Metzo’s
Mezze & Friends

Mezze, Tapas and Sandwiches

HUMMUS
Puree of Chickpeas, Sesame, Tahina, Lemon Juice, Garlic  220

MOUTABAL
Puree of Eggplant, Sesame, Tahina, Lemon Juice  190

MOUHAMARA
Mixed Crushed Nuts, Tomato, Chili Paste, Spices  240

BABA GHANOULI
Grilled Eggplants, Tomato & Peppers, Olive Oil, Lemon Juice  160

BRUSCHETTA
Toasted Baguette, Tomato, Basil, Grilled Artichoke  190

FALAFEL
Crispy Chickpeas, Mixed Vegetable, Lebanese Spices  190

CHEESE RAKAKAT
Crispy Feta Cheese Stuffed Pastry  190

GAMBAS AL AJILLO
Spanish Style Sautéed Shrimp, Garlic, Olive Oil, Parsley  390

TABOULEH
Fresh Parsley, Bourghul, Tomato, Onions, Lemon Juice, Olive Oil, Lebanese Spices  190

LEBANESE STYLE FETA CHEESE
Feta Cheese, Mixed Vegetables, Olives, Olive Oil  320

CALAMARI HARISSI
Andaman Squid, Homemade Harissa Parsley  320

MOROCCAN CHICKEN
Moroccan Spice Rubbed Chicken, Goats Cheese, Tomato, Onion  300

MOZZARELLA PANINI
Pesto, Tomatoes and Olive Oil  320

MEDITERRANEAN VEGGIE SANDWICH
Roasted Red Pepper Hummus, Avocado and Feta Cheese  300

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 StewSpices, Royal Couscous  950

SHAWARMA

Levantine Signature Roasted Dish to Order, Served with Steak Fries

GREEK CHICKEN PITA
Roasted Chicken on Pita, Lettuce, Onions, Tzatziki  390

ROASTED CHICKEN WRAP
Roasted Chicken wrapped in flat bread, Lettuce, Tomato, Pickles, Garlic Sauce  390

PASTA

LOBSTER CANNELLONI
Handmade Spinach & Ricotta Cannelloni served with Lobster  600

SPAGHETTI & CLAMS
Pan Fried Clams, White Wine, Garlic, Parsley  390

SPAGHETTI & MEATBALLS
Homemade Meatballs, Tomato, Basil  350

Dry Aged Beef

Served Complete with Sides & Sauces

DRIED AGING IS A SLOW, TRADITIONAL PROCESS FOR AGING FINE MEATS. THE PROCEDURE USES DRY AIR, CAUSING THE NATURAL ENZYMES IN THE MEAT TO BREAK DOWN THE MUSCLE FIBER, WHICH ENHANCES THE MEAT TENDERNESS AND PRODUCES A JUICIER CUT WITH ROASTED BEEFY TASTE

PRIME RIB (400GR)  1,600
FIorentina (T-BONE 600GR)  2,000
NEW YORK STRIP (300GR)  1,300
THE RENEGADE ROCKSTAR 45 DAY GRAPPA “PICOLIT NONINO” AGED RIB STEAK (500GR)  2,800
Dry Aged Beef is served with Steak Fries and your Choice of Pepper, Red Wine or Béarnaise Sauce

ROTISSERIE

SPICED ROAST CHICKEN
Half Roasted Chicken
Marinated in Lime, Rum, Cayenne Pepper and Cloves  490
CLASSIC ROSEMARY AND GARLIC ROAST CHICKEN
Half Roasted Chicken
Marinated in Fresh Rosemary and Garlic  490
ROASTED CHICKEN WILL BE SERVED WITH STEAK FRIES AND EITHER TANGY PIRI PIRI OR GARLIC AND ROSEMARY SAUCE

THE CHAR GRILL

SAMAKEH HARRA
Grilled Sea Bass Fillets, Onion, Garlic, Pepper, Coriander, Parsley, Olive Oil, Potato Wedges  750

ANDALUSIA STYLE TIGER PRAWNS
Four Andaman Jumbo Shrimps, Saffron Leaves & Mixed Spices  950

LAMB KOFTA
Three Minced Lamb Skewers with Lebanese Spices  520

METZO’S SUNDAY BRUNCH
IT’S 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 1,850 Free Flow Sparkling Wine, Wines and Local Beers, THB 2,290++ Free Flow Premium Beverage Includes Selected Beers, Wines, Sparkling Wines, Cocktails, Soft Drink & Juices

10% service and 7% tax will be added