

The background of the entire page is a warm, beige-toned textured surface, possibly paper or fabric. Overlaid on this are soft, out-of-focus shadows of palm fronds, creating a serene and naturalistic atmosphere. The shadows are most prominent in the upper left and right corners, with some diagonal lines crossing the center.

FΞNIX

# EVENING

SET MENU

## PITAS &amp; SPREADS

Fresh Pita Bread (v)	4.90	Tzatziki (v)	7.00	Houmous (vg)	6.00
Greek Marinated Olives (vg)	4.50	Spicy Feta Dip (v) (N)	6.50	Smoked Taramasalata	7.00

## CHAPTER 1 (Choose one)

**Spicy Meatballs** Tomato salsa and coriander yoghurt.

**Fried Calamari** Onions, coriander, lime-olive oil dressing and spicy mayo.

**Chicken Souvlaki** Robata grilled chicken thighs, smoked yoghurt and potato.

**Halloumi Cheese Tempura (v)** Yuzu hollandaise and shiso vinaigrette.

**Spicy Sea Bass Carpaccio** Mango and Aji panca dressing.

## CHAPTER 2 (Choose one)

*Served with your choice of complimentary Chips with Graviera (v) or Mykonian Salad (v)*

**Sea Bass Fillet** Grilled kale, smoked pepper cream and piccata.

**Half-Glazed Chicken** Harissa, cucumber & pickled onion.

**Rib-Eye Steak (5.00 Supplement)** 150-day grain-fed Angus Rib-Eye with sautéed pickled cabbage and cauliflower cream.

**Smoked Iberico Ribs 400g** Glazed with Cantonese sauce, served with sweet potato purée.

**Cauliflower Steak (vg)** Chilli, roasted vegetable cream and pickled fennel.

## SIDES

**Broccolini (v)** 8.50

Chargrilled broccolini with white sesame dressing.

**Hispi Cabbage (v)** 8.00

Lemon butter and thyme.

**Spicy Sweetcorn (v)** 8.50

Grilled sweetcorn served with spicy mayonnaise and Parmesan.

(Vg) Vegan (V) Vegetarian (N) Contains Nuts

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.

## DESSERTS

**Chocolate Ion Ice (N) (v)** 13.50

Layered milk chocolate mousse and crispy almond nougatine.

**Vanilla Crème Brûlée (To Share) (v)** 19.00

Crumble and caramelised apples with cinnamon ice cream.

**Banoffee New Style (N)** 13.00

Velvet vanilla cream with toffee caramel, banana and nutmeg.

**Tsoureki on Fire (N) (v)** 14.00

Caramelised sweet bread with soft lemon cream and red fruits.

**Greek Ice Cream and Loukoumades (N) (v)** 15.00

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