



WELCOME TO

FENIX

MAYFAIR

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 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.

**Houmous (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

**Spicy Meatballs** 17.50

Tomato salsa and coriander yoghurt.

**Moussaka** 20.00

Short rib, Graviera cheese and caramelised aubergine.

**Fried Calamari** 19.00

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

**Halloumi Cheese Tempura** (v) 14.50

Yuzu hollandaise and shiso vinaigrette.

**Caramelised Aubergine** (v) 13.00

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.

**Chicken Gyoza** 18.00

Feta, red pepper with smoked sausage.

## COLD

**Tuna Truffle & Caviar Tartare** 24.00

Tuna tartare with truffle oil and caviar.

**Spicy Sea Bass Carpaccio** 21.00

Mango and Aji Panca dressing.

**Steak Tartare** 24.00

Cumin tomato sauce and crispy potato hay.

**King Crab Truffle Salad** 27.00

Spicy mayonnaise, avocado and white truffle dressing.

**Athenian Tartare** 19.50

Sea bass tartare, caviar and saffron infused citrus dressing.



## 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 sautéed pickled cabbage and cauliflower cream.

**Beef Fillet 200g** 48.00

Cumin infused potato purée, black olive and beef jus.

**Grilled Octopus** 38.00

Fava purée and parsley vinaigrette.

**Cauliflower Steak (v)** 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 purée.

### **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) (V) **14.00**

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) **16.00**

Velvet cream with toffee caramel, banana and nutmeg.

**Tsoureki on Fire** **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.