



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.



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

F E N I X

LUNCH MENU 31.50 PP 12pm - 3pm everyday

PROLOGUE

Homemade Pita & Spread

Houmous & Guacamole (Vg) or Tzatziki (V)

CHAPTER 1 (Choose one)

Pomegranate & Almond Salad (Vg)

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

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Chicken Anticucho

Spicy oregano anticucho sauce, crispy potato and smoked yoghurt.

Halloumi Cheese Tempura (V)

Yuzu hollandaise espuma and shiso vinaigrette.

CHAPTER 2 (Choose one)

Sea Bass Fillet

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

Glazed Chicken

Spicy herb glazed boneless chicken.

Beef Paccheri

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

Cauliflower Steak (Vg)

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

VEGETABLES

Baby Potatoes with Graviera (V)

7.00

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

Chargrilled Greens (Vg)

7.00

Served with lemon dressing.

Pearl Oyster Mushrooms (Vg)

7.50

Marinated with herbs and chilli.

DESSERTS

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.



ATHENIAN TAVERNA

65.00 per person

Available for parties of two or more

Step into the historical charm of the Athenian Taverna, where the spirit of filoxenia comes alive.

With roots tracing back to ancient times, our taverna pays homage to the age-old tradition of gathering, feasting and camaraderie.

FENIX

CHAPTER 1

Fresh Pita Bread (V)

Served with marinated olives.

Tzatziki (V)

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

CHAPTER 2

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Spicy Grilled Meatballs

Spicy roasted tomato salsa with coriander yoghurt.

CHAPTER 3

Sea Bass Fillet

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

Beef Tagliata 200g

Jalapeno cream, herbs, mushrooms and chimichurri.

Baby Potatoes with Graviera (V)

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

Roasted Baby Carrots (V)

Caramelised with mustard miso.

CHAPTER 4

Banoffee New Style (V)

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

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GREEK NOSTOS

82.50 per person

Available for parties of two or more

Welcome to Greek Nostos, a nostalgic journey to the heart of Greece.

Our menu reflects the timeless culinary treasures passed down through generations, capturing the spirit of traditional Greek kitchens where meals are an expression of togetherness.

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(Vg)Vegan (V) Vegetarian

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CHAPTER 1

Fresh Pita Bread (V)

Served with marinated olives.

Houmous & Guacamole Bowl (Vg)

Creamy Greek chickpeas with tahini, cumin and lemon.

CHAPTER 2

Halloumi Cheese Tempura (V)

Yuzu hollandaise espuma and shiso vinaigrette.

Chicken Anticucho

Spicy oregano anticucho sauce, crispy potato and smoked yoghurt.

CHAPTER 3

Orzo with Langoustine & Feta

Langoustine, bisque, herbs, ouzo and feta cheese.

Smoked Iberico Ribs 800g

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

Baby Potatoes with Graviera (V)

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

Spicy Sweetcorn (V)

Grilled sweetcorn served with spicy mayonnaise and parmesan.

CHAPTER 4

Apple Crumble Crème Brulee (V)

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



MYKONIAN AURA

110.00 per person

Available for parties of two or more

Inspired by the captivating beauty of Mykonos, our menu captures the essence of the island's spirit.

Experience a blend of traditional flavours and contemporary twists, crafted with passion and artistry.

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CHAPTER 1

Fresh Pita Bread (V)

Served with marinated olives.

Smoked Aubergine Salad (V)

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

CHAPTER 2

Moussaka

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

Sea Bass Ceviche

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

CHAPTER 3

Lobster Spaghetti

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

Wagyu Stifado

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

Chargrilled Greens (Vg)

Served with lemon dressing.

Pearl Oyster Mushrooms (Vg)

Marinated with herbs and chilli.

CHAPTER 4

Selection of Greek Delicacies (V)

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

VEGAN MENU

SPREADS

Smoked Aubergine Salad (vg)	7.00
Chargrilled aubergine with herbs, garlic, red pepper, served with smoked paprika oil.	

Houmous & Guacamole Bowl ^(Vg)	6.00
Creamy Greek chickpeas with tahini, cumin and lemon.	

MEZE

Vegan Caramelised Aubergine (vg)	11.50
With tahini miso, creamy homous scallions and roasted sesame.	

Split Bean Cream Bowl (vg)	6.50
Cycladic split beans cream, slow cooked pearl onions and thyme oil.	

GARDEN

Vegan Mykonian Salad (Vg) 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 and beetroot biscuit.	

Roasted Vegetable Salad (Vg)	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.

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FROM THE OPEN FIRE

Cauliflower Steak (Vg)	16.00
Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.	

VEGETABLES

Roasted Baby Carrots (v̄g)	8.00
Caramelised with mustard miso.	

Pearl Oyster Mushrooms (vg)	7.50
Marinated with herbs and chilli.	

Chargrilled Greens (vg)	7.00
Served with lemon dressing.	

DESSERT

Vegan Soupa Carida (vg)	10.00
Coconut soup and green apple sorbet.	

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