



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.

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.

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 Giouvetisi 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.

Slow Cooked Beef & Bone Marrow 29.50

Trahana pasta, beef cheek & smoked graviera.

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.

Robata Grilled Whole Fish (Two people) 30.00pp

Pancetta, anchovy and chive butter.



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.

Brocolini (V) 8.50

Chargrilled brocolini 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.