



# Mezemiso

## ALA CARTE MENU

### Legacy, Tradition and Taste

The concept was to bear the resemblance of two strong cultural identities with their very own lifestyle, beliefs and customs Mezemiso had to explore...

Although Japan and Lebanon look totally different, they are somehow connected by the special attention they give to their land therefore, crops rich in flavour and herbs full of aromas.

Based on history and legends, travel and wonders, tradition and new age these identities eloped!

For your pleasure, chefs collaborated to create our unique recipes by combining trademark ingredients from both cultures in order to serve beautifully crafted plates.







## SOUPS AND SALADS

<b>Lentil Soup</b> Lentils cooked in cumin, carrot & onion. Served with toasted Lebanese bread and lemon (GL, V, SD)	10	<b>Spicy Lebanese Salad (Beirutiya)</b> Mixed vegetable salad, with fresh chilli Lebanese dressing. (GL, SD, V, VE)	12
<b>Tabbouleh</b> Finely chopped parsley salad, tomato, onion & bulgur (GL, SD, V, VE)	12	<b>Japanese Cucumber Salad (Sunomono)</b> Sliced cucumber dressed in rice vinegar, soya sauce and sesame seeds (GL, SD, SS, V)	12
<b>Fattouch</b> Mixed vegetable salad with Lebanese pomegranate dressing and toasted bread (GL, V, VE, SD)	12		

## COLD STARTERS

<b>Hummus</b> Chickpea purée , tahini, lemon juice and olive oil (SS, SD, V, VE)	10	<b>Makdous Lavante Special</b> Baby eggplant stuffed with crushed nuts, garlic and chili pepper, marinated in virgin olive oil (GL, SD, NU, PE, V, VE)	10
<b>Mutabal</b> Smoked grilled aubergine mashed with tahini, olive oil & lemon. (DA, VE, SD, SS)	10	<b>Loubya Bizayt</b> Fresh green beans, chopped tomatoes, crushed garlic, onion, olive oil, cooked together and cold (V, VE, SD, SS)	12
<b>Muhammara</b> Finely chopped red pepper, smashed walnuts, bread crumbs, tomato chili paste and virgin olive oil (SD, GL, NU,VE, V, MU,)	10		
	<b>Oyster Platters</b> served with vinegar and onions (SH,CR)		
	3 pieces		15
	6 pieces		25
	12 pieces		45

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Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

### Allergen Legend

(GL) Gluten, (EG) Eggs, (SH) Shellfish, (PE) Peanuts, (SD) Sulphur Dioxide, (CE) Celery, (FI) Fish, (MU) Mustard, (SS) Sesame Seeds, (LU) Lupin, (CR) Crustacean, (DA) Dairy, (NU) Nuts, (SO) Soya, (V) Vegetarian, (VE) Vegan  
(L) Lebanese | (J) Japanese





## JAPANESE MAINS

### Genghis Khan Mezemiso Special

Marinated lean lamb to be cooked by yourself on your table- on a jingisukan pot with sliced onion, bean sprouts, carrots and green pepper. Presented with Nippon Shokken Yakiniku Sauce for extra dipping  
(SS, GL, SO, SD)

65

### Chicken Karaage with Noodles

Chicken fillets marinated in garlic, ginger and soya sauce. Battered in a special blend. Fried to perfection with egg noodles & spinach  
(SD, GL, SO)

26

### Japanese Ribeye Garlic Steak

Grass fed Ribeye aged on the bone for 35 days, seared and oven cooked in a special garlic ginger soya sauce blend. Served medium to rare, with mushrooms on the side.  
(SD,SO,GL)

47

### Black Cod

Oven-cooked boneless cod marinated in a special miso sauce  
(GL, SO, SD, FI)

39

## FROM THE GRILL LEBANESE

### Mixed Grill

1 skewer of marinated chicken  
1 skewer of marinated lamb shashlik  
1 skewer of minced lamb kofta, served with a mix of grilled vegetables and Lebanese bread  
(GL, MU, SD,DA)

33

### Grilled Tiger Prawns

Chargrilled to perfection tiger prawns, served with a mix of grilled vegetables  
(GL,SH,CR)

42

### Kabab (Kofta)

3 skewers of minced meat with chopped parsley on the grill, served with a mix of grilled vegetables & Lebanese bread  
(GL,SD)

25

### Lamb Chops

Marinated lamb chops cooked on the grill to perfection, served with a mix of grilled vegetables  
(SD, GL,MU,DA)

38

### Shish Tawook

2 skewers of marinated chicken cooked to perfection served with a mix of grilled vegetables & Lebanese bread  
(SD,DA,GL,MU)

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## LEBANESE MAINS

### Makloubeh

Layers of eggplant, potatoes, mixed peppers, onion, tomatoes spiced to perfection, embedded in a special rice dish topped with nuts & parsley Served with chilli tomato sauce.  
(SD, VE, V, NU)

30

### Makloubeh with Lamb or Chicken

Layers of eggplant, potatoes, mixed peppers, onions and tomatoes spiced to perfection, embedded in a special rice dish. Topped with lamb or chicken with crushed almonds. Served with chilli tomato sauce.  
(SD, NU)

38

### Aubergine Festival

Baked aubergine rings, tomato, onions, green pepper, feta cheese, mozzarella cheese, pomegranate syrup and avocado slices book  
(DA, SD)

24

### Moussaka with Béchamel

Sliced eggplant and minced beef, baked with parmigiana reggiano cheese & béchamel crème  
(SD, DA, GL)

28

### Chicken Kabsa

Specially marinated chicken on the bone embedded in signature spiced rice. Topped with onion, crushed almonds, mixed pepper and parsley. Served chilli tomato sauce on the side.  
(SD, NU, MU, DA)

33

### Lamb Kabsa

Specially marinated lamb loin embedded in signature spiced minced meat rice. Topped with onion, crushed almonds, mixed pepper and parsley. Served chilli tomato sauce on the side.  
(SD, NU)

36

### Seabass Kabsa

Seabass fillets embedded in a special marinated rice topped with crushed almonds and crispy fried thinly sliced onions. Served chilli tomato sauce on the side.  
(F, SD, NU)

39

### Prawn Kabsa

Specially marinated tiger prawns embedded in signature spiced rice. Served chilli tomato sauce on the side.  
(SD, CR, NU, SH)

36

## MEZEMISO FISH SPECIAL

### Lemon Baked Dover sole

450g of whole Dover sole baked in the oven, brushed with olive oil, marinated in lemon sauce, black pepper, paprika, and salt topped with chopped parsley. Served with fresh chopped spinach in garlic. (SU, FI)

54

### Samaka Harra (Spicy Seabass)

Oven cooked seabass fillet covered with a spicy tomato sauce, chopped green pepper, garlic, coriander and mixed Lebanese spices.  
(SD, FI)

34

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# HOT STARTERS

## LEBANESE

**Hummus with Lamb Shawarma** 18  
Chickpea Purée, tahini and lemon juice topped with lamb shawarma, onion & cucumber pickle.  
(SS, SD)

**Spicy Lebanese Sausages** 17  
Fried Lebanese sausage, filled with spiced ground meat, chili tomato sauce, and spices  
(SD)

**Kibbeh** 16  
A plate of six pieces. Spices minced meat with pines, parsley, and bulgur wheat forming it into egg balls fried to perfection.(GL, PE, NU, SU)

**Sambousek plate** 16  
A plate of six pieces of an assortment of fried buttered pastries: two minced meat, two spinach with onions and two mozzarella, halloumi, with chopped mint. (GL, DA, SU)

**Shrimp à la Provençal** 18  
Fried shrimp topped with coriander, mixed pepper, onion, garlic, chili & lemon juice  
(CR, SD, EG)

**Calamari Special** 18  
Batter-fried calamari rings dipped and cooked till crisp  
(CR, GL, SD, EG)

**Rekakat Jebnet (4pcs)** 14  
Crunchy filo pastry rolled with Mediterranean cheese mix and a hint of parsley  
(DA, GL, SD)

**Baked Haloumi** 14  
Halloumi cheese baked in the oven, with olive oil drip  
(DA, GL, SD,SS)

**Foul** 12  
Smashed broad beans , cooked in olive oil with special spices  
(SD, V, VE)

**Falafel** 12  
Chickpea puree, chopped onions, garlic, coriander, and cumin spices  
(SD, VE, V)

**Spicy Potatoes** 9  
Fried potatoes, fresh chilli, mixed pepper, onion, garlic & coriander  
(V, VE, SD)

## JAPANESE

**Chicken Wings** 14  
Pan-fried chicken wings marinated in lemon juice, fresh crushed garlic, coriander, mixed pepper and onion  
(SD)

**Prawn Tempura** 18  
Battered prawns fried to perfection.  
Served with a spicy mayo sauce & sweet chili  
(SH, GL, SD, DA)

**Fruity Rock Prawn** 22  
Crispy prawn served with mayo-mango spicy special sauce  
(GL, SD, CR, EG, DA)

**Lobster Net** 17  
Lobster filo roll served with mayo-mango spicy special sauce (3 pieces)  
(GL, SD, SO, CR, EG)

**Gyoza (4pcs)** 12  
Prawns & vegetables  
(CR, SH, SD, GL, SO, DA)

**Vegetable Tempura** 14  
Broccoli, carrot, eggplant and zucchini sliced and battered in a special sauce and fried to perfection. Served with a soy and sweet chilli sauce  
(DA, SO, SD,GL)

**Edamame** 9  
With sea salt & chili oil  
(V, VE, SD, SS)

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## SIDE DISHES

<b>Plain Rice</b> (V, VE)	5	<b>Saffron Rice</b> (V, VE)	12	<b>Skin on French Fries</b> (V, VE, SD)	5.5
<b>Lebanese Rice</b> (GL, DA, )	6	<b>Steamed Asparagus</b> (V, VE)	7		

## DESSERTS

<b>Miske Bel Ashta</b> Mastic ice cream topped with cotton candy and crumbled pistachio (DA, NU)	14	<b>Daifuku (J)</b> Mochi stuffed with ice cream (GL, EG, DA, NU)	14
<b>Knafaa</b> Filo pastry, cheese, sugar blossom syrup and crumbled pistachio (GL, DA, NU)	16		
<b>Pistachio Baklava</b> Layers of filo pastry cooked in butter, filled with pistachio, sweetened with sugar blossom syrup (DA, NU)	10		

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