

Meraki / ' μεράκι /

(v.) To do something with soul, with creativity, or with love.

WHAT'S ON AT MERAKI



Live music every Sunday!
A day to celebrate with family & friends. 1.30-3.15PM



Autumn 2023



A night in The Living Room Dining, dancing, and great vibes.

Start the MERAKI experience with Aubergine 'Melitzanosalata' V 10 **Bread Basket** 8 Smoked aubergine, parsley, 'Florina' Pita, crispy sesame bread, sourdough, focaccia, pepper, 'Rhodes ladopita' olive Baby Squid 14 Crispy squid, paprika, basil mayonnaise Fresh and Raw _ Seabream Ceviche 14 Salmon Carpaccio 15 Seabream, avocado, tomato, chive Salmon carpaccio, 'kalamata olive', kumquat, crispy caper Tuna Ceviche 16 Tuna ceviche, black truffle, crispy filo pastry Beef Carpaccio 17 Seared beef, tomato, caper, crispy shallot Seabass Carpaccio 15 Yellowtail Sashimi 25 Seabass, tomato, fennel, lemon Yellowtail, tarama, 'kritamo', basil, caviar Salad _ Santorini Tomatoes Salad 14 Crab Salad 17 Cherry tomato, thyme, caper leaf, Dorset crab, avocado, spring onion, lemon, goat cheese chive 15 15 Mykonian Salad Spinach Pie Salad Tomato, cucumber, 'kritamo', olive, feta Spinach, barrel-aged feta, tahini Spread ____ Taramosalata 7 Hummus Greek Style V 6 White cod roe emulsion, smoked Crispy chickpea, toasted buckwheat seed herring caviar, 'bottarga' Pita Bread 3.5 Meraki's Tzatziki 6 Crudites V 6 Greek yoghurt, garlic, mint, courgette Hot Mezze____ 12 Chicken Kebabs Octopus 18 Chicken skewer, basil, yoghurt Octopus, fava bean, onion 'stifado', oregano Lamb Kebabs 14 **Grilled Artichokes** 14 Lamb, 'Florina' pepper, hummus, parsley Artichoke, lemon oil, herb, 'gavros' **Mushroom Skewers** 12 15 Aged Beef Souvlaki Portobello mushroom, 'mastelo', oregano, Beef souvlaki, Greek yoghurt tahini, chilli, garlic chip pickled onion Saganaki Prawns 16 Redefine 'Lamb' Keftedes" V 14 King prawn, tomato, feta, ouzo Plant-based Redefine 'lamb' kebab, tahini. Rosti Greek Style 15 tomato Crunchy potato, sunny-side-up egg,

Cretan butter, black truffle

From the Sea

| Kakavia-Fisherman's Broth Salt-crusted seabass fillet, Jerusalem artichoke herb, lemon zest Grilled King Prawns Tiger prawn, herb & tomato oil, burnt lemon Butterfly Seabream Seabream, tomato, olive, caperberry Black Cod 'Spanakorizo' Black cod, risotto, spinach, dill Salt-crusted Seabass Seabass, 'horta', thyme-lemon olive oil dressing (Serves two) | 28 e. 30 30 40 58 | Fitzrovia Psaragora Sustainably sourced, charcoal grilled to perfection, drizzled with lemon & thyme oil Wild Seabass 85/k Red Snapper 90/k John Dory 110/l Turbot 90/k | ka :a |
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| From the Land | | | |
| Charcoal-grilled Baby Chicken Charcoal fired baby chicken, 'imam bayildi', lemon Lamb Chops (3 pieces) Lamb chop, 'za'atar', courgette, tzatziki | rcoal fired baby chicken, 'imam bayildi', bn Prime Rib Grilled dry age beef rib 800g, padro | | 31 100 |
| Grilled Rib-eye Beef rib-eye, oregano, 'florina' pepper, chimichurri | 36 | pepper, thyme olive oil (Serves two) (Truffle available on request £10/g) Josper Redefine 'Beef' Fillet V | 35 |
| Grilled Wagyu Sirloin (200g) Chargrilled wagyu beef, tomato, crispy onion, Oregano, garlic salt | 90 | Plant-based Redefine fillet, mushroom, chimichurri | |
| Pasta | | | |
| Autumn Orecchiette Orecchiette pasta, delica pumpkin, pumpkin seed, 'graviera' | 19 | Beef Cheek Tagliatelle 16-hours braised beef, tagliatelle, black truffle, 'graviera' | 26 |
| Gluten-free option available on request Mushroom 'Giouvetsi' Orzo pasta, portobello, wild mushroom, 'graviera', chive | 30 | Lobster 'Giouvetsi' Lobster, orzo pasta, cherry tomato, lemon zest, basil (Serves two) | 65 |
| Sides — | | | |
| Hispi Cabbage V Grillled cabbage, roasted vegetable glaze, lemon zest | 7 | Greek Rock Potatoes Rock potato, herb, 'kopanisti' Grilled Broccoli ♥ | 8 |
| 'Horta' V Wild summer greens, herb, lemon oil | 8 | Tender stem broccoli, tahini, sesame seed | |