



FΞNIX

# EVENING

SET MENU

## PITAS &amp; SPREADS

Fresh Pita Bread (v)	4.90	Tzatziki (v)	7.00	Houmous (vg)	6.00
Greek Marinated Olives (vg)	4.50	Spicy Feta Dip (v) (N)	6.50	Smoked Taramasalata	7.00

## CHAPTER 1 (Choose one)

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

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

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

**Halloumi Cheese Tempura (v)** Yuzu hollandaise and shiso vinaigrette.

**Spicy Sea Bass Carpaccio** Mango and Aji panca dressing.

## CHAPTER 2 (Choose one)

*Served with your choice of complimentary Chips with Graviera (v) or Mykonian Salad (v)*

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

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

**Rib-Eye Steak (7.50 Supplement)** 150-day grain-fed Angus Rib-Eye with sautéed pickled cabbage and cauliflower cream.

**Smoked Iberico Ribs 400g** Glazed with Cantonese sauce, served with sweet potato purée.

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

## SIDES

<b>Broccolini (v)</b>	8.50
Chargrilled broccolini with white sesame dressing.	
<b>Hispi Cabbage (v)</b>	8.00
Lemon butter and thyme.	
<b>Spicy Sweetcorn (v)</b>	8.50
Grilled sweetcorn served with spicy mayonnaise and Parmesan.	

## DESSERTS

<b>Chocolate Ion Ice (N) (v)</b>	13.50
Layered milk chocolate mousse and crispy almond nougatine.	
<b>Vanilla Crème Brûlée (To Share) (v)</b>	19.00
Crumble and caramelised apples with cinnamon ice cream.	
<b>Banoffee New Style (N)</b>	13.00
Velvet vanilla cream with toffee caramel, banana and nutmeg.	
<b>Greek Ice Cream and Loukoumades (N) (v)</b>	15.00
Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.	

(Vg) Vegan (V) Vegetarian (N) Contains Nuts

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.