



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.

### **Truffle Crab 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.



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# ALL DAY

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## SET MENU

2 Chapters 29.50 pp | 3 Chapters 34.50 pp

Saturday 12pm - 3:45pm  
Sunday - Friday 12pm - 5pm

### CHAPTER 1 (Choose One)

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

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

**Caramelised Aubergine** (v) Tahini miso, houmous and roasted sesame.

**Mykonian Salad** (v) Mixed tomatoes, thyme rusk and feta cheese.

### CHAPTER 2 (Choose One)

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*Served with complimentary Chips with Graviera (v) and Roasted Vegetables & Manouri (v)*

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

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

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

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

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

### CHAPTER 3 (Choose One)

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**Banoffee New Style** (N) Vanilla cream with toffee caramel, banana and nutmeg.

**Chocolate Ion Ice** (v) (N) Layered milk chocolate mousse and crispy almond nougatine.



## 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.

## VEGETABLES

**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.

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## 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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