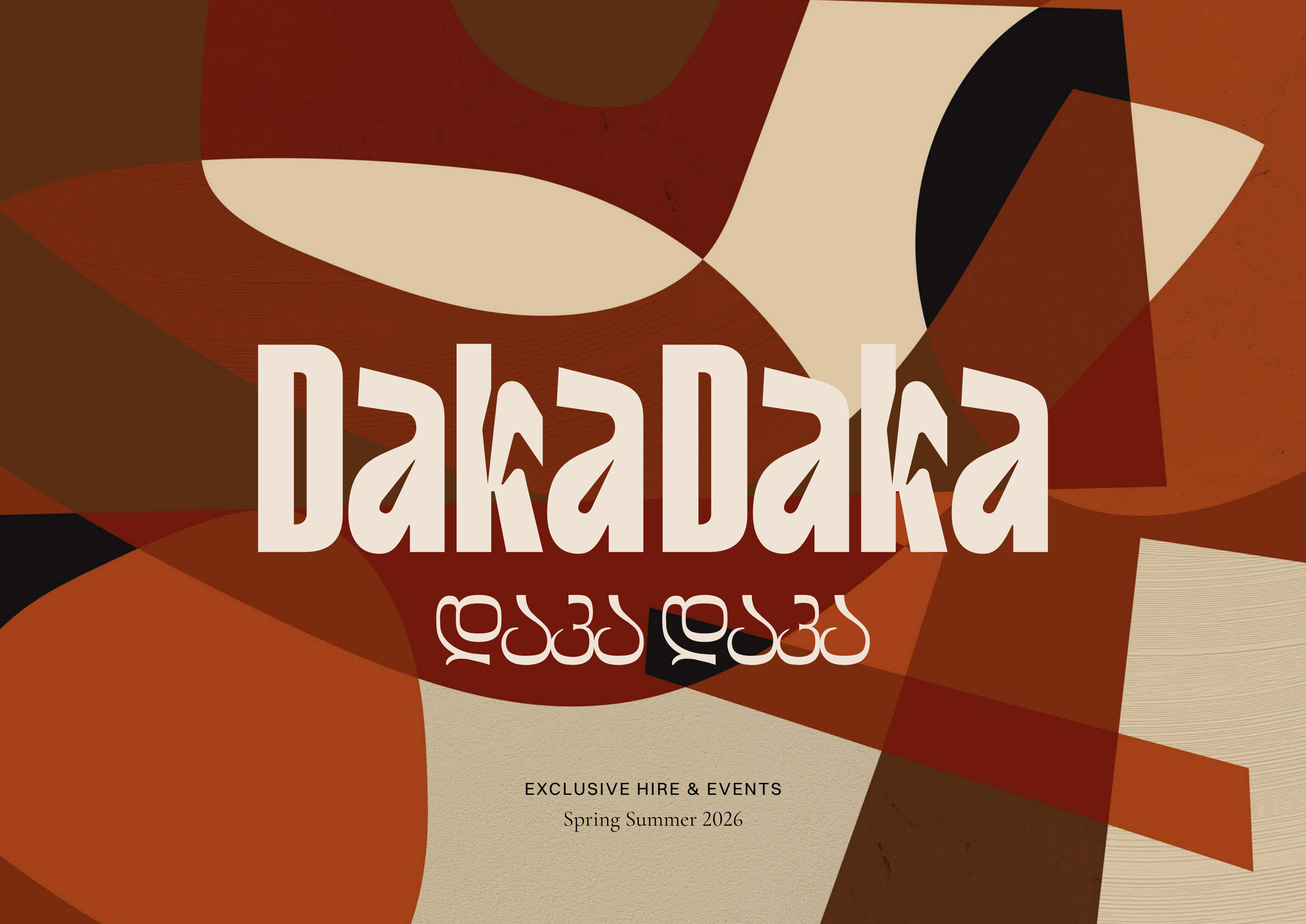




# DakkaDakka

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EXCLUSIVE HIRE & EVENTS

Spring Summer 2026

DAKA DAKA –  
EXCLUSIVE HIRE, EVENTS  
& PRIVATE DINING ROOMS





MODERN FOOD TALES OF ANCIENT GEORGIA

10 HEDDON STREET, LONDON, W1B 4BX

# GEORGIAN DINING ROOMS

## OUR SPACES

We wanted to create cosy, modern-day *sasadilos* [*Georgian dining rooms*]; where personality is found in the small touches, not overly-elaborate fittings or shiny features.

Our restaurant is situated over two floors. On the ground floor, our full dining room, open-plan kitchen with central hearth, bar, khinkali cauldrons and a wood-burning oven.

Downstairs, cosier corners, a separate bar and an intimate private dining room. Across all, a warm welcome that encapsulates Georgian's proud, treasured tradition of hospitality.

The floors can be hired separately for semi-exclusive bookings or booked together for exclusive hire of the whole venue.

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MAIN GROUND FLOOR DINING ROOM

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LOWER FLOOR DINING ROOM

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LOWER FLOOR DINING ROOM

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PRIVATE DINING ROOM

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OUTDOOR TERRACE

CAPACITIES & INFORMATION

|                                                                                                                                                                                                                                                       |                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>DINING ROOM TABLE</p> <p>8–12 guests</p> <p><i>Non-private.</i> One long table situated on the ground floor.</p> <p>No minimum spend required.</p> <p>Set menu selection required, with drink packages available.</p>                              | <p>LOWER LEVEL BUYOUT</p> <p>8–25 seated / 75 standing</p> <p><i>Semi-exclusive</i> with access to the lower floor, with own separate bar</p> <p>Minimum spend required. Please enquire.</p> <p>Set menu selection required, with drink packages available.</p> | <p>FULL VENUE HIRE</p> <p>75 seated / 100 standing</p> <p><i>Fully exclusive.</i> Split across the ground and lower floors.</p> <p>Minimum spend required. Please enquire.</p> <p>Set menu selection required, with drink packages available.</p> |
| <p>PRIVATE DINING ROOM</p> <p>6–10 guests</p> <p><i>Fully exclusive.</i> Own private room on the lower level.</p> <p>£100 hire fee, however, <i>no</i> minimum spend required.</p> <p>Set menu selection required, with drink packages available.</p> | <p>OUTDOOR TERRACE</p> <p><i>Semi-exclusive</i> situated on the ground floor by the main entrance.</p> <p>Minimum spend required. Please enquire.</p> <p>Set menu selection required, with drink packages available.</p>                                        | <p>OTHER</p> <p>For any other requirements, or questions on capacity and spacing, please enquire to discuss your party's size and needs.</p>                                                                                                      |

*We require a minimum spend for some bookings which varies depending on the season and day of the week.  
Please get in touch for a quote. All prices will be inclusive of VAT and exclusive of a 15% service charge.*

# GEORGIAN CUISINE, REIMAGINED

SET MENU FOOD & DRINK PACKAGES

Centred around Georgia's ancient beginnings and rooted in simple values, our food focuses on authentic dishes and honest flavours of Georgian life, paired with exceptional produce and quality meats from the British Isles. Alongside a few original takes on much-loved recipes.

Dishes can include famous staples such as Georgia's steamed dumplings, *Khinkali*; *Khachapuri* cheese flatbreads; plant-focussed seasonal *Pkhali* dips and red kidney bean hummus; posh skewers; and our signature dessert *Red Wine Ice Cream* with *Ponchiki* cinnamon-dusted donuts.

Our food is made for sharing, the traditional Georgian way. Mosaics of flavours, patterns and colours – for all types of tastes.

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SET SUPRA MENUS

SUPRA MENU

£90 per person

5-course sharing menu

GRAND SUPRA MENU

£100 per person

6-course sharing menu

Includes our signature Adjaruli Khachapuri

FEAST SUPRA MENU

£120 per person

7-course sharing menu

Includes Adjaruli Khachapuri

Includes our signature Dry-aged Ribeye  
for the whole party to share

All prices will be inclusive of VAT and exclusive of a 15% service charge.

SUPRA SAMPLE MENU

Served sharing style for all guests.  
Any dictaries will be catered for separately.

PKHALI | Aubergine & Walnut Garlic, pomegranate, basil  
SOKO | Crispy Oyster Mushrooms Tarragon aioli, burnt onion

LOBIO | Kidney Bean Hummus Ajika chilli crisp, pumpkin seeds  
L AVASH | Georgian Bread

WINE Pet Nat Rkatsiteli – Okros Wines, Kakheti, Georgia 2021

KHINKALI | Hand-folded Dumplings  
Scottish Girolles Shitake, hedgehog mushrooms Add Wiltershire Black Winter Truffle  
Iberico Pork Pluma Aged beef, summer savory, tarragon  
3 Cheese and Truffle

KATAMI | Arlington White Chicken Thigh Ajika, Tkemali  
KABABI | Native Lamb Kebab Lavash, rosco onions, parsley, sumac

WINE Kisi + Mitsvane – Chona’s Marani, Kakheti 2022

SHKMERULI | Half Garlic Roast Chicken Garlic Cream, Ajika chilli crisp  
LOBIO | Bean stew Coriander, Garlic, Walnut Oil, Lavash

FOR THE TABLE | Crispy Potatoes, Tomato Salad, Grape Salad

WINE Qvevri Saperavi – Rotcho, Kakheti 2021

SAPERAVI NAKINI | Red Wine Ice Cream Ponchiki, vanilla & rice wine vinegar  
NAPOLEON MEDOKI | Honey Mille-feuille Whipped sour cream, dark chocolate, dulce de leche

WINE Vino Del Volta – La Stoppa, Emilia Romagna, Italy 2024

Please inform you server of any allergens or dietary requirements. Please ask to see our separate vegetarian and vegan menu. All prices are inclusive of VAT.  
A discretionary 15% service charge, and a £2.50pp BELLU water contribution will be added to your bill. For every £1.23 collected, a tree is planted through our  
partnership with Gift Trees.

Please note menus are representative only and subject to change

# CANAPÉ MENU

## COCKTAIL RECEPTION CANAPÉS

*A selection of hot and cold  
savoury canapes,  
followed by sweet varieties*

*£3.50-5 per canape*

*30 pax minimum*

*8 pieces per person*

*All prices will be inclusive of VAT and exclusive of a 15% service charge.*

### SAMPLE CANAPÉ MENU

*Served sharing style for all guests.  
Any dietaries will be catered for separately.*

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#### HOT

- ADJARULI** | Gougères Ogleshield, smoked sulguni, cured egg yolk (v)
- CHVISHTARI** | Cheesy Cornbread Westcombe cheddar, maize, mint, green chilli (v)
- MTSVADI** | Iberico Pork Skewer Pickled walnut, Roscoff onion
- LOBIO** | Kidney Bean Croquettes Green ajika, aioli (v)
- KABABI** | Native Lamb Skewer Satsebeli, sumac
- SOKO** | Oyster Mushrooms Skewer Red ajika, white soy (pb)
- PENOVANI KHACHAPURI** | Puff Pastry Beet chard, Ogleshield cheese (v)
- KUBDARI** | Spiced Pork Pie Svaneti salt, onions

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#### COLD

- KOKORA** | Brioche Bagel Smoked trout, cultured butter, roe
- PKHALI** | Seasonal Vegetable Tart Walnut, herbs (pb)
- KINDZMARI** | Cornish Bream Ceviche Coriander, sea herbs, fennel
- NIGVZIANI BADRIJANI** | Aubergine Walnut Roll Pomegranate, basil (v)
- NAKHVATSA** | Corn & Millet Crisps Doddington cheese, espellette (v)
- KARTOPILI** | Salt Baked Potatoes Ajika, tkemali (v)
- KURDZNIS SALATI** | Tomato Salad Tartlet Hazelnut, purple basil (v)
- KURDZNIS SALATI** | Grape Salad Honeycomb, goat's cheese, walnuts (v)
- RACHA HAM** Asparagus pkhali, pickled walnut ketchup

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#### SWEET

- SAPERAVI CORNETTO** | Red Wine Ice Cream
- NAPOLEON MEDOK** | Honey Crisps Sour Cream, Caramel, Chocolate
- PELAMUSHI** | GrapeTart Grape, walnut, cinnamon
- KADA** | Maize Cake Sweet Corn, Tangerine

*Please note menus are representative only and subject to change*

## DRINK PAIRINGS

### SIGNATURE PREMIUM WINE PAIRING

*£65 per person*

Thoughtfully curated wine pairings  
throughout the meal

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### PREMIUM DRINKS PAIRING

*£85 per person*

Pet Nat or cocktail on arrival

Curated wine pairings throughout dinner

Digestif cocktail

*All prices will be inclusive of VAT and exclusive of a 15% service charge.*



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FREQUENTLY ASKED QUESTIONS

|                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                      |
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| <p>WHAT IS THE MINIMUM SPEND?</p> <p>Minimum spend differs depending on the time and date. Please enquire at: <i>reservations@daka-daka.com</i></p>                                                                 | <p>CAN YOU ACCOMMODATE DIETARY RESTRICTIONS OR ALLERGIES?</p> <p>We can accommodate most dietary restrictions, although due to our open kitchen, we cannot guarantee zero cross-contamination. We are also <i>unable</i> to accommodate severe nut allergies.</p> | <p>HOW LONG CAN WE HAVE THE SPACE FOR?</p> <p>All bookings are for 3 hours.</p> <p>However, depending on availability, an extension of this may be discussed.</p>                                                                                    |
| <p>HOW DO WE BOOK, AND WHAT'S REQUIRED TO SECURE THE SPACE?</p> <p>To reserve, please enquire at <i>reservations@dakadaka.com</i>.</p> <p>To confirm a booking, a 25% deposit of the minimum spend is required.</p> | <p>WHAT IS YOUR CANCELLATION OR AMENDMENT POLICY?</p> <p>Any cancellations must be communicated in writing. Unfortunately, cancellations made with less than 14 working days notice will result in the loss of the deposit.</p>                                   | <p>WHAT AV EQUIPMENT IS AVAILABLE?</p> <p>There is the option to add on access to a television and printer in the private dining room. There is also a sound system that can be used if needed, along with the necessary equipment for DJ setup.</p> |
| <p>IS THERE A CLOAKROOM?</p> <p>Yes, we have a cloakroom available for guests.</p>                                                                                                                                  | <p>IS THERE WHEELCHAIR ACCESS?</p> <p>We have wheelchair access for the ground floor, but unfortunately does not extend to the lower level, private dining room or toilets. We apologise for any inconvenience.</p>                                               | <p>OTHER ENQUIRES</p> <p>For any other enquiries, please email us at: <i>reservations@daka-daka.com</i></p>                                                                                                                                          |



# Daka Daka

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To have your next event with us,  
please fill in the form via the link below:

*[Click here to enquire](#)*

If you have any further questions before  
booking, please email us at:

*[reservations@daka-daka.com](mailto:reservations@daka-daka.com)*

Daka Daka, 10 Heddons St  
London, W1B 4BX

*[@dakadaka.london](#)*  
*[daka-daka.com](http://daka-daka.com)*