



# FENIX

MODERN GREEK - MEDITERRANEAN



## LIFE IS CYCLICAL

FENIX is an adventurous restaurant bringing contemporary Greek-Mediterranean food and stunning surroundings from the Greek Isles to Spinningfields, Manchester.



## A JOURNEY OF GREEK DISCOVERY

FENIX is inspired by the Greek myth of the famous firebird, rising from the ashes into something truly beautiful. Our ground floor bar takes inspiration from the nest of the FENIX, bringing traditional Greek craftsmanship together with the fire and volcanic materiality of the scorched surroundings.





## THE RISING OF THE FENIX

Our first floor restaurant represents the 'rising' of the FENIX, transforming the main dining room into a bright and beautiful space. The windswept stone walls and curved architecture pay homage to the islands that inspire the interiors, with our illuminated fret ceiling depicting the movement of the daily sun and moon cycles.

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## THE GOLDEN HOUR TRANSFORMATION

Design is at the heart of everything we do. FENIX creates truly magical surroundings unlike any restaurant in Manchester. The space follows the mythological story of the phoenix from the ashes, through the rebirth, to the emergence from the flames both beautiful and proud. Our commitment to storytelling is upheld through every detail from the interiors to the menu, with the restaurant centrepiece featuring a sit-up counter around a coal fired grill where fresh seafood and locally sourced meats is flame-cooked in front of customers.

One of the space's unique touches is the ability for it to transform as night falls with the clever use of lighting to represent the setting of the sun and rising of the moon, recreating the magical settings of the Greek Isles.

Music is an important element of the brand with background music exploring European house instrumentals and exotic sounds.



## CUISINE

From fresh pita served with smoked aubergine, hummus, guacamole and smoked taramasalata with fresh white fish roe cream, to hearty portions of spiced beef meatballs and grilled octopus with Aegean fava beans, dishes will focus on innovative plates inspired by Greek traditions alongside Mediterranean flavours.

Showcasing the best fresh seafood and locally sourced meats, dishes are flamed live in front of diners on a spectacular charcoal fired grill, located at the heart of the space.

Also on offer are a wealth of pasta and rice dishes, a 'Cold' menu including sea bass ceviche and steak tartare, clay pot roasted leg of lamb folded in vine leaves, tiger prawns with yuzu sauce and a speciality Wagyu stifado, glazed with a Wagyu jus, served with braised onions, spices and cumin potato emulsion.



# INTRODUCING YOU TO YOUR HEAD CHEFS

Executive Head Chef, Ippokratis Anagnostelis, has built his reputation across a wealth of fine dining establishments in Athens and Mykonos, from Jackie 'O, Scorpios and Kensho Mykonos to Kiku and Michelin Star destination, Hytrain. He, alongside long-time collaborator and Head Chef, Zisis Giannouras, have created a sharing-concept menu designed to take you on a journey of Greek discovery.





## DRINKS

The cocktail menu at FENIX features 16 unique creations from Will Meredith, Group Head of Bars, celebrating the four elements that shape the mystical Greek Isles; Water, Earth, Air and Fire. Signature concepts include; 'Sirens Call' a combination of Grey Goose vodka, blood orange, strawberry, and toasted coral; 'Whirlpool Fizz' inspired by the mythical Charybdis sea monster, combining Gin with a silky backbone of stone fruit and tonic; and the 'FENIX Nest Sour' a velvety and rich blend of Metaxa 12 Star and roasted cashew encased in a smouldering nest serve.

Wines, served both at the stand-alone bar and in the restaurant, will focus on the variety of produce from Greek and Cycladic vineyards. Situated on a terroir of rich volcanic soils, the region produces wines of expressive and complex character offering a smooth, mineral finish, pairing perfectly with the smokey, charred meat, fish and vegetables from FENIX's central grill.



## DESIGN

Designed by the acclaimed Fabled Studio, diners will be enveloped in a space subtly created to tell the mythological story of a phoenix rising from the ashes.





## GROUP DINING

With a selection of semi-private dining spaces Sunrise, Dusk and Moonlight, will accommodate groups of 10 to 50 guests on the first floor. The space is reminiscent of a Grecian beach-side hotel with ash-toned driftwood dining chairs paired with decadent marble tables and refined tableware, where your group can enjoy a sharing-concept menu designed to take customers on a journey of Greek discovery.

Our chef's table experience showcases the best fresh seafood and locally sourced meats where dishes are flamed live in front of diners on a spectacular charcoal-fired grill.

Each floor can be hired exclusively holding up to 120 guests seated for dinner, or 180 guests for a canapé event (bar space hire also available on request).



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