



# 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

<b>Lentil Soup</b> Lentils cooked in cumin, carrot & onion. Served with toasted Lebanese bread and lemon (GL, V, SD)	<b>11</b>	<b>Fattoush</b> Mix of crispy lettuce, cucumber, radish, onion, pomegranate seeds with sumac and mint dressing and served with toasted bread (GL, SD, V, VE)	<b>12</b>
<b>Clam Chowder</b> Clams cooked in butter and chicken broth, finely chopped onions, double cream and cubed baby potatoes (GF, DA, CR, FI, SD, SH, MU)	<b>13</b>	<b>Beetroot and Walnut Salad</b> 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)	<b>12</b>
<b>Tabbouleh</b> Finely chopped parsley mixed with concasse tomato, brunoises onion and dressed with refreshing lemon vinaigrette (V, VE)	<b>12</b>	<b>Raheb Salad</b> A blend of grilled aubergine, tomato, onion, bell peppers, mint, and parsley, dressed with lemon juice, olive oil, and topped with pomegranate seeds (VE)	<b>12</b>
<b>Quinoa Tabbouleh</b> Finely chopped parsley mixed with quinoa, concasse tomato, brunoises onion and dressed with refreshing lemon vinaigrette (V, VE)	<b>12</b>	<b>Kale Salad</b> 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)	<b>15</b>
<b>Hummus</b> Freshly made silky hummus served with chickpeas, paprika and olive oil. Served with wood oven bread (SE,V, VE)	<b>10</b>	<b>Mutabal</b> Smoked aubergine mixed with Lebanese tahini, garlic, lemon juice and served with pomegranate seeds, sumac and olive oil (SE, V, VE)	<b>12</b>
<b>Beetroot Hummus</b> Combines the earthy sweetness of roasted beets with the creamy texture of chickpeas. Served with wood oven bread (SS)	<b>12</b>	<b>Oyster Platter</b> Maldon Oysters served with a slice of lemon, onion vinaigrette and tabasco (SD,CR)	<b>15</b>
<b>Avocado Hummus</b> 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)	<b>12</b>	3 pieces 6 pieces 12 pieces	<b>15</b> <b>25</b> <b>45</b>

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)	14	<b>Halloumi Cheese</b> Baked Halloumi cheese served with fresh tomato and cucumber (MK)	13
<b>Spicy Lebanese Sausages</b> Pan fried Levantine spicy sausages (GL, EG)	14	<b>Chicken Wings</b> Marinated grilled chicken wings served with harissa yoghurt (SD, MK)	14
<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)	16	<b>Edamame</b> Edamame beans with sea salt, chilli and garlic sauce (V, VE)	7.5
<b>Calamari Special</b> Marinated and batter fried calamari served with spicy truffle mayo (GL, MU, MK, EG, MS)	16	<b>Falafel</b> Ground chickpeas and broad beans mixed with flavourful spices and served with a citrus tahini sauce (SE, VE)	11
<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)	14	<b>Spicy Potato</b> Pan fried spicy potatoes served with chilli, garlic and coriander (SD, V)	11
<b>Cheese Rolls(4pcs)</b> Crunchy filo pastry rolled with a Mediterranean cheese mix and a hint of parsley (DA, GL, SD)	13.5	<b>Fries with Truffle Mayo</b> Crispy fries served with a luxurious truffle-infused mayonnaise (MD, EG)	10
<b>Shrimp Tempura</b> Crispy prawn served with spicy mayo (GL, SD, CR, EG, DA)	16	<b>Musakhan Roll</b> 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

<b>Black Cod</b> Miso sauce glazed black cod cooked in a stone oven and served with ginger stem and green shiso (GL, SO, SD, FI)	40	<b>Sea Bass Kabsa</b> 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
<b>Short Ribs</b> 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	<b>Chicken Kabsa</b> 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
<b>Mujadara (Vegetarian)</b> A traditional Middle Eastern dish of cooked lentils, rice, and cumin, topped with golden, crispy fried onions (V)	29	<b>Lamb Kabsa</b> 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
<b>Stuffed Aubergine (Vegetarian)</b> 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

<b>Mixed Grill</b> A skewer each of lamb kofte, marinated chicken shish and lamb cubes with grilled chilli peppers and tomato. Served with saffron rice (GL, MD)	<b>38</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 cherry tomato with gravy (GL, MK)	<b>38</b>	<b>Ribeye Steak</b> 35-day dry-aged 12 oz Ribeye steak served with confit wild mushroom or fries	<b>55</b>
<b>Jumbo Prawns</b> Tiger prawns chargrilled to perfection, served with a mix of grilled vegetables (GL,SH,CR)	<b>44</b>	<b>Baby Chicken</b> Boneless baby chicken marinated with lemon, garlic, and herbs, grilled to perfection and served with a side of garlic sauce (SD)	<b>32</b>
<b>Octopus</b> Tender grilled octopus served on a smooth pumpkin purée for a perfect balance of flavours (MK, MS)	<b>32</b>	<b>Kebab Khashkhash</b> 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	<b>28</b>
<b>Charcoal Grilled Salmon</b> 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)	<b>38</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>135</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)

**Ghazal Beirut** 16

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

**Praline & Banana Caramel Crunch** 16

Toasted croissant bites layered with silky banana cream, topped with praline crunch and a drizzle of caramel sauce, finished with a touch of dried raspberries (DA, GL, NU, EG)

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