // Octopus 4.50

Tuna 4.50 // Squid 4.50 // Sea Bream 4 // Inari 4



Sashimi Selection // 15 pieces 21

Sea Bream, Squid, Sweet Prawn, Salmon, Tuna



Chicken Teriyaki Bento Box 25



Salmon Teriyaki Bento Box 25



All bento box dishes include:

Miso soup, Japanese sticky rice, wafu salad, sashimi selection & Japanese pickles

DRINKS MENU

6.00AM - 11.30PM

We are conscious of how harmful plastic is to the environment so our drinks are served **without straws**. Please let us know if you require a straw and we can provide a biodegradable alternative.

BEERS 6

Heineken

Asahi

Budvar

Peroni

CRAFT BEERS 7

Redchurch Brewery: Shoreditch Blonde

East London Brewery: ELB Night Watchman, ELB Pale Ale

LADY A India Pale Ale 4.5

Lady Abercorn's Pub & Kitchen homebrewed, a golden blonde ale with flower, citrus and cherry taste and a mellow hop bitterness

WHISKY 11

Jack Daniel's

Dalwhinnie

Jameson

Johnnie Walker Black Label

Maker's Mark

WHISKY 12

Macallan 10 yo

Glenlivet

WHISKY 16

Lagavulin 16 yo

GIN 11

Bombay Sapphire

Tanqueray

GIN 12.50

Hendricks

COCKTAILS 12

Tom Collins

Gin, sugar syrup, lemon juice and soda water

VODKA 11

Absolut Blue

Ketel One

VODKA 12.50

Belvedere

Grey Goose

LIGHT RUM 11

Havana Club 3 yo

DARK RUM 16

Zacapa 23 yo

COGNAC 11

Remy Martin VSOP

COGNAC 20

Hennessy

Cosmopolitan

Vodka, Cointreau, cranberry juice and lime juice

Mojito

Rum, lime juice, sugar syrup and mint

Rossini

Freshly blended strawberries and prosecco

Peach Bellini

Peaches liqueur and prosecco

Martini (Gin or Vodka)

With lemon twist, olives or dirty martini

Grape Times

Gin, apple juice and grapes

NON ALCOHOLIC COCKTAILS 8

Virgin Marry

Tomato juice, celeriac, lemon juice, salt, pepper, Tabasco and Worcester sauce

Ginger Limeade

Ginger ale, lime juice, fresh ginger

SOFT DRINKS

Freshly squeezed juice // Apple, Orange, Grapefruit 5

Chilled juices // Cranberry, Pineapple, Tomato Juice 4

Coke, Diet Coke, Coke Zero, ginger ale, lemonade
soda water, tonic water 3.50

Still or Sparkling Water 0.75L 5

WHITE WINE | 175 ML / 250 ML / BOTTLE

Sauvignon Blanc, Los Tortolitos, Chile 7 / 9 / 25

Pinot Grigio, Il Casone, Italy 8 / 10 / 30

Riesling Johannishof, Knipser, Germany 11 / 14 / 39

Chardonnay, Bogle, USA 13 / 16 / 43

Chablis, Domaine Defaix, France 48

ROSE | 175 ML / 250 ML / BOTTLE

Grenache, Cinsault & Carignan Roubertas, France 9 / 13 / 40

RED WINE | 175 ML / 250 ML / BOTTLE

Merlot, Los Tortolitos, Chile 7 / 9 / 25

Nero d'Avola, Mandrarossa, Italy 8.5 / 10.5 / 32

Tempranillo, El Meson, Rioja 11 / 14 / 39

Malbec, El Esteco Don David, Argentina 13 / 16 / 43

Cab Sauvignon - Merlot, Chateau Cru Godard, France 48

CHAMPAGNE - SPARKLING | 150 ML / BOTTLE

NV Cuvée Especial Brut, Pere Ventura 9.50 / 44

NV Giall'Oro, Valdobbiadene Prosecco Superiore D.O.C.G., Ruggeri 52

Laurent Perrier Brut, France 13.50 / 68

Laurent Perrier Cuvée Rose, France 95




2006 Dom Perignon, France 245





2004 Louis Roederer Cristal 290




LATE NIGHT




11.00PM – 6.00AM



FOOD




Roasted Plum Tomato Soup 7 
Freshly baked bread & organic olive oil
 





Caesar Salad 10.5
Chives, croutons, cherry tomatoes, parmesan shavings
Add grilled chicken or prawns 13
   




Pasta Tagliatelle: Bolognese or Pomodoro 16
  

Pizza - create your own 15 
3 toppings included | £1 for an extra topping
Chicken, fresh mozzarella, ham, jalapeno, mushroom, olives,
Parma ham, pepperoni, peppers, red onions
 

Air Dried Ham Panini 10.5
Mozzarella, rocket lettuce & crisps
 

Grilled Vegetables Panini 10.5 
Mozzarella, basil pesto & crisps
 


Fish & Chips 18
Beer battered codling, double cooked chips, tartare sauce, malt vinegar
   

Andaz Burger 18
Beef patty, English watercress, crispy shallot, smoky bacon, hand cut
chips, floured bap, your own choice of blue, cheddar or gruyere cheese
  

SWEET

Seasonal Cheesecake 7



Mango Sorbet 6 

Praline Ice Cream 6



Selection of homemade chocolate bonbons 7

DRINKS

WHITE WINE | 175 ML / 250 ML / BOTTLE

Sauvignon Blanc, Los Tortolitos, Chile 7 / 9 / 25

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2006 Dom Perignon 245

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BEERS 6

Heineken

Asahi

Budvar

Peroni

LADY A IPA (India Pale Ale) 4.5

Lady Abercorn's Pub & Kitchen homebrewed, Lady A is a golden blonde ale with flower, citrus and cherry taste and a mellow hop bitterness

NON ALCOHOLIC

Freshly squeezed juice

Orange / Apple / Grapefruit 5

Coke / Diet / Lemonade / Ginger Ale / Tonic 3.50

Still or sparkling water 0.75L 5