



# Mezemiso

## ALA CARTE MENU

### Legacy, Tradition and Taste

At Mezemiso, we proudly celebrate Lebanon's rich culinary heritage, inviting you on a journey through its authentic flavors and traditions.

Lebanon's cuisine is a vibrant blend of cultural influences, where meticulous care for the land yields aromatic herbs and flavorful crops. Our chefs craft each dish with passion, blending tradition with innovation.

Join us to savour the essence of Lebanese cuisine, where every bite reflects the harmony of flavors and the artistry of our chefs.





## SOUPS AND SALADS

### Lentil Soup

Lentils cooked in cumin, carrot & onion. Served with toasted Lebanese bread and lemon  
(GL, V, SD)

10

### Clam Chowder

Clams cooked in butter and chicken broth, finely chopped onions, double cream and cubed baby potatoes.  
(GF, DA, CR, FI, SD, SH, MU)

12.5

### Tabbouleh

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

10

### Fattoush

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

10

### Beetroot and Walnut Salad

Diced cooked beetroot, baby mixed leaves, thinly chopped garlic, pomegranate, red vinegar and olive oil and topped with walnuts.  
(GF, DF, V, VE, SD, MU, NU)

10

## COLD STARTERS

### Hummus

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

10

### Mutabal

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

10

### Eggplant Fatteh

Layers of crunchy pita chips, fried diced eggplant, tahini yogurt sauce, and a drizzle of pomegranate molasses and pine nuts  
(DA, SD, GL, SS, NU)

10

### Shanklish

A traditional Lebanese delicacy made from aged cheese, crumbled and rolled in herbs  
(DA, SD, SS)

10

### 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

**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

<b>Hummus Shawarma</b> Silky hummus topped with lamb shawarma and served with brunoises gherkin, onion and parsley (SE, SD)	<b>15.5</b>	<b>Mastelo Cheese</b> Pan fried mastelo cheese served with mini figs, grape molasses, fried sage leaves and hazelnut dukkah (NU, SE, MK, V)	<b>14.5</b>
<b>Spicy Lebanese Sausages</b> Pan fried Levantine spicy sausages (GL, EG)	<b>12.5</b>	<b>Chicken Wings</b> Marinated grilled chicken wings served with harissa yoghurt (SD, MK)	<b>14.5</b>
<b>Kibbeh Plate</b> Homemade bulgur shell stuffed with lamb mince, nuts and spices served with garlic yoghurt and Aleppo chilli butter (GL, NU, MK, EG)	<b>14.5</b>	<b>Edamame</b> Edamame beans with sea salt, chilli and garlic sauce (V, VE)	<b>7.5</b>
<b>Calamari Special</b> Marinated and batter fried calamari served with lime and coriander mayo (GL, MU, MK, EG, MS)	<b>14.5</b>	<b>Falafel</b> Ground chickpeas and broad beans mixed with flavourful spices and served with citrus tahini sauce (SE, VE)	<b>10</b>
<b>Sambousek</b> An assortment of baked buttered pastries: two minced meat, two spinach with onions and two mozzarella, halloumi, with chopped mint. (GL, DA, SU)	<b>13.5</b>	<b>Spicy Potato</b> Pan fried spicy potatoes served with chilli, garlic and coriander (SD, V)	<b>9.5</b>
<b>Cheese Rolls(4pcs)</b> Crunchy filo pastry rolled with Mediterranean cheese mix and a hint of parsley and served with marinara sauce (DA, GL, SD)	<b>13.5</b>	<b>Fries with Truffle Mayo</b> Crispy fries served with a luxurious truffle-infused mayonnaise (MD, EG)	<b>9.5</b>
<b>Shrimp Tempura</b> Crispy prawn served with spicy mayo (GL, SD, CR, EG, DA)	<b>15</b>		

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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

### **Stuffed Aubergine (vegetarian)**

Roasted peppers, onion, artichoke heart, wild mushrooms and chickpeas wrapped in aubergine and served with saffron rice  
(V, VE)

28

### **Samaka Harra (Tajin)**

This specialty Lebanese samkeh harra features baked seabass fillets smothered in a tangy, garlic-infused, and spicy tahini sauce. Finished with a topping of crispy fried pine nuts  
(FI, SD, GL, SS)

36

### **Chicken Kabsa**

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

32

### **Chicken Karaage with noodles**

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

### **Lamb Kabsa**

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

34

### **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

### **Sea Bass Kabsa**

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

39

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## FROM THE GRILL

<b>Mixed Grill</b> A skewer each of lamb kofte, marinated chicken shish and lamb cubes with grilled chilli peppers and tomato (GL, MD)	<b>34</b>	<b>Shish Tawook</b> Two skewers of marinated grilled chicken breast served with fries	<b>30</b>
<b>Lamb Chops</b> Three marinated lamb chops, served with potato chips and grilled tomato cherries with gravy. (GL, MK)	<b>38</b>	<b>Ribeye Steak</b> 35-day dry-aged 12 oz Ribeye steak served with confit wild mushroom and salmoriglio	<b>49</b>
<b>Grilled Jumbo Prawns</b> Chargrilled to perfection tiger prawns, served with a mix of grilled vegetables (GL,SH,CR)	<b>44</b>	<b>Kebab Khashkhash</b> Two skewers of minced lamb, thinly chopped red and green bell pepper and parsley barbecued and placed on a chilli red tomato sauce bed.	<b>28</b>
		<b>Tomahawk</b> 25-day dry-aged tomahawk seared on the charcoal grill and served with salmoriglio (1.1 -1.3 kg - for 2)	<b>125</b>

## SIDE DISHES

<b>Saffron Rice</b> (V, VE)	<b>6</b>	<b>Plain Rice</b> (V, VE)	<b>5</b>	<b>Wood Oven Bread (1Pcs)</b> (V, GL)	<b>2.5</b>
<b>Creamy Spinach</b> (MK, V)	<b>7.5</b>	<b>Wild Mushrooms</b> (V, VE)	<b>7.5</b>	<b>Mashed Potatoes</b> (MK, V)	<b>6</b>

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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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