

## 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

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

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

<b>Crudités</b>	4.5
<b>Variety of crispy and warm pita bread</b>	2.5

### F R E S H & R A W

<b>Sea bream carpaccio</b>	16
Trikalinos bottarga, citrus zest, green apple	
<b>"Mediterranean" prawn carpaccio</b>	15
Red prawns, tomato brains, basil, lime & chilly	
<b>Octopus carpaccio</b>	15
Lemon oil dressing & pickled onion	
<b>Seabass tartare</b>	12.5
Lemon oil dressing, shiso & herring Caviar	
<b>Beef tartare "soutzoukaki"</b>	14
Romano pepper, cumin, cinnamon & handmade potato chips	

### H O T M E Z Z E

<b>Courgette &amp; aubergine tempura</b>	9
Delicate spices, tzatziki	
<b>Saganaki</b>	11
Mastelo cheese & tomato - chilli chutney	
<b>Lamb croquettes</b>	10
Herbs, yogurt chimichurri & tomato chutney	
<b>Baby squid</b>	14
Lightly fried, spices & fresh parsley	
<b>"Piperies"</b>	10
Piquillo peppers, cheese, herbs, hazelnuts	
<b>Saganaki shrimps</b>	12
Ouzo & tomatoes	
<b>Octopus BBQ</b>	16
Wild oregano vinaigrette, grilled onions & capers	
<b>Souvlakia</b>	9
Chicken thighs glazed in open fire grill	
<b>Gyros mini tacos</b>	9
Glazed pork neck, onion & yogurt – paprika sauce (served warm)	
<b>Lamb kebab</b>	9
Meraki's secret spiced recipe, tomato & hummus sauce	
<b>Keftedes</b>	10
Grilled meatballs, lemon tahini sauce	
<b>Rosti Greek style</b>	16
Crunchy potatoes, sunny side-up eggs, truffle & Cretan butter	
<b>"Pastitsio"</b>	16
Oxtail ragu, paccheri pasta, graviera cheese & truffle	
<b>Smoked aubergine</b>	8
Grilled aubergine, tahini, yogurt & crispy kale (served warm)	

### S A L A D S

<b>Santorini cherry tomatoes</b>	14	<b>Spinach pie salad</b>	10
Thyme, caper leaves & goats cheese		Feta cheese, dill & crispy filo	
<b>"Politiki" salad</b>	9	<b>Baby gem</b>	8.5
Cabbage, carrot, pear, lemon & almonds		Lemon, dill dressing & ginger	
<b>Mykonian Greek salad</b>	13	<b>Beetroot Carpaccio</b>	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

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

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

<b>Baby chicken</b>	16
Marinated with lemon – mustard sauce, herbs & burnt lemon	
<b>Lamb chops</b>	26
Charcoal grilled, baked aubergine & hummus	
<b>Beef fillet kebab</b>	26
Avocado tzatziki & broccoli stems	
<b>Veal cheek meet 'Mousaka'</b>	22
Potato pure, aubergine, miso & sweet potato crisps	
<b>Courgette &amp; feta</b>	12
Spaghetti, mint lemon zest & garlic oil	

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### S I D E S

<b>Patates</b>	4.5	<b>Burnt cauliflower</b>	5
Thyme, lemon & olive oil		"Staka" Cretan butter	
<b>Wild horta greens</b>	4.5	<b>Green beans</b>	5
Lemon oil sauce		"Agourida" vinegar and herbs	

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