

FOOD

MONACO SPECIALTY

Monégasque Platter

24

*Grandma's recipe - made of **Socca**; a chickpea flour crepe, together with an assortment of authentic **Pissaladière Blanche**, which is a caramelized onion tart and tomato tart, also known as **Pissaladière Monégasque**. Served with a portion of **Barbajuans**, a deep fried ravioli delicacy, stuffed with parmesan, chard and pumpkin.*

TAPAS & SMALL BITES

Traditional Tortilla Chips with
Homemade Beef Chilli Con Carne

8

Meatballs with Tomato Herb Sauce

10

Signature One Bite Blue Cheese Burgers (Set of 3)

8

Calamari with Lemon Garlic Mayo

8

Mussels with Creamy White Wine Sauce

12

Asian Style Wings with Thai Sweet Chilli (4pcs)

7

Chicken Karaage

6

Tomato Bruchetta (Set of 4)

6

Fries - Nude
- Moroccan
- Chilli Lime
- Truffle

5

6

6

7

Cherry Tomatoes & Bocconcini with Basil Pesto

4

Pasta of the Day

6

PIZZA

4 Cheese

17

*Tomato Sauce, Mozzarella, Parmesan, Blue Cheese,
Bocconcini & Caramalised Onions*

Pepperoni

15

Tomato Sauce, Mozzarella & Sliced Pepproni

Classic Magherita

14

Tomato Sauce, Mozzarella, Sliced Tomato & Basil

BBQ Chicken

16

BBQ Sauce, Chicken, Gherkins & Onions



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