



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, SALADS & COLD STARTERS

Lentil Soup Lentils cooked in cumin, carrot & onion. Served with toasted Lebanese bread and lemon (GL, V, SD)	11	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
Minestrone Soup A hearty vegetable soup with beans and pasta simmered in a rich tomato broth, finished with herbs for a wholesome, comforting flavour (EG, GL, DA, V)	11	Beetroot and Walnut Salad Diced cooked beetroot, grilled and smoked aubergine, baby mixed leaves, thinly chopped garlic, pomegranate, red vinegar and olive oil and topped with walnuts (GF, DF, V, VE, SD, MU, NU)	12
Tabbouleh Finely chopped parsley mixed with concasse tomato, brunoises onion and dressed with refreshing lemon vinaigrette (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
Quinoa Tabbouleh Finely chopped parsley mixed with quinoa, concasse tomato, brunoises onion and dressed with refreshing lemon vinaigrette (V, VE)	12	Kale Salad A mix of fresh kale, dates, dried apricots, cranberries, walnuts, and pomegranate seeds, topped with creamy goat cheese and drizzled with our house dressing (MU, MK, SD, NU)	15
Hummus Freshly made silky hummus served with chickpeas, paprika and olive oil. Served with wood oven bread (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)	12
Hummus Beiruti Smooth, creamy hummus blended with fresh parsley and finely chopped green chilli, offering a bright herbaceous flavor with a gentle, fresh heat, served with wood oven bread (SE, V, VE)	12	Oyster Platter Maldon Oysters served with a slice of lemon, onion vinaigrette and tabasco (SD,CR)	
Avocado Hummus A creamy blend of ripe avocado and chickpeas, topped with crispy fried chickpeas, fresh avocado slices, and a sprinkle of chili flakes. Served with wood oven bread (SS, V, VE)	12	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, (DA) Dairy





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, V)	13
Spicy Lebanese Sausages Pan fried Levantine spicy sausages (GL, EG)	14	Chicken Wings Marinated grilled chicken wings served with harissa yoghurt (SD, MK, DA)	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 spicy truffle 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, V)	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

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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	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
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	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
Mujadara (Vegetarian) A traditional Middle Eastern dish of cooked lentils, rice, and cumin, topped with golden, crispy fried onions (V)	29	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
Stuffed Aubergine (Vegetarian) Roasted peppers, onion, artichoke heart, wild mushrooms and chickpeas wrapped in aubergine and served with saffron rice (V, VE)	28		

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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, DA)	38	Shish Tawook Two skewers of marinated grilled chicken breast served with fries (DA)	30
Lamb Chops Three marinated lamb chops, served with potato chips and grilled cherry tomato with gravy (GL, MK, DA)	38	Ribeye Steak 35-day dry-aged 12 oz Ribeye steak served with confit wild mushroom or fries (DA)	55
Jumbo Prawns Tiger prawns chargrilled to perfection, served with a mix of grilled vegetables (GL,SH,CR)	44	Baby Chicken Boneless baby chicken marinated with lemon, garlic, and herbs, grilled to perfection and served with a side of garlic sauce (SD, DA))	32
Octopus Tender grilled octopus served on a smooth pumpkin purée for a perfect balance of flavours (MK, MS)	32	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 (DA)	28
Charcoal Grilled Salmon Delicate salmon, charcoal-grilled to perfection, served with chilli hollandaise sauce, accompanied by golden hasselback potatoes and garnished with pickled onions and capers (FI, MK, EG, SD, DA)	38	Tomahawk 25-day dry-aged tomahawk seared on the charcoal grill and served with salmoriglio (1.1 -1.3 kg - for 2) (DA)	135

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

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DESSERTS

Mezemiso Baklava
Homemade Mezemiso style special baklava served with mango ice cream
(GL, NU, MK)

14

Knafaa
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)

16

Chocolate Fondant
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)

16

Chocolate Mou
Layers of rich chocolate ice-cream and velvety whipped cream, drizzled with chocolate sauce and topped with rice and wafer crisps
(DA, GL)

14

Vanilla Semifreddo
Three layers of delicate almond biscuit stacked with smooth vanilla ice cream, layered with vibrant raspberry and blueberry jam, and finished with a dusting of icing sugar and fresh berries
(DA, GL, NU)

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