



Mesemiso

Sky Terrace





SOUPS

Lentil Soup (L) 10
finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread (GL, V, SD)

Spicy Seafood Miso (J) 10
shiru miso, seafood and fish (GL, SO, CR, SS, SD, FI, SH)

SALADS

Tabbouleh (L) 10
chopped parsley salad, tomato & zejd dressing (GL, SD, V, VE)

Fattouch (L) 10
mixed vegetables salad & pomegranate molasses (GL, V, VE, SD)

Crab Salad (L) 18
shredded crab, rocket & mezemiso spicy sauce (CR, SD)

Tuna Tataki & Wasabi Salad (J) 18
seared tuna & wasabi salad (SS, GL, SD, SO, FI, MU)

COLD STARTERS

Hommos (L) 10
purée chickpeas, tahini & zejd dressing (SS, SD, V, VE)

Warak Inab B'zeit (L) 10
vine leaves filled with rice, tomato, parsley, mint and onions cooked in lemon juice & zejd dressing (VE, V, SD)

Mezemiso Sea Food Platter (2 people) 118
canadian whole lobster, 6 malden oysters, 6 king tiger prawns, 6 salmon sashimi, black vinegar mignonette, sesame mustard & goji berry cocktail sauce (FI, SH, SS, SD, MU)

Oyster Platters
served with black vinegar and onions (SH)

3 pieces 15
6 pieces 25
12 pieces 50

Prunier Caviar 55 **Beluga Caviar** 210
30gr 30gr
(EG,DA, FI) (EG,DA, FI)

HOT STARTERS

Hommos with Lamb Shawarma (L) 16
topped with lamb shawarma (SS, SD)

Spicy Makanek (L) 14
fried lebanese sausage, filled with spiced ground meat and pine nuts, combined dipped in flavour of pomegranate molasses (SD, NU)

Octopus Mezemiso (L) 22
baby octopus served in our mezemiso spicy ink sauce (FI, GL, DA, EG)

Rekakat Jebnet (4pcs) (L) 12
crunchy filo pastries rolled with mediterranean cheese mix and a hint of parsley (DA, GL)

Fatet Batenjan (L) 12
air fried pita topped with eggplant, chickpeas & garlicky sauce and toasted pine nuts (GL, SS, SD, DA, NU, V)

Spicy Potatoes (L) 9
crunchy potatoes, fresh chilli & coriander (V, VE, SD)

Lebanese Chicken Wings (L) 10
chicken wings, lemon, coriander and garlic is a classic lebanese flavour combination (SD, GL)

Shrimp à la Provençal (L) 18
topped with coriander & lemon juice (CR, SD)

Fruity Rock Prawn (J) 16
crispy prawn & creamy mango sauce (GL, SD, CR, EG, DA, MU)

Lobster Net (J) 16
lobster filo roll & spicy mayo (3 pieces) (GL, SD, SO, CR, EG)

Edamame (J) 8
with sea salt & chilli oil (V, VE, SD, SS)

Gyoza (4pcs) (J) 10
prawns & vegetables (CR, SH, SD, GL, SO, DA)

Baozi (2pcs) (J) 10
crispy marinated shredded duck, cabbage, cucumber & hoisin sauce in steamed buns (GL, SO, DA)

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.





MAKI (6 PIECES), (J)

California Uramaki crab meat, avocado, cucumber & masago (GL, CR, EG, DA, SO, SS)	15
Rainbow Uramaki california uramaki wrapped with salmon, tuna, ebi, white fish & cucumber (GL, FI, CR, EG)	16
Crispy Crab Futomaki crab meat, unagi, ebi & avocado (GL, CR, FI, EG, DA, SO, SD)	15
Ribeye & Scallop Uramaki miso bbq sauce (GL, CR, SO, SD)	24
Mezemiso Uramaki gold and silver edible leaf rolled on crab meat, avocado, cucumber and masago aki (GL, CR, EG, DA, SO, SS)	30

MEZEMISO SASHIMI (J)

Chef Selection of Assorted Sashimi 6 pieces	16
Chef Selection of Assorted Sashimi 12 pieces	32
Chef Selection of Assorted Sashimi 24 pieces	64

SASHIMI (2 PIECES), (J)

Salmon (FI)	6
Tuna (FI)	6
Seabass (FI)	6
Hamachi (FI)	6
Scallops (FI)	6
Ebi (FI)	6

SIDE DISHES

Plain Rice (V, VE)	5	Saffron Rice (V, VE)	12
Lebanese Rice (GL, EG, V)	6	Steamed Asparagus (V, VE)	7

MAINS

Salted Fish (L) freshly baked seabass, hara & tajen (FI, SS, SD, NU)	38
Lamb cutlets (3pcs) (L) Specially marinated lamb, grilled (GL, SD)	38
Gold Lamb Cutlets (3pcs) (L) specially marinated lamb, grilled and covered in 24K gold edible leaf (GL, SD)	60
Oven-Cooked Lamb Kebbe (L) lamb and cracked wheat filled with seasoned minced lamb, onions and pine kernels slow oven cooked & served with Tzatziki (SD, GL, NU, DA)	28
Shish Barak (L) lebanese dough parcels, kebbe balls, yogurt, coriander & pine nuts (GL, DA, EG, NU, SD)	26

Mezemiso Ribeye Steak (J) black pepper sauce & green salad (GL, SD, SO, DA, SS, MU)	38
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Black Cod (J) miso marinated black cod (GL, SO, SD, FI)	38
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CATCH OF THE DAY (SPECIAL)

Striped Red Mullet Sultan Ibrahim (L) fried striped red mullet lebanese style (GL, FI)	38
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Whiting Malifa (L) fried whiting lebanese style (GL, FI)	32
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DESSERTS

Miske Bel Ashta (L) mastic ice cream topped with cotton candy and crumbled pistachio (DA, NU)	14
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Ousmallieh (L) filo pastry, clotted cream, rose syrup and crumbled pistachio (GL, EG, DA, NU)	14
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Daifuku (J) mochi stuffed with ice cream (GL, EG, DA, NU)	14
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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





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 explicit...

Although Japan and Lebanon 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.

