

FENIX

MAYFAIR



CANAPE MENU

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

Roasted Watermelon Salad (V) (N) 6.00

Tomato, roasted sesame and spearmint.

Beetroot Salad (N) 5.00

Blackberries, Greek cream cheese and pistachio pesto.

Spicy Meatballs 6.50

Tomato salsa and coriander yoghurt.

Moussaka 7.50

Short rib, Graviera cheese and caramelised aubergine.

Halloumi Cheese Tempura (V) 5.50

Yuzu hollandaise and shiso vinaigrette.

Fried Calamari 6.50

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

Chicken Gyoza 5.50

Feta, red pepper with smoked sausage.

Tuna Truffle & Caviar Tartare 5.00

Tuna tartare with truffle oil and caviar.

Spicy Sea Bass Carpaccio 6.00

Mango and Aji panca dressing.

Steak Tartare 6.50

Cumin tomato sauce and crispy potato hay.

King Crab Truffle Salad 9.00

Spicy mayonnaise, avocado and white truffle dressing.

Athenian Tartare 6.50

Sea bass tartare, caviar and saffron infused citrus dressing.

Grilled Octopus 9.00

Fava puree and parsley vinaigrette.

Cauliflower Steak (V) 4.50

Chilli, roasted vegetable cream and pickled fennel.

Wagyu 'Stifado' 12.00

Braised onions, spices and cumin potato emulsion.

Banoffee New Style (N) 5.00

Vanilla cream with toffee caramel, banana and nutmeg.

Greek Ice Cream and Loukoumades (N) (V) 5.00

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