



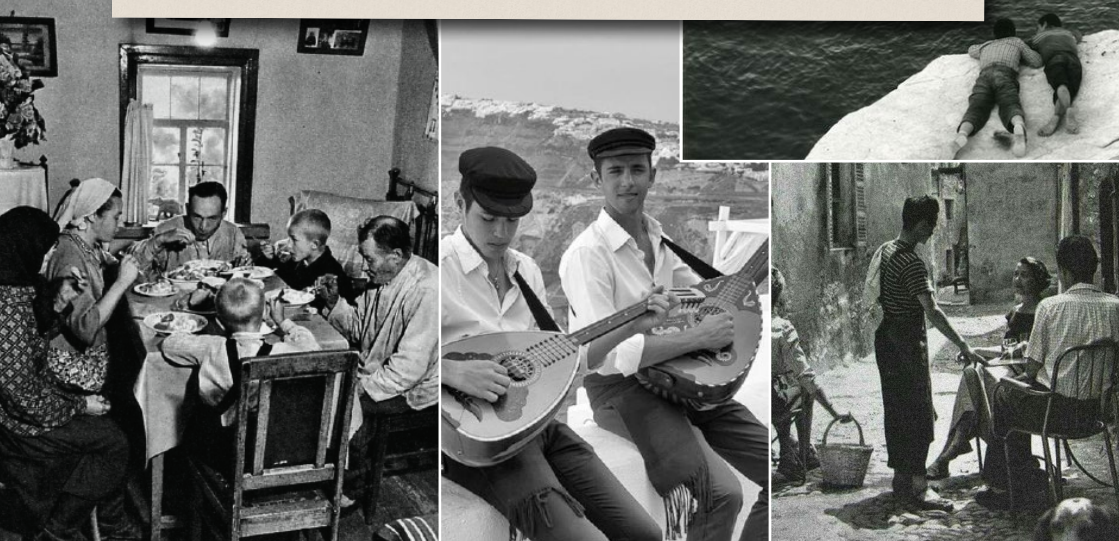
SUNDAY AGORA

TRANSLATION: SUNDAY GATHERING



A Note from Lizis

Thank you for joining us this Sunday. At Fenix, we like to think of our restaurant as your home from home, a place to celebrate the rich, universal traditions of a Sunday dinner. Whether you're used to a cozy British kitchen or a lively Greek taverna, we invite you to savour the moment and enjoy a wholesome Sunday with us.



SUNDAY AGORA

45.00 per person

CHOOSE FROM:

Lamb Leg En-Clave (Two people)

Leg of lamb slow roasted in clay served with a rich red wine gravy.

Robata Grilled Sea Bass

Butterflied sea bass served with lime-turmeric dressing.

Cauliflower Steak (vg)

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

SERVED WITH:

Fresh Pita (v)

Tzatziki (v)

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

Mykonian Salad (v)

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk and Mykonian feta cheese.

Spicy Roasted Cabbage (v)

Gochujang cabbage with feta cheese espuma.

Briam Vegetables (v)

Roasted carrots, zucchini and potatoes with tomato sauce.

Baby Potatoes with Graviera (v)	7.00	Spicy Sweetcorn (v)	8.00
Pan roasted baby potatoes with herbs, served with gruyere cheese espuma.		Grilled sweetcorn served with spicy mayonnaise and parmesan.	
Pearl Oyster Mushrooms (vg)	7.50	Broccolini (vg)	8.00
Marinated with herbs and chilli.		Chargrilled broccolini with truffle-yuzu sauce.	

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.