



*Christmas Events 2023*

MERAKI LONDON

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## MERAKI LONDON

*The perfect Christmas party venue.*

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We're delighted to share this brochure, to review our Christmas party options!

A dedicated Sales & Events Manager will work with you from start to finish - from your initial enquiry right through until the day of your event. Throughout the year, we have the privilege of hosting both corporate and private clients, across an array of events including seated lunches & dinners, canape receptions, special celebrations and more.

The word 'Meraki' (in Greek) means to create with soul, creativity, and love. Our dedicated team are committed to providing a personalised service that exceeds your expectations. From assisting with menu selections, to arranging bespoke elements and surprises, we go the extra mile to ensure everything is as you envisioned.



## II

### WHY CHOOSE MERAKI

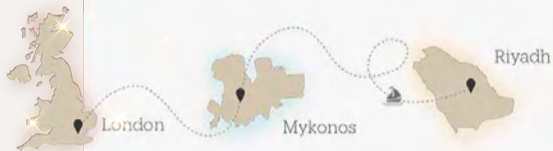
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Peter Waney opened Meraki in 2017, bringing his knowledge, expertise, and family's passion for Greece to Fitzrovia. Peter, along with his brother Arjun started their restaurant career in London 21 years ago, beginning with Zuma, followed by Roka and La Petite Mason. More recently the family acquired The Arts Club, Oblix at The Shard, and Coya. After seeing a gap in the market for premium, Greek, Mediterranean cuisine in London, Meraki was created.

Culinary Director Sanjay Dwivedi joined the family to help realise this vision, encouraging our talented team of chefs to use their creativity, elevate and refine the Meraki menu, for a fresh, exciting, mouth-watering gastronomic experience.

From chargrilled meats, and whole fish dishes, to our delicious mezze plates, the menu promises a taste of the Mediterranean, with the heart and soul of Greece!

Meraki brings to life the concept of 'Filoxenia' translating as 'Friend to a stranger.' Dining at Meraki is to be a guest in our home, and our staff (the heart of the Meraki) treat customers with the hospitality Greece is known for, An ancient Greek value that still lives on today!



### III

## WHAT OUR CLIENTS SAY

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*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 team at Meraki did such a wonderful job of catering for our dinner at the premises of our luxury fashion partners recently. Thank you again!*

**Cerentha Chow - Moet Hennessy - OnTrade Director UK**



*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**



## IV

### GROUP DINING RESERVATIONS

*For groups of 9+ people*

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



V

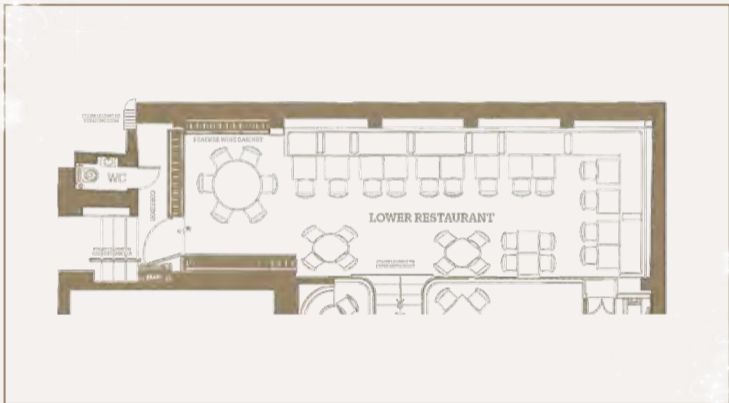
## THE LOWER RESTAURANT

*Semi-private dining area*

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- 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 LOWER RESTAURANT**

## VI

### THE LIVING ROOM

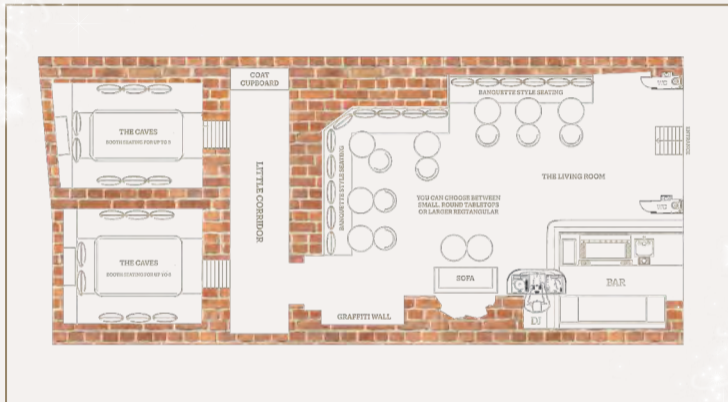
*Exclusive events space*

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- ❧ Capacity: 28 Seated / 45 Standing Reception
- ❧ Ideal For: Social dining experience, drinks & canapes, private celebrations
- ❧ Key Features: Private bar, private toilets & cloakroom, ability to play own music, DJ equipment, breakout spaces, air conditioning







**THE LIVING ROOM**

## VII

### ARE YOU READY TO PARTY?

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Get your dancing shoes ready for some late-night vibes.

Meraki's Living Room is open until 1am, but the party doesn't have to stop there.

*If you're looking to extend your night, please speak to your Events Manager about late license options.*

*\*A minimum of 3 weeks notice is required to apply for a late license and permission is granted by our local council but not guaranteed. Additional charges apply.*



## VIII

### OUR FESTIVE MENU

*Set Menu £70pp*

#### **Aubergines 'Melitzanosalata'**

Smoked aubergine, parsley,  
lemon, 'Rhodes ladopitta'

#### **Mykonian Salad**

Tomato, cucumber, 'kritamo',  
olive, feta

#### **Hummus Greek Style**

Crispy chickpea, toasted  
buckwheat seed, pita bread

#### **Salmon Carpaccio**

Salmon, kumquat, 'kalamata'  
'olive crispy caper

#### **Black Cod Krokétes**

Black cod, spring onion, fennel mayonnaise

#### **Tiger Prawns**

Grilled tiger prawn, 'florina pepper', crumbled feta

#### **WHOLE ROAST**

#### **Whole Roasted Chicken**

Roasted corn-fed chicken, garlic &  
oregano roast potato, 'Aegean'  
honey roast parsnip

#### **Grilled Catch of the Day**

Grilled fish, 'horta', 'skordalia'

#### **Mushroom Giouvetsi**

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

#### **Santorini Salad**

Cherry tomato, thyme, caper  
leaf, goat cheese

#### **Bougatsa**

Traditional crispy phyllo pie,  
semolina custard, chocolate  
caramel sauce

#### **'Tsalafouti' Cheesecake**

'Tsalafouti' baked cheesecake,  
summer berry, lemon &  
'mastika' sorbet

*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.*



# IX

## OUR FESTIVE MENU

*Set Menu £95pp*

### **Aubergines 'Melitzanosalata'**

Smoked aubergine, parsley,  
lemon, 'Rhodes ladopitta'

### **Taramosalata**

White cod roe emulsion,  
smoked herring caviar, bottarga

### **Hummus Greek Style**

Crispy chickpea, toasted  
buckwheat seed, pita

### **Tuna Carpaccio**

Seared tuna, sesame seed,  
pickled cucumber

### **Baby Squid**

Crispy squid,  
tomato & lemon  
mayonnaise

### **Chicken Kebab**

Chicken, florina  
pepper, parsley,  
mint

### **Octopus**

Octopus, fava  
bean, onion  
'stifado', oregano

### **CHOOSE 1 WHOLE ROAST**

#### **Whole Shoulder of Lamb**

Slow roasted lamb, oregano &  
garlic roast potato, thyme olive oil

#### **OR**

#### **Whole Pork Loin**

Slow roasted pork, florina pepper,  
'metsovone', 'gigantes', crackling,  
sage

### **Black Cod 'Spanakorizo'**

Black cod, risotto rice, spinach,  
yoghurt, dill

### **Jumbo Tiger Prawns**

Grilled Prawn, 'kerato', ginger,  
lemon

### **Mykonian Salad**

Tomato, 'kritamo', cucumber,  
olive, feta

### **Bougatsa**

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

### **Loukoumades**

Greek doughnut, honey, pecan, cinnamon ice cream



X

## OUR FESTIVE MENU

*Set Menu £125pp*

### **Aubergines 'Melitzanosalata'**

Smoked aubergine, parsley,  
lemon, 'Rhodes ladopitta'

### **Hummus Greek Style**

Crispy chickpea, toasted  
buckwheat seed, pita bread

### **Taramosalata**

White cod roe  
emulsion, caviar,  
bottarga, pita bread

### **Yellowtail Carpaccio**

Yellowtail, olive,  
tarama, 'kritamo',  
basil

### **Beef Carpaccio**

Seared beef,  
tomato, caper,  
crispy shallot

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### **Lamb Kebab**

Lamb, florina pepper, mint, parsley

### **Octopus**

Octopus, fava bean, onion 'stifado', oregano

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### **Lobster & Prawn Giouvetsi**

Lobster, crispy squid, prawn, orzo  
pasta, cherry tomato, lemon zest

### **Salt-crusted Seabass**

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

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### **Grilled Tomahawk Steak**

28-day aged Tomahawk,  
pardon pepper, winter truffle

### **Greek Rock Potatoes**

Rock potato, herb, 'kopanisti'

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### **Bougatsa**

Traditional crispy phyllo  
pie, semolina custard,  
chocolate caramel sauce

### **Chocolate Fondant**

'Igias' chocolate,  
coconut, fennel, roasted  
pistachio ice-cream

### **Rizagalo**

Coconut rice,  
mango, passion fruit,  
basil, granola



# XI

## 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  
**Hummus Greek Style**  
Crispy chickpea & toasted  
buckwheat

#### Meraki's Tzatziki

Greek yogurt, garlic, mint  
& courgette  
**Muhammara**  
Florina pepper, cashew  
nut, olive oil

### Circulating Canapes

*Choose Any 6*

#### Yellowtail Carpaccio

Yellowtail, basil, tarama,  
'kritamo' olive

#### Prawns Skewers

Grilled prawn, chive & feta

#### Lamb Kebabs

Coriander, tomato relish

#### Grilled Greek Meatballs

Beef, yoghurt, tahini

#### Spinach & Feta Pie (v)

Greek crispy phyllo, stuffed with  
spinach and feta cheese

#### Mushroom Skewers

Mushrooms, mastelo cheese, oregano

#### Crispy Squid

**(Served in bowls)**

Squid, paprika, green peppercorn  
mayonnaise

### Something Sweet

#### 'Galaktoboureko' Tart

Semolina, raspberry, filo pastry

#### Chocolate Ganache

Cinnamon ganache, sour cherry



## XII

### A WINE ODYSSEY

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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.



XIII

## TAILOR YOUR BAR TAB

*by Meraki Bar*

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### **SPIRITS SELECTION:**

*(50ml standard pour)*

**From £13 (+ mixer)**

HENDRICKS GIN  
BELVEDERE VODKA  
VOLCAN BLANCO TEQUILA  
EMINENTE AMBAR CLARO RUM  
GLENMORANGIE 10 YO WHISKY

**PRE-ORDER BY THE BOTTLE FOR A  
SPECIAL RATE:**

**£180 per bottle (Includes basic mixers)**

*A saving of over £50+ per 14 drinks!*







*We look forward to hosting your event!*



@merakilondon



@meraki\_bar

Closest Tubes: Goodge Street 7mins / Oxford Circus 7mins

80-82 Great Titchfield St., London W1W 7QT | 020 7305 7686