

FΞNIX

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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      (N) Contains Nuts



## 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)(N)** 14.90

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

**Pomegranate & Almond Salad (Vg)(N)** 14.50

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

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## MEZE

**Spicy Grilled Meatballs** 12.90

Spicy roasted tomato salsa with coriander yoghurt.

**Moussaka** 16.90

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** 14.00

Spicy oregano anticucho sauce, crispy potato and smoked yoghurt.

**Caramelised Aubergine** (v) 11.50

Tahini miso, creamy houmous, scallions and roasted sesame.

**Broken Down Tart** (v) 14.90

Slow cooked lamb shank and parsnip cream.

## COLD

**Sea Bass Ceviche** 15.90

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 300g** 32.00

Spicy yuzu and olive oil dressing, onions and coriander.

**Rib-Eye 280g** 34.90

Robata rib-eye steak, served with sauteed pickled cabbage and cauliflower cream.

**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.

## FOR THE TABLE

**Lamb Leg En-Clave 800g** 95.00

Leg of lamb slow roasted in clay.

*Pre-order required 24 hours in advance.*

## 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.

**Wagyu & Truffle Linguini** 45.00

Linguini pasta, minced Wagyu ragu, served with “Manouri” cheese espuma and truffle oil.

## TO SHARE

**Smoked Iberico Ribs 800g (Two people)** 35.00pp

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

**Stuffed Robata Sea Bass 1kg (Two people)** 37.50pp

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

**Fillet Barrel Steak 450g (Two people)** 45.00pp

Robata beef fillet, served with Shiitake Chimichurri.

## VEGETABLES

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

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

**Pearl Oyster Mushrooms (Vg)** 7.50

Marinated with herbs and chilli.

**Spicy Sweetcorn (V)** 8.00

Grilled sweetcorn served with spicy mayonnaise and parmesan.

**Broccolini (Vg)** 8.00

Chargrilled broccolini with truffle-yuzu sauce.

## 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) (N)** 20.00

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

**Banoffee New Style (V) (N)** 12.50

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

**Soupa Carida (V) (N)** 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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# 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 (Vg) (N) 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 (Vg) (N) 14.50**

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

## FROM THE OPEN FIRE

**Cauliflower Steak** (Vg) 16.00

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

## DESSERT

**Vegan Soupa Carida** (Vg) (N) 10.00

Coconut soup and green apple sorbet.

## VEGETABLES

**Pearl Oyster Mushrooms** (Vg) 7.50

Marinated with herbs and chilli.

**Broccolini** (Vg) 8.00

Chargrilled broccolini with truffle-yuzu sauce.

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