



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 10% 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



## HOMEMADE PITA

**Fresh Pita Bread** (V) 4.90

**Greek Marinated Olives** (Vg) 4.50

Citrus and herbs.

## SPREADS

**Tzatziki** (V) 6.50

Greek yoghurt, mint, garlic and cucumber tartare.

**Spicy Feta Dip** (V) (N) 6.00

Spicy red pepper & feta espuma with walnuts and paprika.

**Houmous & Pomegranate** (Vg) 6.00

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

**Smoked Taramasalata** 6.50

White fish roe cream, olive rocks and smoked oil.

## GARDEN

**Mykonian Salad** (V) 16.40

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

**Beetroot & Sesame Salad** (V) 15.00

Beetroot and orange with sesame yoghurt dressing.

**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** 14.50

Spicy roasted tomato salsa with coriander yoghurt.

**Moussaka** 16.90

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

**Grilled Octopus** 29.00

Creamy Aegean split pea cream and parsley vinaigrette.

**Fried Calamari** 15.00

Onions, coriander and lime-olive oil dressing.

**Halloumi Cheese Tempura** (v) 13.50

Yuzu hollandaise espuma and shiso vinaigrette.

**Chicken Souvlaki** 14.00

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

**Broken Down Tart** (v) 15.40

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

**Caramelised Aubergine** (v) 12.00

Tahini miso, creamy houmous, scallions and roasted sesame.

**Chicken Spetsofai Gyoza** 15.00

Chicken gyozas, feta espuma and red pepper cream.

## COLD

**Sea Bass Ceviche** 17.00

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

**Tuna Truffle & Caviar Tartare** 22.90

Tuna tartare with truffle and caviar.

**Steak Tartare** 23.00

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

**Snow Crab Truffle Salad** 28.00

Snow Crab meat, spicy mayonnaise, avocado, citrus and white truffle dressing.



## FROM THE OPEN FIRE

**Sea Bass Fillet** 29.00

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

**Rib-Eye Steak** 38.50

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

**Cauliflower Steak (V)** 18.00

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

**Glazed Half Chicken** 28.00

Spicy herb glazed half boneless chicken.

**Lamb Shank Giouvetsi** 37.90

Slow-braised lamb shank, orzo pasta and aromatic herbs.

**Wagyu 'Stifado'** 85.00

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

## PASTA & RICE

**Creamy Baby Artichoke Risotto** 22.50

Served with lemon, pecorino and dill.

**Orzo with Langoustine & Feta** 34.00

Langoustine, bisque, herbs, ouzo and feta cheese.

**Beef Paccheri** 29.50

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.

## 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)** 8.00

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)** 8.50

Chargrilled broccolini with truffle-yuzu sauce.

## DESSERTS

**Choc Ice (N)** 15.00

Layered milk chocolate mousse and crispy almond nougatine.

**Chocolate Creme Brulee (N)** 22.00

Cinnamon crumble and Greek coffee ice cream.

**Banoffee New Style (N)** 13.50

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

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

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

**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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