



MOTHER'S DAY

FΞNIX

A STORY BASED ON THE MOTHER OF PEARL

The Mother of Pearl is revered for its metaphysical properties, believed to harness the energy of the ocean and the moon, bestowing upon its wearer a sense of calm, balance, and emotional clarity. It is often associated with the divine feminine energy, nurturing the soul and promoting inner peace.

CHAPTER 1

Mother of Pearl Oysters

Maldon Rock Oysters, jalapeño cream
with coconut and caviar.

Single 8.00

Half Dozen 42.00



CHAPTER 2

Steamed Grouper 30.00

Celeriac puree with lemon sauce and dill.



SPECIAL COCKTAIL

Gaia's Call 14.00

Vanilla Vodka, coconut, lychee,
Roots Mastiha, lime.

SPECIAL CONCLUSION

Aegean Treasures 14.00

Matcha and chocolate oysters, chocolate
pearls, sponge and coconut foam.





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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