



FENIX

GROUP DINING & EVENTS BROCHURE

MODERN GREEK - MEDITERRANEAN



LIFE IS CYCLICAL

FENIX is an adventurous restaurant bringing contemporary Greek-Mediterranean food and stunning surroundings from the Greek Isles to Spinningfields, Manchester.

A JOURNEY OF GREEK DISCOVERY

FENIX is inspired by the Greek myth of the famous firebird, rising from the ashes into something truly beautiful. Our ground floor bar takes inspiration from the nest of the FENIX, bringing traditional Greek craftsmanship together with the fire and volcanic materiality of the scorched surroundings.



THE RISING OF THE FENIX

Our first floor restaurant represents the 'rising' of the FENIX, transforming the main dining room into a bright and beautiful space. The windswept stone walls and curved architecture pay homage to the islands that inspire the interiors, with our illuminated fret ceiling depicting the movement of the daily sun and moon cycles.



THE GOLDEN HOUR TRANSFORMATION

One of the space's unique touches is the ability for it to transform as night falls with the clever use of lighting to represent the setting of the sun and rising of the moon, recreating the magical settings of the Greek Isles.



Music is an important element of the brand with background music exploring European house instrumentals and exotic sounds.

Design is at the heart of everything we do. FENIX creates truly magical surroundings unlike any restaurant in Manchester. The space follows the mythological story of the phoenix from the ashes, through the rebirth, to the emergence from the flames both beautiful and proud. Our commitment to storytelling is upheld through every detail from the interiors to the menu, with the restaurant centrepiece featuring a sit-up counter around a coal fired grill where fresh seafood and locally sourced meats is flame-cooked in front of customers.



HIRE CHARGE

SEMI PRIVATE DINING	960
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SUNSET COVE	1,240
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FULL VENUE HIRE

Thursday/Sunday afternoon	12,000
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Thursday/Sunday evenings	18,000
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Friday/Saturday evenings	50,000
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Each floor can be hired exclusively, holding up to 120 guests seated for dinner, or 180 guests for a canapé event (bar space hire also available on request).

CUISINE

From fresh pita served with smoked aubergine, hummus, guacamole and smoked taramasalata with fresh white fish roe cream, to hearty portions of spiced beef meatballs and grilled octopus with Aegean fava beans, dishes will focus on innovative plates inspired by Greek traditions alongside Mediterranean flavours.

Showcasing the best fresh seafood and locally sourced meats, dishes are flamed live in front of diners on a spectacular charcoal fired grill, located at the heart of the space.

Also on offer are a wealth of pasta and rice dishes, a 'Cold' menu including sea bass carpaccio and steak tartare, slow-braised lamb shank, robata red snapper with vegetable cream and a speciality Wagyu stifado, glazed with a Wagyu jus, served with braised onions, spices and cumin potato emulsion.



FENIX



ATHENIAN TAVERNA

PRICES STARTING FROM

69.50 per person

Available for parties of two or more

Step into the historical charm of the Athenian Taverna,
where the spirit of filoxenia comes alive.

With roots tracing back to ancient times, our taverna
pays homage to the age-old tradition of gathering,
feasting and camaraderie.

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



CHAPTER 1

Fresh Pita Bread (V)

Tzatziki (V)

Greek yoghurt, mint, garlic and cucumber tartare.

CHAPTER 2

Halloumi Cheese Tempura (V)

Yuzu hollandaise espuma and shiso vinaigrette.

Grouper Carpaccio

Grouper with pickled fennel and yuzu dressing.

CHAPTER 3

Sea Bass Fillet

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

Smoked Iberico Ribs

Slow roasted and glazed with Cantonese sauce, served with sweet potato purée.

Chips with Graviera (V)

Crispy potato chips served with Graviera cheese cream.

Broccolini (V)

Chargrilled broccolini with white sesame dressing.

CHAPTER 4

Banoffee New Style (V)

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



FENIX
CANAPÉ MENU

CANAPÉS

Meze Board ₪ 22.50

Fresh pita bread served with;
Tzatziki
Spicy Feta Dip
Aubergine & Feta

Steak Tartare 6.50

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

Spicy Red Snapper 4.00

Red snapper sashimi with mango and aji panca dressing.

Tuna Truffle & Caviar Tartare 4.50

Tuna tartare with truffle and caviar.

Chicken Spetsofai Gyozas 6.00

Chicken gyozas, feta espuma and red pepper cream.

Spicy Meatballs 6.00

Beef meatballs with tomato salsa and coriander yoghurt.

Halloumi Cheese Tempura ₪ 5.50

Yuzu hollandaise espuma and shiso vinaigrette.

Cauliflower ₪ 5.50

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

Grilled Calamari 8.50

Charred calamari with taramasalata cream and lime dressing.

INTRODUCING YOU TO YOUR HEAD CHEFS

Executive Head Chef, Ippokratis Anagnostelis, has built his reputation across a wealth of fine dining establishments in Athens and Mykonos, from JackieO', Scorpions and Kensho Mykonos to Kiku and Michelin Star destination, Hytrain. He, alongside long-time collaborator and Head Chef, Zisis Giannouras, have created a sharing-concept menu designed to take you on a journey of Greek discovery.

Led by Executive Chef Ippokratis Anagnostelis and Head Chef Zisis Giannouras, our menu is a story of heritage and innovation. Influenced by the flavours of Athens, Mykonos and beyond, from Japan to Peru, each dish is crafted with precision, soul and a spirit of discovery.

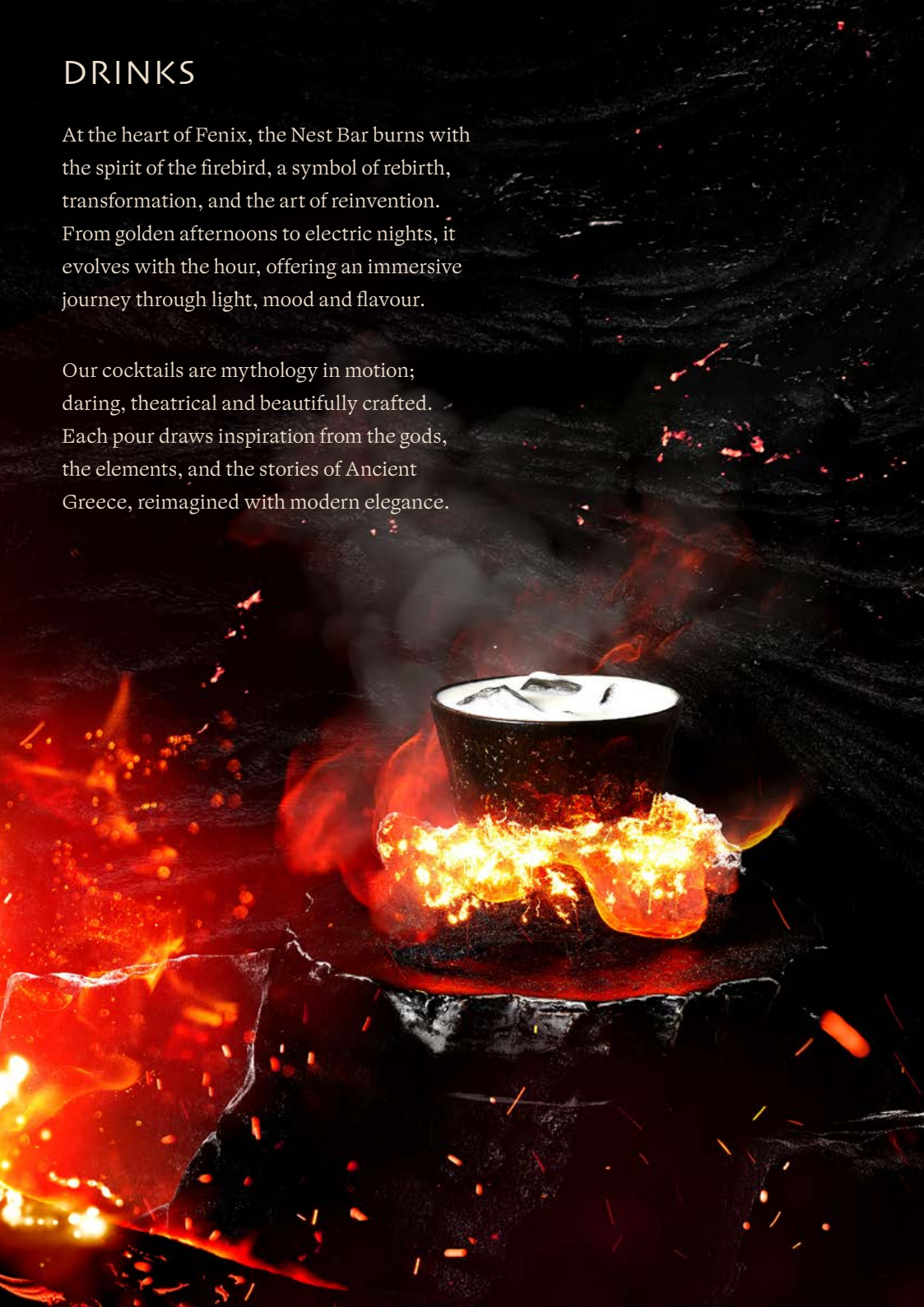
We honour the purity of Greek ingredients, the rhythm of the seasons, and the timeless art of sharing. At Fenix, tradition is our foundation and reinvention is our flame.



DRINKS

At the heart of Fenix, the Nest Bar burns with the spirit of the firebird, a symbol of rebirth, transformation, and the art of reinvention. From golden afternoons to electric nights, it evolves with the hour, offering an immersive journey through light, mood and flavour.

Our cocktails are mythology in motion; daring, theatrical and beautifully crafted. Each pour draws inspiration from the gods, the elements, and the stories of Ancient Greece, reimagined with modern elegance.



Wines, served both at the stand-alone bar and in the restaurant, will focus on the variety of produce from Greek and Cycladic vineyards. Situated on a terroir of rich volcanic soils, the region produces wines of expressive and complex character offering a smooth, mineral finish, pairing perfectly with the smoky, charred meat, fish and vegetables from FENIX's central grill.

Whether it's a Champagne toast, a pre-dinner aperitif, or a late-night ritual, every drink is an experience. Created by visionary mixologists and served in a space like no other, Fenix invites you to drink with intention, adventure and soul.



FΞNIX
DRINKS PACKAGES

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DRINKS PACKAGES

Each package includes one bottle of water per person

SUNRISE

44.00

Glass of prosecco or bottle of Mythos

One bottle of wine between two guests;

Villa Bianchi Verdicchio or Syrah Feudo Arancio

Moonlight Mule Cocktail

SUNSET

50.00

Glass of prosecco or bottle of Corona

One bottle of wine between two guests;

Pansa Blanca or Pinot Noir Weinhaus Ress

Apollo's Lemonade Cocktail

DUSK

60.00

Glass of EPC Champagne or Coastal Mist

One bottle of wine between two guests;

Leone d'Almerita or Malbec, Bodega La Flor

Old Fashioned Cocktail

MOONLIGHT

110.00

Glass of Laurent-Perrier or Hedonist Temptation

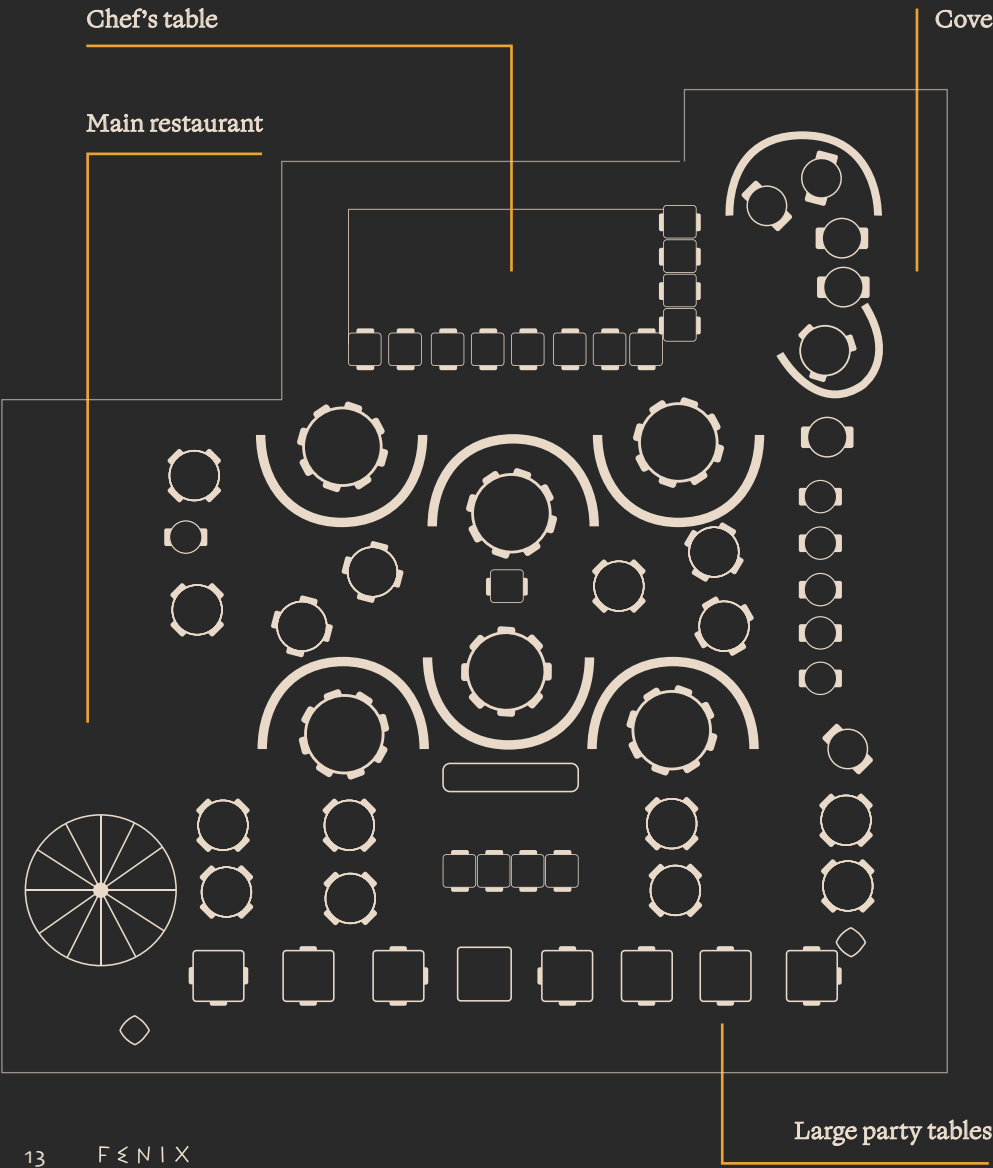
One bottle of wine between two guests;

Chablis 'Domaine Ste Claire' or Rioja Reserva Finca Valpiedra

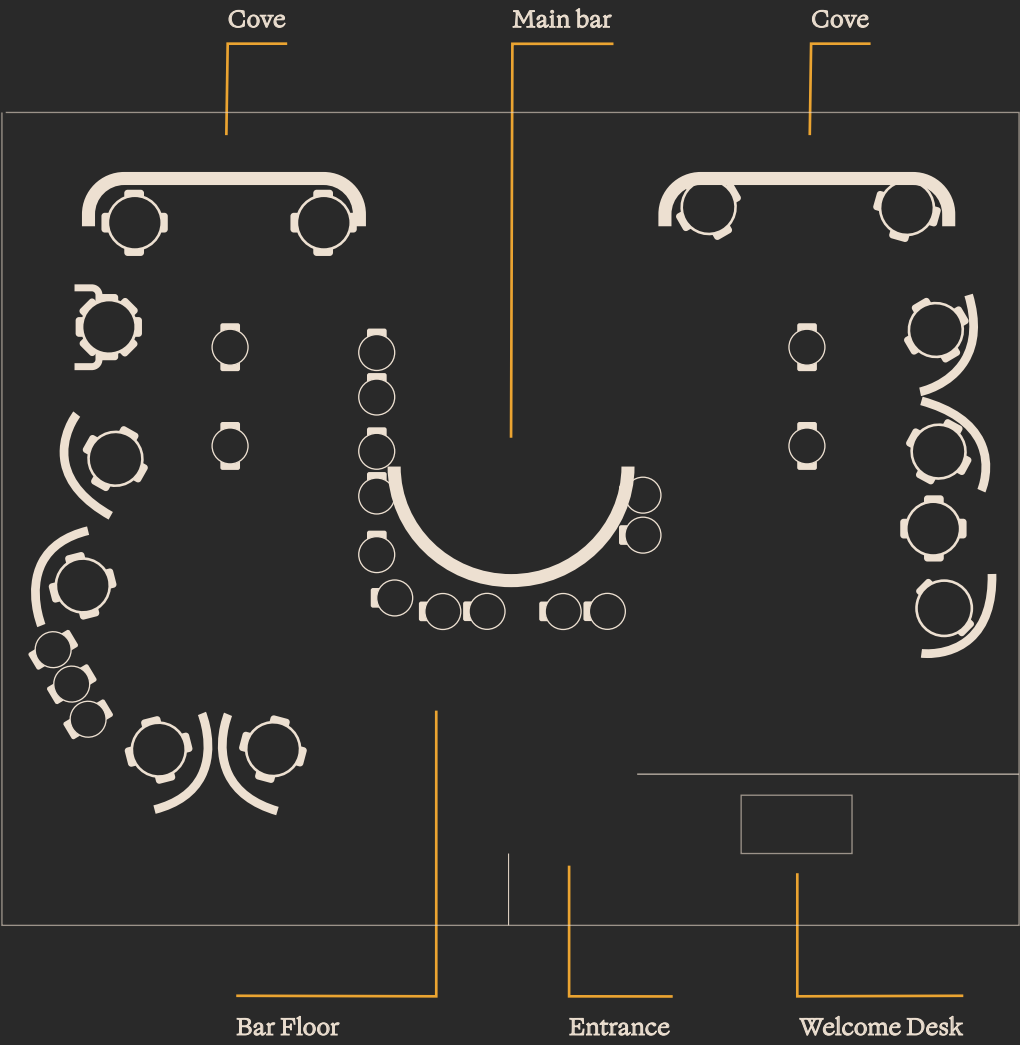
Metaxa AEN 3

VENUE FLOORPLAN

RESTAURANT



BAR



IT'S ALL IN THE DETAILS

Make Your Event Truly Unique

We offer a range of bespoke enhancements to make your occasion unforgettable.

Branded Digital Signage & Projections

Feature your logo or custom visuals on our digital screens and in-house projectors to make a lasting impression.

Restaurant Light Transformation

Customise the lights in our restaurant to the colour of your choice.

Bespoke Menus

Custom-designed menus featuring your event name, company branding, or a personalised message for your guests.

Elegant Name Cards

Individually printed name cards to add a refined, personal touch to your table settings.

Live DJ

Set the perfect tone for your event with a DJ curated to match your theme and atmosphere.*

Professional Photographer

Capture every moment with a dedicated photographer to document your event beautifully.*

Signature Cocktails

Work with our expert mixologists to create a one-of-a-kind cocktail inspired by your brand or occasion.

**Some enhancements are available exclusively for full venue hires. For certain services, we can connect you with our trusted suppliers. Prices may vary.*



FENIX



Click Play to Watch our Interior Video or Visit:
<https://vimeo.com/1090133095>



Louis

Fine Italian-American cuisine. Never complicated.

T A T T U



Permanently *Unique*

PRIVATE DINING AND EVENTS

Each Permanently Unique Group restaurant offers private, semi-private and full venue hire.
Turn your event into a transportive experience. From 1950s New York at Louis,
the isles of Mykonos at Fenix or to the Far East at Tattu.

Scan for more information

Louis



Tattu



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FENIX

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