

Tasting Menu

£55 per person, minimum two people, served Monday to Sunday for lunch until 3pm and Monday to Saturday for dinner until 10:30pm

Athinagoras Kostakos tells his story and the story of Contemporary Greek food through an ever-evolving tasting menu of signature dishes

Taramosalata

White cod roe emulsion

Grilled aubergine”melitzanosalata”

Lemon, tahini, coriander & chilli

Variety of crispy and warm pita bread

Octopus carpaccio

Lemon oil dressing & pickled onion

Santorini cherry tomatoes

Thyme, caper leaves & goats cheese

Baby gem

Lemon, dill dressing & ginger

Dolmades

Stuffed vine leaves, rice & herbs

“Pastitsio”

Oxtail ragu, paccheri pasta, graviera cheese & truffle

Lamb Kebab

Meraki’s secret spiced recipe, tomato & hummus sauce

Catch of the day

Simply grilled, with lemon & olive oil

Lamb chops

Charcoal grilled, baked aubergine & hummus

Meraki dessert selection

Seasonal Granita Shots

