



FENIX

MODERN GREEK - MEDITERRANEAN



WINTER AT FENIX

As the summer sun sets and the winter moon rises, bathing the landscape in moonlight blue and silver hues, FENIX is transformed into the perfect winter destination.

Be transported to Mykonos this winter and escape the cold nights of Manchester.

Embrace the beauty of the moon's reflection on the Aegean sea, its refraction illuminating the island of Mykonos and the world of Fenix.



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.



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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 sun and moon’s daily 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 are 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.

WELCOME TO THE NEST BAR

Our hedonist haven, hidden from the outside world.

A spectacular space, on the ground floor of Fenix. Centre-stage is the Nest Bar, lit by the flames of the legendary Fenix firebird, a symbol of renewal and rebirth. Ever-evolving, the Nest Bar changes with the hour, a spectacular space transformed from sun kissed afternoons into magical evenings, before igniting the energy of after dark. Atmosphere perfectly in tune with each phase, an immersive backdrop for legendary drinks.

Bookings open every day from 12pm and walk-ins are always welcome depending on availability.



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AFTER-WORK DRINKS

A 21st century agora, the Nest Bar sets the scene for relaxed after-work drinks.

Rising to the occasion, Fenix is now offering a special after-work drinks package, serving 4 Mythos beers or a carafe of Greek wine and meze sharing board for £39 between two.

Available Monday – Friday 5pm – 6pm.

CHRISTMAS ATHENIAN TAVERNA

72.50 pp
Available for parties of 2 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.

CHAPTER ONE

Fresh Pita Bread (v)

Houmous & Pomegranate

Creamy Greek chickpeas with tahini, cumin, lemon & pomegranate.

CHAPTER TWO

Halloumi Cheese Tempura (v)

Served with yuzu hollandaise espuma & shiso vinaigrette.

Broken Down Tart (v)

Slow cooked lamb shank and parsnip cream.

CHAPTER THREE

Sea Bass Fillet

Chargrilled sea bass fillet, butter sauce & split bean cream.

Rib-Eye 280g

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

Baby Potatoes with Graviera (v)

Broccolini (v)

Chargrilled broccolini with truffle-yuzu sauce.

CHAPTER FOUR

Banoffee New Style (v) (v)

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

Please note these are sample menus and are subject to change

CHRISTMAS GREEK NOSTOS

85.00 pp
Available for parties of 2 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.

CHAPTER ONE

Fresh Pita Bread (v)

Fasolada Spread

Greek white beans velouté, truffle, smoked trout.

CHAPTER TWO

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Spicy Grilled Meatballs

Robata meatballs, caramelised onion & leek and graviera espuma.

CHAPTER THREE

Orzo with Langoustine & Feta

Langoustine, bisque, herbs, ouzo and feta cheese.

Lamb Shank

Slow cooked lamb shank, slow cooked roasted chickpeas.

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 FOUR

Apple Crumble Crème Brûlée

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

Please note these are sample menus and are subject to change

CHRISTMAS MYKONIAN AURA

115.00 pp
Available for parties of 2 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.

CHAPTER ONE

Fresh Pita Bread (v)

Spicy Feta Dip

Walnuts, paprika, spicy red pepper and feta espuma.

CHAPTER TWO

Moussaka

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

Salmon Gravlax

Thinly sliced cured salmon, potato, fennel, lime & truffle.

CHAPTER THREE

Wagyu A5

Robata Wagyu and Wagyu jus.

Lobster Risotto

Pumpkin, vanilla and potato emulsion.

Broccolini (v)

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms (v)

Marinated with herbs and chilli.

CHAPTER FOUR

Chestnut Vermicelli with Caramelised Pears

Orange confit and velvet whipped vanilla cream.

Please note these are sample menus and are subject to change

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.



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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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