



meraki

# Meraki /'μεράκι/

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

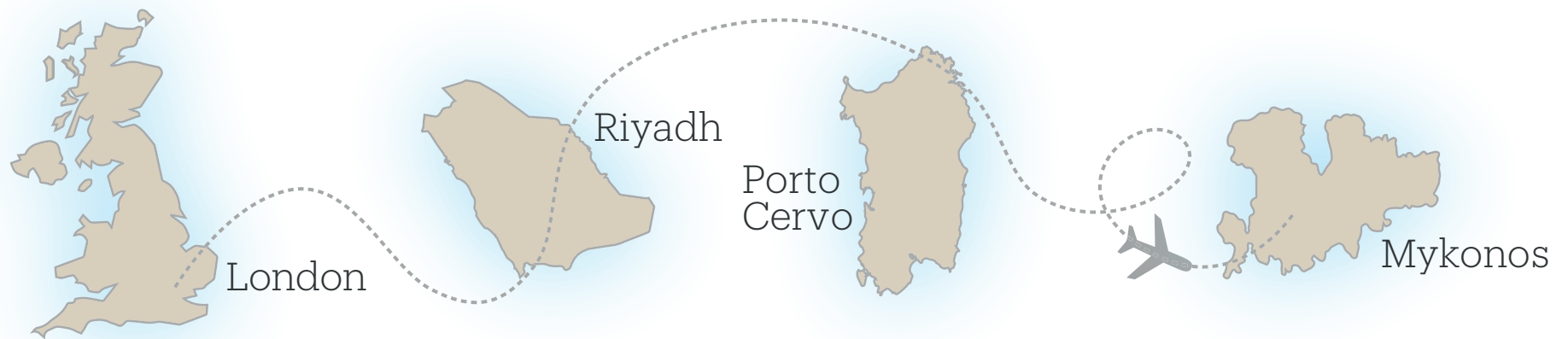


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# STORY

Created in 2017 in the heart of Fitzrovia, central London, Meraki has since expanded to a global audience that knows no boundaries. Known worldwide for our Greek influenced, Mediterranean style menu, our restaurants in Riyadh (2021) and Porto Cervo (2021) opened with great success! Fast forward to 2022, and we're absolutely delighted to bring Meraki home to Greece, residing in the luxury 5\* hotel; Cavo Tagoo Mykonos.



LONDON  
2017

RIYADH  
2021

PORTO CERVO  
2021

MYKONOS  
(CAVO TAGOO)  
2022

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 - Moët Hennessy  
OnTrade Director UK*

Dior



"Phenomenal experience! Top notch food and atmosphere. The team at Meraki does an extraordinary job hosting our clients every time we have organized a treatment, with great expertise and know-how and giving an absolutely high-end experience.

Thank you so much Clara-Louise, Seng and the whole team at Meraki."

*Jorge Agut  
Christian Dior Couture*



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

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





Meraki was opened by Peter Waney, who started his restaurant career in London 20 years ago. The Waney family have a wealth of expertise in creating exquisite dining experiences, beginning with Zuma in Knightsbridge, followed by Roka and La Petite Maison. More recently, the family acquired the internationally renowned 'The Arts Club', Oblix at The Shard and Coya Restaurants. An eclectic mix of leading industry benchmarks.



An internationally acclaimed chef, and culinary founder of iconic fine-dining destination COYA, Sanjay Dwivedi is recognised for his innovative take on gastronomical experiences. Born in London, and raised in Delhi, Dwivedi's experiences include working at a diverse range of London's top restaurants.

**He said of Meraki:**

*He said of Meraki: "We're on the cusp of something monumental, on a global scale. Now is the time to refine and redefine, not only the menu but the vision is to lift the overall package, 360 degrees of client experience."*

*I have been tremendously impressed by the passionate team here at Meraki. Without whom this vision cannot be realised. Talented individuals should feel empowered with knowledge and freedom to be autonomous, so they can flourish as Meraki grows. I look forward to championing their successes!*

*As Culinary Director, Dwivedi will be at the helm of the brand, instilling his expertise and vision across the menu offering and operations globally.*

**Sanjay Dwivedi,**  
Culinary Director







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# THE CUISINE



Known worldwide for our Greek influenced, Mediterranean style menu, Meraki was born out of a desire to offer the finest ingredients with warm, generous hospitality, and stylish cosmopolitan flare.

Featuring seasonally changing sharing mezze dishes, chargrilled meats, and beautifully plated whole fish dishes, executing a top-quality gastronomical experience. All expertly prepared with our refined service, assuring a highly memorable feast of flavours, in a vibrant atmosphere.





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Available for:

**2 – 10 guests**

Ideal for:

**Lunches, dinners, and counter-style dining. On warmer days we also offer our sunny terrace area!**







GROUP DINING  
**RESERVATIONS**

*Semi-private dining area*

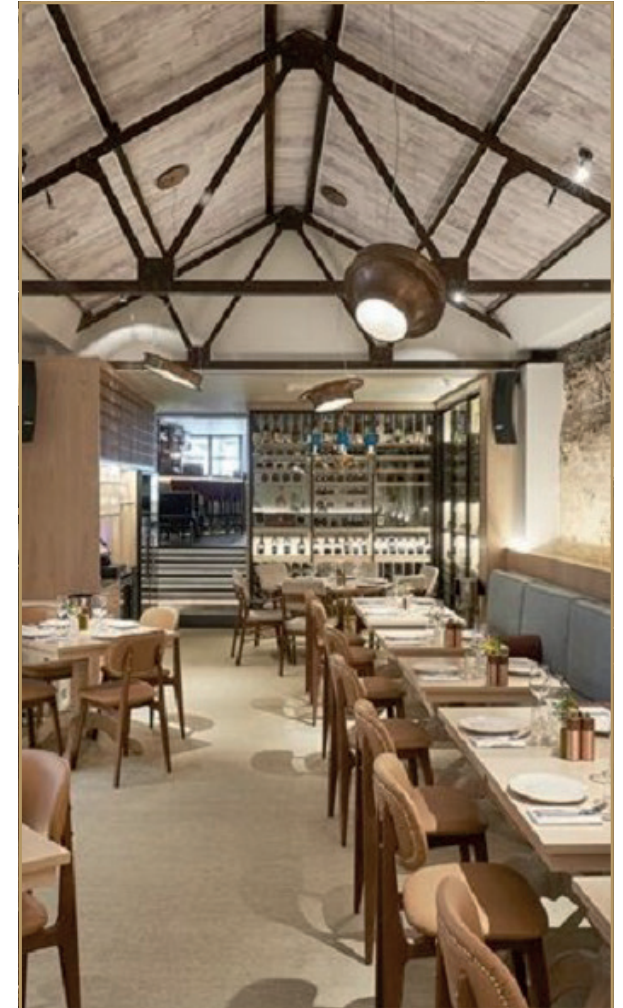
Available for: **Parties of 9 – 39 guests**

Location: **Meraki Restaurant (Upper or lower)**

Ideal for: **Client lunches & dinners, after work get togethers, personal celebrations of all kinds**



# THE LOWER RESTAURANT



THE LOWER  
RESTAURANT  
*Semi-private dining area*

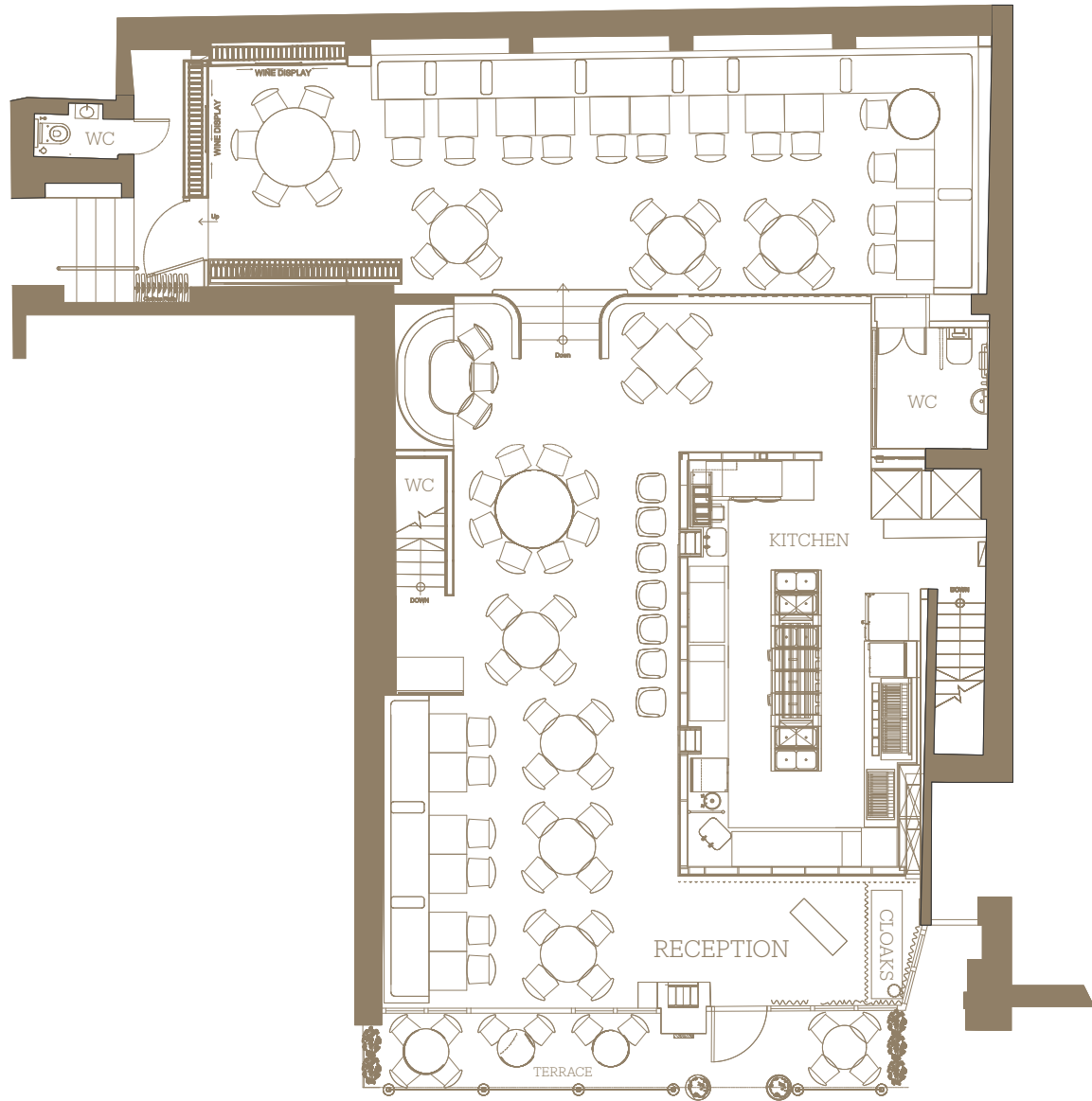
Capacity: **Seats 68 people comfortably**  
Ideal for: **Larger group lunches & dinners in a semi private area**  
Key Features: **Rustic brick walls, stunning feature wine cabinet**







# RESTAURANT







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# THE GROUND FLOOR



Meraki Bar was launched in December 2018, aiming to bring the bohemian/tropical vibe to London's nightlife scene.

The Ground Floor Bar is semi-secluded from the restaurant, in an intimate setting, with rich leafy foliage. A relaxed and artistic atmosphere experience, combined with outstanding cocktails & light bites.



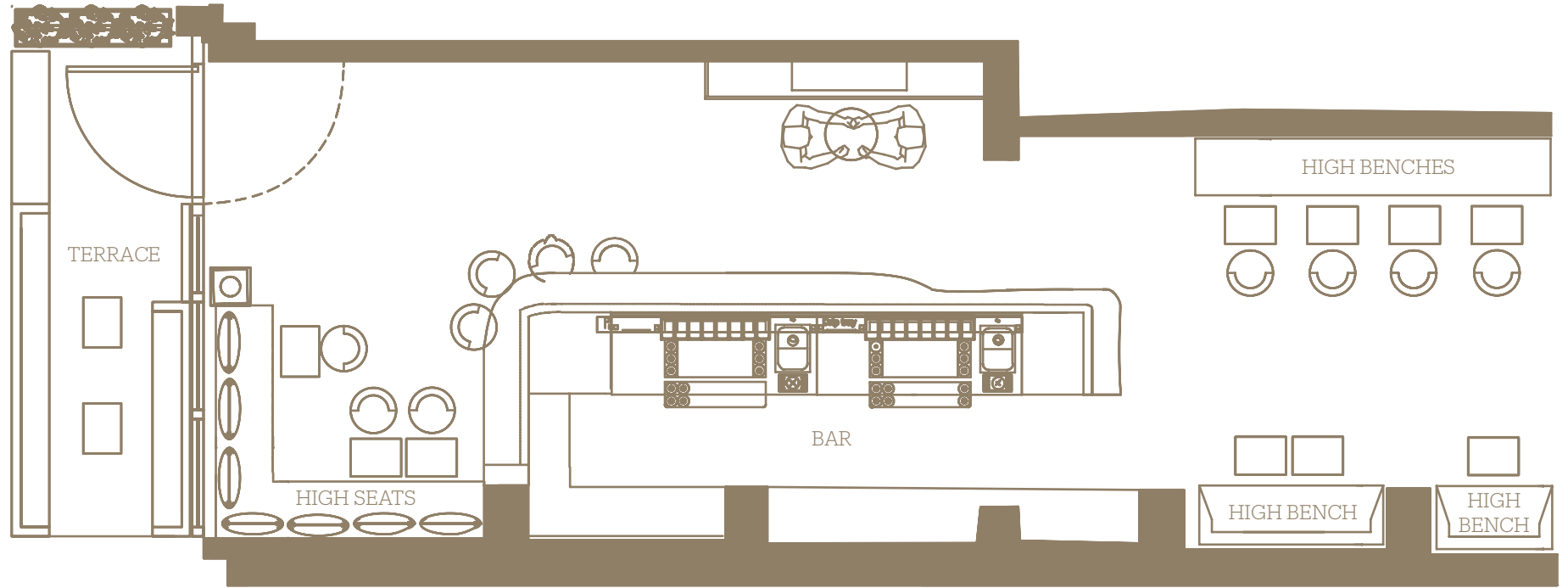
Capacity:  
**30-35 Standing –**  
**Meraki Bar is available**  
**for drinks & canape receptions**

Ideal for:  
**After work drinks,**  
**pre & post dinner cocktails,**  
**and light bites.**





# THE BAR







THE  
LIVING  
ROOM





# THE LIVING ROOM

A unique sixth sensory experience awaits guests once they descend the stairs to the hidden room below. With dim warm lighting, eye-catching tropical wall treatments, and lush velvet seating in rich jewel-tone colours, a late-night menu is on offer whilst enjoying beats from our resident DJs.

The Living Room's signature 'Caves' are two, private booths artistically built into arched brick walls, for those wishing to dine in a more exclusive setting.

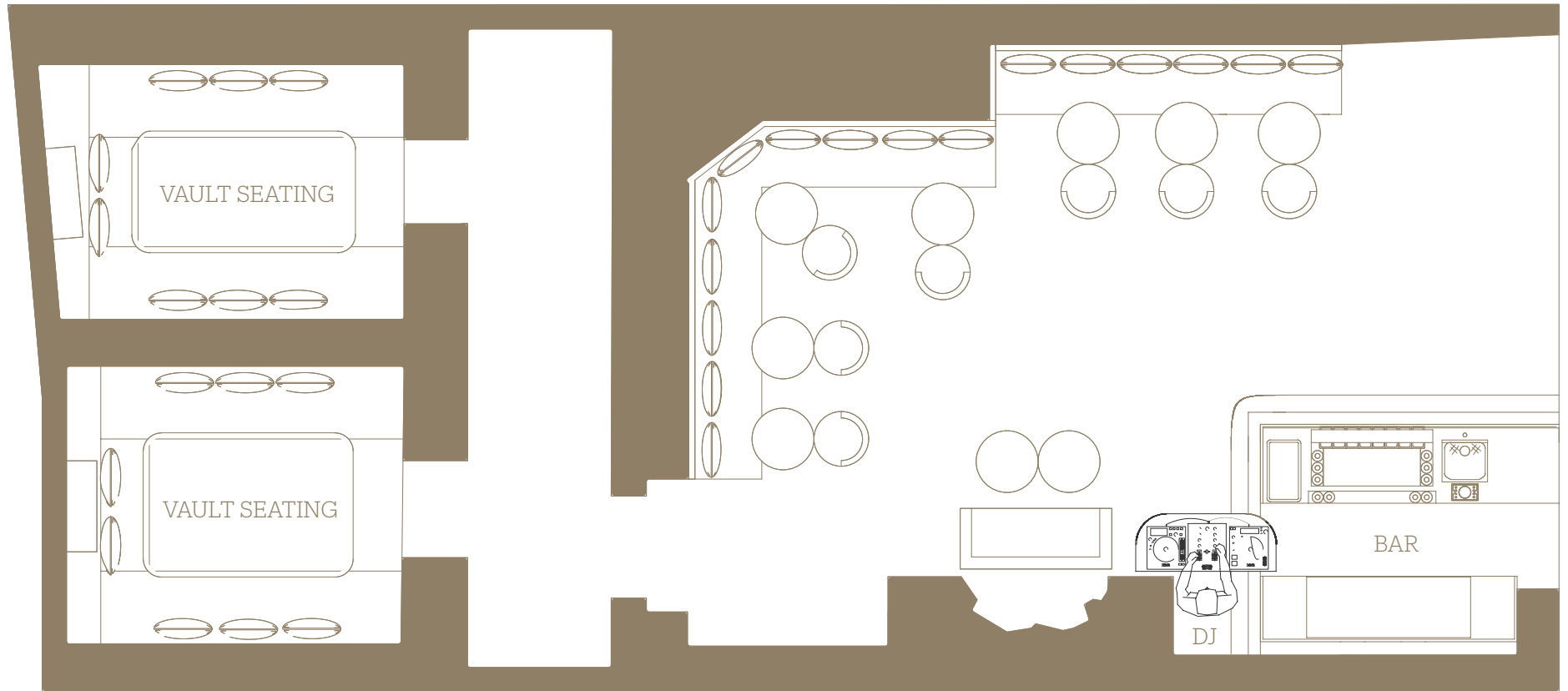


Capacity:  
Social dining experience: **26 guests**  
Drinks & canape receptions: **≤ 45 guests**  
The Caves: **≤ 8 guests seated per Cave**

Ideal for:  
**Lounge style dining,  
after-party vibes. 'The place to be'**  
The Living Room is available  
for mid-week private hire.



# THE LIVING ROOM





P R E S S

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*

GO  
BRITISH

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

*GQ Online*



THE TIMES

"All Waney's enterprises are international brands in London, Miami, Dubai and elsewhere, as is Meraki, a high-end Greek restaurant in Fitzrovia"

*The Times*



SEATED DINNER  
**152 Guests**

COCKTAIL RECEPTION/CANAPES  
**205 Guests**







## Sample Set Menu - £95

### Selection of Spreads

served with pita bread

#### Seabass Carpaccio

tomato, fennel, lemon, basil

#### Yellowtail Carpaccio

olive, tarama, 'kritamo', basil, caviar

#### Santorini Cherry Tomatoes

thyme, caper leave, goat cheese

#### Saganaki Prawns

tomato sauce, feta and ouzo

#### Lamb Kebabs

florina pepper, hummus, coriander

#### Lobster Giouvetsi

orzo pasta

#### Beef Fillet Kebab

spiced yogurt, Padron pepper

#### Charcoal Grilled 'Catch of the Day'

cherry tomato, chimichurri, lemon

#### Grilled Tender Stem Broccoli

black aioli, 'Arseniko'

#### Greek Potato Chips

Aegan sea-dried herb, feta, truffle

### 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.



## Sample Set Menu - £65

### Signature Tray of Spreads

Served with pita bread

#### Mykonian Salad

cucumber, kritamo, tomato, olives, feta

#### Seabream Ceviche

tomato, avocado, chives, 'kerato chilli'

#### Chicken Kebabs

Florina pepper, hummus, chives

#### Crispy Squid

paprika, green peppercorn mayo

#### Grilled Catch of the Day

lemon olive oil

#### Mushroom "Giouvetsi"

seasonal mushrooms, goat cheese, black truffle, orzo pasta

#### Charcoal Baby Chicken

chimichurri sauce, avocado tzatziki

#### Grilled Tender Stem Broccoli

black aioli, 'Arseniko' cheese

### Selection of Desserts

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







## 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

<b>TARAMOSALATA</b> White cod roe emulsion & smoked herring caviar	<b>MERAKI'S TZATZIKI</b> Greek yogurt, garlic, mint & courgette	<b>HUMMUS GREEK STYLE</b> Crispy chickpea & toasted buckwheat	<b>MUHAMMARA</b> Florina pepper, cashew nut, olive oil
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### CIRCULATING CANAPES - CHOOSE ANY 6

<b>YELLOWTAIL CARPACCIO</b> Yellowtail, basil, tarama, 'kritamo' olive	<b>PRAWN SKEWERS</b> Grilled prawn, chive & feta
<b>CRISPY SQUID</b> (Served in bowls) Squid, paprika, green peppercorn mayonnaise	<b>SPINACH &amp; FETA PIE (v)</b> Greek crispy phyllo, stuffed with spinach and feta cheese
<b>MUSHROOM SKEWERS</b> Mushrooms, mastelo cheese, oregano	<b>GRILLED GREEK MEATBALLS</b> Beef, yoghurt, tahini
<b>LAMB KEBABS</b> Coriander, tomato relish	

### SOMETHING SWEET

**'GALAKTOBOUREKO' TART**  
Semolina, raspberry, filo pastry

**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



## 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

<b>MERAKI'S TZATZIKI</b> Greek yogurt, garlic, mint & courgette	<b>HUMMUS GREEK STYLE</b> Crispy chickpea & toasted buckwheat
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### CIRCULATING CANAPES - CHOOSE ANY 4

<b>CRISPY SQUID</b> (Served in bowls) Squid, paprika, green peppercorn mayonnaise	<b>SPINACH &amp; FETA PIE (v)</b> Greek crispy phyllo, stuffed with spinach and feta cheese
<b>MUSHROOM SKEWERS</b> Mushrooms, mastelo cheese, oregano	<b>GRILLED GREEK MEATBALLS</b> Beef, yoghurt, tahini
<b>CHICKEN KEBABS</b> 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





**PRIVATE HIRE ENQUIRIES**

Please contact our Sales, Events  
& Marketing Manager

**[www.meraki-restaurant.com](http://www.meraki-restaurant.com)**

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