



WELCOME TO

F E 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

### SPREAD

**Houmous & Pomegranate (v)** 6.00

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

### MEZE

**Vegan Caramelised Aubergine (v)** 11.50

With tahini miso, creamy houmous scallions and roasted sesame.

**Split Bean Cream Bowl (v)** 6.50

Cycladic split beans cream, slow cooked pearl onions and thyme oil.

### GARDEN

**Vegan Mykonian Salad (v)** 15.90

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk.

**Tabouleh Salad (v)** 12.90

Green herb and broccoli tabouleh salad with tahini dressing.



## FROM THE OPEN FIRE

**Cauliflower Steak (Vg)** 18.00

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

## DESSERT

**Macaron Forest (Vg) (N)** 14.50

Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.

## VEGETABLES

**Pearl Oyster Mushrooms (Vg)** 7.50

Marinated with herbs and chilli.

**Broccolini (Vg)** 8.50

Chargrilled broccolini with truffle-yuzu sauce.