



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)

11

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)

13

Tabbouleh

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

12

Fattoush

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

12

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)

12

COLD STARTERS

Hummus

Freshly made silky hummus served with chickpeas, paprika 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)

12

Mutabal

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

12

Raheb Salad

A blend of grilled aubergine, tomato, onion, bell peppers, mint, and parsley, dressed with lemon juice, olive oil, and topped with pomegranate seeds
(VE)

12

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

Hummus Shawarma Silky hummus topped with lamb shawarma and served with brunoises gherkin, onion and parsley (SE, SD)	14	Halloumi Cheese Baked Halloumi cheese served with fresh tomato and cucumber (MK)	13
Spicy Lebanese Sausages Pan fried Levantine spicy sausages (GL, EG)	14	Chicken Wings Marinated grilled chicken wings served with harissa yoghurt (SD, MK)	14
Kibbeh Plate Homemade bulgur shell stuffed with lamb mince, nuts and spices served with garlic yoghurt and Aleppo chilli butter (GL, NU, MK, EG)	16	Edamame Edamame beans with sea salt, chilli and garlic sauce (V, VE)	7.5
Calamari Special Marinated and batter fried calamari served with lime and coriander mayo (GL, MU, MK, EG, MS)	16	Falafel Ground chickpeas and broad beans mixed with flavourful spices and served with a citrus tahini sauce (SE, VE)	11
Sambousek An assortment of baked buttered pastries: two minced meat, two spinach with onions and two mozzarella, halloumi, with chopped mint (GL, DA, SU)	14	Spicy Potato Pan fried spicy potatoes served with chilli, garlic and coriander (SD, V)	11
Cheese Rolls(4pcs) Crunchy filo pastry rolled with a Mediterranean cheese mix and a hint of parsley (DA, GL, SD)	13.5	Fries with Truffle Mayo Crispy fries served with a luxurious truffle-infused mayonnaise (MD, EG)	10
Shrimp Tempura Crispy prawn served with spicy mayo (GL, SD, CR, EG, DA)	16	Musakhan Roll Tender chicken with caramelised onions, cooked in extra virgin olive oil and seasoned with aromatic sumac, all wrapped in a thin flatbread (GL)	15

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





MAINS

Black Cod

Miso sauce glazed black cod cooked in a stone oven and served with ginger stem and green shiso
(GL, SO, SD, FI)

40

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)

38

Chicken Kabsa

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

32

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

Lamb Kabsa

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

34

Mujadara (Vegetarian)

A traditional Middle Eastern dish of cooked lentils, rice, and cumin, topped with golden, crispy fried onions
(V)

29

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)

40

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





FROM THE CHARCOAL GRILL

Mixed Grill

A skewer each of lamb kofte, marinated chicken shish and lamb cubes with grilled chilli peppers and tomato. Served with saffron rice
(GL, MD)

38

Shish Tawook

Two skewers of marinated grilled chicken breast served with fries

30

Lamb Chops

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

38

Ribeye Steak

35-day dry-aged 12 oz Ribeye steak served with confit wild mushroom and salmoriglio. Served with peppercorn or Béarnaise sauce and fries
(DA, EG)

55

Jumbo Prawns

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

44

Kebab Khashkhash

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

28

Octopus

Tender grilled octopus served on a smooth pumpkin purée for a perfect balance of flavours
(MK, MS)

32

Tomahawk

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

135

Baby Chicken

Boneless baby chicken marinated with lemon, garlic, and herbs, grilled to perfection and served with a side of garlic sauce
(SD)

32

SIDE DISHES

Saffron Rice
(V, VE)

6

Plain Rice
(V, VE)

5

Wood Oven Bread (1Pcs)
(V, GL)

2.5

Creamy Spinach
(MK, V)

7.5

Wild Mushrooms
(V, VE)

7.5

Mashed Potatoes
(MK, V)

6

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





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 14
Assorted Japanese Ice Cream Mochi (MK)

Ghazal Beirut 16
Mastic ice cream topped with cotton candy and crumbled pistachio (DA, GL, NU)

Meghli Pudding 16
A spiced rice pudding with cinnamon and ginger, topped with dried coconut, walnuts, pistachios, almonds, and dried cranberries (NU, SD)

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

