

Mezemišo

A LA 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 & Salads

Lentil Soup

10

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

Tabbouleh

10

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

Clam Chowder

12.5

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

Fattoush

10

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

Beetroot & Walnut

10

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)*



Cold Starters

Hummus

10

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

Mutabal

10

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

Oyster Platters

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

3 pieces

6 pieces

12 pieces

15

25

45

Eggplant Fattah

10

*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)*

Shanklish

10

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



Hot Starters

Hummus Shawarma

15.5

*Silky hummus topped with lamb shawarma and served with brunoises gherkin, onion and parsley
(SE, SD)*

Spicy Lebanese Sausages

12.5

*Pan fried Levantine spicy sausages
(GL, EG)*

Kibbeh Plate

*Homemade bulgur shell stuffed with lamb mince, nuts and spices served with garlic yoghurt and Aleppo chilli butter
(GL, NU, MK, EG)*

14.5

Sambousek

*An assortment of baked buttered pastries: two minced meat, two spinach with onions and two mozzarella, halloumi, with chopped mint.
(GL, DA, SU)*

13.5

Cheese Rolls (4pcs)

*Crunchy filo pastry rolled with Mediterranean cheese mix and a hint of parsley and served with marinara sauce
(DA, GL, SD)*

13.5

Shrimp Tempura

*Crispy prawn served with spicy mayo
(GL, SD, CR, EG, DA)*

15

Mastelo Cheese

14.5

*Pan fried mastelo cheese served with mini figs, grape molasses, fried sage leaves and hazelnut dukkah
(NU, SE, MK, V)*

Chicken Wings

14.5

*Marinated grilled chicken wings served with harissa yoghurt
(SD, MK)*

Edamame

7.5

*Edamame beans with sea salt, chilli and garlic sauce
(V, VE)*

Falafel

10

*Ground chickpeas and broad beans mixed with flavourful spices and served with citrus tahini sauce
(SE, V, VE)*

Spicy Potato

9.5

*Pan fried spicy potatoes served with chilli, garlic and coriander
(SD, V)*

Fries with Truffle Mayo

9.5

*Crispy fries served with a luxurious truffle-infused mayonnaise
(MD, EG)*

Calamari Special

14.5

*Marinated and batter fried calamari served with lime and coriander mayo
(GL, MU, MK, EG, MS)*



Mains

- Black Cod** 38
Miso Sauce glazed black cod cooked in a stone oven and served with kadaifi, ginger stem and green shiso
(GL, SO, SD, FI)
- Samaka Harra (Tajin)** 36
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)
- Chicken Karaage with noodles** 26
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)
- Stuffed Aubergine (vegetarian)** 28
Udon noodle with shrimp, pak choi, garlic, ginger, coriander and mix of Gochujang and sweet chilli sauce
(GL, SO, EG, CR)
- Chicken Kabsa** 32
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)
- Lamb Kabsa** 34
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)
- Sea Bass Kabsa** 39
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)
- Short Ribs** 45
Two, 6 hour braised beef brisket short ribs (approx. 350g - 400g each) glazed with Gochujang sauce and served on sweet potato puree
(SO, MK)



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)

Shish Tawook

30

Two skewers of marinated grilled chicken breast served with fries

Grilled Jumbo Prawns

44

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

Tomahawk

125

25-day dry-aged tomahawk seared on the charcoal grill and served with salmoriglio (1.1-1.3Kg - for 2)

Lamb Chops

38

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

Ribeye Steak

49

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

Kebab Khashkhash

28

Two skewers of minced lamb, thinly chopped red and green bell pepper and parsley barbecued and placed on a chilli red tomato sauce bed.



Desserts & Sides

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)

Plain Rice 5
(V, VE)

Saffron Rice 6
(V, VE)

Mashed Potatoes 6
(MK, V)

Creamy Spinach 7.5
(MK, V)

Wild Mushrooms 7.5
(V, VE)

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



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



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.