



meraki

Meraki /μ'εράκι

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



mu

OUR SUCCESS STORY

After seeing a gap in the London restaurant market for an upscale Greek & Mediterranean dining concept, Peter Waney opened Meraki in 2017, in the heart of Fitzrovia. Experience the essence of Greek-Mediterranean cuisine, complemented by hand-selected wines and expertly crafted cocktails in a rustic, and inviting setting.

Since the initial concept in London, we have opened both pop-up and seasonal locations in Riyadh (2021), Porto Cervo (2021) and Mykonos (2022), with new locations on the horizon!



LONDON

MYKONOS
(CAVO TAGOO)

RIYADH



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!

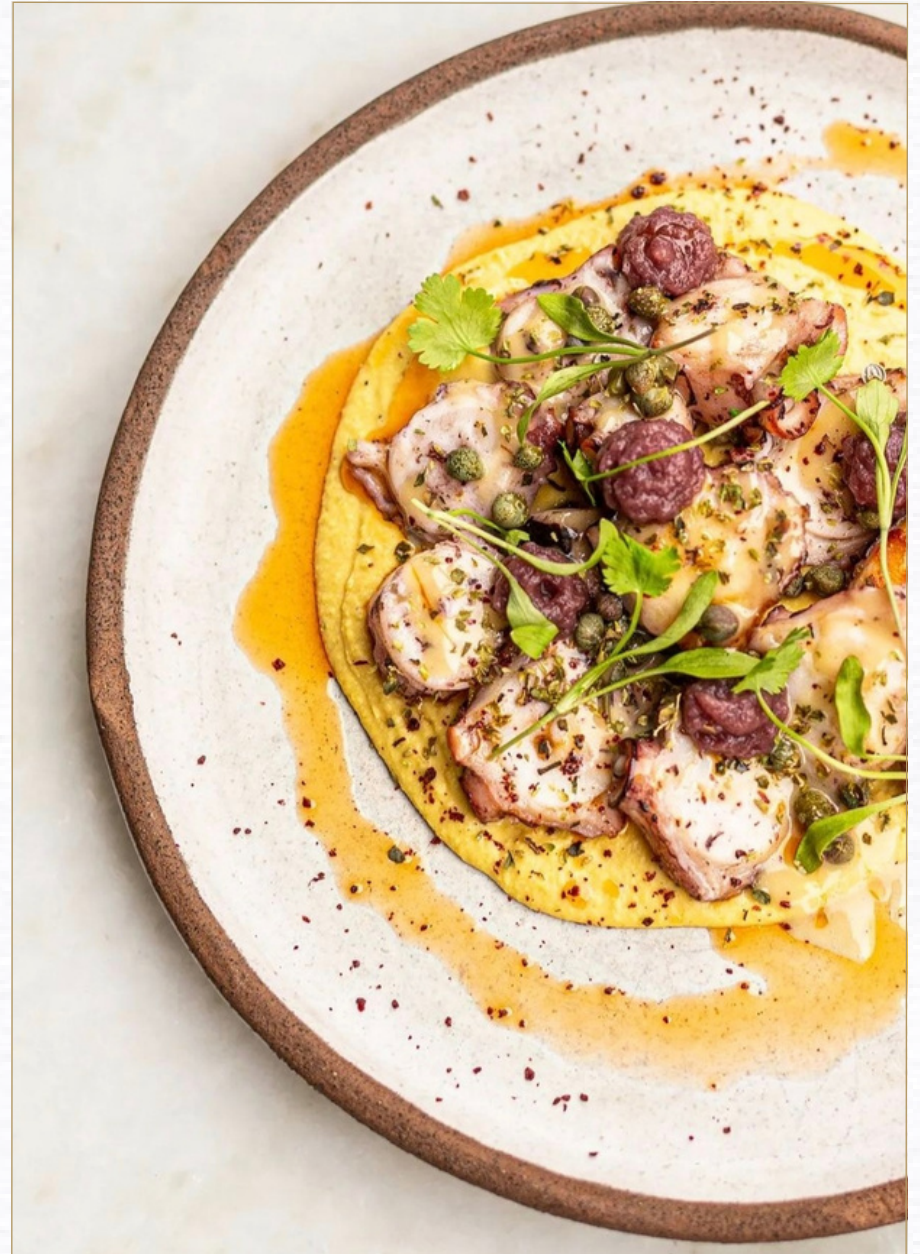
As Culinary Director, Dwivedi will be at the helm of the brand, instilling his expertise and vision across the menu offering and operations globally.

Sanjay Dwivedi,
Culinary Director





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FOOD PHILOSOPHY

At Meraki, we believe food is more than just sustenance, it is a form of art to bring people together and evoke joy!

CONCEPT

We offer Greek-inspired, Mediterranean cuisine served sharing style, and have crafted our event celebration menus to be placed across the table and shared amongst everyone. The dishes would be served by course in an assortment of beautiful crockery. Your nominated events coordinator will work with you to ascertain any bespoke requirements and will liaise with our Head Chef to finalise your menu.



£60pp Lunch / £65pp Dinner

Aubergines 'Melitzanosalata'

Smoked aubergine, parsley, lemon, 'Rhodes ladopitta'

Hummus Greek Style

Crispy chickpea, toasted buckwheat seed, pita bread

Mykonian Salad

Tomato, cucumber, 'kritamo', olive, feta

Salmon Carpaccio

Salmon, kumquat, 'kalamata' olive, crispy caper

Black Cod Krokétes

Black cod, spring onion, fennel mayonnaise

Tiger Prawns

Prawn, 'florina pepper', crumbled feta

Whole Roasted Chicken

Roasted corn-fed chicken, garlic & oregano roast potato, lemon-thyme olive oil

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

Rizogalo

Coconut rice, mango, passion fruit, basil, granola

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.



£80pp Lunch / £90pp Dinner

Aubergines 'Melitzanosalata'

Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

Hummus Greek Style

Crispy chickpea, toasted buckwheat seed, pita

Taramosalata

White cod roe emulsion, smoked herring caviar, bottarga

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

Whole Shoulder of Lamb

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

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

'Tsalafouti' Cheesecake

'Tsalafouti' baked cheesecake, caramelised apple, citrus & 'Mastika' sorbet

Prices include 20% VAT. A discretionary 15% service charge will be added to your bill.
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£110pp Lunch / £120pp Dinner

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

Lamb Kebab

Lamb, florina pepper, mint, parsley

Octopus

Octopus, fava bean, onion 'stifado', oregano

Lobster & Prawn Giouvetisi

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

Grilled Tomahawk Steak

28-day aged Tomahawk, padron pepper, winter truffle

Salt-crusted Seabass

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

Greek Rock Potatoes

Rock potato, herb, 'kopanisti'

Bougatsa

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

Rizogalo

Coconut rice, mango, passion fruit, basil, granola

Chocolate Fondant

'Igias' hot chocolate, fennel, roasted pistachio, vanilla ice cream

Prices include 20% VAT. A discretionary 15% service charge will be added to your bill.
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**Canape Menu
@ £30pp**

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

Greek yogurt, garlic, mint & courgette

Hummus Greek Style

Crispy chickpeas & toasted buckwheat

CIRCULATING CANAPES

Please Select Any 4 Canapes of Your Choice

Crispy Squid

(Served in bowls)

Crispy squid, paprika, tomato & lemon mayonnaise

Spinach & Feta Pie (v)

Greek crispy phyllo, spinach, feta

Mushroom Skewers (v)

Mushroom, 'mastelo' cheese, oregano

Grilled Greek Meatballs

Grilled wagyu beef meatball, yoghurt, tahini, parsley

Lamb Kebabs

Lamb, Florina pepper, hummus, parsley

SOMETHING SWEET

Chocolate & Coffee Ganache

Coffee caramel ganache, 'pasteli'

Prices include 20% VAT. A discretionary 15% service charge will be added to your bill.
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meraki
LONDON

Canape Menu
@ £45pp

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	Hummus Greek Style	Meraki's Tzatziki
White cod roe emulsion & smoked herring caviar	Crispy chickpeas & toasted buckwheat	Greek yogurt, garlic, mint & courgette

CIRCULATING CANAPES

Choose any 6

Yellowtail Sashimi

Yellowtail, basil, tarama, 'kritamo'

Prawn Skewers

Grilled prawn, chive, feta, tomato

Crispy Squid

(Served in bowls)

Crispy squid, paprika, tomato & lemon mayonnaise

Spinach & Feta Pie (v)

Greek crispy phyllo, spinach, feta

Mushroom Skewers (v)

Mushroom, 'mastelo' cheese, oregano

Grilled Greek Meatballs

Grilled wagyu beef meatball, yoghurt, tahini, parsley

Lamb Kebabs

Lamb, Florina pepper, hummus, parsley

SOMETHING SWEET

'Galaktoboureko Tart'

Semolina, raspberry, filo pastry

Chocolate & Coffee Ganache

Coffee caramel ganache, 'pasteli'

Prices include 20% VAT. A discretionary 15% service charge will be added to your bill.
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meraki
LONDON

Canape Menu
@ £55pp

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	Hummus Greek Style	Meraki's Tzatziki
White cod roe emulsion & smoked herring caviar	Crispy chickpeas & toasted buckwheat	Greek yogurt, garlic, mint & courgette

CHOOSE 3 CIRCULATING CANAPES

Yellowtail Carpaccio

Yellowtail, basil, tarama, 'kritamo' olive

Squid

Crispy squid, paprika, tomato & lemon mayonnaise

Black Cod Krokétes

Black cod, spring onion, fennel mayo

Greek 'Keftedes'

Beef meatball, tahini, parsley oil

Spinach & Feta Pie (v)

Greek crispy phyllo, spinach, feta cheese

Mushroom Skewers (v)

Seasonal mushroom, 'mastelo' cheese, oregano

CHOOSE 3 MINI BOWL FOOD OPTIONS

Prawn Skewer

Grilled prawn orzo pasta, basil

Black Cod Spanakorizo

Black cod, risotto, spinach, dill

Chicken Skewer

Chicken skewer, herb yoghurt, rice

Mini Lamb Kebab

Lamb kebab, herbs, 'makaronaki'

Beef Hylopites

16-hour braised beef, 'hylopites', truffle

Greek Chickpeas

Chickpeas, tahini, lemon, herb

Mushroom Giouvetsi

Orzo pasta, wild mushroom, 'graviera', chive, truffle

CHOOSE 1 SWEET

'Galaktoboureko Tart'

Semolina, raspberry, filo pastry

Chocolate & Coffee Ganache

Coffee caramel ganache, 'pasteli'

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.





A WINE ODYSSEY

Did you know, Greece has been making wine for over 4000 years!

Meraki is committed to offering an exceptional selection of wines from around the world, with a strong emphasis on Greek wines that showcase the innovative spirit and talent, of a new generation of winemakers, who have propelled Greece into a wine making revolution over the past 25 years.

Mixology Magic

Embark on a captivating journey across the enchanting Cyclades islands.

Our cocktails offer a voyage of flavour and inspiration, crafted to evoke the beauty and essence of this picturesque archipelago.

Indulge in a symphony of tastes that transport you to sun-kissed shores, capturing the spirit of the islands in an idyllic cocktail experience.



GROUP DINING RESERVATIONS



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

MERAKI RESTAURANT EXCLUSIVE



MERAKI RESTAURANT
EXCLUSIVE

Capacities:

- 100 Seated Lunch / Dinner
- 150 Standing Reception

Ideal For:

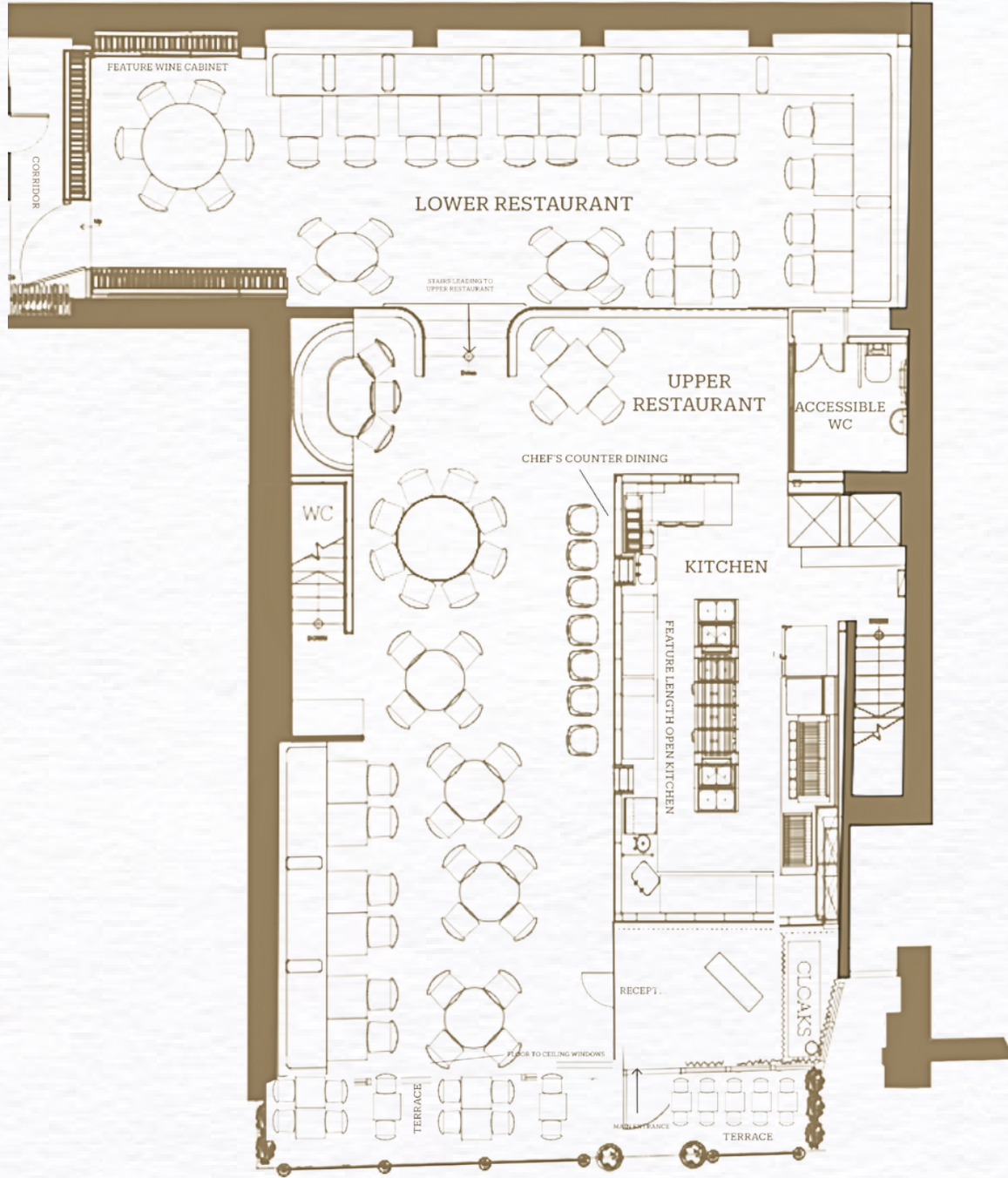
Both corporate events and private celebrations in an upscale setting

Key Features:

Natural daylight, open kitchen – watch as our talented chefs prepare your chosen event menu!



RESTAURANT





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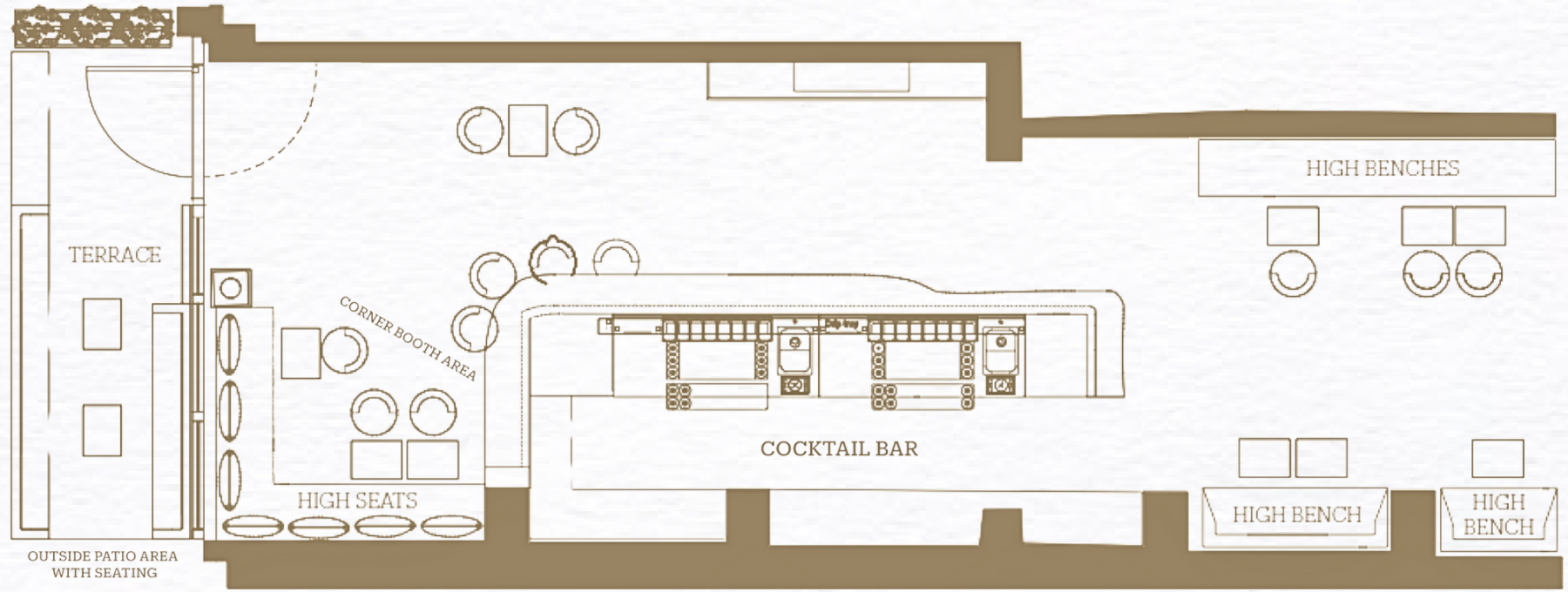
Experience the vibrant atmosphere and energy of our bar, whilst having a dedicated space for your gathering. Reserve a stylish area for your group to enjoy drinks and light bites, or book exclusively as a secluded space for larger groups.

Capacity:
30-35 Standing

Ideal For:
After work drinks reservations & get togethers, smaller drinks & canape events



GROUND FLOOR BAR





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Disappear behind the wine shelf in Meraki Restaurant, descend the stairs and step into The Living Room, where the name says it all!

Our private events space offers a unique, lounge-style approach complete with cosy soft furnishings to create the perfect atmosphere for internal gatherings or client entertaining. Say goodbye to the constraints of traditional private dining rooms, and hello to a space designed for socialising and mingling.

Guests can connect, relax, and enjoy a refreshing alternative which encourages lively conversations and memorable experiences.



**Welcome to the new way of hosting,
welcome to...The Living Room.**

Capacities:

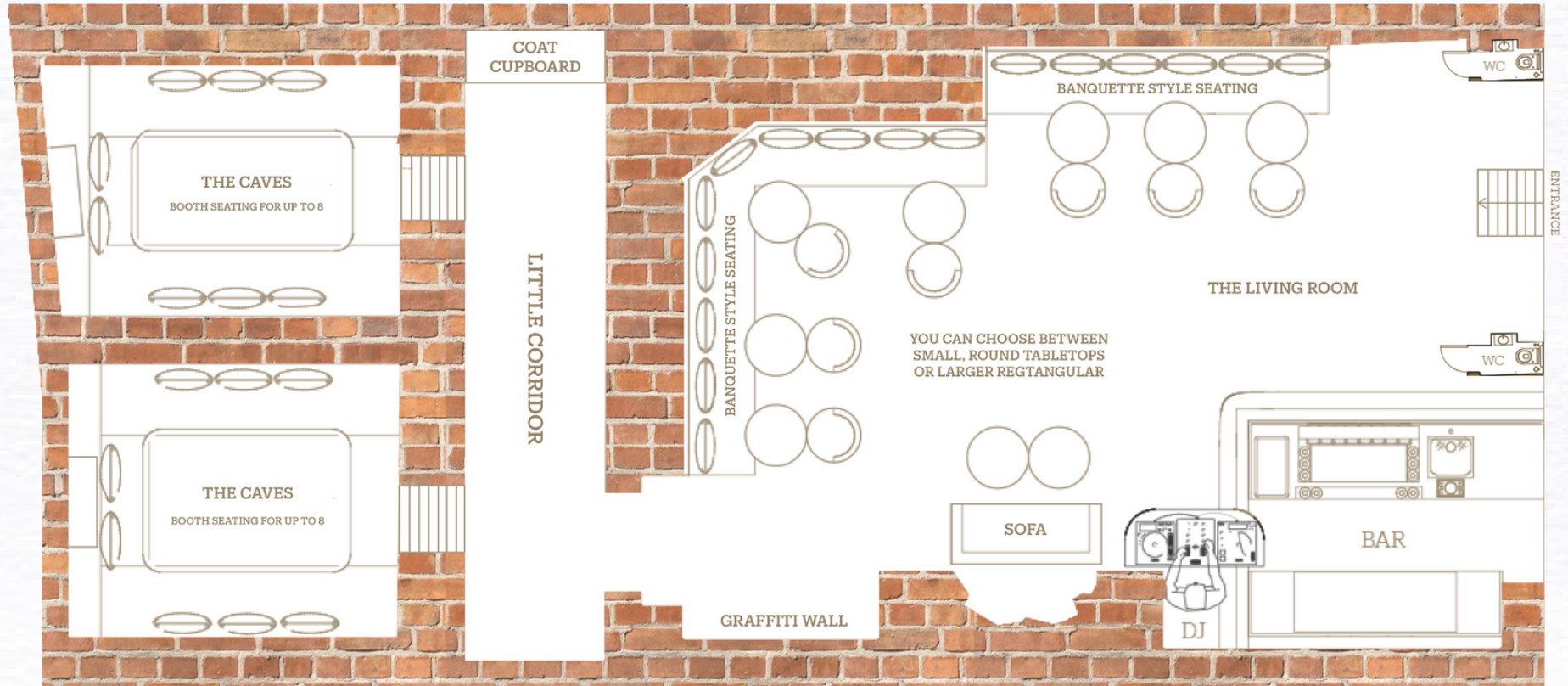
- 28 Seated Lunch / Dinner (+ additional capacity for a further 16 guests seated within the 2x Caves)
- 40 Standing Drinks & Canapes /Bowl Food

Ideal For:

Client entertaining, internal events



THE LIVING ROOM



Moët Hennessy



“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.

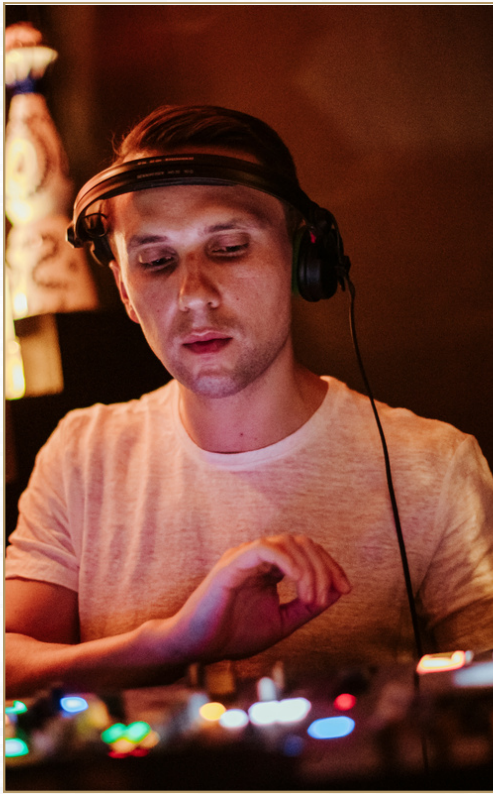
Thank you so much Clara-Louise, Seng and the whole team at Meraki.”

*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*



Party with Meraki

Meraki comes alive with the energy of countless parties and #merakimoments. From the laughter of familiar faces to the clinking of glasses toasting memorable occasions, Meraki exudes a vibe that captivates all who enter its doors.

Elevate your event by booking one of our talented, resident DJs. Simply enquire with your preferred style of music and event timings, and your nominated events coordinator will check availability and source a quote. Let our DJs transform your gathering into an unforgettable experience, filled with rhythm, energy, and the magic of music.

Prices start from £300 for a 3-4-hour set.



BLOOMING PARTNERSHIPS!



Our Recommended Florist



Chloris Package

(suitable for bookings from 10-20 people)

£250.00 inc VAT

Assorted Bud Vases - Varying heights, creating a beautiful table runner
Flower Sprigs - An added token to adorn each guest's place setting

Calanthe Package

(suitable for bookings from 10-20 people)

£350.00 inc VAT

Miniature Fishbowls - Beautiful floral arrangements within the bowls, creating a table runner
Assorted Tealights - With holders
Flower Sprigs - An added token to adorn each guest's place setting

Chrysanthos Package

(suitable for bookings from 10-20 people)

£450.00 inc VAT

A Living Table Display! - Includes moss, succulents, and terracotta pots, yours to keep
Flower Sprigs - An added token to adorn each guest's place setting

Additional items

Large seasonal bouquets from £50.00
 Preserved single roses (red/white/pink) £15 each
 Small-preserved hat box (red/white/pink) £120.00
 Large-preserved hat box (red/white/pink) £240.00
 Guests above 20+: £10 per additional person

Other floral items available upon request

All Packages Include

A gift bouquet as a gesture from us to the booking host

Calanthe & Chrysanthos Packages

Includes seasonal flowers in a colour to compliment your unique event

Prices include delivery & set up. All flowers are on a purchase rate – they are yours to takeaway, all vases are on a hire rate and are to be left at Meraki.





CLOSE-UP BESPOKE ENTERTAINMENT

International Magician | Illusionist | Mentalist

Corporate Mid-Week:

No. of Hours: 2

Style of Performance: Up-close, walkaround

Prices from: £225

Personal Celebrations: (I/e Birthdays)

No. of Hours: 2

Style of Performance: Walkaround Magic & mentalism

Prices from: Mid-week £350 / Weekend £500

Weddings & Greek Christenings:

No. of Hours: 2

Style of Performance: Walkaround Magic & mentalism +

Special performance for couple/celebrant

Prices from: £400

Minimum callout i/e 2 hours + cost per additional hour *All prices above are based on a 2hour callout which includes set up and a small break in the middle - every additional hour works our to a rate of 50% of fee up to 3 additional hours, after which it converts to a day rate.

www.meraki-restaurant.com



GROUPS & EVENTS ENQUIRIES

Call Us: +44 20 7305 7686

Or Please Submit an Enquiry Webform:

[Groups & Events Enquiries | Meraki Restaurant \(meraki-restaurant.com\)](http://www.meraki-restaurant.com)

...and a member of our events team will be in touch!

