
COCKTAILS

BEVERLY SPRITZ

Puerto de Indias Pink Gin, lychee syrup, strawberry purée, cava, soda water, creme de cassis

11.95**METRO SECRET**

Absolut raspberry vodka, watermelon syrup, passion fruit purée, ginger ale and lemon juice

11.95**ITALIAN MAI TAI**

Havana 3, Aperol, Amaretto, lemon juice, orgeat, orange and pineapple juice, Angostura and Grenadine

11.95**SUMMER SLING**

London Dry Gin, Midori, apple syrup, lemon juice, fresh mint, apple juice

11.95**MANGONITA**

Tequila, Passoa liqueur, mango purée, vanilla, lemon juice

11.95**WOODPECKER SOUR**

Mezcal, banana liqueur, pineapple juice, banana syrup, lemon juice, Angostura

11.95**LAZY AFTERNOON**

Havana 3, Malibu, peach Schnapps, passion fruit purée, pineapple and apple juice, fresh strawberries

11.95**JUMP ON THE BOAT**

Pisco, vodka, elderflower syrup, blackberry purée, raspberry purée, lemon and apple juice

11.95**HOT SUNSET**

Bourbon whisky, maraschino cherries, apricot brandy, mango purée, pineapple & lemon juice

11.95**CANNA LILY**

Tequila Rose, Creme de Cacao, raspberry purée, Creme de Cassis, cranberry juice, cream

11.95

Lazy Afternoon



STARTERS

GARLIC BREAD (V) 5.25

GARLIC CHEESE BREAD (V) 5.50

TOMATO BRUSCHETTA 7.00
Toasted foccacia, mixed fresh tomatoes, oregano, olive oil (V)

CROSTINI TOSCANO 9.95
Sundried cherry tomatoes, melted goat's cheese, black olive tapenade and rocket, on sourdough bread (V)

ZUPPA DI GIORNO 7.25
Soup of the day

PROVOLETA A LA NAPOLITANA 7.75
Baked with napolitana sauce served with crostini bread (V)

CLASSIC BEEF CARPACCIO 14.25
Porcini mushroom sauce, rocket, parmesan shavings (GF)

SALMON TARTARE 13.75
Lemon juice, capers, dill, avocado, shallots, chives, tabasco (S)

SPICY PRAWN PIL-PIL 13.25
Tomato, chilli and garlic oil, ciabatta, pesto (S)(N)

MEATBALLS AND PARMESAN 10.95
Baked with fresh tomato sauce and served with flatbread



- TO SHARE -

METRO MIXED ITALIAN ANTIPASTI 22.50
Artichoke, pepperoni, Parma ham, bresaola, sundried cherry tomatoes, foccacia, pesto dip, Kalamata olives, and parmesan





**METRO MIXED
ITALIAN ANTIPASTI
22.50**

Artichoke, pepperoni, Parma ham, bresaola, sundried cherry tomatoes, foccaccia, pesto dip, Kalamata olives, and parmesan



**SEARED
SALMON SALAD**

16.25

Cherry tomatoes, cucumber,
spring onion, red onion,
soft egg, Kalamata olives,
vinaigrette dressing (GF)

SALADS

CAPRESE SALAD 11.50
Peeled tomatoes, avocado,
buffalo mozzarella, organic
olive oil and basil (V)

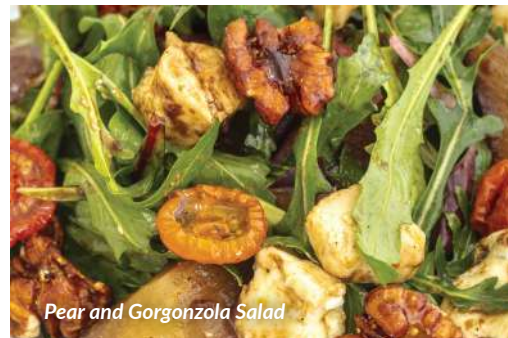


Caprese Salad

CAESAR SALAD 10.50
Romaine lettuce, ciabatta croutons,
parmesan shavings, Metro Caesar
dressing. Optional anchovies

- GRILLED CHICKEN 14.50
- PRAWNS 16.50

**PEAR AND GORGONZOLA
SALAD** 14.50
Rocket leaves, poached pear,
candied walnuts, balsamic and
truffle dressing (V)(GF)(N)



Pear and Gorgonzola Salad

SEARED SALMON SALAD 16.25
Cherry tomatoes, cucumber,
spring onion, red onion, soft egg,
Kalamata olives, vinaigrette
dressing (GF)

CONFIT TUNA SALAD 14.50
Potatoes, soft egg, confit tuna,
cucumber, red onions, roasted red
pepper, parsley, lemon dressing (GF)



Confit Tuna Salad

GOAT'S CHEESE SALAD 14.50
Goat's cheese, green apple,
candied walnuts, mixed leaves,
balsamic and olive oil
dressing (GF)(N)(V)

Goat's Cheese Salad



PASTA

**SPAGHETTI A
LA PUTTANESCA** 11.95

Tomato sauce and basil,
anchovies, black olives, capers

**LINGUINE AGLIO,
OLIO E PEPERONCINO** 10.95

Toasted garlic, fresh chilli
and local olive oil (V)(S)

SPAGHETTI BOLOGNAISE 14.00

Bologna classic beef ragu

SPAGHETTI CARBONARA 14.00

Smoked pancetta, parmesan sauce

FETTUCINE EL PUERTO 14.50

Prawns, garlic, chilli, tomato sauce,
cherry tomatoes, lemon, parsley (S)

**SPINACH AND RICOTTA
RAVIOLI** 14.75

Parmesan creamy sauce (V)

BROOKLYN SMOKER 12.95

Penne with pepperoni, smoked
mozzarella and tomato sauce

SICILIAN MEATBALLS 14.00

(Veal and beef), rigatoni,
tomato sauce and parmesan

**CHICKEN FETTUCINE
ALFREDO** 13.75

Creamy mushroom sauce,
grilled chicken

ROAST PUMPKIN RAVIOLI 14.75

Herb butter, rocket, feta cheese (V)



LASAGNE BOLOGNAISE 14.95

Fresh pasta layered with beef ragu,
bechamel and parmesan

PENNE AL'ARRIBIATTA 12.95

Spicy tomato sauce, garlic,
spring onions (S)(V)

LINGUINE FRUTTI DI MARE 16.50

Prawns, clams, squid, mussels
and cherry tomatoes

PIZZA

MARGHERITA Tomato sauce, mozzarella and basil (V)	9.95	GREEN CAMPO Tomato sauce, roasted vegetables, spinach, mozzarella (V)	14.50
FOUR CHEESE Smoked mozzarella, goat's cheese, gorgonzola, parmesan (V)	12.95	ROMANO Goat's cheese, Kalamata olives, sundried cherry tomatoes, roasted aubergine, pine nuts, fresh basil (V)(N)	14.95
FUNGHI Margherita loaded with fresh sliced mushrooms (V)	11.95	METRO ITALIAN HOT Cajun beef, piquillo peppers, mozzarella, spicy cream cheese (S)	15.50
QUATTRO STAGIONI ¼ spicy prawn, ¼ funghi, ¼ tropical, ¼ pepperoni (S)	14.95	PIL-PIL PIZZA Spicy prawns, onions, cherry tomatoes, chopped parsley (S)	15.50
PAMPLONA Pepperoni, chorizo, salami, prosciutto, fresh green chilli (S)	14.95	PEPPERONI Pepperoni and cheese	12.95
METRO SPECIAL – (EST. 2003) Topped with rocket, Parma ham, mozzarella, cherry tomato and parmesan shavings	15.25		
CLASSIC CALZONE Folded pizza stuffed with mushroom, ham and mozzarella	14.50		
PIZZA BOLOGNAISE Bolognese sauce, smoked mozzarella, fresh basil	14.75		
HAWAIIAN PIZZA Ham, pineapple	12.95		
TONNO Confit tuna, tomato, mozzarella, red onion, crispy capers, chopped parsley	14.95		
CHICKEN PEPPERONATA Grilled chicken, roast red peppers and onions	14.50		



Metro Special

(GF) - All pizzas can be ordered with a
gluten free pizza base. Add €2 supplement

MEAT, FISH & RICE

LEMON AND GARLIC CHICKEN 16.50

Roast chicken, grilled potatoes, cherry tomatoes, artichoke and rocket salad (GF)

AGNELLO METRO 39.00

Chargrilled New Zealand lamb cutlets, baby potatoes, roasted aubergine and red wine sauce

METRO BURGER 15.50

Angus burger (200g), burger sauce, cheese, pancetta, lettuce. Served with fries

VEAL ESCALOPE MILANESE 20.50

Served with french fries and Napolitana sauce on the side

SEABASS FILLET A LA SICILIANA 20.95

Roasted with black olives and cherry tomatoes, baby potatoes. Served with signature butter sauce (GF)



Seabass Fillet a la Siciliana

PORCINI RISOTTO 16.25

Parmesan cheese (V)(GF)

SAFFRON RISOTTO PIL-PIL 17.25

Spicy garlic prawns with creamy sauce (S)(GF)

BEEF TAGLIATA 27.75

Sliced entrecote topped with rocket, parmesan, truffle sauce and cherry tomatoes, baby potato (GF)



Beef Tagliata

CHARGRILLED FILLET 32.95

Skinny fries, Italian salad garnish. Choose a sauce (GF)

RIB EYE 27.95

Skinny fries, Italian salad garnish. Choose a sauce (GF)

WAGYU PICANHA STEAK 39.00

Skinny fries, Italian salad garnish. Choose a sauce (GF)



Wagyu Picanha Steak

SAUCES (GF):

Mushroom Marsala; Green Peppercorn; Red Wine; Garlic Butter

DESSERTS

ITALIAN MESS 8.75
Pistachio and chocolate ice cream with pistachio and chocolate macaroons (GF)(N)

PANNA COTTA 8.75
Red berries (GF)

WARM CHOCOLATE BROWNIE 8.75
Caramel toffee sauce, vanilla ice cream (GF) (N)

CLASSIC TIRAMISU 8.75
Coffee soaked biscuits with mascarpone cream

CHEESECAKE 8.75
Mango mascarpone

ICE CREAMS 7.50
Ask for flavours (GF)



Apple Pie

APPLE PIE 8.75
Warm and soft apple pie. Served with vanilla ice cream (N)



Chocolate Brownie

DRINKS

BEER

SAN MIGUEL	
· Medium draft	4.75
· Large draft	5.95
· Bottle 33cl	4.95
· Gluten free	4.95
· 0% Alcohol	4.95

STELLA ARTOIS	
· Medium draft	4.95
· Large draft	6.25

PERONI	5.25
CORONITA	5.25
HEINEKEN	4.75
MAGNERS 33cl	5.95

HOUSE SPIRIT & MIX FROM 8.50

SOFT DRINKS & JUICES	3.75
FRESH ORANGE JUICE	4.75
MILK SHAKES	6.50
WATER STILL/SPARKLING	3.50

RED WINE

 YLLERA 9 MONTHS	5.50/19.95
Tempranillo · T.Castilla	

LAMBRUSCO	19.75
Emilia Romagna	

 KRIYA ORGANIC	5.95/21.50
Montepulciano D'abruzzo	

PIAN DEL MASSO - MELINI	21.50
Chianti · Tuscany	

ARTE DE VIVIR	22.95
Tempranillo · Ribera del Duero	

 MARQUÉS DE CÁCERES	6.25/24.50
Coupage · Rioja · Crianza	

MARQUÉS DE RISCAL	38.95
Coupage · Rioja · Reserva	

CALLEJON DEL CRIMEN	38.95
Malbec · Mendoza · Reserva	

BARON DE LEY	
FINCA MONASTERIO	46.25
Tempranillo · Rioja	

LE BINE CAMPAGNOLA	30.95
Valpolicella Clasico	

ROSE WINE

 VIÑA DEL OJA	5.50/19.95
Coupage · Rioja	

 PINOT BLUSH	5.95/25.00
Pinot Blush · Italy	

AIX	42.00
Côtes de Provence	

WHITE WINE

 YLLERA	5.50/19.95
Sauvignon Blanc · T.Castilla	

VIÑA SOL	20.25
Parellada · Penedés	
· Half Bottle	11.95

 PINOT GRIGIO	5.95/24.00
Pinot Grigio · Italy	

 MARQUÉS DE RISCAL	6.95/25.95
Verdejo · Rueda	

L'ANFORA	26.50
Verdicchio di Metalica · Marche	

JOSE PARIENTE	28.75
Verdejo · Rueda	

MAR DE FRADES	39.95
Albariño · Rías Baixas	

FINCA COLINA	42.50
Sauv.Blanc · Rueda	

SPARKLING

MOËT & CHANDON BRUT	99.75
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MOËT & CHANDON ICE	132.00
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 PROSECCO	5.75/24.00
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LAMBRUSCO ROSADO	19.95
Emilia Romagna	

SANGRIA

SANGRIA	
· Glass	6.25
· Jug	16.50

 TINTO DE VERANO	5.50
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