



Mezemiso

Sky Terrace

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.





From Lebanon

Cold Starters

Hommos

Purée chickpeas, tahini & zejd dressing 8
(SS, SD, V, VE)

Mutabbal Aubergine

Mashed grilled aubergine, tahini & zejd dressing 9
(SS, SD, V, VE)

Warak Inab B'zeit

Vine leaves filled with rice, tomato, parsley, mint and onions cooked in lemon juice 8
(VE, V, SD)

Artichoke Hearts

Artichoke hearts & zejd dressing 8
(V, VE, SD)

Fish Kebbe

Baked fish lozenge, bulgur, saffron & sauté onions 14
(FI, GL, SD)

Hot Starters

Hommos w Bizri / Lamb Shawarma

Topped with whitebait 14
(SS, FI, SD)

OR

Topped with lamb shawarma 14
(SD)

Chicken Liver

Sauté with lemon & pomegranate molasses 8
(SD)

Fatet Shrimps

Shrimp with crispy bread dressed in yogurt & pine nuts 14
(CR, DA, NUT)

Spicy Potatoes

Crunchy potatoes, fresh chilli & coriander 8
(V, VE, SD)

Kale with Calamar

Baby kale leave, sauté onions, thinly sliced roast garlic & crispy calamar 14
(FI, SD)

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Shrimp a la Provencal

Topped with coriander & lemon juice 14
(CR)

Octopus Mezemiso

Baby octopus served in our Mezemiso spicy ink sauce 19
(SH, FI)

Sambossek a la Jour

Crispy dough, filled with our catch of the day 8
(FI, GL, DA, EG)

Salad

Tabbouleh

Chopped parsley salad, tomato, bulgur & zeyd dressing 9
(GL, SD, V, VE)

Choice of crispy bizri 14
(GL, FI, SD)

Fattouch

Mixed vegetables salad & pomegranate molasses 9
(FI, V, VE, SD)

Add 3 prawn dumplings 14
(CR, GL, SD)

Crab Salad

Shredded crab, rocket & mezemiso spicy sauce 14
(FI, V, VE, SD)

Mains

Salted Fish

Freshly baked seabass, hara or tajeen 32
(FI, SS, SD)

Lamb Cutlet with Courgette & Stuffed Vine Leaves

Courgette & vine leaves with lebanese rice topped with cutlets 32
(DA)

Shish Barak

Lebanese dough parcels, khebi balls, yogurt, coriander & pine nuts 24
(GL, DA, EG, NU)

Side Dishes

Plain Rice (VE, V)

4

Lebanese Rice

5

Saffron Rice

6

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From Japan

Soup

Tofu & Nameko Mushrooms Miso Soup

White miso soup, tofu & mushrooms 4
(GL, SO, V, VE)

Spicy Seafood Miso

Prawn, scallop, botan ebi & shiro miso 8
(GL, SO, CR, SS, SD)

Steamed

Edamame

With sea salt & mezemiso sumac 5
(GL, SS, SO, SD, V, VE)

Gyoza

Scallop & prawn 8
(CR, SH, SD, GL)

Baozi

Crispy shredded duck in steamed buns 8
(GL, SO, DA)

Smoked & Salad

Smoked Tuna & Mezemiso Salad

Smoked tuna & wasabi salad 15
(GL, SD, SO, GL, FI)

Unagi, Arage & Kikurage Mushrooms

Eel, ear fungus & unagi sauce 14
(GL, SO, SD, SS, FI)

Miso Tofu Seaweed Salad

Tofu & assorted wakame 8
(GL, SO, SD, SS)

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Tempura & Crunchy

Fruity Prawn Rock

Crispy prawn & creamy fruity sauce 12
(GL, SD, CR, EG, DA)

Lobster Net

Lobster filo roll & spicy miso (3 pieces) 15
(GL, SD, SO, CR, EG)

Harumaki

Vegetable spring rolls (2 pieces) 8
(GL, SD, SO, DA, V)

Main

Black Cod

Miso black cod marinated 28
(GL, SO, SD)

Mezemiso Ribeye Steak

Black pepper sauce & green salad 35
(GL, SD, SO, DA, SS)

Duck Kuwayaki & Miso Foie Gras

Orange teriyaki & foie gras 29
(GL, SO, SD)

Mezemiso Sashimi Collection

Hamachi Ponzu Soy

Truffle oil, jalapeno & coriander crest 15
(GL, SO, SD)

Poach Salmon Okinawa Soy

Crunchy vegetable & mezemiso seafood dressing 12
(GL, SO, SS, SD)

Seabass Ceviche 17

(GL, SO, FI)

Ribeye Tataki

Seared ribeye & miso BBQ sauce 22
(GL, SO, SD)

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Maki

Botan Ebi Tempura Uramaki

Tempura botan ebi, avocado & spicy creamy sauce 12

(GL, EG, SD)

Saba Uramaki

Marinated mackerel, white raddish, ginger & spring onions 19

(GL, FI)

Spicy Tuna & Chive Uramaki

Spicy miso chilli oil & chopped chive 15

(GL, FI)

Salmon Tartar Uramaki

Salmon shallot, red chilli & ponzu 12

(GL, FI, SO, SD)

California Uramaki

Crab meat, avocado, cucumber & masago 14

(GL, CR, EG, DA, SO)

Rainbow Uramaki

California uramaki wrapped with salmon, tuna, ebi, butterfish & cucumber 18

(GL, FI, CR, EG)

Hawaii Uramaki

Cucumber, avocado with mango sauce (6 pieces) 12

(GL, EG)

Ribeye & Scallop Uramaki

Miso BBQ sauce (8 pieces) 22

(GL, CR, SO, SD)

Unagi Hosomaki

Grilled eel, cucumber & sansho pepper 12

(GL, FI, SO, SS)

Hamachi Hosomaki

Hamachi, yuzu kosho, shiso leaf & spring onions 14

(FI, SD)

Ikura Hosomaki

Shiso leaf, cucumber & fish egg roe (6 pieces) 14

(FI, SO)

Crispy Shredded Crab Futomaki

Crab meat, unagi, ebi & avocado 14

(GL, CR, FI, EG, DA, SO, SD)

Soft Shell Crab Futomaki

Crispy soft shell, avocado, carrot, lettuce & cucumber (6 pieces) 18

(CR, EG, SD)

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Mezemiso Sashimi

Assorted Sashimi 6 pieces	15
Assorted Sashimi 12 pieces	28
Assorted Sashimi 24 pieces	45

Mezemiso Nigiri

Assorted Nigiri 6 pieces	15
Assorted Nigiri 12 pieces	28
Assorted Nigiri 24 pieces	45

Sashimi (2 pieces)

Tuna <small>(FI)</small>	6	Foie Gras <small>(GL, SO)</small>	12	Ikura <small>(GL, SO)</small>	7
Salmon <small>(FI)</small>	6	Botan Ebi <small>(CR)</small>	8	Tako	7
Hamachi <small>(FI)</small>	7	Ama Ebi <small>(CR)</small>	6	Ebi <small>(CR)</small>	9
Butter Fish <small>(FI)</small>	7	Unagi <small>(GL, SO)</small>	8	Saba	6
Seabass <small>(FI)</small>	9	Scallop <small>(SH)</small>	12	Tobiko	7

Nigiri (2 pieces)

Tuna <small>(FI)</small>	6	Foie Gras <small>(GL, SO)</small>	12	Ikura <small>(GL, SO)</small>	7
Salmon <small>(FI)</small>	6	Botan Ebi <small>(CR)</small>	8	Tako	7
Hamachi <small>(FI)</small>	7	Ama Ebi <small>(CR)</small>	6	Ebi <small>(CR)</small>	9
Butter Fish <small>(FI)</small>	7	Unagi <small>(GL, SO)</small>	8	Saba	6
Seabass <small>(FI)</small>	9	Scallop <small>(SH)</small>	12	Tobiko	7

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Dessert

Miske Bel Ashta

Mastic ice cream topped with fresh clotted cream and crumble pistachio 8
(EG, DA, NU)

Ousmalieh

Filo clotted cream & rose jam 8
(GL, EG, DA)

Selection from our trolley 10

Fruit

Exotic Fresh Fruit Platter 10

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We cannot guarantee the total absence of allergens in our dishes.

Allergen Legend				
(GL) Gluten	(EG) Eggs	(SH) Shellfish	(PE) Peanuts	(SD) Sulphur Dioxide
(CE) Celery	(FI) Fish	(MU) Mustard	(SS) Sesame Seeds	(V) Vegetarian
(CR) Crustacean	(DA) Dairy	(NU) Nuts	(SO) Soya	(VE) Vegan

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