Mezze & Tapas

HUMMUS
Puree of Chickpeas, Sesame, Tahini, Lemon Juice, Garlic
MOUTABAL
Puree of Eggplant, Sesame, Tahini, Lemon Juice
MOUHAMARA
Mixed Crushed Nuts, Tomato, Chili Paste, Spices
BABANOHANLI
Grilled Eggplants, Tomato & Peppers, Olive Oil, Lemon Juice
BRUSCHETTA
Toasted Baguette, Tomato, Basil, Grilled Artichoke
FALAFEL
Crispy Chickpeas, Mixed Vegetable, Lebanese Spices
CHEESE RAKAKAT
Crispy Feta Cheese, Stuffed Pastry
GAMBAS AL AJILLO
Spanish Style Sautéed Shrimp, Garlic, Olive Oil, Parsley
TABOULEH
Fresh Parsley, Bourghul, Tomato, Onions, Lemon Juice, Olive Oil, Lebanese Spices
LEBANESE STYLE FETA CHEESE
Feta Cheese, Mixed Vegetables, Olives, Olive Oil
CALAMARI HARRISA
Andaman Squid, Homemade Harissa Parsley
MOROCAN CHICKEN
Moroccan Spice Rubbed Chicken, Goats Cheese, Tomato, Onion

SANDWICHES & SHAWARMA
MOZZARELLA PANINI
Pesto, Tomatoes and Olive Oil
MEDITERRANEAN VEGGIE SANDWICH
Roasted Red Pepper Hummus, Avocado and Feta Cheese
PORCHETA SANDWICH, SALSA VERDE
Ciabatta Bread, Roasted Pork with Aromatic Herbs and Fennel
GREEK CHICKEN PITA
Roasted Chicken on Pita, Lettuce, Onions, Tzatziki
ROASTED CHICKEN WRAP
Roasted Chicken wrapped in flat bread, Lettuce, Tomato, Pickles, Garlic Sauce

ALL SANDWICHES ARE SERVED WITH STEAK FRIES
EVERYTHING ON OUR MENU IS MADE FRESH TO ORDER THEREFORE A LITTLE PREPARATION TIME IS REQUIRED ALL MENU ITEMS CAN BE MADE FOR TAKE AWAY

Moroccan TaJine
LAMB SHANK TAJINE
Famous Slow Braised Moroccan Stew
Spices, Royal Couscous
Supplement 190
VEGETARIAN TAJINE
Slow Cooked Vegetables, Moroccan Spices, Royal Couscous

The Char Grill
SAMAKEH HARRA
Grilled sea Bass Fillets, Onion, Garlic, Pepper; Coriander, Parsley, Olive Oil, Potato Wedges
ANDALLUSIA STYLE TIGER PRAWNS
Four Andaman Jumbo Shrimp, Saffron Leaves & Mixed Spices Supplement 200
LAMB KOFTA
Three Minced Lamb Skewers with Lebanese Spices
LAMB CHOPS
Marinated Lamb Chop, Tomato, Pepper, Couscous and Tzatziki Supplement 200
SHISH TAOUK
Grilled Skewer of Chicken, Garlic Sauce, Pickles, Tomato, and French Fries
TUNA STEAK
Red Pepper Vinaigrette, Caper Berry, Roasted Tomato and Sugar Snap Peas Supplement 150

PastA
LOBSTER CANNELLONI
Handmade Spinach & Ricotta Canneloni served with Lobster Supplement 100
SPAGHETTI & CLAMS
Pan Fried Clams, White Wine, Garlic, Parsley
SPAGHETTI & MEATBALLS
Homemade Meatballs, Tomato, Basil
PENNE
Zucchini, Eggplants, Sun Dried Tomato, Garlic and Virgin Olive

Rotisserie
SPICED ROAST CHICKEN
Half Roasted Chicken Marinated in Lime, Rum, Cayenne Pepper and Cloves
CLASSIC ROSEMARY AND GARLIC ROAST CHICKEN
Half Roasted Chicken Marinated in Fresh Rosemary and Garlic Roasted Chicken will be Served with Steak Fries and Either Tangy Piri Piri or Garlic and Rosemary Sauce

METZO’S SUNDAY BRUNCH
IT’S A MATTER OF TASTE
Foodies all over the island are calling the Mediterranean style fare at Metzo’s, Outrigger Laguna Phuket Beach Resort a “must try’. Join The Sunday Brunch from 11.30am to 3.30pm - Reservations Required.
THB 990++ Food Only, THB 2,290++ Free Flow Premium Beverage Includes Selected Beers, Wines, Sparkling Wines, Cocktails, Soft Drink & Juices

Vegetarian Dish
10% service and 7% tax will be added