

A P P E T I S E R S

Mezze is a selected variety of Greek food, served in individual portions (tapas) ready to be shared among the table.

It's a relaxed and comfortable way of enjoying real food.

It brings people together by breaking bread and defines an informal lifestyle way of eating.

C O L D M E Z Z E

Taramosalata	6
White cod roe emulsion	
Spinach & feta cream	5.5
Spinach puree, feta & crispy filo	
Hummus Greek style	6.5
Smoked eel, toasted buckwheat seeds	
Meraki's tzatziki	5
Greek yogurt, garlic, mint & courgette	
Kopanisti	5.5
Barrel aged feta & Florina peppers	
Grilled aubergine "melitzanosalata"	7.5
Lemon, tahini, coriander & chilli	

B E S T S E R V E D W I T H ...

Crudités	4.5
Variety of crispy and warm pita bread	2.5

F R E S H & R A W

Sea bream carpaccio	16
Trikalinos bottarga, citrus zest, green apple	
"Like a Greek" ceviche	14
Prawn, orange, chilli, lime & tomato	
Octopus carpaccio	15
Lemon oil dressing & pickled onion	
Seabass tartare	12.5
Lemon oil dressing, shiso & herring Caviar	
Beef & Black olive tartare	13
Oregano, gruyere cheese, croutons	

H O T M E Z Z E

Courgette & aubergine tempura	9
Delicate spices, tzatziki	
Saganaki	11
Mastelo cheese & tomato - chilli chutney	
Dolmades	9
Stuffed vine leaves, rice & herbs	
Baby squid	14
Lightly fried, spices & fresh parsley	
"Piperies"	10
Piquillo peppers, cheese, herbs, hazelnuts	
Saganaki shrimps	12
Ouzo & tomatoes	
Octopus BBQ	16
Wild oregano vinaigrette, grilled onions & capers	
Souvlakia	9
Chicken thighs glazed in open fire grill	
Gyros mini tacos	9
Glazed pork neck, onion & yogurt - paprika sauce	
Lamb kebab	9
Meraki's secret spiced recipe, tomato & hummus sauce	
Keftedes	10
Grilled meatballs, lemon tahini sauce	
Rosti Greek style	16
Crunchy potatoes, sunny side-up eggs, truffle & Cretan butter	
"Pastitsio"	16
Oxtail ragu, paccheri pasta, graviera cheese & truffle	

S A L A D S

Santorini cherry tomatoes	14	Spinach pie salad	10
Thyme, caper leaves & goats cheese		Feta cheese, dill & crispy filo	
Quinoa & Trahana salad	9	Baby gem	8.5
Multi-seeds, herbs, dry fruits		Lemon, dill dressing & ginger	
Mykonian Greek salad	13	Beetroot Carpaccio	9
Cucumbers, kritamo, tomatoes, olives & feta		Garlic yogurt, crunchy pecans	

Prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill. If you have allergies or any dietary enquiries please speak to our staff prior to ordering.

M A I N S

A meal is the whole experience of getting together and sharing with friends.
It is more than food...

T O S H A R E

Lobster “giouvetsi”	72
Whole lobster, orzo pasta (Serves 2 people)	
Catch of the day	Market price
Simply grilled, with lemon & olive oil	
Salt-crusted sea bass	57
With thyme-lemon olive oil dressing (Serves 2 people)	
Celebration leg of lamb (1.2 Kg)	95
Slow cooked, lemon sauce & wild oregano (Serves 3 people)	

M E R A K I S I G N A T U R E S

Baby chicken	16
Marinated with lemon - mustard sauce, herbs & burnt lemon	
Lamb chops	26
Charcoal grilled, baked aubergine & hummus	
Beef fillet kebab	26
Avocado tzatziki & broccoli stems	
Slow cooked veal cheek	22
Veal sauce, handmade gluten free hilopites pasta	
Courgette & feta	12
Spaghetti, mint lemon zest & garlic oil	

S I D E S

Patates	4.5	Burnt cauliflower	5
Thyme, lemon & olive oil		“Staka” Cretan butter	
Wild horta greens	4.5	Green beans	5
Lemon oil sauce, dill & onion		“Agourida” vinegar and herbs	

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