

**MEZZE**

Perched above the heart of Kathmandu, Mezze is where the city gathers — Durbar Marg's iconic rooftop bar reimagined with new energy, lush design, and that unmistakable warmth.

From sunlit corners to leafy pockets and sweeping skyline views, every space invites you to linger. The elevated deck sets the scene for golden-hour cocktails and starlit dinners, while the sky-high bar serves zodiac-inspired signature cocktails that match your mood. Wander through the walk-in wine cellar to choose your bottle, or relax in the garden space under umbrellas on sunny days. Mezze's outdoor BBQ and sushi stations bring flavour and flair to every visit, the pool table area keeps the vibe playful, and the art-lined walkway makes every entrance and exit feel like a story.

With Mediterranean-inspired plates, Charcoal BBQ, Pan Asian, wood-fired pizzas, crafted cocktails, and indulgent desserts, Mezze is back — brighter, bolder, and more beautiful than ever, a place that always feels like home, just a little higher up.



This isn't just wall but they're pieces of Mezze's history.

Each wooden panel you see here was once a table that served countless meals, conversations, and memories. From first dates to family gatherings, laughter to late-night confessions, these tables have witnessed it all.

As Mezze transformed, we couldn't leave that history behind. So, we gave these tables a new life, turning them into a wall that quietly holds the stories of everyone who's ever shared a moment here.

**A wall built not just of wood, but of warmth, memories, and the spirit of Mezze.**



*APPETISER* starters to  
work up your  
appetite

*MEZZE*

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*SIGNATURE*

*FROM* LIGHT GRUBS  
*THE PIRA* SOUP & SALAD  
PAN ASIAN

*SUSHI CORNER*

*PASTA*

*THIN CRUST*

*DESSERT*

*PIZZA*

*CHILLED / HOT*  
*SEGAFREDO CORNER*  
*MOCKTAIL*  
*CLASSIC COCKTAIL*

*BEVERAGE*

*IMPORTED SPIRITS*  
*BEER*  
*HOUSE WINE / HOOKHA*

# APPETISER

starters to  
work up your  
appetite

## HAND-CUT SALTED/ PERI PERI FRIES 450

Crispy On The Outside, Fluffy On  
The Inside Served With Tomato  
Ketchup.

## GOLDEN PORK CROQUETTES 990

Slow-Cooked Pulled Pork Wrapped  
In A Creamy Béchamel Base,  
Then Hand-Rolled In Golden  
Breadcrumbs & Fried.

## CRUMBED CHEESE BITES 650

Golden, Crispy Bites Filled  
with a Velvety Blend of Melted  
Cheeses & Creamy Béchamel.

## STONE GRILLED CHICKEN SKEWERS 650

Tender Chicken Marinated In Bold  
Nepali Spices And Mustard Oil, Flame-  
Grilled Over Open Fire For A Smoky  
Char & Juicy, Full-Bodied Flavor.

## LAZIZI 550<sup>V</sup> / 790<sup>NV</sup>

A Fusion Of Italian Meeting Asian  
Where The Potato Gnocchi/Chicken  
Is Tossed With Asian Spices.

## THE GOLDEN PARMA BOARD 1190

30 months Traditional Italian Dry Cured  
Ham Served With Pickles & Chips.

## GRILLS WITH MISO 650<sup>V</sup> / 1250<sup>NV</sup> (TOFU/PRAWN)

Perfectly Grilled Prawns/ Tofu Served  
Over a Spicy Creamy Miso Sauce.

## SEOUL STYLE FRIED CHICKEN 790

Crispy, Double-Fried Chicken  
Tossed in a Sticky, Sweet & Spicy  
Gochujang Glaze.

## THAI BASIL FISH 800

Crispy Chunks of Tender White  
Fish Stir-Fried with Fragrant Thai  
Basil, Garlic, Chillies & A Savory  
House-made Sauce.

## MUSHROOM PARFAIT / CHICKEN LIVER PARFAIT 450<sup>V</sup> / 550<sup>NV</sup>

Smooth, Rich Spread Is Delicately  
Seasoned With Herbs, Garlic & A  
Splash Of Rum Served Chilled With  
Toast & Pickles.

## HIMALYAN CHEESE BOARD 990

Tomme, Yak, Camembert, Raclette Cheeses  
with Tomato Jam, Pickles & Chips.

## SMASHED SUKUTI 790

A Fiery & Flavorful Nepali Delicacy Made With  
Dry-aged, Smoked Chicken/ Buffalo Meat.

## PORK BELLY SEKUWA 810

Marinated In Traditional Nepali Spices &  
Slow-Roasted To Perfection, Then Finished  
Over Flame For A Crisp Edge & Smoky,  
Caramelized Flavor.

## STICKY PORK BELLY BITES 850

Melt-In-Your-Mouth Pork Belly, Slow-  
Cooked For Hours Until Tender & Juicy,  
Glazed With A Sweet & Savory Reduction.

## JAPANESE PRAWN TOAST 1220

Delicately Poached Prawns Bound In  
Japanese Mayo & Sriracha, Layered  
Over Crisp Buttered Toast With  
Lemon Accents & Spring Onion.



# MEZZE SIGNATURE

## LOADED POTATO SKIN 680

Deep Fried Potato Skin stuffed with Refried Beans, Salsa, Jalapeño & Cheddar Cheese.

## MEDITERRANEAN PLATTER 1250

Hummus, Tzatziki, Muhammara, Marinated Olives & Cheese With Freshly Made Pita Bread.

## BRUSCHETTA AL POMODORO 450

Fresh Tomato Basil, Garlic, Olive Oil, Parmesan With Toasted Bread.

## SMOKED DUMPLING 810

Asian Inspired Dumplings With Soy Mirin Sauce.

## LOADED NACHOS 750/1190<sup>NV</sup>

Corn Tortilla Chips Topped With Salsa, Cheddar Cheese, Jalapeño, Smoked Chicken & Sour Cream.

## CHEESE WHEEL PASTA 1180

Freshly Cooked Pasta Mixed In Hollowed Parmigiano Reggiano Cheese Wheel.

# SOUPS & SALAD

## WILD FOREST MUSHROOM 490<sup>V</sup>

Creamy Mushroom & Leek Soup.

## ORIENTAL EXPRESS 550

A Flavourful & Spicy Soup That  
Combines Bold Flavours.

## SPICY THAI CURRY SOUP 890

Spicy Umami Tangy Soup With Sliced  
Of Chicken Flavoured With Thai Red  
Curry Paste & Coconut Milk.

## ROASTED SEASONAL VEGGIES W/ QUINOA 550<sup>V</sup>

Oven Roasted Vegetables Served  
With Quinoa, Rocket Leaves &  
Lemon Vinaigrette.

## CHILLED SOBA NOODLE 800<sup>V</sup>

Delicate Buckwheat Soba  
Noodles Served Cold With A Light  
Sesame Dressing.

## BANGKOK STYLE GLASS NOODLE WITH PRAWNS 1390

Mung Bean Vermicelli Noodles  
Tossed With Spicy Umami Tangy  
Sauce along With Prawns, Cherry  
Tomatoes & Fresh Herbs.

## CAESAR SALAD 750<sup>V</sup> / 880<sup>NV</sup>

Organic Lettuce with Butter  
Croutons, Smoked Chicken, Bacon  
served with Caesar Dressing &  
Parmesan Cheese.

# *PIRA* CHARCOAL OVEN

## CHARCOAL FIRED PORK CHOP 2065

Charcoal-Smoked To Perfection & Finished On Open Flame, This Thick-Cut Pork Chop Delivers Smoky Depth & A Sweet Caramelized Finish, Big Flavor, Big Personality.

## SIGNATURE MEZZE SUNDAY ROAST 1650

Marinated Chicken In Mezze's Signature Blend Of Herbs & Smoky Spices, Then Slow-Roasted Over Open Flame For Succulent Meat & A Golden Charred Rustic Comfort.

## BUFF TENDERLOIN STEAK 2250

Prime Cut Buffalo Tenderloin, Rubbed With Our House Spice Blend & Slow-Smoked Over Fire For Deep, Smoky Flavor & A Beautifully Tender Finish.

## MISO GLAZED SALMON & CHARRED GREENS 3350

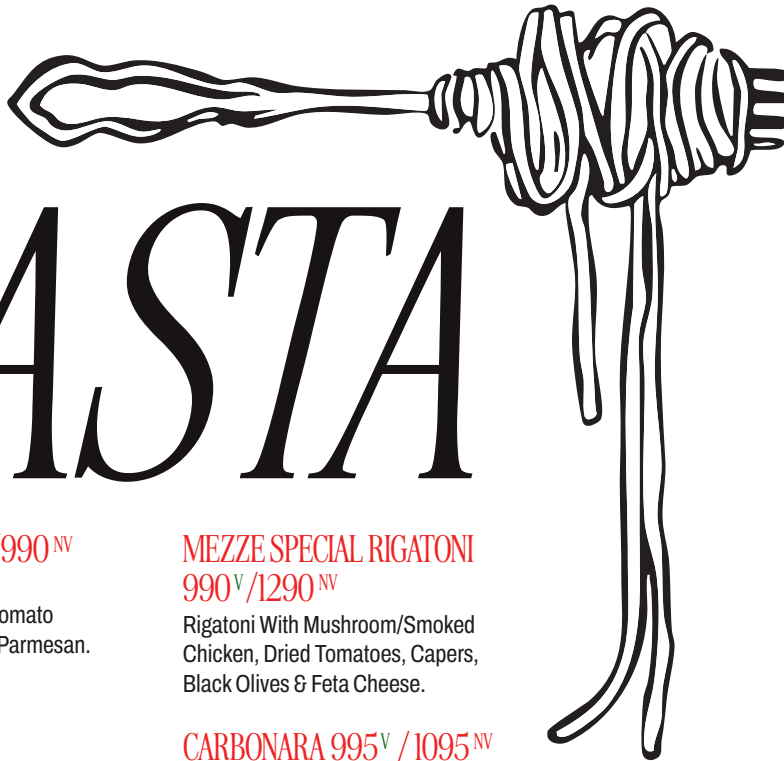
Fresh Salmon Fillet Gently Cured & Hot-Smoked For A Flaky Texture And Rich Depth, Finished With A Miso Glaze And Served With Charred Seasonal Greens.

## KING BROWN MUSHROOM, ZUCCHINI SESAME & MISO 890

King Brown Mushrooms & Zucchini Grilled Over Open Flame For A Smoky, Caramelized Finish And Glazed With Miso & Sesame For An Earthy Umami Balance.



# PASTA



## MAMA ROSA 890<sup>V</sup>/990<sup>NV</sup>

(Spaghetti/Penne)  
Imported Italian Creamy Tomato  
Sauce With Fresh Basil & Parmesan.

## VODKA BLAZED RIGATONI 990<sup>V</sup>

Al Dente Rigatoni Tossed In A Rich  
Creamy Tomato-Vodka Sauce.

## WILD MUSHROOM ALFREDO 930<sup>V</sup>

Served With Creamy Buttery  
Parmesan Mushroom Sauce.

## MEZZE SPECIAL RIGATONI 990<sup>V</sup>/1290<sup>NV</sup>

Rigatoni With Mushroom/Smoked  
Chicken, Dried Tomatoes, Capers,  
Black Olives & Feta Cheese.

## CARBONARA 995<sup>V</sup> / 1095<sup>NV</sup>

(Spaghetti/Penne)  
Choice Of Mushroom/ Crispy  
Bacon, Cream & Parmesan.

## RUSTIC BOLOGNESE 1150

Spaghetti With Beef Mince Ragu,  
Tomato Sauce, Fresh Herbs &  
Shaved Parmigiana.

# RICE

## CLAYPOT RICE 850<sup>V</sup>/990<sup>NV</sup>

(TOFU/CHICKEN)  
Fragrant Jasmine Rice Cooked  
Slowly In A Traditional Clay Pot  
Flavored By Savory Sauce &  
Marinated Chicken/Tofu.

## THAI RED CURRY 1250<sup>NV</sup>/950<sup>V</sup>

(CHICKEN/VEGGIE MIX)  
A Rich & Aromatic Curry Simmered In  
Creamy Coconut Milk With Red Curry  
Paste, Garlic & Fragrant Herbs Served  
With Fragrant Jasmine Rice.

# BURGERS

## CHEESY BUFF MELT 1150

Cheese Stuffed Burger Patties  
Grilled Over Flame with Caramelized  
Onions & House Mayo With Fries.

## CRISPY CHICKEN STACK 990

Perfect Marinated Chicken Crumbed  
& Fried Served Over Creamy Slaw  
Gochujang Mayo Between Buttery  
Brioche Bun With Fries.

# SUSHI CORNER

## TEMPURA VEGGIES 890<sup>V</sup>

Crispy fried Assorted Veggies With Spicy Cream & Soy Dip.

## AVOCADO & CREAM CHEESE 950<sup>V</sup>

A Sushi Roll filled with Avocado & Cream Cheese, Crunchy Cucumber Topped With Spicy Mayo.

## TERIYAKI SALMON ROLL 1690

Salmon & Cream Cheese, Cucumber, Scallion With Teriyaki Glaze.

## SEARED SPICY TUNA ROLL 1190

Tograshi Chilli & Sesame Lime Seared Tuna With Wasabi & Soy Ginger Dip.

## SHITAKE YAKI 890<sup>V</sup>

Teriyaki Glaze Shitake Mushroom, Bell Pepper & Tofu With Sesame Soy Dip.

## CALIFORNIA ROLL 1390

American Style Sushi Roll With Crab Sticks, Avocado, Cucumber & Soy Lime Dip.

## MEZZE SPECIAL 2345

Salmon & Tuna Nigri With Crab & Corn Gunkan, Crispy Prawn, Seaweed Salad & Soy Ginger Dip.

## KIMCHI CHICKEN ROLL 1120

Double Fried Chicken With Kimchi, Avocado & Spicy Creamy Dressing.

## SUSHI HOT DOG 1190

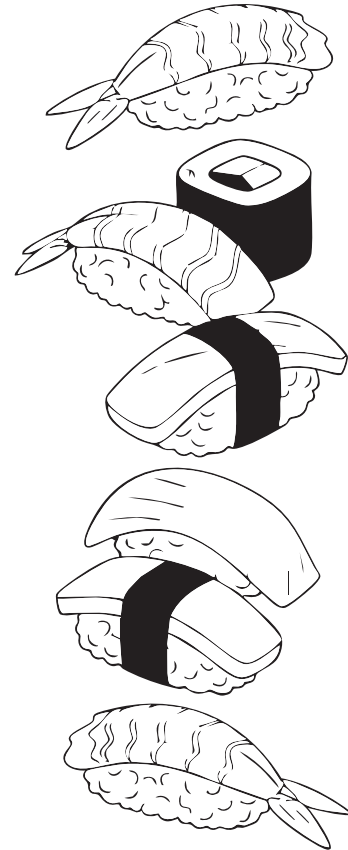
Tataki of Chicken Sausage With Avocado, Cucumber, Pickle, Spicy Sauce, Teriyaki & Sesame Seeds.

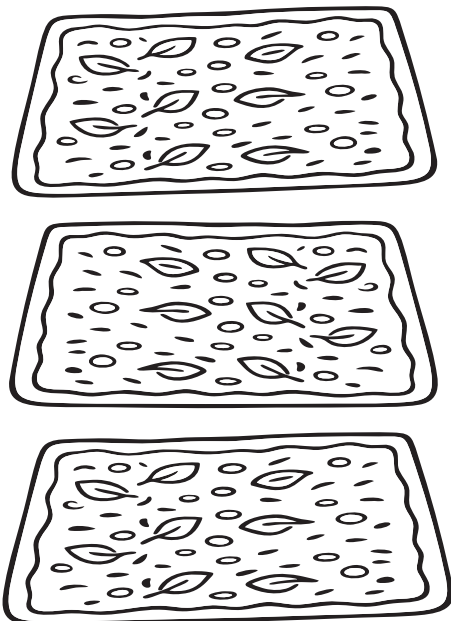
## VOLCANO ROLL 1290

Crispy Shrimp, Avocado topped With Spicy Sauce, Sesame Seeds, Cheese, Lime & Crisp.

## TRIO PRAWN TACO 1390

Panko Crusted Prawn With Avocado, Tomato Salsa & Wasabi Cream Dress.





# THIN CRUST *Premium* PIZZA

Freshly made pizza, topped with  
the best ingredients  
& baked to perfection.

## CLASSIC MARGHERITA 990<sup>V</sup>

Mozzarella, Basil, Tomato  
Sauce & Parmesan.

## ROASTED VEGGIE PESTO 1350<sup>V</sup>

Seasonal Grilled Vegetable, Mozzarella  
Cheese With Pesto & Parmesan.

## DOUBLE CHEESE TRUFFLE GLOW 1350<sup>V</sup>

Layered with A Creamy Base & Truffle  
Topped With A Generous Blend Of  
Mozzarella & Aged Parmesan With  
Creamy Truffle.

## THE CLASSIC PEPPERONI 1290/1650

Chicken/ Pork Pepperoni, Buffalo  
Mozzarella & Tomato Sauce.

## SMOKED CHICKEN JALAPEÑO 1450

Smoked Chicken, Jalapeño With  
Mozzarella & Tomato Sauce.

## TUNA NOIR 1320

Thin, Crispy Crust Topped With A Light  
Tomato Sauce, Tuna, Mozzarella,  
Capers, Red Onions, Olives & A Drizzle  
Of Lemon-Infused Olive.

## PROSCIUTTO E FUNGI 1992

Fresh Tomato Sauce, Mozzarella,  
Prosciutto Ham & Mushroom With  
Rocket Leaves, Pickled Onion &  
Parmesan Cheese.

# DESSERT

## CANNOLI 790

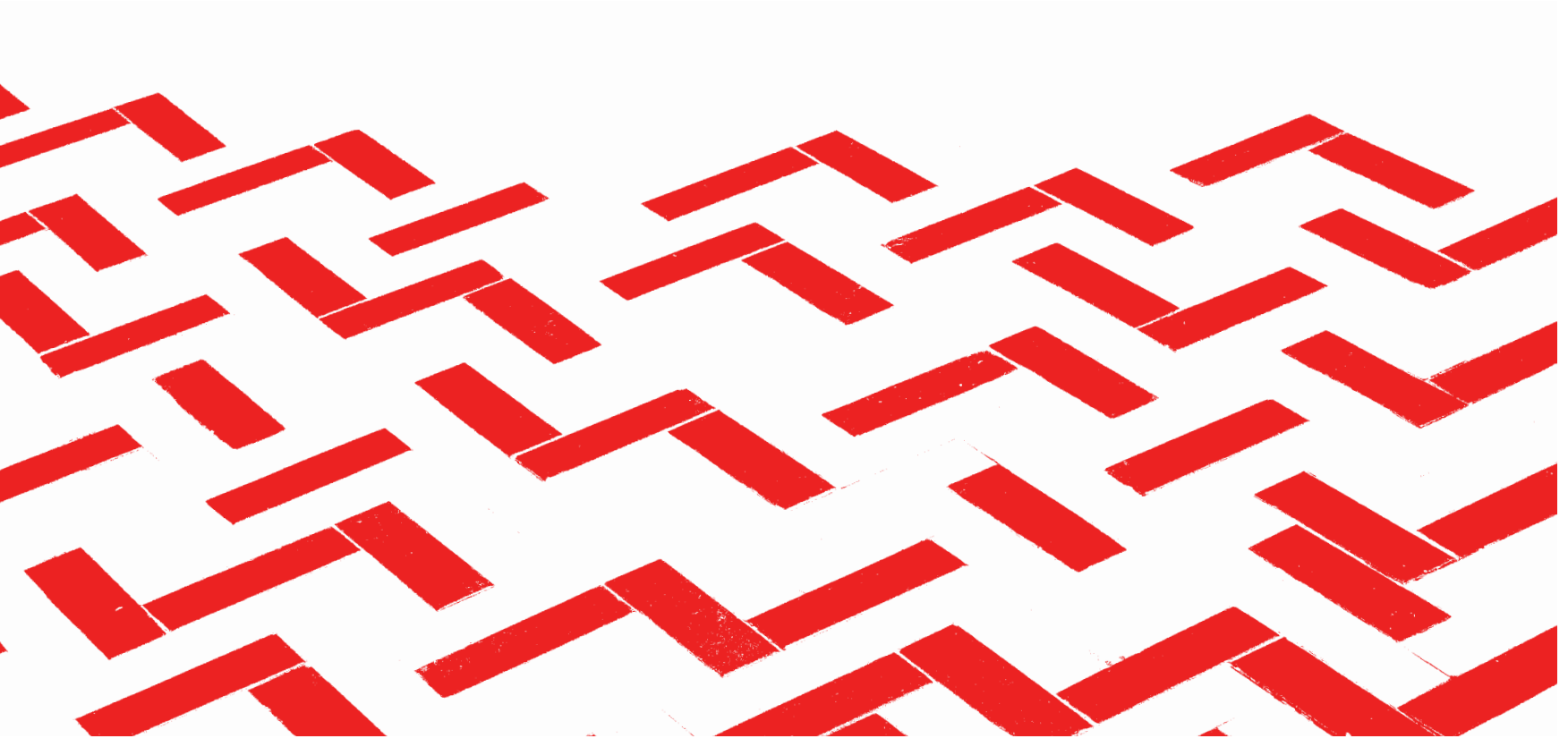
(VANILLA/CHOCOLATE)

Crispy, Golden Pastry Shells Filled With  
A Smooth, Sweet Cream.

## ARTISAN ICE CREAM 550

(Per Scoop)

Ask Your Server for Flavors.



# BEVERAGE

## CHILLED

MINERAL WATER 80

CHILLED JUICE 250

SEASONAL FRUIT JUICE 525

FRESH LEMON SODA 160  
(Classic/ Salted/ Sweet)

COKE/ FANTA/ SPRITE 150

PERRIER 330ml 550

COKE ZERO 275

BEET IT 575

ICED MATCHA LATTE 475

TONIC WATER 275

GINGER ALE 275

MILK SHAKE 465  
(Vanilla/ Chocolate/ Strawberry)

SEASONAL FRUIT SMOOTHIE 525

LASSI 295/325  
(Sweet/Banana)

## HOT

HERBAL INFUSION TEA 325

Options: Awake, Detox,  
Boost, Clam, Heart.

HOT LEMON WITH HONEY 375

FRENCH HOT CHOCOLATE 395

MACTHA LATTE 450

# SEGAFREDO CORNER



## ESPRESSO / DOPPIO 295/395

The Blend Featuring The Finest Arabica & Robusta Varieties.

## AMERICANO 375/415

[Single/Double]  
Espresso with Hot Water.

## CAPPUCCINO 395

Espresso with Hot Frothed Milk.

## CAFFE MOCHA 445

Espresso with Hot Frothed Milk & Chocolate Syrup.

## CAFFE LATTE 415

Espresso with Hot Milk & Foam.

## CARAMEL LATTE 475

Shot of Espresso, Creamy Steam Milk, Caramel Syrup, topped with whipped Cream.

## ICED AMERICANO 415

Balanced With Americano & Syrup.

## ICED LATTE 445

Cold Blended Espresso with Milk.

## ICED MOCHA 475

Cold Blended Espresso with Milk & Chocolate Syrup.

## AFFOGATO 445

Doppio & Vanilla Ice Cream.

## FRAPPE 525 /550

[Oreo/Kitkat]  
Cold Blended Espresso with Milk.

# ZERO ALCOHOL

## ICED TEA 395

(Lemon/Peach)  
Housemade Tea, Syrup, Citrus  
& Herbs.

## SUMMER HEAT 720

Lychee Juice, Spiced Mango,  
Mint & Lime.

## TROPIC VIBE 520

Vanilla, Orange, Coconut  
Cream, Passion Fruit

## LEMONADE 375

Classic/ Mint/ Passion Fruit

## STRAWBERRY MANGO SLUSHY 750

Fresh Strawberries, Mango,  
Cinnamon, Coconut & Oat Milk

## SUMMER SMASH 595

Lemon Rind, Cucumber Water,  
Mint, Lime, Honey, Carbonated  
Water.

## VIRGIN MOJITO 495

Coconut/Watermelon/Mix Berries/Dalle  
Fresh Mint, Lemon, Sugar & Soda



# DRUNK ON STARS

*Mezze  
Signature*  
COCKTAILS

## ARIES EMBER 1190

Tequila, Pineapple Timur Cordial,  
Charred Chilly, Orange Marmalade

*Blazing with tequila and tempered by golden pineapple, Aries Ember captures the spirit of those born from fire. The Timur spice and charred chili mirror their fearless energy, while orange marmalade softens the flame with warmth and charm. It's a drink for the first spark - for the ones who lead, ignite, and never wait for permission to shine.*

## GOLDEN HOUR TAURUS 895

(PENICILLIN) Blended Scotch, Ginger  
Honey, Single Malt.

*Grounded and loyal to flavor, this one's as steady as a Taurus' playlist. Smoky Scotch meets soothing honey and ginger warmth, indulgent, comforting, and built for slow, satisfying sips.*

## DOUBETROUBLE GEMINI 995

(Margarita) Tequila, Orange  
Liqueur, Lime.

*Two sides, one glass. Bright and unpredictable, this cocktail flirts between tangy and sweet, like a true Gemini who can charm the room & stir up the mischief. Easy to love, hard to forget.*

## CANCER RISING 1190

Rum, Saffron, Turmeric, Peach Cordial, Egg Protein.

*Soft, soulful, and just a touch dramatic, like every true Cancer. This golden-hued cocktail blends rum's warmth with turmeric's quiet strength, saffron's inner glow, and peach's tender sweetness, all lifted by a silky cloud of egg protein. Comforting, moody, and irresistibly charming, it's a toast to the moon's favorite child, glowing even when it's feeling a little crabby.*

## THE LEO FLAIR 1300

(NEGRONI) Gin, Campari, Sweet Vermouth

*Fiery, confident, and impossible to ignore, just like Leo. The Negroni gets its crown with bold charm and unapologetic depth. Bitter, sweet, and beautifully balanced, it's a drink that doesn't follow trends, it sets them.*

## TROPICAL VIRGO 1190

Vodka, Citrus, Coriander, Lychee, Thyme & Spiced Mango

*An elegant fusion of tropical warmth and herbal Clarity crafted for the Virgo Soul that Seers Perfection in every detail. Calm, balanced, and quietly Captivating, this Cocktail reflects the Purity and poise of the earth Sign.*

## LIBRA HARMONY 1190

Gin, Cherry Jam, Lemongrass, Chamomile

*Elegant, floral, and perfectly balanced, just like the Libra spirit. This cocktail is a gentle blend of botanicals & fruit that captures harmony in its purest form, where sweetness and calm meet in a true expression of balance.*

## SCORPIO ECLIPSE 1190

Rum, Spiced Beetroot Concoction, Asofoteida Citrus (Hing), Passion Fruit

*Mysterious, magnetic, and a little dangerous, just like every Scorpio you've ever fallen for (or tried to forget). This bold mix of rum, spiced beetroot, citrus, and passion fruit flirts with fire and shadow in equal measure. It's smooth, intense, and unapologetically seductive, a cocktail that doesn't just reveal your secrets, it becomes one.*

## WANDERLUST SAGITTARIUS 895

(COSMOPOLITAN) Vodka, Orange Liqueur, Lime Juice, Cranberry

*Adventurous and free-spirited, this vibrant mix is pure wanderlust in a glass. Zesty, colorful, and forever ready for the next destination, it's the global citizen of cocktails.*

## CAPRICORN CREED 1190

Whiskey, Lapsang Souchong, Vanilla, Peanut Butter, Saline Solution, Cold Brew.

*Capricorn Creed is a bold blend of earth and ambition, smoky Lapsang Souchong, warm whiskey, and creamy peanut butter-vanilla balanced with a hint of saline. Grounded, resilient, and refined, it embodies quiet power and effortless elegance.*

## REBEL WAVE AQUARIUS 1400

(PICANTE) Tequila, Chili Pepper, Cilantro Leaves, Agave Syrup

*Inventive, rebellious, and delightfully unexpected, just like Aquarius. A daring twist of heat and herb, it's equal parts chaos and brilliance. Sip it when you're feeling visionary (or just dangerously curious).*

## SEA DREAM PISCES 895

(Mojito) Rum, Lime, Mint, Demerara, Soda Water

*Dreamy, refreshing, and effortlessly kind, the Pisces Mojito is pure escapism. Gentle mint waves, a kiss of lime, and rum's soft warmth make it the perfect companion for drifting thoughts and lazy afternoons.*

# *BEER*

Carlsberg 875  
Carlsberg Can 615  
Tuborg / Gorkha 850  
Chimay 1250  
Heineken 865  
Corona 865  
Duvel 1325  
Sommersby 530  
Barahsinghe 875  
Pilsner/Hazy IPA



# *DRAUGHT BEER*

GORKHA PILSNER  
Per Glass 825 | Per Pitcher 2395

GORKHA CRAFT  
Per Glass 875 | Per Pitcher 2595

BARAHSINGHE PILSNER  
Per Glass 825 | Per Pitcher 2395

BARAHSINGHE HAZY IPA  
Per Glass 875 | Per Pitcher 2595

## SINGLE MALT

Talisker 10YRS 990  
Glenfiddich 12YRS 880  
Glenlivet 12YRS 880  
Laphroaig 10YRS 990  
Glenmorangie 10YRS 780  
Singleton 12YRS/15YRS 650/880  
Bowmore 12YRS 880  
Aberfeldy 12YRS 1150

## BOURBON WHISKY

Jim Beam 525  
Jack Daniel's 525  
Markermark 650

## COGNAC-VSOP

Hennessy 1450  
Remy Martin 1490  
Cammus 1750

## GIN

Bombay Sapphire 650  
Tanqueray 550  
Hendrick's 880  
Roku Gin 850  
Hapusa 550

## RUM

Malibu 425  
Bacardi 525  
Captain Morgan 525

## TEQUILA & SHOTS

Jägermeister 550  
Camino 475  
Kahlua/Bailey's 550  
Patron Silver 750  
Jose Cuervo 525  
Sambuca 550

## VODKA

Absolut 475  
Grey Goose 775  
Belvedere 750

## SCOTCH PREMIUM

Chivas Regal 12Yrs/18Yrs  
650/880  
Dewars White/12Yrs 475/525  
Black Label 650  
Double Black 725  
Blue Label 2450

## IRISH WHISKY

Jameson 550  
Tullamore Dew 575

## VERMOUTH

Martini 425  
Rosso/ Bianco / Extra/ Fiero

# LOCAL

## WHISKEY

Old Durbar & Banidpur  
Premium 450  
Regular 325

## RUM

Khukuri  
Regular/White 325  
Spiced 350

## VODKA

Nude Superior 325

## TEQUILA

Agave 425

# IMPORTED SPIRIT

30ml





# *HOUSE WINE*

## **WHITE/RED**

By Glass 850

By Bottle 3995

## **MULLED WINE**

By Glass 995

## **SANGRIA RED/WHITE**

By Glass 995

By Pitcher 4500

## *HOT RUM PUNCH 795*

# *HOOKAH 1500*

**EXTRA COIL 150**

(For Outdoor Only)

## **TOBACCO** (For Outdoor Only)

Surya Red / Light 650

## **CORKAGE CHARGE**

Wine 1500

Whiskey/Vodka/Gin/ Cognac 2500

Corkage Charge is applied for bringing outside alcohol into the venue.  
The charge is normally made per bottle.

OUR HOSPITALITY BRAND EXTENDS TO



**MEZZE**  
— BY —  
ROADHOUSE  
CAFÉ | WINE | BAR



**PASA**  
*deli*

**MEZZE**