

FΞNIX



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

LUNCH MENU 31.50 PP

Monday - Friday 12pm - 4.45pm
Saturday - Sunday 12pm - 3pm

PROLOGUE

*Subject to special event days

Homemade Pita & Spread

Houmous & Guacamole (Vg) or Tzatziki (V)

CHAPTER 1 (Choose one)

Pomegranate & Almond Salad (Vg) (N)

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

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Chicken Souvlaki

Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.

Halloumi Cheese Tempura (V)

Yuzu hollandaise espuma and shiso vinaigrette.

VEGETABLES

Baby Potatoes with Graviera (V)

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

Broccolini (Vg)

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms (Vg)

Marinated with herbs and chilli.

CHAPTER 2 (Choose one)

Sea Bass Fillet

Grilled chard, aubergine puree, smoked pepper cream and piccata.

Glazed Half Chicken

Coca Cola glazed boneless chicken.

Beef Paccheri

Paccheri pasta, slow cooked short rib with soya, grape molasses, truffle and "Metsovone" smoked cheese espuma.

Cauliflower Steak (Vg)

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

DESSERTS

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

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

8.00 **Soupa Carida (V) (N)** 10.00

Coconut soup, lemon croutons and green apple sorbet.

7.50



ATHENIAN TAVERNA

72.50 per person

Available for parties of two 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.

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(Vg) Vegan

(V) Vegetarian

(N) Contains Nuts

CHAPTER 1

Fresh Pita Bread (v)**Houmous & Guacamole Bowl (vg)**

Creamy Greek chickpeas with tahini, cumin and lemon.

CHAPTER 2

Halloumi Cheese Tempura (v)

Yuzu hollandaise espuma and shiso vinaigrette.

Pomegranate & Almond Salad (vg) (N)

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

CHAPTER 3

Sea Bass Fillet

Grilled chard, aubergine puree, smoked pepper cream and piccata.

Smoked Iberico Ribs 800g

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

Baby Potatoes with Graviera (v)

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

Broccolini (vg)

Chargrilled broccolini with truffle-yuzu sauce.

CHAPTER 4

Soupa Carida (N)

Coconut soup, lemon croutons and green apple sorbet.



GREEK NOSTOS

80.00 per person

Available for parties of two 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.

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CHAPTER 1

Fresh Pita Bread (v)**Tzatziki** (v)

Greek yoghurt, olive oil, spearmint, garlic and cucumber gel.

Smoked Taramasalata

White fish roe cream, olive rocks and smoked oil.

Smoked Aubergine Salad & Feta (v)

Herbs, garlic and red pepper, served with feta espuma and smoked paprika oil.

CHAPTER 2

Grilled Octopus

Creamy Aegean split pea cream and parsley vinaigrette.

Spicy Grilled Meatballs

Spicy roasted tomato salsa with coriander yoghurt.

CHAPTER 3

Spicy Tiger Prawn 300g

Pickled fennel and coriander with spicy yuzu and olive oil dressing.

Beef Paccheri

Paccheri pasta, slow cooked short rib with soya, grape molasses, truffle and “Metsovone” smoked cheese espuma.

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 4

Chocolate Creme Brulee (v)

Cinnamon crumble and Greek coffee ice cream.



MYKONIAN AURA

115.00 per person

Available for parties of two 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.

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CHAPTER 1

Fresh Pita Bread (v)

Meze Board

Houmous & Guacamole Bowl (vg) , Smoked Aubergine Salad (v) ,

Tzatziki (v) , Smoked Taramosalata.

CHAPTER 2

Moussaka

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

Fried Calamari

Onions, coriander and lime-olive oil dressing.

CHAPTER 3

Lobster Spaghetti

Lobster, fresh tomato, garlic, herbs, saffron and butter.

Wagyu Stifado

Wagyu striploin glazed with Wagyu jus, served with braised onions, spices and cumin potato emulsion.

Broccolini (vg)

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms (vg)

Marinated with herbs and chilli.

CHAPTER 4

Banoffee New Style (N)

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



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.

Roasted Watermelon (Vg) 15.00

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

Pomegranate & Almond Salad (Vg) (N) 14.50

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

Chicken Tabouleh 19.00

Robata boneless chicken leg, green herb and broccoli tabouleh salad with tahini dressing.

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MEZE

Spicy Grilled Meatballs 13.50

Spicy roasted tomato salsa with coriander yoghurt.

Moussaka 16.90

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

Grilled Octopus 26.50

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 Souvlaki 14.00

Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.

Caramelised Aubergine (v) 11.50

Tahini miso, creamy houmous, scallions and roasted sesame.

Prawn Saganaki 16.00

Tiger prawn gyoza served with feta espuma, red pepper coulis and crustacean broth.

COLD

Sea Bass Ceviche 15.90

Fresh Aegean sea bass with crispy prawn, 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

Pickled fennel and coriander with spicy yuzu and olive oil dressing.

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 25.90

Coca Cola glazed 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 28.90

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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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.

Roasted Watermelon (Vg) 15.00

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

Pomegranate & Almond Salad (Vg) (N) 14.50

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

Tabouleh Salad 12.90

Green herb and broccoli tabouleh salad with tahini dressing.

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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