



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 Lebanon and Japan 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

Seafood Soup

Seasonal fish, baby squid, prawns and mussels cooked in a creamy and flavourful prawn bisque (CE, MU, MK, FI, MS, CR)

12.5

Fattouch

Mix of crispy lettuce, cucumber, radish, onion, pomegranate seeds with sumac and mint dressing and served with toasted bread (GL, SD, V, VE)

9.5

Tabbouleh

Finely chopped parsley mixed with concasse tomato, brunoises onion and dressed with refreshing lemon vinegarette (V, VE)

9.5

COLD STARTERS

Hummus

Freshly made silky hummus served with chickpeas, paprika and olive oil (SE,V, VE)

9.5

Muhammara

Grilled red peppers blended with garlic, walnuts, pistachios and served with pomegranate molasses and olive oil (NU, V, VE)

9.5

Mutabal

Smoked aubergine mixed with Lebanese tahini, garlic, lemon juice and served with pomegranate seeds, sumac and olive oil (SE, V, VE)

9.5

Globe Artichoke

Artichoke globe, carrot, broad beans, baby onion slowly cooked in olive oil and orange juice (V, VE)

9.5

Oyster Platter

Maldon Oysters served with a slice of lemon, onion vinaigrette and tabasco (SH,CR)

3 pieces
6 pieces
12 pieces

15
25
45

Seafood Platter

Maldon Oysters, Prawns, Mussels, Lobster tail and Crab legs served with slices of lemon, onion vinaigrette and tabasco (SD, MS, CR)

65

Minimum Spend £60 per person on Fridays and Saturdays

All food and beverage prices are subject to a 12.5% discretionary service charge. VAT is included at the current rate.

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, (PE) Peanuts, (SD) Sulphur Dioxide, (CE) Celery, (FI) Fish, (MU) Mustard, (SS) Sesame, (LU) Lupin, (CR) Crustacean, (MK) Milk, (NU) Nuts, (SO) Soya, (MS) Molluscs, (V) Vegetarian, (VE) Vegan





HOT STARTERS

Hummus Shawarma Silky hummus topped with lamb shawarma and served with brunoises gherkin, onion and parsley (SE, SD)	14.5	Mastelo Cheese Pan fried mastelo cheese served with mini figs, grape molasses, fried sage leaves and hazelnut dukkah (NU, SE, MK, V)	12.5
Spicy Lebanese Sausages & Egg Pan fried Levantine spicy sausages with sunny side up fried egg (GL, EG)	12.5	Chicken Wings Marinated grilled chicken wings served with harissa yoghurt (SD, MK)	12.5
Kibbeh Homemade bulgur shell stuffed with lamb mince, nuts and spices served with garlic yoghurt and Aleppo chilli butter (GL, NU, MK, EG)	14.5	Rock Prawn Fried tempura prawn with spicy Japanese mayo (GL, MD, EG, CR)	14.5
Calamari Special Marinated and batter fried calamari served with lime and coriander mayo (GL, MU, MK, EG, MS)	14.5	Edamame Edamame beans with sea salt, chilli and garlic sauce (V, VE)	7.5
Pastirma Borek Filo pastry filled with pastirma, grilled pepper, three cheeses and served with avocado purée (GL, MK)	13.5	Falafel Ground chickpeas and broad beans mixed with flavourful spices and served with citrus tahini sauce (SE, VE)	9.5
Vegetable Borek Filo pastry filled with artichoke heart, wild mushroom, sweetcorn and served with avocado purée (GL, V)	12.5	Spicy Potato Pan fried spicy potatoes served with chilli, garlic and coriander (SD, V)	9.5

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MAINS

Black Cod Miso sauce glazed black cod cooked in a stone oven and served with kadaifi, ginger stem and green shiso (GL, SO, SD, FI)	38	Udon Noodle with Shrimp Udon noodle with shrimp, pak choi, garlic, ginger, coriander and mix of Gochujang and sweet chilli sauce (GL, SO, EG, CR)	28
Samaka Harra Two fillets of Seabass glazed with a chipotle sauce and baked in the stone oven with a rich tomato sauce and fregola (GL, SD, FI)	36	Stuffed Aubergine Roasted peppers, onion, artichoke heart, wild mushrooms and chickpeas wrapped in aubergine and served with saffron rice (V, VE)	28
Chicken Karaage Noodles with chicken cubes marinated with sweet chilli, soy sauce and chives and fried in a special batter served with spinach (GL, SO, SD, EG)	26	Chicken Kabsa Specially marinated chicken embedded in signature spiced rice. Served with crushed almonds, raisins, parsley and kabsa sauce (SD, NU, MU, DA)	32

MEZEMISO SPECIAL

Laventine Kouzi Rice, lamb, chicken, nuts, raisins, Middle Eastern spices and egg cooked in crusty dough and served with green apple remoulade and bone marrow gravy (GL, CE, NU, MD, MK, EG)	32	MezeMiso Shish Two skewers of layered (tender lamb fillet, lamb kofta, tale fat), cut into cubes and barbecued. Served on Lebanese flatbread with green and red chillies	45
Tomahawk 25-day dry-aged tomahawk seared on the charcoal grill and served with salmoriglio (1.1 -1.3 kg - for 2)	125	Short Ribs Two, 6 hour braised beef brisket short ribs (approx. 350g - 400g each) glazed with Gochujang sauce and served on sweet potato puree (SO, MK)	45

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FROM THE GRILL

Mixed Grill 34
A skewer each of lamb kofte, marinated chicken shish and lamb cubes with grilled chilli peppers and tomato
(GL, MD)

Lamb Kofte 27
Three skewers of lamb kofte on Lebanese flatbread with grilled chilli peppers and tomato
(GL)

Lamb Chops 38
Three marinated lamb chops with silky mashed potato, grilled cherry tomato and gravy
(GL, MK)

Shish Tawook 30
Two skewers of marinated grilled chicken breast served with fries

Ribeye Steak 49
35-day dry-aged 12 oz Ribeye steak served with confit wild mushroom and salmoriglio

SIDE DISHES

Saffron Rice 6
(V, VE)

Plain Rice 5
(V, VE)

Fries with Truffle Mayo 7.5
(MD, EG)

Creamy Spinach 7.5
(MK, V)

Wild Mushrooms 7.5
(V, VE)

Mashed Potatoes 6
(MK, V)

Wood Oven Bread 2.5
(1 piece)
(V, GL)

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DESSERTS

- Mezemiso Baklava** 14
Homemade Mezemiso style special baklava served with mango ice cream (GL, NU, MK)
- Knafaa** 16
A traditional Middle Eastern dessert with a layer of filo pastry, sweet cheese filling, and a drizzle of sugar blossom syrup and garnished with crushed pistachios (GL, DA, NU)
- Chocolate Fondant** 16
A rich, individual chocolate cake with a firm exterior and a molten, gooey center. Served warm with a scoop of vanilla ice cream (SO, NU, MK, EG)
- Assorted Mochi** 12
Assorted Japanese Ice Cream Mochi (MK)

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