



## **Lunch and Dinner £49 pp**

### **Aubergines 'Melitzanosalata'**

Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

### **Tirokafteri**

Feta cheese, 'Florina' pepper, chilli

### **Taramosalata**

White cod roe emulsion, smoked herring caviar, bottarga, pita

### **Saganaki Halloumi**

Cypriot Halloumi, honey, melon, oregano spice,  
Brandy basted nectarines, lemon yoghurt

### **Mykonian Salad**

Tomato, cucumber, 'kritamo', olive, feta

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### **Ox cheek**

Slow cooked Ox cheek with skordalia, roasted veg, veal jus

### **Red mullet**

Red mullet fillet with skordalia, horta and langoustine glaze

### **Prasorizo**

Greek Leeks with rice, cooked with Metsovone smoked cheese

### **Grilled Broccoli**

Tender stem broccoli, 'Florina' pepper, 'petimezi'

### **Horta**

Wild greens, herb, lemon oil

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### **Bougatsa**

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

### **Saragli**

Rolled baklava, caramelised almonds, vanilla ice-cream

If you have specified a dietary requirement in advance of this event, substitute dishes will be provided where appropriate  
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.  
Please inform your waiter if you have any allergies or dietary requirements.



## **Lunch £115 / Dinner £125 pp**

### **Scallops Saganaki**

Queen scallops baked with graviera bechamel topped with lovage crumble trout caviar

### **Guinea Fowl Bon Bon**

Confit guinea fowl with 'Gruyere' cheese chervil and saffron aioli

### **Zucchini Roulade**

Courgette roulade stuffed with goat cheese foam 'Roscoff' onion, served with tahini yoghurt



### **Paidaika**

Mixed herb coated rack of lamb with potato terrine, confit 'Roscoff' onion, lime and basil emulsion, date, port reduction

### **Ox Cheek**

Slow-cooked ox cheek with skordalia, brussels sprout, veal jus, chutney carrots

### **Cornish Red Mulled Fillet**

Mulled fillet, skordalia, 'Horta', langoustine glace

### **Poireau Risotto**

Slow-braised creamy leek risotto with 'Metsovone' cheese melted to perfection



### **Bougatsa**

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

### **Karydopita**

Walnut cake, orange & bay leaf, cinnamon ice-cream

### **Galotyri Cheesecake**

Baked cheesecake, summer berries, cherry & fig leaf sorbet

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

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## **Lunch £80 / Dinner £90 pp**

### **Aubergines 'Melitzanosalata'**

Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

### **Spread Selection**


Hummus, 'kopanisti', tzatziki (*served with pita bread*)

### **Crab On Toast**

Premium Devon crab with taramosalata, chervil lemon zest  
chives, trout caviar

### **Santorini Tomatoes Salad**

Cherry tomato, thyme, caper, leaf, goat cheese



### **Lamb Kleftiko**

Slow-cooked lamb shank, root vegetables, red wine sauce

### **Grilled Whole Seabass**

Grilled seabass, stuffed with 'Horta', grilled red pepper,  
bulghur wheat, lemon oil

### **Prasorizo**

Greek Leeks with rice, cooked with 'Metsovone' smoked cheese

### **Grilled Broccoli**

Tender stem broccoli, 'Florina' pepper, petimezi tomato



### **Bougatsa**

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

### **Galotyri Cheesecake**

Baked cheesecake, summer berries, cherry & fig leaf sorbet

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## **Lunch £55 / Dinner £65 pp**

### **Aubergines 'Melitzanosalata'**

Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

### **Beef Pastourmas**

Air dried cured beef coating of fenugreek, 'Galotyri' cheese, artichoke, lovage oil

### **Mykonian Salad**

Tomato, cucumber, 'kritamo', olive, feta

### **Smoked Royal Salmon**

Smoked Royal Salmon with burned leek, craine fraiche, celery ribbon, cucumber, lemon gel salad cress, smoked herring caviar

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### **Charcoal-grilled Baby Chicken**

Charcoal-fired baby chicken, 'Briam', lemon

### **Greek Fish Stew**

Cooked in rich langoustine sauce, bisque base, prawns, clams, mussels fish mix, vegetables

### **Beluga Lentil Stew**

Beluga lentil cooked with heritage vegetables, chard, veg stock, served with yoghurt

### **Horta**

Wild greens, herb, lemon oil

### **Skordalia garlic mashed potatoes**

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### **Bougatsa**

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

### **Karydopita**

Walnut cake, orange & bay leaf, cinnamon ice-cream

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