FENIX
MAYFAIR
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 arches guide guests through transitioning zones, shifting from the nocturnal tones of the bar to the daytime-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 emphasises sharing-style plates and local produce, balancing signature FENIX dishes with new dishes exclusive to London. Highlights 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.

*Elysian Highball

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.

The Story of the *Fenix*

The story of FENIX is inspired by the Firebird, whose cyclical rebirth mirrors the evolution of our brand.

Designed as a lifestyle concept with incredible food at its core, FENIX Mayfair marked the next cycle of our journey.

Traditional Aegean cuisine is redefined through modern technique, while interiors draw from the shifting rhythms of Greek island life. Drinks are inspired by the five elements - Water, Earth, Fire, Air and Aether. With our Mayfair debut, FENIX has entered its most elevated chapter to date.

Sharing Menus *Subject to change*

CHAPTER 1

Fresh Pita Bread

Tzatziki
Greek yoghurt, mint and cucumber.

Greek Marinated Olives
Citrus and herbs.

CHAPTER 2

Halloumi Cheese Tempura
Yuzu hollandaise and shiso vinaigrette.

Spicy Meatballs
Tomato salsa and coriander yoghurt.

CHAPTER 3

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

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

Glazed Half Chicken
Harissa, cucumber and pickled onion.

Chips with Graviera
Crispy potato chips served with Graviera cheese cream.

Broccolini
Chargrilled broccolini with white sesame dressing.

CHAPTER 4

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

ATHENIAN TAVERNA

CHAPTER 1

Fresh Pita Bread

Houmous
Chickpea, paprika and olive oil.

Greek Marinated Olives
Citrus and herbs.

CHAPTER 2

Mykonian Salad
Mixed tomatoes, thyme rusk and feta cheese.

Robata Grilled Squid
Charred squid with taramasalata cream, lime dressing and za'atar.

Moussaka
Short rib, Graviera cheese and caramelised aubergine.

CHAPTER 3

King Prawn Linguine
Linguine pasta with tiger prawns and tomato.

Rib-Eye Steak 250g
150-day grain-fed Angus Rib-Eye with sautéed pickled cabbage and cauliflower cream.

Grilled Octopus
Fava purée and parsley vinaigrette.

Chips with Graviera
Crispy potato chips served with Graviera cheese cream.

Spicy Sweetcorn
Grilled sweetcorn served with spicy mayonnaise and Parmesan.

CHAPTER 4

Greek Ice Cream and Loukoumades (N)
Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.

GREEK NOSTOS

CHAPTER 1

Fresh Pita Bread

Spicy Feta Dip (N)
Spicy red pepper & feta with walnuts and paprika.

Smoked Taramasalata
Fish roe, olive rocks and lemon.

Greek Marinated Olives
Citrus and herbs.

CHAPTER 2

Wagyu Anticucho
Ancho chilli, pickled onion and cucumber.

King Crab Truffle Salad
Spicy mayonnaise, avocado and white truffle dressing.

CHAPTER 3

Robata Grilled Brill
Pancetta, anchovy and chive butter.

Orzo with Langoustine & Feta
Langoustine, ouzo and feta cheese.

Wagyu 'Stifado'
Braised onions, spices and cumin potato emulsion.

Hispi Cabbage
Lemon butter and thyme.

CHAPTER 4

Vanilla Crème Brûlée
Crumble and caramelised apples with cinnamon ice cream.

MYKONIAN AURA

Canapés *Subject to change*

Roasted Watermelon Salad (V) (N) - *Tomato, roasted sesame and spearmint.*	6.00
Beetroot Salad (N) - *Blackberries, Greek cream cheese and pistachio pesto.*	5.00
Spicy Meatballs - *Tomato salsa and coriander yoghurt.*	6.50
Moussaka - *Short rib, Graviera cheese and caramelised aubergine.*	7.50
Halloumi Cheese Tempura (V) - *Yuzu hollandaise and shiso vinaigrette.*	5.50
Fried Calamari - *Onions, coriander, lime, olive oil dressing and spicy mayo.*	6.50
Chicken Gyoza - *Feta, red pepper with smoked sausage.*	5.50
Tuna Truffle & Caviar Tartare - *Tuna tartare with truffle oil and caviar.*	5.00
Spicy Sea Bass Carpaccio - *Mango and Aji panca dressing.*	6.00
Steak Tartare - *Cumin tomato sauce and crispy potato hay.*	6.50
King Crab Truffle Salad - *Spicy mayonnaise, avocado and white truffle dressing.*	9.00
Athenian Tartare - *Sea bass tartare, caviar and saffron infused citrus dressing.*	6.50
Grilled Octopus - *Fava puree and parsley vinaigrette.*	9.00
Cauliflower Steak (Vg) - *Chilli, roasted vegetable cream and pickled fennel.*	4.50
Wagyu 'Stifado' - *Braised onions, spices and cumin potato emulsion.*	12.00
Banoffee New Style (N) - *Vanilla cream with toffee caramel, banana and nutmeg.*	5.00
Greek Ice Cream and Loukoumades (N) (V) - *Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.*	5.00

VIEW ALL MENUS

Semi - Private Space

Group Dining

Fenix Mayfair has a semi-private dining space, **Athena's Cove**, 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 accommodates perfectly for larger group occasions.

Semi - Private

12-38 guests

Full Venue Hire

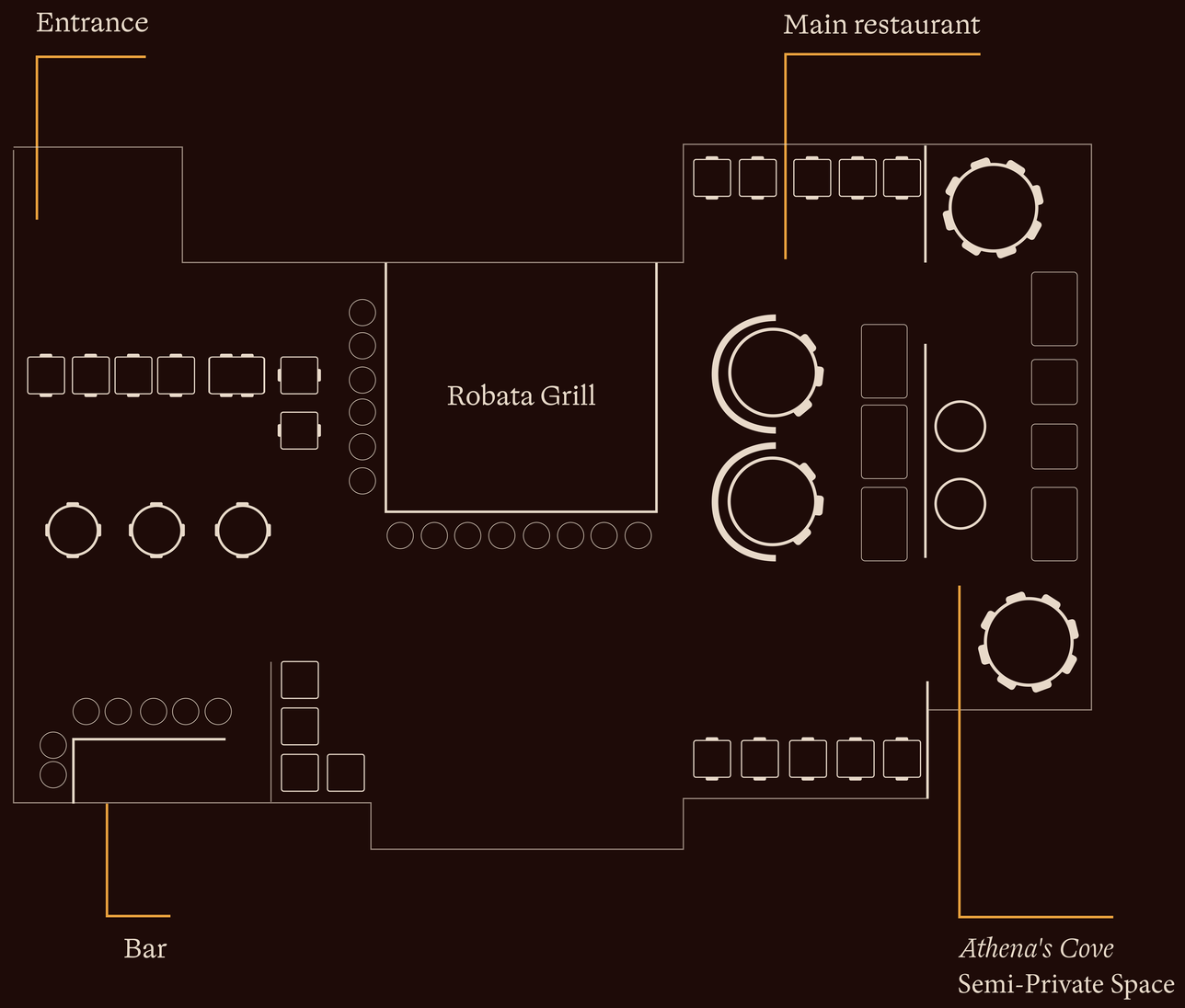
Seated - 150 guests

Canapé event - 250 guests

Bar (Non-Private) - 80 guests

Spaces & Floorplan

Our venue features a versatile layout that can be tailored for both standing receptions and seated occasions. With the option to remove all furniture, the space comfortably accommodates 200–250 guests, providing maximum flexibility for your event.



It’s all in the details

MAKE YOUR EVENT TRULY UNIQUE

We offer a range of bespoke enhancements
to make your occasion unforgettable.

– BRANDED SIGNAGE & PROJECTIONS –

Feature your logo or custom visuals on our digital screens
and in-house projectors to make a lasting impression.

– 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.

*Prices may vary

Fenix Bar

Private Events at *Fenix*

Let us transport your guests into the energy of an unforgettable evening, designed to captivate and inspire.

Our events unfold in immersive, atmospheric settings, complemented by curated bespoke cocktails such as the Olive Oil Martini and Truffle Negroni, perfectly paired with an array of elegant canapés including Athenian Tartare, Spicy Meatballs, and Wagyu Stifado.

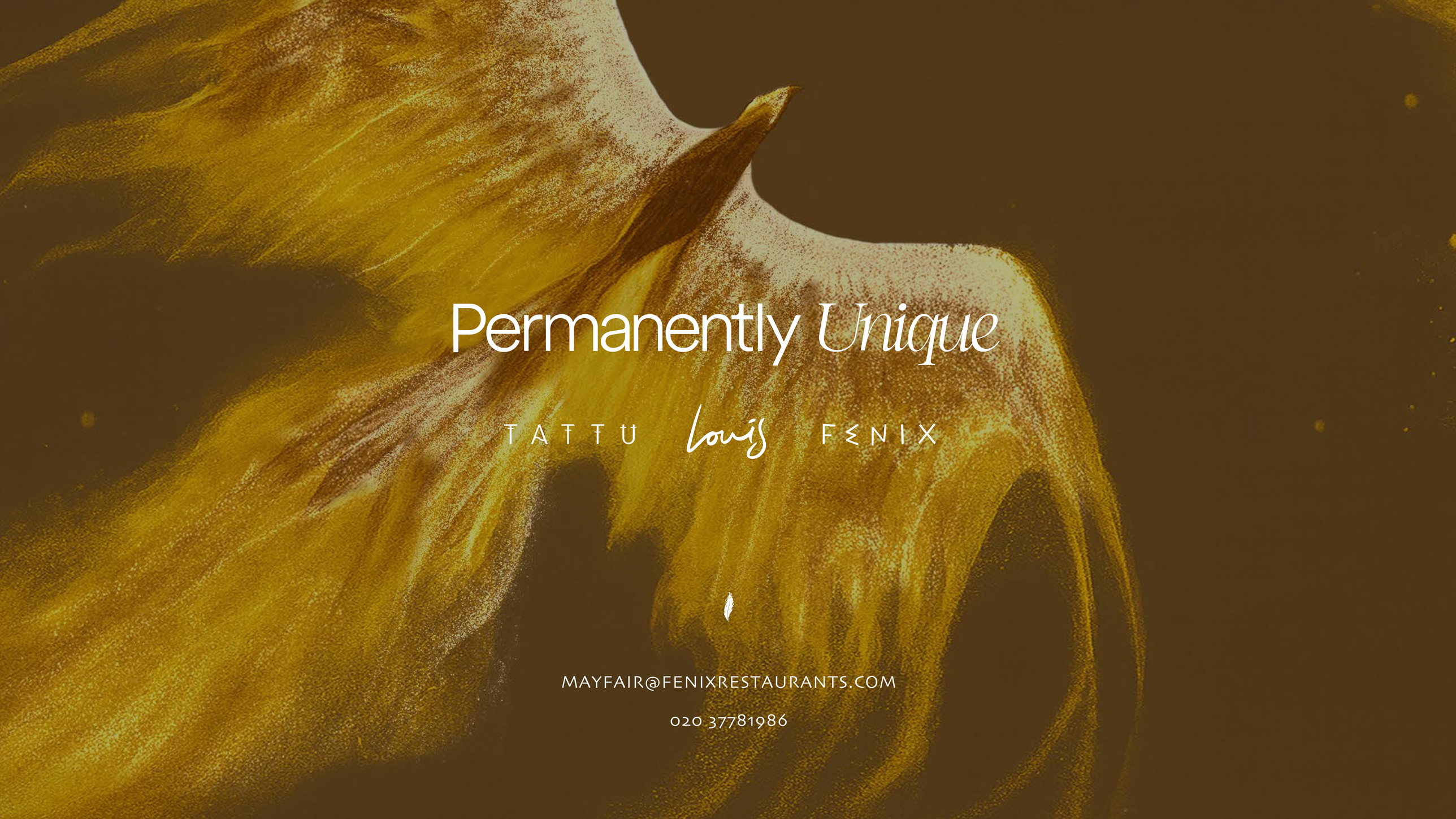
With our resident DJ flown in from Mykonos to set the tone for the evening, the experiences are elevated through bespoke branded details, striking exterior fire burners symbolising the spirit and fire of the FENIX firebird, and a leading content team capturing the vibrant energy and unforgettable moments throughout the night.

Location

Fenix Mayfair sits at the heart of one of London's most prestigious neighbourhoods, moments from Green Park, The Ritz, and Savile Row. Surrounded by iconic landmarks and world-class hospitality, it offers a refined and effortlessly accessible setting for exceptional events.

Fenix Mayfair

1 Green Park Station
2 The Ritz London
3 Savile Row
4 St. James Square
5 London Hilton on Park Lane
6 Green Park
7 Buckingham Palace
8 St. Jame's Park
9 Hyde Park Rose Garden


Permanently Unique
TATTU
louis
FENIX
MAYFAIR@FENIXRESTAURANTS.COM
020 37781986