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meraki

# Meraki / μεράκι/

(v.) To do something with soul, with creativity, or with love. To put something of yourself in your work.



# MoëtHennessy











"The team at Meraki did such a wonderful job of catering for our dinner at the premises of our luxury fashion partners recently. From planning the menu to organising the chefs and staff, everything was handled professionally and with great charm. The food was absolutely delicious as always and served with care and humour! Thank you again!"

Cerentha Chow - Moet Hennessy OnTrade Director UK

UK Marketing Director

"My first time at Meraki was for a corporate event! And I must say the customer experience was excellent: amazing food, delicious & creative cocktails and most importantly the quality of staff! They really care about people!"

"Great food, great cocktails and awesome service. You feel welcomed and comfortable from the outset. Perfectatmosphere, both professionally (business meetings) and socially."

Laurene Pellegrini - Lacoste

Inam Mahmood - Tik Tok Managing Director and Business Solution Europe

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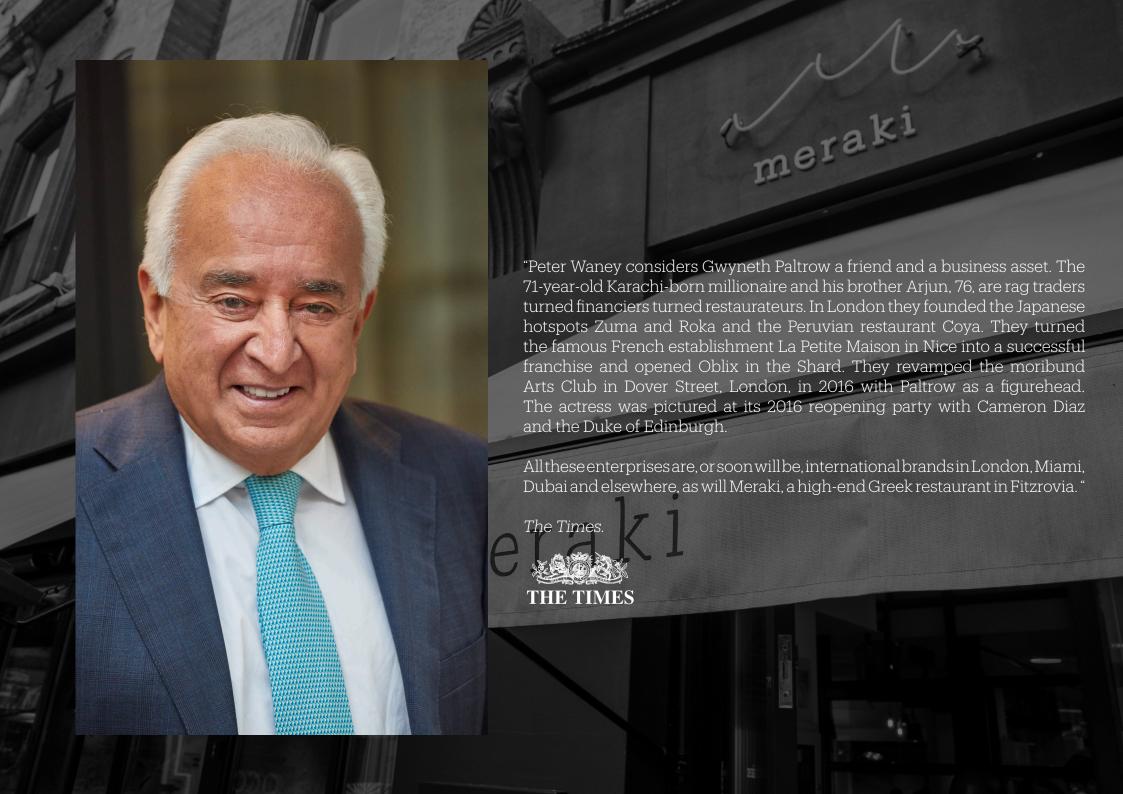
Meraki, the latest restaurant by the Waney family, who have created the hospitality scene with Roka, Zuma & The Arts Club - just to name a few.

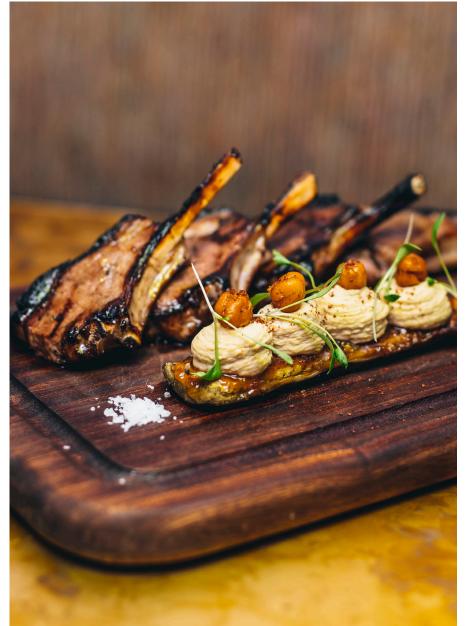
The Waney family have now opened a Contemporary Greek restaurant in the heart of Fitzrovia, located on Great Titchfield Street.

Peter and Arjun Waney's new concept flows through the essence of their roots with renowned Chef Patron Athinagoras Kostakos.

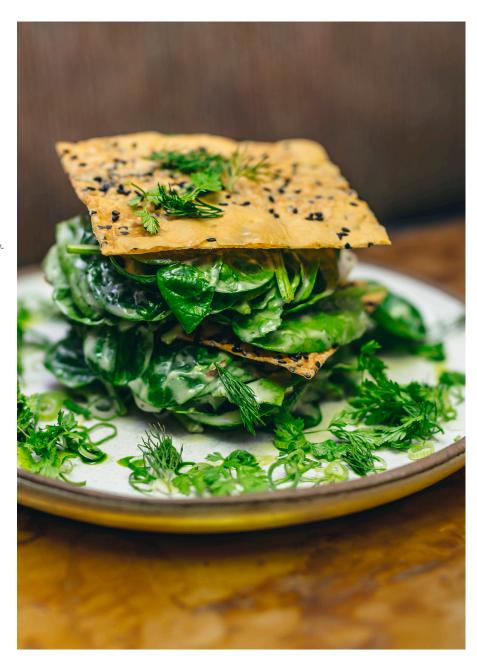
Meraki showcases the finest Mediterranean ingredients and celebrates the warmth and generosity that Greek hospitality is known for.







Н Е N E







Meraki is a contemporary Greek restaurant, located in the heart of Fitzrovia. Referring to the love and soul that someone puts into their work.

Meraki was born out of a desire to offer the finest Mediterranean ingredients with warm, generous hospitality and stylish cosmopolitan flare.

It features seasonally changing sharing mezze dishes, chargrilled meats and whole fish dishes which are carved at the table















E Е S A R A N



The Restaurant is about flexibility. Semi secluded from the Bar, it can be hired together or separate. The atmosphere is created by wooden flooring, caramel leather chairs and brick walls. The large windows let a lot of daylight in for a more natural atmosphere.





SEATED CAPACITY

110 Guests

UPPER LEVEL 50 / LOWER LEVEL 60

STANDING CAPACITY (Cocktail reception)

135 Guests

UPPER LEVEL 65 / LOWER LEVEL 70

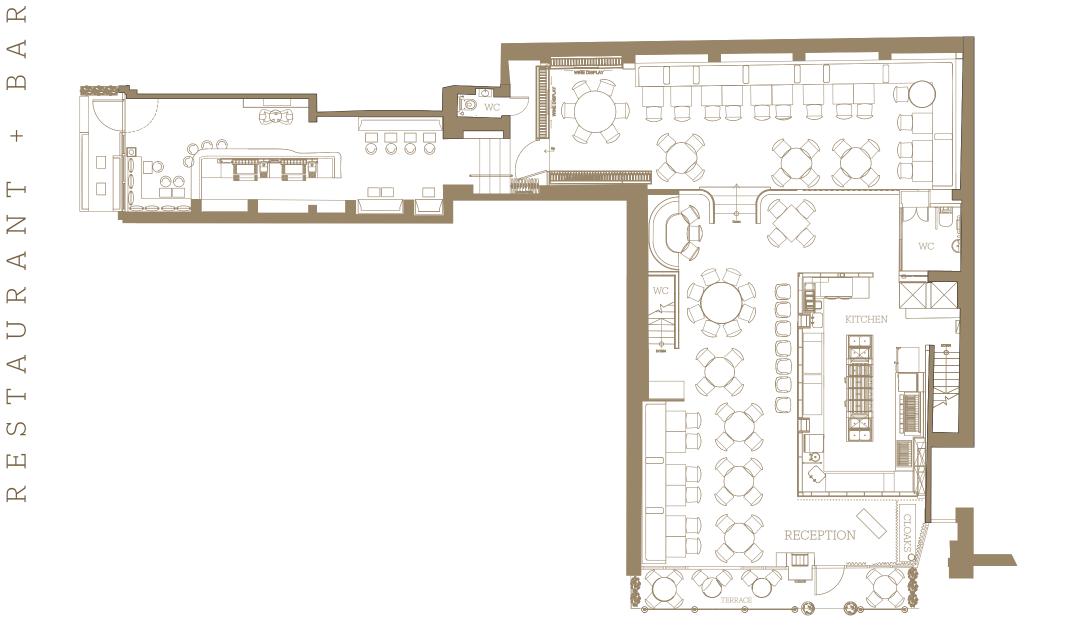














T H E M B A R





Meraki Bar was launched December 2018. Meraki Bar is located on the Ground floor next to the Restaurant.

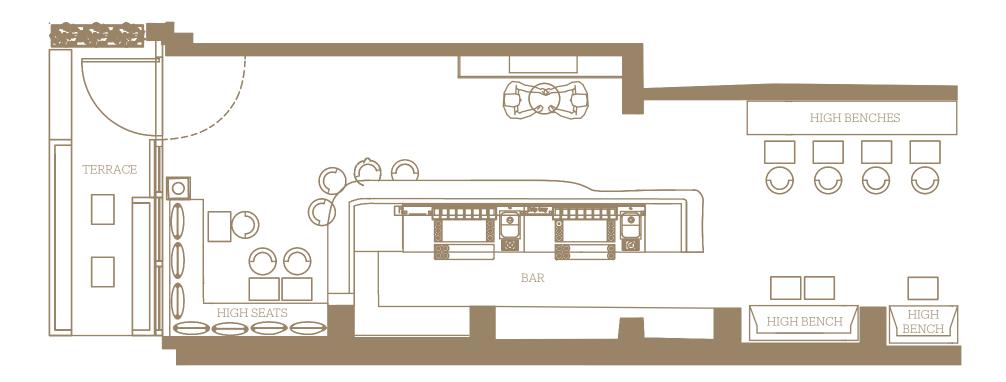
A Living room area is hidden on the lower ground. Meraki Bar aims to bring the bohemian/tropical vibe to London's nightlife scene. The relaxed and artistic atmosphere experience combined with outstanding cocktails and bohemian/ organic deep house music.

The setting is intimate and warm with rich leafy foliages. The same menu from Meraki Restaurant is served in the B as in the Living room to make it easier for our guests.

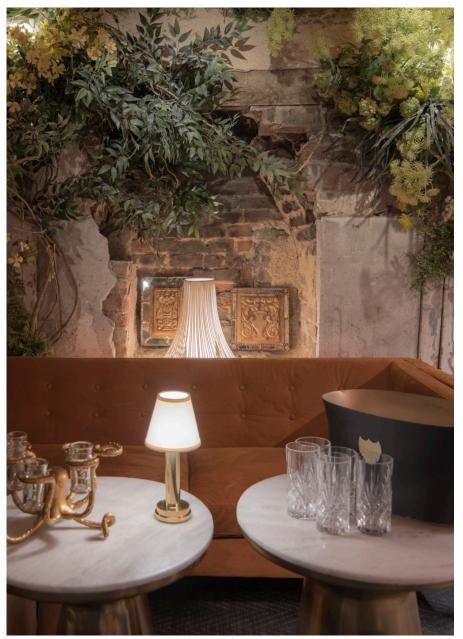


COCKTAIL RECEPTION / CANAPES
30 Guests





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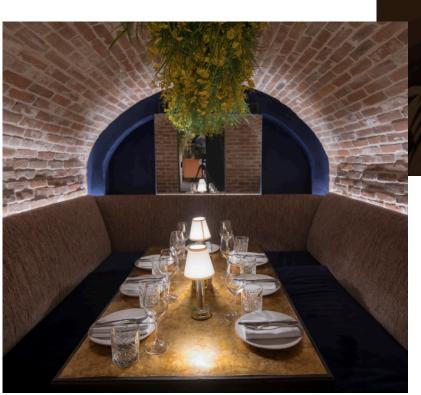


Н E G M R M



A unique sixth sensory experience awaits guests once they descend the stairs to the hidden bar below. With dim warm lighting, eye-catching tropical wall treatments, and lush velvet seating in rich jewel-tone colours. A late-night menu will be on offer where guests can book tables for dinner whilst enjoying musical beats from international DJs in an intimate environment.

The bar's signature Caves are two. private caves artistically built into arched brick walls with velvet curtains that can be drawn for those not wanting to be seen



SEATED DINNER **20 Guests** 

COCKTAIL RECEPTION/ CANAPES

45 Guests

**CAVES** 

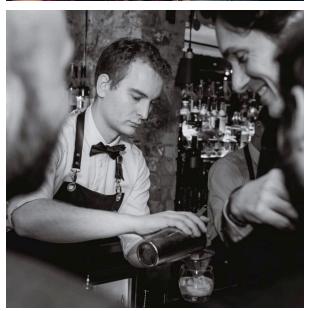
2 Rooms of 8 Guests



Meraki has become famous for its parties. Hosted in the living room they draw an amazing crowd of regular guests who enjoy celebrating until the early hours of the morning. Due to its size those parties remain intimate and benefit from a warm and welcoming atmosphere.



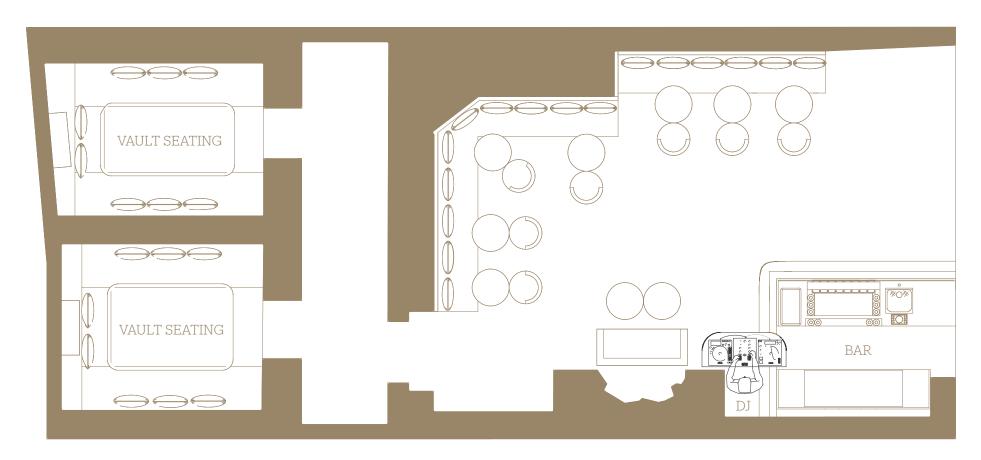








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# TATLER





"If your heart sinks when you think of Greek food, you've been eating at the wrong tavernas or stopping off at the wrong islands. Put all that behind you, because Meraki, from the pros behind the Arts Club, Zuma and Coya, has arrived."

Tatler

"Peter and Arjun Waney know how to open restaurants. If they build it you will come."

GQ Online

"All Waynes enterprises are international brand in London, Miami, Dubai and elsewhere, as will be Meraki, a high-end Greek restaurant in Fitzrovia"

The Times

SEATED DINNER **152 Guests** 

COCKTAIL RECEPTION/CANAPES

205 Guests









## Sample Set Menu

@ £95 per person

Santorini Cherry Tomatoes
thyme, caper leaves, goat cheese
Mykonian salad
cucumber, kritamo, tomato, olives, feta
Baby gem salad
ginger, lemon-olive oil dressing, fresh dill, chilli

Charcoal Grilled Lamb Chops
aubergine and hummus
Lobster Giouvetsi
orzo pasta
Beef Fillet Kebab
spiced yogurt, Paddron peppers
Grilled Catch of the Day
lemon-olive oil
Variety of Signature Sides

Selection of Desserts

A discretionary 15% service charge will be added to your bill Please inform a member of staff if you have any dietary requirements



# Sample Set Menu

@ £65 per person

Signature Tray of Spreads
homemade sourdough bread, pita and crudités
Mykonian Salad
cucumber, kritamo, tomato, olives, feta
Seabass Ceviche
kumquat, red grapes, black sesame seeds,
citrus dressing, coriander

Rosti Greek style
crunchy potatoes, sunny side-up eggs, truffle,
Cretan butter
Keftedes
grilled meatballs, roasted tomatoes,
yogurt tahini sauce

Grilled Catch of the Day
lemon olive oil
Mushroom "Giouvetsi"
seasonal mushrooms, goat cheese, black truffle,
orzo pasta
Charcoal Grilled Lamb Chops
aubergine and hummus
Variety of Signature Sides

Selection of Desserts

A discretionary 15% service charge will be added to your bill Please inform a member of staff if you have any dietary requirements





Sample Canape Menu @ £45 Per Head

To Start...

## Meraki's Signature Spreads

All served with crispy pita bread, designed to be placed on the informal table areas within your event space, for guests to nibble on

TARAMOSALATA
White cod roe emulsion
& smoked herring caviar

MERAKI'S TZATZIKI Greek yogurt, garlic, mint & courgette HUMMUS GREEK STYLE Crispy chickpea & toasted buckwheat MUHAMMARA Florina pepper, cashew nut, olive oil

**Circulating Canapes** 

Choose any 6

YELLOWTAIL CARPACCIO
Yellowtail, basil, tarama, 'kritamo' olive

PRAWN SKEWERS
Grilled prawn, chive & feta

CRISPY SQUID (Served in bowls)

Squid, paprika, green peppercorn mayonnaise

SPINACH & FETA PIE (v)
Greek crispy phyllo, stuffed with spinach and feta cheese

MUSHROOM SKEWERS
Mushrooms, mastelo cheese, oregano

GRILLED GREEK MEATBALLS Beef, yoghurt, tahini

LAMB KEBABS Coriander, tomato relish

**Something Sweet** 

'GALAKTOBOUREKO' TART Semolina, raspberry, filo pastry

CHOCOLATE GANACHE
Cinnamon ganache, sour cherry

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Sample Canape Menu @ £30 Per Head

To Start...

#### Meraki's Signature Spreads

All served with crispy pita bread, designed to be placed on the informal table areas within your event space, for guests to nibble on

MERAKI'S TZATZIKI HUMMUS GREEK STYLE
Greek yogurt, garlic, Crispy chickpeas &
mint & courgette toasted buckwheat

## **Circulating Canapes**

## Please Select Any 4 Canapes of Your Choice

CRISPY SQUID
(Served in bowls)
Squid, paprika, green peppercorn mayonnaise

Spinach & Feta Pie (v) Greek crispy phyllo, spinach, feta

Mushroom Skewers Mushroom, 'mastelo' cheese, oregano

> Grilled Greek Meatballs Beef, yoghurt, tahini

Chicken Kebab Lamb, coriander, tomato relish

**Something Sweet** 

Chocolate Ganache
Cinnamon ganache, sour cherry

A discretionary 15% service charge will be added to your bill.

Please speak to your nominated event coordinator regarding any guests' dietary requirements

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PRIVATE HIRE ENQUIRIES

Please contact our Sales, Events & Marketing Manager

www.meraki-restaurant.com

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