



WELCOME TO

FΞNIX

Be transported to the mystical Grecian isles, through a Greek-Mediterranean dining experience like no other. Become immersed in ancient culture and mythical tales of old.

A sharing-concept menu curated by two talented Greek natives. Executive Chef, Ippokratis and Head Chef, Zisis, will guide you as you embark on your very own journey of Greek discovery.





HOMEMADE PITA

Fresh Pita Bread (V) 5.50

Greek Marinated Olives (Vg) 5.00

Citrus and herbs.

SPREADS

Tzatziki (V) 7.00

Greek yoghurt, mint, garlic and cucumber tartare.

Spicy Feta Dip (V) (N) 6.50

Spicy red pepper & feta espuma with walnuts and paprika.

Aubergine & Feta (V) 7.50

Chargrilled aubergine, red pepper and feta ice cream.

Smoked Taramasalata 7.00

White fish roe cream, olive rocks and smoked oil.

GARDEN

Mykonian Salad (V) 17.50

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

Chicken Tabouleh 20.00

Robata boneless chicken leg, green herb and broccoli tabouleh salad with tahini dressing.

Tarama & Lentil Salad 17.50

Greek lentils and taramasalata cream with sun-dried tomatoes and citrus dressing.

Chickpea Curry Salad (V) 16.00

Chickpeas, curry and coriander yoghurt with mandarin dressing.

A discretionary service charge of 12.5% 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



MEZE

Spicy Meatballs

15.50

Beef meatballs with tomato salsa and coriander yoghurt.

Moussaka

18.00

Caramelised aubergine, slow cooked short rib and Graviera cheese espuma.

Grilled Octopus

30.50

Creamy Aegean split pea cream and parsley vinaigrette.

Halloumi Cheese Tempura

14.50

Yuzu hollandaise espuma and shiso vinaigrette.

Chicken Souvlaki

15.00

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

Caramelised Aubergine

13.00

Tahini miso, creamy houmous, crispy kale and roasted sesame.

Wagyu Dolmadaki

24.50

Herb infused rice with Wagyu beef wrapped in vine leaves.

Robata Grilled Squid

17.00

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

Chicken Spetsofai Gyoza

16.00

Chicken gyozas, feta espuma, red pepper cream with smoked sausage broth.

COLD

Tuna Truffle & Caviar Tartare

24.50

Tuna tartare with truffle and caviar.

Sea Bass Carpaccio

18.00

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

Steak Tartare

24.50

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

Grouper Carpaccio

16.50

Grouper with pickled fennel and yuzu dressing.

Spicy Red Snapper

16.00

Red snapper sashimi with mango and aji panca dressing.



FROM THE OPEN FIRE

Sea Bass Fillet

30.50

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

Robata Red Snapper

31.50

Roasted vegetable cream, aji panca and tempura courgette.

Butterflied Sea Bass

38.00

Sea Bass prepared at your table with lime and turmeric dressing.

Rib-Eye Steak 250g

42.50

Robata grilled 150-day grain-fed Angus Rib-Eye steak served with sauteed pickled cabbage and cauliflower cream.

Beef Fillet 200g

41.50

Cumin infused potato purée, black olive and beef jus.

Cauliflower Steak (V)

19.00

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

Robata Chicken Breast (N)

29.50

Trahana arancini, celeriac mayo and chicken gravy.

Lamb Shank Giouvetsi

40.00

Slow-braised lamb shank, orzo pasta and aromatic herbs.

Wagyu 'Stifado'

89.50

Wagyu Striploin glazed with Wagyu jus, served with braised onions, spices and cumin potato emulsion.

PASTA & RICE

Creamy Baby Artichoke Risotto

24.00

Served with lemon, pecorino and dill.

Orzo with Langoustine & Feta

36.00

Langoustine, bisque, herbs, ouzo and feta cheese.

Beef Paccheri

31.00

Paccheri pasta, slow cooked short rib with soya, grape molasses, truffle and Metsovone smoked cheese espuma.

Prawn Linguine

32.00

Linguine pasta with tiger prawns, tomato and shellfish broth.



TO SHARE

Smoked Iberico Ribs 800g (Two people) 36.50pp

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

Fillet Barrel Steak 450g (Two people) 47.00pp

Robata beef fillet, served with shiitake chimichurri.

VEGETABLES

Chips with Gravieria (V) 6.50

Crispy potato chips served with Gravieria cheese cream.

Pearl Oyster Mushrooms (Vg) 8.00

Marinated with herbs and chilli.

Spicy Sweetcorn (V) 8.50

Grilled sweetcorn served with spicy mayonnaise and parmesan.

Broccolini (V) 8.50

Chargrilled broccolini with white sesame dressing.

DESSERTS

Chocolate Dome (N) 15.00

White chocolate dome, chocolate mousse, toffee caramel and raspberry.

Vanilla Crème Brûlée (To Share) (N) (V) 19.00

Crumble and caramelised apples with cinnamon ice cream.

Banoffee New Style (N) 14.50

Velvet vanilla cream with toffee caramel, banana and nutmeg.

Macaron Forest (Vg) (N) 15.50

Vegan chocolate & vanilla velvet cream, raspberry and cocoa nib crumble.

Selection of Greek Delicacies (V) 16.00

Greek baklava ice cream, Greek Tsourekis ice cream, yuzu-lemon sorbet and chocolate Valrhona sorbet.

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