

## WELCOME TO

## F < N I X

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.

## VEGAN MENU

## SPREADS

Smoked Aubergine Salad (vz) ..... 7.00Chargrilled aubergine with herbs, garlic, red pepper,served with smoked paprika oil.
Houmous \& Guacamole Bowl (vg) ..... 6.00Creamy Greek chickpeas with tahini,cumin and lemon.
MEZE
Vegan Caramelised Aubergine (vz) ..... 11.50With tahini miso, creamy homous scallions androasted sesame.
Split Bean Cream Bowl $\left.\left.{ }^{(\mathrm{V}}\right)^{( }\right)$ ..... 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. |  |
| Roasted Watermelon ${ }^{(\mathrm{Vg}}$ ) | 15.00 |
| Robata compressed watermelon, roasted sesame salad with a tomato and spearmint broth. |  |
| Pomegranate \& Almond Salad ( Vg ( $\mathrm{N}_{\text {( })}$ | 14.50 |
| Tender salad leaves, spicy lemon dressing, pomegrante glaze, almond cream and puffed quinoa. |  |
| Tabouleh Salad | 12.90 |
| Green herb and broccoli tabouleh salad with tahini dressing. |  |

15.00

Robata compressed watermelon, roasted sesame salad with a tomato and spearmint broth.

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

## Tabouleh Salad

12.90 dressing.

## $F<N \mid X$

## 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) ${ }^{(\mathrm{N})} \quad 10.00$
Coconut soup and green apple sorbet.

## VEGETABLES

Pearl Oyster Mushrooms (vg) ..... 7.50Marinated with herbs and chilli.
Broccolini (vg) ..... 8.00
Chargrilled broccolini with truffle-yuzu sauce.

[^0]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


[^0]:    A discretionary service charge of $12.5 \%$ will be added to your bill, all of which is distributed to the team.

