TASTÉ OF FÉNIX

PITAS & SPREADS —					
Fresh Pita Bread (*)	5.50	Tzatziki (*)	7.00	Aubergine & Feta (7)	7.50
Greek Marinated Olives (vg)	5.00	Spicy Feta Dip (v) (N)	6.50	Smoked Taramasalata	7.00

CHAPTER 1 (Choose one)

Spicy Meatballs Beef meatballs with tomato salsa and coriander yoghurt.

Robata Grilled Squid Charred squid with taramasalata cream, lime dressing and za'atar.

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

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

Sea Bass Carpaccio Thinly sliced sea bass with fresh lemon, bottarga and Greek olive oil.

CHAPTER 2 (Choose one)

all of which is distributed to the team.

Steamed Grouper Celeriac puree with lemon sauce and dill.

Robata Chicken Breast (n) Trahana arancini, celeriac mayo and chicken gravy.

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 sautéed pickled cabbage and cauliflower cream.

SIDES			
Broccolini (v)	8.50	Pearl Oyster Mushrooms (vg)	8.00
Chargrilled broccolini with white sesame dressing.		Marinated with herbs and chilli.	
Chips with Graviera (v)	6.50	Spicy Sweetcorn (v)	8.50
Crispy potato chips served with Graviera cheese cream.		Grilled sweetcorn served with spicy mayonnaise and parmesan.	
DESSERTS			
Chocolate Dome (N)	15.00	Banoffee New Style (x)	14.50
White chocolate dome, chocolate mousse, toffee caramel and raspberry.		Velvet vanilla cream with toffee caramel, banana and nutmeg.	
		Macaron Forest (%) (N)	15.50
Vanilla Crème Brûlée (To Share) (N) (V)	19.00	Vegan chocolate & vanilla velvet cream, raspberry and	
Crumble and caramelised apples with cinnamon ice cream.		cocoa nib crumble.	
		Selection of Greek Delicacies (7)	16.00
(Vg) Vegan (V) Vegetarian (N) Contains Nuts		Greek baklava ice cream, Greek Tsoureki ice cream,	
A discretionary service charge of 12.5% will be added to your bill,		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.