



WELCOME TO FΕ N I X

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.

Inspired by the essence of Greek hospitality, Executive Chef Zisis has created a sharing-style menu designed to bring people together. Every dish reflects a chapter of Greece's rich culinary heritage, guiding you through a journey of authentic flavours, reimagined with a contemporary touch.





HOMEMADE PITA

Fresh Pita Bread (V) 4.90

Greek Marinated Olives (Vg) 4.50

Citrus and herbs.

SPREADS

Tzatziki (V) 7.00

Greek yoghurt, mint and cucumber.

Spicy Feta Dip (V) (N) 8.00

Spicy red pepper & feta espuma with walnuts and paprika.

Aubergine & Feta (V) 8.00

Red pepper and feta ice cream.

Smoked Taramasalata 8.00

Fish roe, olive rocks and lemon.

Hummos (Vg) 8.00

Chickpea, paprika and olive oil.

GARDEN

Mykonian Salad (V) 19.50

Mixed tomatoes, thyme rusk and feta cheese.

Beetroot Salad (N) 15.00

Blackberries, Greek cream cheese and pistachio pesto.

Roasted Watermelon Salad (V) (N) 16.00

Tomato, roasted sesame and spearmint.

A discretionary service charge of 14.5% 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

COLD

Spicy Meatballs	17.50	Tuna Truffle & Caviar Tartare	24.00
Tomato salsa and coriander yoghurt.			
Moussaka	20.00	Spicy Sea Bass Carpaccio	21.00
Short rib, Graviera cheese and caramelised aubergine.			
Fried Calamari	19.00	Steak Tartare	24.00
Onions, coriander, lime-olive oil dressing and spicy mayo..			
Halloumi Cheese Tempura (V)	14.50	King Crab Truffle Salad	27.00
Yuzu hollandaise and shiso vinaigrette.			
Caramelised Aubergine (V)	13.00	Athenian Tartare	19.50
Tahini miso, houmous and roasted sesame.			
Wagyu Anticucho	23.00		
Ancho chilli, pickled onion and cucumber.			
Robata Grilled Squid	27.00		
Charred squid with taramasalata cream, lime dressing and za'atar.			
Fried Calamari	19.00		
Onions, coriander, lime-olive oil dressing and spicy mayo.			
Chicken Gyoza	18.00		
Feta, red pepper with smoked sausage.			



FROM THE OPEN FIRE

Sea Bass Fillet 29.50

Grilled kale, smoked pepper cream and piccata.

Robata Grilled Brill 80.00

Pancetta, anchovy and chive butter.

Rib-Eye Steak 250g 42.00

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

Beef Fillet 200g 48.00

Cumin infused potato purée, black olive and beef jus.

Grilled Octopus 38.00

Fava puree and parsley vinaigrette.

Cauliflower Steak (vg) 19.00

Chilli, roasted vegetable cream and pickled fennel.

Glazed Half Chicken 34.00

Harissa, cucumber and pickled onion.

Lamb Shank Giouvetsi 45.00

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

Wagyu 'Stifado' 70.00

Braised onions, spices and cumin potato emulsion.

PASTA & RICE

Creamy Baby Artichoke Risotto (v) 26.00

Served with lemon, pecorino and dill.

Orzo with Langoustine & Feta 46.00

Langoustine, ouzo and feta cheese.

Beef Paccheri 34.00

Paccheri pasta, slow-cooked short rib with truffle and Metsovone smoked cheese.

King Prawn Linguine 35.00

Linguine pasta with tiger prawns and tomato.

Aegean Beef & Bone Marrow 33.00

Slow-cooked beef, bone marrow and trahana pasta.



TO SHARE

Smoked Iberico Ribs 800g (Two people) **36.50pp**

Glazed with Cantonese sauce, served with sweet potato puree.

Fillet Barrel Steak 450g (Two people) **49.00pp**

Robata beef fillet, served with shiitake chimichurri.

Stuffed Robata Sea Bass 1kg (Two people) **39.00pp**

Boneless sea bass, stuffed with spinach and shiitake mushrooms. Served with truffle-yuzu olive oil.

Salt-Baked Sea Bass (Two people) **34.00pp**

Lime and turmeric dressing.

VEGETABLES

Chips with Graviera (V) **9.00**

Crispy potato chips served with Graviera cheese cream.

Hispi Cabbage (V) **8.50**

Lemon butter and thyme.

Spicy Sweetcorn **10.50**

Grilled sweetcorn served with spicy mayonnaise and parmesan.

Broccolini (V) **11.00**

Chargrilled broccolini with white sesame dressing.

Roasted Vegetables & Manouri (V) **12.00**

Potato emulsion, burnt onion vinaigrette and Greek cheese.

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DESSERTS

Chocolate Ion Ice (N) 14.00

Layered milk chocolate mousse and crispy almond nougatine.

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

Crumble and caramelised apples with cinnamon ice cream.

Banoffee New Style (N) 16.00

Velvet cream with toffee caramel, banana and nutmeg.

Tsoureki on Fire (V) 14.00

Caramelised sweet bread with soft lemon cream and red fruits.

Greek Ice Cream and Loukoumades (N) (V) 18.00

Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.