



WELCOME TO

FΞNIX

Be transported to the mystical 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 smoked 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 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 pea cream 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 mayonnaise, 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

Jalapeño cream, herbs, mushrooms and chimichurri.

Cauliflower Steak (Vg) 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-Clave 800g (Serves four) 95.00

Leg of lamb slow roasted in clay.

Pre-order required 24 hours in advance.

VEGETABLES

Baby Potatoes with Graviera (V) 7.00

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

Roasted Baby Carrots (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 Valrhona sorbet.

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