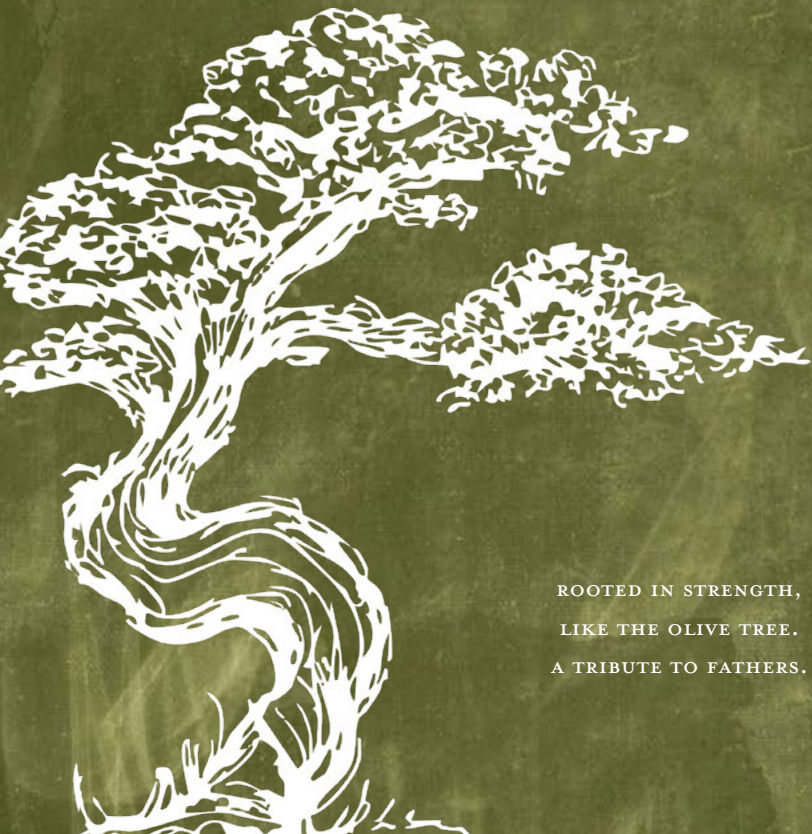


# FATHER'S DAY

AT  
FENIX



ROOTED IN STRENGTH,  
LIKE THE OLIVE TREE.  
A TRIBUTE TO FATHERS.



# FATHER'S DAY

AT  
F E S T I V E

45.00 per person

## COMPLIMENTARY COCKTAIL FOR EVERY FATHER

### Dirty Old Fashioned

Johnnie Walker Black Label, Bulleit Bourbon, oregano and olive oil

16.00

### CHOOSE ONE:

#### Lamb Leg En-Clave (Two people)

Leg of lamb slow roasted in clay served with a rich red wine gravy.

#### Robata Grilled Sea Bass

Butterflied sea bass served with lime-tumeric dressing.

#### Cauliflower Steak (vg)

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

### SERVED WITH:

#### Fresh Pita (v)

#### Tzatziki (v)

Greek yoghurt, mint, garlic and cucumber tartare.

#### Mykonian Salad (v)

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

#### Spicy Roasted Cabbage (v)

Gochujang cabbage with feta cheese espuma.

#### Briam Vegetables (v)

Roasted carrots, zucchini and potatoes with tomato sauce.

#### Chips with Graviera (v)

8.50

Crispy potato chips served with Graviera cheese cream.

#### Spicy Sweetcorn (v)

8.50

Grilled sweetcorn served with spicy mayonnaise and parmesan.

#### Pearl Oyster Mushrooms (vg)

8.00

Marinated with herbs and chilli.

#### Broccolini (v)

8.50

Chargrilled broccolini with white sesame dressing.

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.