

FΞNIX



WELCOME TO

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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)(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.

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

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, truffle 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, 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

Baklava (V) (N) 12.90

Honey nuts with date foam and pistachio ice cream.

Chocolate Creme Brulee (N) 20.00

Cinnamon crumble and Greek coffee ice cream.

Banoffee New Style (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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