



FENIX
MAYFAIR

THE NEXT CYCLE

80 PICCADILLY, MAYFAIR, W1J 8HX

DESIGN

Designed by the acclaimed Studio WYZE, the space is a refined, modern interpretation

of Greek island conviviality, inspired by the cyclical rhythms of day and night. At its heart, an open kitchen and bar foster a sense of craftsmanship and culinary connection.

Sculptural plaster arches, informed by the building's architectural grid, guide guests through transitioning zones, shifting from the nocturnal tones of the bar to the day-time infused hues of the dining room. The design strikes a sophisticated balance between

Mayfair's understated luxury and Mediterranean warmth and ease, utilising natural materials to create a Timeless dining experience.





CUISINE

A Greek native who relocated to the UK to develop the culinary offering of FENIX, Executive Chef Zisis is set to bring a modern approach to traditional Aegean ingredients and flavours, drawing inspiration from his time living and working in both Northern Greece and the Cyclades islands.

The menu will emphasise sharing-style plates and local produce, balancing signature FENIX dishes with new dishes exclusive to London. Highlights will include Aegean Beef and Bone Marrow, Athenian Tartare, Langoustine Orzo, and a slow cooked Wagyu Stifado, alongside a refined interpretation of the classic FENIX Moussaka.



ATHENIAN TAVERNA

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 (N)

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



CANAPÉS

Meze Board ☺

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

Steak Tartare

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

Spicy Red Snapper

Red snapper sashimi with mango and aji panca dressing.

Tuna Truffle & Caviar Tartare

Tuna tartare with truffle and caviar.

Sea Bass Carpaccio

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

Vegan Caramelised Aubergine ☺

With tahini miso, creamy humous, crispy kale and roasted sesame.

Grilled Octopus

Creamy Aegean split pea cream and parsley vinaigrette.

Chicken Spetsofai Gyozas

Chicken gyoza, feta espuma and red pepper cream.

Spicy Meatballs

Beef meatballs with tomato salsa and coriander yoghurt.

Halloumi Cheese Tempura ☺

Yuzu hollandaise espuma and shiso vinaigrette.

Cauliflower ☺

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

Grilled Calamari

Charred calamari with taramasalata cream and lime dressing.

DRINKS

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.

GROUP DINING

FENIX MAYFAIR will have a semi-private dining space fully immersed in the vibrant energy of FENIX, this elevated space offers an intimate yet lively setting for your next gathering. Ideal for celebrations, client dinners, or simply coming together with friends, the space comfortably accommodates up to 20 guests at one table or 35 – perfect for larger group occasions. Allow us to curate your ideal event with signature menus, personalised service, and the unmistakable FENIX atmosphere. Or full venue of up to 160 or large party tables of 10 guests.

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.

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.





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