



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. Head Chef, Zisis, will guide you as you embark on your very own journey of Greek discovery.





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) 6.50

Spicy red pepper & feta with walnuts and paprika.

Houmous (Vg) 6.00

Chickpea, paprika and olive oil.

Smoked Taramasalata 7.00

Fish roe, olive rocks and lemon.

Aubergine & Feta (V) 7.50

Red pepper and feta ice cream.

GARDEN

Mykonian Salad (V) 17.50

Mixed tomatoes, thyme rusk and feta cheese.

Roasted Watermelon Salad (V) (N) 15.50

Tomato, roasted sesame and spearmint.

Beetroot Salad (N) 14.50

Blackberries, Greek cream cheese and pistachio pesto.

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

Tomato salsa and coriander yoghurt.

Moussaka 18.00

Short rib, Graviera cheese and caramelised aubergine.

Halloumi Cheese Tempura (v) 14.50

Yuzu hollandaise and shiso vinaigrette.

Chicken Souvlaki 15.00

Robata grilled chicken thighs, smoked yoghurt and potato.

Caramelised Aubergine (v) 13.00

Tahini miso, houmous and roasted sesame.

Fried Calamari 16.00

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

Chicken Gyoza 16.00

Feta, red pepper with smoked sausage.

COLD

Tuna Truffle & Caviar Tartare 21.50

Tuna tartare with truffle oil and caviar.

King Crab Truffle Salad 27.00

Spicy mayonnaise, avocado and white truffle dressing.

Spicy Sea Bass Carpaccio 16.50

Mango and Aji panca dressing.

Steak Tartare 22.00

Cumin tomato sauce and crispy potato hay.



FROM THE OPEN FIRE

Sea Bass Fillet 28.50

Grilled kale, smoked pepper cream and piccata.

Robata Grilled Whole Fish 59.50

Pancetta, anchovy and chive butter.

Rib-Eye Steak 250g 39.50

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

Beef Fillet 200g 42.50

Cumin infused potato purée, black olive and beef jus.

Grilled Octopus 38.00

Fava purée and parsley vinaigrette.

Cauliflower Steak (Vg) 19.00

Chilli, roasted vegetable cream and pickled fennel.

Half-Glazed Chicken 28.00

Harissa, cucumber & pickled onion.

Lamb Shank Giouvetsi 39.00

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

Wagyu 'Stifado' 65.00

With braised onions, spices and cumin potato emulsion.

PASTA & RICE

Creamy Baby Artichoke Risotto 22.50

Served with lemon, Pecorino and dill.

Orzo with Langoustine & Feta 36.00

Langoustine, ouzo and feta cheese.

Aegean Beef & Bone Marrow 29.50

Slow-cooked beef, bone marrow and trahana pasta.

Beef Paccheri 29.50

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

Prawn Linguine 32.00

Linguine pasta with tiger prawns and tomato.

TO SHARE

Smoked Iberico Ribs 800g (Two people) 36.50pp

Glazed with Cantonese sauce, served with sweet potato purée.

Fillet Barrel Steak 450g (Two people) 47.00pp

Robata beef fillet, served with shiitake chimichurri.

Salt-Baked Sea Bass (Two people) 32.00pp

Lime and turmeric dressing.



VEGETABLES

Chips with Graviera (v) 6.50

Crispy potato chips served with Graviera cheese cream.

Hispi Cabbage (v) 8.00

Lemon butter and thyme.

Spicy Sweetcorn (v) 8.50

Grilled sweetcorn served with spicy mayonnaise and Parmesan.

Broccolini (v) 8.50

Chargrilled broccolini with white sesame dressing.

Roasted Vegetables & Manouri (v) 8.50

Potato emulsion, burnt onion vinaigrette and Greek cheese.

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

Vanilla cream with toffee caramel, banana and nutmeg.

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

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

Tsoureki on Fire 14.00

Caramelised sweet bread with soft lemon cream and red fruits.



VEGAN MENU

SNACKS

Greek Marinated Olives (Vg) 4.50
Citrus and herbs.

SPREAD

Aubergine Salad (Vg) 6.50
Chargrilled aubergine and red pepper.

Houmous (Vg) 6.00
Chickpea, paprika and olive oil.

MEZE

Vegan Caramelised Aubergine (Vg) 12.50
Tahini miso, houmous and roasted sesame.

GARDEN

Vegan Mykonian Salad (Vg) 17.00
Mixed tomatoes, cucumber and thyme rusk.

Roasted Watermelon Salad (N) (Vg) 15.50
Tomato, roasted sesame and spearmint.

Beetroot Salad (N) (Vg) 14.50
Blackberries and pistachio pesto.



FROM THE OPEN FIRE

Cauliflower Steak (Vg) 19.00

Chilli, roasted vegetable cream and pickled fennel.

DESSERT

Macaron Forest (Vg) (N) 15.50

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

VEGETABLES

Roasted Vegetables (Vg) 8.50

Burnt onion vinaigrette.

Crispy Chips (Vg) 6.50

Crispy potato chips.

Broccolini (Vg) 8.50

Chargrilled broccolini.

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