

# MEZZE

## BISTRO

### SMALL PLATES

#### Charcuterie

Chef Yves' pick of the week platter of fine cooked and dry-cured meats, ham, sausages, handmade pâtés and terrines with condiments of pickles, served with bread basket and butter

S (1-2 pax) RM55

L (3-4 pax) RM83

For customized charcuterie platters. Please ask your friendly server.

#### Cheese Platter (market price)

Please ask your friendly server for today's seasonal section of cheeses. Served with jam and crackers

#### Hamachi Ceviche RM48

Yellowtail fish marinated in \*tiger's milk with mango purée and fresh mango  
\*A Peruvian term for a citrus-based marinade, not actually milk from a tiger

#### Roasted Pork Belly ★ RM28

Slow roasted pork belly and crackling served with slightly sweet and spicy garlic sauce

#### Mutton / Pork Varuval ★ RM28

Choice of mutton or pork meat, cooked with Asian spices, served with deep-fried lotus buns

#### Sausage Platter ★ RM40

Three varieties of sausage served with house made blends of smoky ketchup sauce and German sweet mustard  
Please ask your friendly server for today's selection.

#### Raclette Cheese with Ham & Potato RM42

French raclette cheese on fried potato, served with French ham

#### Bacon-wrapped Jalapeño Poppers RM28

Mexican jalapeño stuffed with cream cheese and saffron, wrapped with streaky bacon

#### Duck Liver Pâté RM32

Smooth pâté with Pedro Ximénez sherry served with fennel marmalade and grilled country style bread

#### Whiskey Barbecue Wings RM28

Sweet barbecue sauce made with whiskey slathered on baked chicken wings

#### Sous Vide Pork Belly RM46

72°C slow-cooked pork belly with mixed herb sauce

#### Josperized Aubergine with Sour Cream & Pomegranate RM36

Charred aubergine with chilli lime yogurt, feta cheese and puffed quinoa

#### Grilled Asparagus with Bacon & Beurre Noisette RM36

Josper grilled green asparagus, bacon bits, brown butter sauce

#### Mediterranean Dips Duo RM28

Charred capsicum dip and homemade hummus, served with rosemary and sea salt sourdough

#### Stuffed Portobello Mushroom (V) ★ RM23

Portobello mushrooms stuffed with spinach,

### PIZZA & PASTA

#### Vongole Chilli Spaghetti ★ RM38

Spaghetti with clams in spicy tomato sauce, coriander

#### Olio Bacon Spaghetti ★ RM38

Spaghetti olio style with bacon, chilli, garlic, sundried tomato, parmesan cheese

#### Carbonara Spaghetti RM38

Spaghetti with smoked bacon, egg and parmigiano reggiano

#### Papardelle Oxtail ★ RM60

Our Chef's signature oxtail, slow braised for 8 hours on a bed of our homemade ribbon pasta

#### Mentaiko Pasta RM45

Pollock roe, butter, lemon juice, tobiko, parsley

#### Margherita Pizza ★ RM32

Mozzarella cheese, oregano

#### San Daniel Pizza ★ RM47

Italian cured ham, brie, oregano, drizzled with olive oil

#### Tarte Flambé Pizza ★ RM42

Crème cheese, bacon, shallots, parsley

#### Add Cheese RM5

Select from cheese counter

#### Add Mushrooms RM5

#### Quattro Pork Pizza RM48

Smoked bacon, chorizo, crispy pork belly, sernao ham, rocket

#### Chipotle Adobo Chicken Pizza RM44

Spicy chicken breast, chipotle chilli, rocket, oregano

#### Funghi Pizza★ RM48

Sautéed mushrooms, tomato, mozzarella, oregano, rocket, drizzled with truffle oil

#### Summer Truffle Pizza RM98

Truffle slices, truffle oil, pecorino truffle cheese, cream cheese, button mushrooms, rocket

### STEAKS SIMPLY PREPARED

Introducing our 120 days grain-fed 100% Australian Black Angus steaks. Our recommended minimum weight is 250g, served with shoestring fries and your choice of butter, bernaise, black pepper or bordelaise sauce, chimichurri or spicy peri sauce . Please let your server know your preferred doneness.

#### Rib Eye ★ RM52 per 100g

#### Tenderloin ★ RM62 per 100g

#### French Rib Eye RM98 per 100g

Charolais beef from France

#### Wagyu Rib Eye RM145 per 100g

Marbling 8, beef from Mayura Station, a national award-winning boutique beef producer specialising in full-blood wagyu beef.

#### Black Angus Tomahawk RM55 per 100g

#### Wagyu Black Angus Tomahawk RM85 per 100g

(Requires 24 hour notice)

Please ask your friendly server for individual weight of tomahawk.

### SIDES

#### Bread Basket RM8

#### Garlic Bread RM15

#### Shoestring Chips RM16

#### Sweet Potato Chips RM17

#### Mashed Potato RM18

#### Truffled Mashed Potato RM28

#### Sautéed Vegetables RM18

### MEAT

#### Mezze Burger ★ RM55

250g freshly ground beef patty, Mezze whisky BBQ sauce, mayo, red cabbage slaw and lettuce with a side of shoestring fries, choice of panini or brioche bun

#### Mezze Sanger RM52

Shredded smoked sweet rub pork shoulder in a brioche bun, served with champagne vinegar slaw

#### Add Cheese RM6

#### Add Bacon RM4

#### Spatchcock Chicken RM62

Farmed spatchcock chicken marinated with smoked paprika, thyme, garlic, served with roasted baby potatoes and fennel

#### Spicy Lamb Cutlet RM98

Chargrilled lamb cutlet, served with grilled eggplant and rocket

#### 24 Hour Sousvide Pork Ribs RM82

72°C slow-cooked pork ribs (400g), marinated with smoky whisky BBQ sauce, finished off on the Josper grill and served with mashed potatoes

# MEZZE

## BISTRO

### SEAFOOD

Catch Of The Day *Market Price*  
Please ask your friendly server.

Thai-style Grilled Fish with Mango Salad *RM54*

Marinated with local Asian spices, grilled to perfection and served with Thai mango salad

Grilled Spanish Octopus with Peperonata *RM110*

Charred Spanish octopus served with stewed peppers, onions and tomatoes

### SOUPS & SALADS

Mushroom Soup (V) ★ *RM28*

Chef Yves' famous mushroom soup, from a recipe that has been handed down through generations

Vegetarian of the Day (V) *\*market price*

Made with only the freshest ingredients, Please ask your friendly server for choice of the day

Caesar Salad ★ *RM22*

Our big Caesar complete with sous vide egg, baby romaine and baked croutons, tossed in homemade anchovy dressing and a generous helping of parmesan shavings

Add Chicken *RM6*

Add Smoked Salmon *RM9*

Pumpkin Salad (V) *RM22*

Roast pumpkin, pumpkin seed, feta cheese, chickpeas, rocket

Japanese Cucumber & Fried Chickpeas Salad (V) *RM22*

Japanese cucumber, cherry tomato, fried chickpeas, cumin, lemon dressing

### DESSERTS

Chocolate Royal ★ *RM22*

Chef Yves' luxurious Valrhona mousse cake atop a crunchy, praline base

Crepes Suzette ★ *RM26*

French pancake topped with caramelized sugar, butter, orange juice and zest, Grand Marnier, served with homemade vanilla bean ice cream

Chocolate Fondant ★ *RM20*

Self-saucing molten chocolate lava cake served warm with homemade vanilla bean ice cream

Panna Cotta *RM20*

Italian vanilla bean custard with passionfruit and caramelised nuts

Homemade Ice Cream

Vanilla Bean *RM8*

Salted Caramel / Chocolate *RM10*

Daily selection of cakes & tarts by the bakers at Huckleberry.

Please ask your friendly server for today's selection.

### BEVERAGES

#### FRESH JUICES

Orange / Apple / Watermelon / Carrot *RM15*

Mixed Juice *RM16*

#### SOFT DRINKS

Coke / Coke Light *RM9*

Sprite *RM9*

Ginger Ale *RM9*

Bitter Lemon *RM9*

Soda / Tonic Water *RM9*

Bundaberg Ginger Beer *RM12*

### TEAS

Chamomile *RM11*

English Breakfast *RM11*

Earl Grey *RM11*

Jasmine Green *RM11*

Moroccan Mint *RM12*

Iced Lemon Tea *RM13*

### COFFEE

Long Black *RM10*

Cappuccino *RM12*

Latte / Flat White *RM11*

Americano *RM10*

Double Espresso *RM11*

Single Espresso *RM8*

Macchiato *RM12*

Hot Chocolate *RM14*

Café Mocha *RM14*

Iced Coffee *RM15*

Iced Long Black *RM14*

Iced Latte / Iced Flat White *RM15*

Iced Mocha *RM19*

Iced Chocolate *RM17*

Iced Cappuccino *RM17*

### BOTTLED BEERS

Budweiser *RM25*

Carlsberg Smooth *RM21*

Corona *RM29*

Guinness *RM22*

Heineken *RM21*

Hoegaarden *RM25*

Kristoffel Belgian White *RM32*

Stella Artois *RM24*

**HAPPY HOUR** (3 - 8pm)  
½ Pint *Pint*

Tiger *RM15 RM22*

Guinness *RM18 RM27*

**DRAUGHT BEERS**  
½ Pint *Pint*

Tiger *RM15 RM26*

Guinness *RM22 RM30*

### HOUSE POUR WINES

**RED WINES** *Gls Btl*

Pinot Noir "F" de Fournier *RM33 RM160*

Oxford Landing Cabernet Sauvignon *RM33 RM160*

Sottano Malbec *RM32 RM155*

### WHITE WINE

Colliano Cuvée White *RM33 RM160*

Sauvignon Blanc "F" de Fournier *RM33 RM160*

Poco Mas Chardonnay *RM31 RM150*

Please ask your friendly server for our Cellar List, an extensive curation of over 200 lovely wines from around the world.

## WEEKEND BRUNCH

Mezze celebrates ten years of good food, wine and friendship. We are kicking the festivities off with our Weekend Brunch every Saturday and Sunday from 10.00am to 3.00pm.

Experience Mezze's Weekend Brunch including eggs benedicts, big breakfasts, pancake stacks and more. There will be freshly baked pastries and cakes from our sister brand, Huckleberry, too!

Please ask our friendly staff for our Weekend Brunch menu.

## SATURDAYS @ MEZZE WINE & CIGAR BAR

Enjoy 10% off at Mezze Wine & Cigar Bar upstairs on Saturdays when you show us your Weekend Brunch receipt.

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JALAN KASAH  
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DAMANSARA

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### OPENING HOURS

MON - THU : 4PM TO 1AM

FRI : 12PM TO 1AM

SAT : 10AM TO 1AM

SUN : 10AM TO 5PM