



CHRISTMAS AT
FENIX



----- CHRISTMAS HALAL -----
ATHENIAN TAVERNA

69.50 per person

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 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

CHAPTER 1

Fresh Pita Bread (v)

Hummous (vg)

Chickpea, paprika and olive oil.

CHAPTER 2

Halloumi Cheese Tempura (v)

Yuzu hollandaise espuma and shiso vinaigrette.

Spicy Sea Bass Carpaccio

Mango and Aji panca dressing.

CHAPTER 3

Sea Bass Fillet

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

Rib-Eye Steak 250g

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

Chips with Graviera (v)

Crispy potato chips served with Graviera cheese cream.

Broccolini (v)

Chargrilled broccolini with white sesame dressing.

CHAPTER 4

Selection of Greek Delicacies (v)

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