TASTE OF FENIX



all of which is distributed to the team.

PITAS & SPREADS ————————————————————————————————————					
Fresh Pita Bread (*)	4.90	Tzatziki (7)	6.50	Houmous & Pomegranate (vg)	6.00
Greek Marinated Olives (Vg)	4.50	Spicy Feta Dip (v) (x)	6.00	Smoked Taramasalata	6.50
CHAPTER 1 (Choose one)					
Spicy Grilled Meatballs Spicy	roasted tom	nato salsa with coriander y	oghurt.		
Fried Calamari Onions, coriand	er and lime	-olive oil dressing.			
Chicken Souvlaki Thin slices o	f robata gril	led chicken thighs, smoke	d yoghurt and potato.		
Halloumi Cheese Tempura (7)	Yuzu hollar	ndaise espuma and shiso v	inaigrette.		
Sea Bass Ceviche Fresh Aegan	sea bass w	ith crispy prawn, sweet po	tato, kiwi and jalapeño.		
CHAPTER 2 (Choose one)					
Steamed Grouper Celeriac pure	ee with lemo	on sauce and dill. TA	STE OF FENIX EXCLU	SIVE	
Glazed Half Chicken Spicy her	b glazed hal	lf boneless chicken.			
Cauliflower Steak (%) Grilled ca	uliflower w	ith herbs, chilli, roasted ve	getable cream and pickle	d fennel.	
Smoked Iberico Ribs 400g Slo	w roasted a	nd glazed with Cantonese	sauce, served with swee	t potato puree.	
Rib-Eye Steak 200g (5.00 Supplement	t) Robata ri	ib-eye steak, served with	sauteed pickled cabbage :	and cauliflower cream.	
SIDES					
Broccolini (Vg)		8.50	Pearl Oyster Mus	hrooms (Vg)	7.50
Chargrilled broccolini with truffle-yuzu sauce.			Marinated with her	bs and chilli.	
Baby Potatoes with Graviera (*)			Spicy Sweetcorn	(%)	8.00
Pan roasted baby potato with herbs, served with gruyere				erved with spicy mayonnaise	
cheese espuma.			and parmesan.		
DESSERTS				·	
Choc Ice (N)		15.00	Banoffee New St	rle (N)	13.50
Layered milk chocolate mousse and crispy almond nougatine.			Velvet vanilla crear	n with toffee caramel, crunchy cookie,	
Chocolate Creme Brulee (N)					
Cinnamon crumble and Greek coffe	ee ice crean	1.	Macaron Forest		14.50
			Vegan chocolate & cocoa nib crumble.	vanilla velvet cream, raspberry and	
			Selection of Gree	k Delicacies (v)	14.90
(Vg) Vegan (V) Vegetarian (N) Contains Nuts				ream, Greek Tsoureki ice cream,	
A discretionary service charge of 10% will be a		ill,	yuzu-lemon sorbet	and chocolate Valrhona sorbet.	

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.