



TASTE OF
FENIX

PITAS & SPREADS

Fresh Pita Bread (V)	4.90	Tzatziki (V)	6.50	Houmous & Pomegranate (Vg)	6.00
Greek Marinated Olives (Vg)	4.50	Spicy Feta Dip (V) (N)	6.00	Smoked Taramasalata	6.50

CHAPTER 1 (Choose one)

Spicy Grilled Meatballs Spicy roasted tomato salsa with coriander yoghurt.

Fried Calamari Onions, coriander and lime-olive oil dressing.

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

Halloumi Cheese Tempura (V) Yuzu hollandaise espuma and shiso vinaigrette.

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

CHAPTER 2 (Choose one)

Steamed Grouper Celeriac puree with lemon sauce and dill.

Glazed Half Chicken Spicy herb glazed half boneless chicken.

Cauliflower Steak (Vg) Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

Smoked Iberico Ribs 400g Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.

Rib-Eye Steak 200g (5.00 Supplement) Robata rib-eye steak, served with sauteed pickled cabbage and cauliflower cream.

SIDES

Broccolini (Vg)	8.50	Pearl Oyster Mushrooms (Vg)	7.50
Chargrilled broccolini with truffle-yuzu sauce.		Marinated with herbs and chilli.	
Baby Potatoes with Graviera (V)	8.00	Spicy Sweetcorn (V)	8.00
Pan roasted baby potato with herbs, served with gruyere cheese espuma.		Grilled sweetcorn served with spicy mayonnaise and parmesan.	

DESSERTS

Choc Ice (N)	15.00	Banoffee New Style (N)	13.50
Layered milk chocolate mousse and crispy almond nougatine.		Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.	
Chocolate Creme Brulee (N)	22.00	Macaron Forest (Vg) (N)	14.50
Cinnamon crumble and Greek coffee ice cream.		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.	

(Vg) Vegan (V) Vegetarian (N) Contains Nuts

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.