



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

Ox cheek

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

Red mullet

Red mullet fillet with skordalia, horta and langoustine glace

Prasorizo

Greek Leeks with rice, cooked with Metsovone smoked cheese

Grilled Broccoli

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

Horta

Wild greens, herb, lemon oil

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

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

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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, craime fraiche, celery ribbon, cucumber, lemon gel salad, cress, smoked herring caviar

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

Bougatsa

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

Karydopita

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

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

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