

FΞNIX

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WELCOME TO

FΞNIX

Be transported to the mythical Grecian isles, through a  
Greek-Mediterranean dining experience like no other.  
Become immersed in ancient culture and mythical tales of old.

A sharing-concept menu curated by two talented Greek natives.  
Executive Chef, Ippokratis and Head Chef, Zisis, will guide you  
as you embark on your very own journey of  
Greek discovery.



## HOMEMADE PITA

**Fresh Pita Bread (v)** 4.90

**Greek Marinated Olives (vg)** 3.90

Citrus and herbs.

## SPREADS

**Tzatziki (v)** 6.00

Greek yoghurt, olive oil, spearmint, garlic and cucumber gel.

**Smoked Aubergine Salad & Feta (v)** 7.00

Herbs, garlic and red pepper, served with feta espuma and smoked paprika oil.

**Houmous & Guacamole Bowl (vg)** 6.00

Creamy Greek chickpeas with tahini, cumin and lemon.

**Smoked Taramasalata** 6.50

White fish roe cream, olive rocks and kombu oil.

## GARDEN

**Mykonian Salad (v)** 15.90

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk and Mykonian feta cheese.

**Beetroot Salad (v)** 14.90

Olive oil and aged vinegar, served on goats cheese cream with beetroot soil and beetroot biscuit.

**Pomegranate & Almond Salad (vg)** 14.50

Tender salad leaves, spicy lemon dressing, pomegranate glaze, almond cream and puffed quinoa.

**Roasted Vegetables & Manouri (v)** 14.50

Potato emulsion, burnt onion vinaigrette and unsalted Greek cheese espuma.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(Vg) Vegan

(v) Vegetarian

## MEZE

**Spicy Grilled Meatballs** 12.90

Spicy roasted tomato salsa with coriander yoghurt.

**Moussaka** 15.90

Honeyed aubergine and slow cooked short rib, topped with graviera espuma.

**Grilled Octopus** 18.00

Creamy Aegean split peas and parsley vinaigrette.

**Fried Calamari** 12.90

Onions, coriander and lime-olive oil dressing.

**Halloumi Cheese Tempura** (v) 12.90

Yuzu hollandaise espuma and shiso vinaigrette.

**Chicken Anticucho** 10.00

Spicy oregano anticucho sauce, crispy potato and smoked yoghurt.

**Beef Anticucho** 14.90

USDA beef with red pepper anticucho, burnt onion and potato cream.

**Caramelised Aubergine** (v) 11.50

Tahini miso, creamy houmous, scallions and roasted sesame.

**Broken Down Tart** 14.90

Slow cooked lamb shank and parsnip cream.

## COLD

**Sea Bass Ceviche** 14.90

Fresh Aegean sea bass with tigers milk, avocado, kiwi and jalapeño.

**Athenian Tartare with Caviar** 19.00

Our version of "Athenian" salad with sea bass tartare, served with saffron and citrus dressing and Ossetra caviar.

**Steak Tartare** 21.00

Tenderloin steak tartare with crispy artichoke leaves, cumin and potato espuma.

**King Crab Truffle Salad** 35.00

King Crab meat, spicy mayo, avocado, citrus and white truffle dressing.



## FROM THE OPEN FIRE

### **Sea Bass Fillet** 27.00

Grilled chard, aubergine puree, smoked pepper cream and piccata.

### **Spicy Tiger Prawn 200g** 29.00

Spicy yuzu and olive oil dressing, onions and coriander.

### **Beef Tagliata 200g** 34.90

Jalapeno cream, herbs, mushrooms and chimichurri.

### **Cauliflower Steak (½)** 16.00

Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

### **Glazed Half Chicken** 23.90

Spicy herb glazed half boneless chicken.

### **Wagyu Stifado** 85.00

Wagyu striploin glazed with Wagyu jus, served with braised onions, spices and cumin potato emulsion.

## PASTA & RICE

### **Creamy Baby Artichoke Risotto** 22.00

Served with lemon, pecorino and dill.

### **Orzo with Langoustine & Feta** 32.00

Langoustine, bisque, herbs, ouzo and feta cheese.

### **Beef Paccheri** 26.00

Paccheri pasta, slow cooked short rib with soya grape molasses and “Metsovone” smoked cheese espuma.

### **Lobster Spaghetti** 65.00

Lobster, fresh tomato, garlic, herbs, saffron and butter.

## TO SHARE

### **Smoked Iberico Ribs 800g (Serves two)** 70.00

Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.

### **Stuffed Robata Sea Bass 1kg (Serves two)** 95.00

Boneless sea bass, stuffed with spinach and shiitake mushrooms. Served with lemon-yuzu dressing.

### **Lamb Leg En-claved 800g (Serves four)** 95.00

Leg of lamb slow roasted in clay.

## VEGETABLES

**Baby Potatoes with Graviera (V)** 7.00

Pan roasted baby potato with herbs, served with gruyere cheese espuma.

**Roasted Baby Carrot (Vg)** 8.00

Caramelised with mustard miso.

**Pearl Oyster Mushrooms (Vg)** 7.50

Marinated with herbs and chilli.

**Spicy Sweetcorn (V)** 8.00

Grilled sweetcorn served with spicy mayonnaise and parmesan.

**Chargrilled Greens (Vg)** 7.00

Served with lemon dressing.

## DESSERTS

**Tsoureki on Fire (V)** 12.50

Caramelised traditional sweet spiced bun with soft lemon cream and red fruits.

**Apple Crumble Crème Brulee (Serves two) (V)** 20.00

Baked custard flavoured with cinnamon, almond crumble and caramelised apples.

**Banoffee New Style (V)** 12.50

Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg zest.

**Soupa Carida (V)** 10.00

Coconut soup, lemon croutons and green apple sorbet.

**Selection of Greek Delicacies (V)** 14.90

Greek baklava ice cream, Greek Tsoureki ice cream, yuzu-lemon sorbet and chocolate Valrho sorbet.

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## VEGAN MENU

### **Smoked Aubergine Salad (v)** 7.00

Chargrilled aubergine with herbs, garlic, red pepper, served with smoked paprika oil.

### **Houmous & Guacamole Bowl (v)** 6.00

Creamy Greek chickpeas with tahini, cumin & lemon.

### **Split Bean Cream Bowl (v)** 6.50

Cycladic split beans cream, slow cooked pearl onions and thyme oil.

### **Vegan Caramelised Aubergine (v)** 11.50

With tahini miso, creamy homous scallions & roasted sesame.

### **Vegan Mykonian Salad (v)** 15.90

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk.

### **Vegan Beetroot Salad (v)** 14.90

Baked baby beetroot marinated with olive oil, aged vinegar, served with beetroot soil & beetroot biscuit.

### **Roasted Vegetables Salad (v)** 14.50

Marinated vegetables, burnt onion vinaigrette and potato emulsion.

### **Pomegranate & Almond Salad (v)** 14.50

Tender salad leaves, spicy lemon dressing, pomegranate glaze, almond cream and puffed quinoa.

### **Cauliflower Steak (v)** 16.00

Grilled cauliflower with herbs, chilli, roasted vegetable cream & pickled fennel.

### **Roasted Baby Carrot (v)** 8.00

Caramelised with mustard miso.

### **Pearl Oyster Mushrooms (v)** 7.50

Marinated with herbs and chilli.

### **Chargrilled Greens (v)** 7.00

Served with lemon dressing.

## DESSERTS

### **Vegan Soupa Carida (v)** 10.00

Coconut soup and green apple sorbet.