

Christmas

EVENTS 2022

at



meraki
LONDON



WHY CHOOSE MERAKI



A dedicated Sales & Events Manager will work with you from initial quote through to the day of your event, offering full support throughout the process, to ensure the final event exceeds your expectations.

Created in 2017 in the heart of Fitzrovia, central London, Meraki has since expanded to a global audience of our Greek influenced, Mediterranean style menu. Our chefs fuse international cuisine of the highest quality ingredients, executing a top-quality gastronomical experience, expertly prepared with our refined service, assuring a highly memorable feast of flavours, in a vibrant atmosphere.

Meraki is a modern Greek restaurant, with cosmopolitan flare, exuding style, warmth and meticulous attention to detail.

We are fun to work with because we love what we do!



WHAT OUR CLIENTS SAY

Dior



Phenomenal experience! Top notch food and atmosphere. The team at Meraki does an extraordinary job hosting our clients every time

**Jorge Agut – Christian Dior Couture –
Events & Client Development
Manager UK & Ireland**



The customer experience was excellent: amazing food, delicious & creative cocktails and most importantly the quality of staff!

**Laurene Pellegrini – Lacoste – UK
Marketing Director**



Great food, great cocktails, and awesome service. You feel welcomed and comfortable from the outset.

**Inam Mahmood – Tik Tok –
Managing Director and Business
Solution Europe**





GROUP DINING RESERVATIONS

For groups of 9+ people



- Available for: Parties of 9 – 39 guests
- Location: Meraki Restaurant (Upper or Lower)





THE LOWER RESTAURANT

Semi-private dining area



- Capacity: Seats 68 people comfortably
- Ideal For: Larger group lunches & dinners in a semi-private area
- Key Features: Rustic brick walls, stunning feature wine cabinet



THE LIVING ROOM

Fully private room



- Capacity: 26 Seated / 45 Standing Reception
- Ideal For: A social private dining experience, drinks & canapes, private parties
- Key Features: Private bar, private toilets & cloakroom, ability to play own music, DJ equipment, breakout spaces, air conditioning





OUR FESTIVE SEATED MENU

Set Menu £70pp



Aubergines 'Melitzanosalata'

Smoked aubergine, parsley, florina pepper, 'Rhodes ladopitta'

Hummus Greek Style

Crispy chickpea, toasted buckwheat seed, pita bread

Santorini Tomatoes Salad

Cherry tomato, thyme, caper leaf, goat cheese

Seabream Ceviche

Seabream, avocado, tomato, chive

Grilled Catch of the Day

Cauliflower, 'horta', lemon olive oil

Charcoal-grilled Baby Chicken

Honey roasted crushed parsnip, chimichurri, avocado tzatziki

Mushroom "Giouvetsi"

Seasonal mushrooms, winter truffle, 'graviera', porcini butter, orzo pasta

Roast Potatoes

Potatoes, herb yoghurt, lemon



Keftedes

Grilled wagyu beef meatball, yoghurt, tahini, parsley

Tiger Prawns

Grilled prawn, 'florina pepper', crumbled feta

Black Cod Krokétes

Black cod, spring onion, dill mayonnaise

Selection of Desserts

Prices include 20% VAT. A discretionary 15% service charge will be added to your bill.
Allergen cross-contamination can happen unintentionally when multiple food products are prepared on the same premises. Meraki cannot guarantee there would not be traces in any given dish.



Set Menu £95pp



‘Melitzanosalata’

Smoked aubergine, parsley,
florina pepper, 'Rhodes
ladopitta'

Hummus Greek Style

Crispy chickpea, toasted
buckwheat seed, pita bread

Taramosalata

White cod roe emulsion,
smoked herring caviar,
bottarga

Tuna Ceviche

Tuna, sesame seed, truffle,
chives

Beef Carpaccio

Seared beef, walnut, black
truffle, 'metsovone'

Selection of Desserts

Whole Leg of Lamb

Slow roasted lamb, oregano,
garlic

Black Cod 'Spanakorizo'

Black cod, risotto rice, spinach,
yoghurt, dill

Jumbo Tiger Prawns

Grilled Prawn, 'kerato',
chimichurri

Roast Potatoes

Potatoes, herb yoghurt, lemon

Grilled broccoli

Tender stem broccoli, tahini



Baby Squid

Crispy squid, paprika, basil
mayonnaise

Chicken Kebab

Chicken, 'florina pepper', parsley, mint

Octopus

Octopus, fava bean, onion 'stifado',
oregano





OUR FESTIVE SEATED MENU

Set Menu £125pp



Aubergines 'Melitzanosalata'

Smoked aubergine, parsley, florina pepper, 'Rhodes ladopitta'

Hummus Greek Style

Crispy chickpea, toasted buckwheat seed, pita bread

Taramosalata

White cod roe emulsion, caviar, bottarga

Yellowtail Carpaccio

Yellowtail, olive, tarama, 'kritamo', basil, caviar

Tuna Tartare

Tuna, avocado, yoghurt, sesame

Crab Souvlaki

Soft shell crab, tzatziki, lemon

Tiger Prawns Saganaki

Grilled prawn, tomato, ouzo, crumbled feta

Lamb Kebab

Lamb, florina pepper, mint, parsley

Lobster "Giouvetsi"

Lobster, orzo pasta, cherry tomato, lemon zest

Grilled Tomahawk Steak

28-day aged Tomahawk, pardon pepper, winter truffle, chimichurri

Salt-crusted Seabass

Seabass, wild 'horta', thyme-lemon olive oil dressing

Roast Potatoes

Potatoes, herb yoghurt, lemon

Seasonal Vegetables

Whipped pumpkin & celeriac, chestnut

Carrots

Carrots, thyme, lemon oil



Selection of Desserts



CANAPE MENU

£45pp



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 Canapés Choose Any 6

YELLOWTAIL CARPACCIO

Yellowtail, basil, tarama,
'kritamo' olive

PRAWN SKEWERS

Grilled prawn, chive & feta

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

CRISPY SQUID

(Served in bowls)

Squid, paprika, green
peppercorn
mayonnaise

LAMB KEBABS

Coriander, tomato
relish

Something Sweet

'GALAKTOBOUREKO' TART

Semolina, raspberry, filo pastry

CHOCOLATE GANACHE

Cinnamon ganache, sour cherry



MERAKI DRINK PACKAGES



A Wine Odyssey

Did you know, Greece has been making wine for over 4000 years! By no means, does this suggest they live in the past however, over the past twenty years alone, Greece has flourished in a wine making revolution thanks to a talented, new generation of winemakers, with fresh concepts.

We have an extensive wine list from across the globe, and our sommeliers would be delighted to tell you more about any of our wines, or make some recommendations bespoke to your chosen menu, to best match your event requirements.

We also love creating the perfect cocktail and working with you to bring your ideas to fruition.





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We look forward to hosting your event!