

FΞNIX



WELCOME TO
FΞNIX
MAYFAIR

Earth, Air, Water, Fire & Aether — five distinct elements defining the core tastes of our cocktail menu. Each drink is meticulously designed, masterfully crafted and inspired by ancient Greek mythology. Just like the pantheons, these glasses are filled with heroes, heroines, gods and goddesses.

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A discretionary service charge of 15% 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 drinks are prepared in a bar 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.



FIRE

Fire represents strength, courage, wisdom and the beginning of new life. The phoenix nest is made of flames and embers and as this rare bird rises from the ashes, it is reborn. In tribute, our mixologists have developed a selection of drinks governed by the smoky flavours of the charcoal grill.



FENIX NEST SOUR

Johnnie Walker Black Ruby,
Chambord, coconut, lemon.

18.50



FREDDO MARTINI

Greek coffee, Rooibos Tea, hickory,
coconut, Casamigos Mezcal.

18.50



HERACLES
OLD FASHIONED

Metaxa 12*, Briottet Fig,
Honey, Benedictine.

16.50



WATER

Water is omnipresent in Greek culture. Stories of great maritime adventures and the epic voyages of heroes across ancient seas dominate this history, and Homer's legendary poem, *Odyssey*, is the most famous. We make an offering to the ultimate ocean-faring tale with our own timeless masterpieces.

RIVER STICKS

Casamigos Blanco, bergamot, Eucalyptus,
Aloe Vera, Wray & Nephew, Prosecco, London
Essence Soda.

16.50



AEGEAN SMASH

Basil infused Tanqueray,
Briottet Apricot, Fuji Bitters.

15.50

OLIVE OIL DIRTY MARTINI

Olive Oil Tanqueray 10, Caper,
Olive, vermouth blend.

17.50



AIR

Fenix is governed by the separate but interconnected powers of sun and moon, night and day. Both rooted in air, our fourth element, here we turn to stories of life as a journey and the passage of time. Grieving mothers, silver chariots, the road to experience, learning and loss.

APOLLO'S LEMONADE

Ciroc, Fenix Lemon Drop, orange,
London Essence Soda.

17.50



MOONLIGHT MULE

Casamigos Blanco, raspberry,
cinnamon, London Essence
Ginger Ale.

16.50

ATHENA FIZZ

Hibiscus Ketel One, Roots
Mastiha, Feta Cordial, London
Essence Soda.

16.50



EARTH

While we often believe Gods exist in their own realm, Greek mythology puts many deities much closer to home, at the summit of Mount Olympus. We celebrate the bounty of our shared home by using some of Earth's most exquisite produce to make drinks fit for the ancient Theos.

MYKONIAN MARTINI

Tanqueray 10, cucumber,
lemon, Greek herbs.

15.50



MEDUSA'S CURSE

Tanqueray 10, Sherry,
peach, orange, lemon.

16.50

TRUFFLE NEGRONI

Truffle Metaxa 12*, Bulleit
Bourbon, Ottos Athens vermouth,
Antica Formula, Campari, honey.

16.50



AETHER

NON - ALCOHOLIC SPECIALS

Aether, known as the 5th element, is a power beyond fire, air, water, and earth. In later Greek philosophy Aristotle believed Aether was introduced as another element, distinct from the terrestrial four, and was thought to compose celestial bodies and the substance of the stars. This collection of alcohol-free cocktails embodies purity, divinity and an ethereal essence.

ANTHEIA

Everleaf Marine, Seedlip Garden, elderflower, apple, lime, mint, cucumber.

12.25



MEDUSA'S BLESSING

Everleaf Marine, peach, lemon.

11.50



Everleaf Mountain,
pomegranate, citric burst,
London Essence Soda.

12.00

11.00

12.00



GOLDEN EMBER

Served together for 60.00

Available individually;

GOLDEN ORCHARD

Don Julio 1942, Don Julio Añejo,
Briottet Manzana Verde
and warming spices

35.00

The result is a velvety, aromatic
cocktail that balances elegance and
intrigue, where orchard freshness
meets a slow, smoldering finish.

VELVET EMBER

Johnnie Walker Blue Label,
Vinsanto Santorini Syr, Briottet
Cacao Blanc and raspberry

35.00

Silky, layered and subtly sweet.
This is a cocktail that lingers
like twilight: deep, smooth,
and quietly decadent.

