



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.





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, Scorpions 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.





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

77.50 pp
Available for parties of 2 or more

CHAPTER ONE

Fresh Pita Bread

Houmous & Pomegranate

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

CHAPTER TWO

Halloumi Cheese Tempura

Served with yuzu hollandaise espuma & shiso vinaigrette.

Broken Down Tart (N)

Pulled lamb shank, parsnip béchamel, truffle and oyster mushrooms.

CHAPTER THREE

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

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

Broccolini

Chargrilled broccolini with truffle-yuzu sauce.

CHAPTER FOUR

Banoffee New Style (N)

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

CHRISTMAS GREEK NOSTOS

85.00 pp
Available for parties of 2 or more

CHAPTER ONE

Fresh Pita Bread

Tzatziki

Greek yoghurt, olive oil, mint, garlic and cucumber tartare.

Fasolada Spread

White bean cream, truffle and smoked trout.

CHAPTER TWO

Grilled Octopus

Creamy Aegean split pea cream and parsley vinaigrette.

Spicy Grilled Meatballs

Spicy roasted tomato salsa with coriander yoghurt.

CHAPTER THREE

Robata Hake & Houmous

Robata broccoli and light spicy lemon butter sauce.

Beef Paccheri

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

Baby Potatoes with Graviera

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

Spicy Sweetcorn

Grilled sweetcorn served with spicy mayonnaise and parmesan.

CHAPTER FOUR

Chocolate Crème Brûlée (N)

Cinnamon crumble and Greek coffee ice cream.

CHRISTMAS MYKONIAN AURA

120.00 pp
Available for parties of 2 or more

CHAPTER ONE

Fresh Pita Bread

Meze Board

Houmous & Pomegranate, Tzatziki, Fasolada Spread.

CHAPTER TWO

Moussaka

Caramelised aubergine, slow cooked short rib and Graviera cheese espuma.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

CHAPTER THREE

Wagyu A5

Robata Wagyu with potato emulsion and Wagyu jus.

Lobster Spaghetti

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

Broccolini

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms

Marinated with herbs and chilli.

CHAPTER FOUR

Choc Ice (N)

Layered milk chocolate mousse and crispy almond nougatine.

(N) Contains Nuts

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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.





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).



CANAPES

Tzatziki and Fresh Pita Bread (v) £5.00

Greek yoghurt, mint, garlic and cucumber tartare.

Spicy Feta Dip and Fresh Pita Bread (v) (v) £5.00

Spicy red pepper & feta espuma with walnuts and paprika.

Houmous & Pomegranate and Fresh Pita Bread (v) £5.00

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

Smoked Taramosalata and Fresh Pita Bread £5.00

White fish roe cream, olive rocks and smoked oil.

Steak Tartare £6.50

Tenderloin steak tartare with cumin tomato sauce and crispy potato hay.

Sea Bass Ceviche £7.50

Fresh Aegan sea bass with crispy prawn, sweet potato, kiwi and jalapeño.

Spicy Grilled Meatballs £6.00

Spicy roasted tomato salsa with coriander yoghurt.

Halloumi (v) £5.50

Yuzu hollandaise espuma and shiso vinaigrette.

Cauliflower (v) £5.50

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

Calamari £6.00

Onions, coriander and lime-olive oil dressing.

Chicken Souvlaki £6.00

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

Wagyu A5 £16.00

Robata Wagyu, potato emulsion and Wagyu jus.



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