



FENIX

GROUP DINING & EVENTS CHRISTMAS BROCHURE

MODERN GREEK - MEDITERRANEAN



Life is Cyclical

FENIX is an adventurous restaurant bringing contemporary Greek-Mediterranean food and stunning surroundings from the Greek Isles to Spinningfields, Manchester.

The image shows the interior of a restaurant named FENIX. The ceiling is covered in a thick, brown, thatched material, possibly dried grass or reeds, which is illuminated from below, creating a warm, textured effect. The floor is made of large, irregular, light-colored stone tiles. In the foreground, there are several round tables with white chairs. In the background, there is a curved staircase with a dark railing, and a large, illuminated, abstract sculpture that resembles a phoenix or a bird rising from flames. The overall atmosphere is warm and rustic, with a focus on natural materials and traditional craftsmanship.

A Journey of Greek Discovery

FENIX is inspired by the Greek myth of the famous firebird, rising from the ashes into something truly beautiful. Our ground floor bar takes inspiration from the nest of the FENIX, bringing traditional Greek craftsmanship together with the fire and volcanic materiality of the scorched surroundings.

The image shows the interior of a restaurant named 'The Rising of the Fenix'. The space is characterized by its curved, stone-like walls and a ceiling with a grid of illuminated wooden beams. In the foreground, there are several round tables set with white linens, glassware, and plates, surrounded by light-colored upholstered chairs. A long, curved bar with a textured, stone-like facade is visible in the background, with a menu board above it. The floor is made of light wood, and there are large, abstract, brown and white patterned tiles on the ground. The overall atmosphere is warm and modern, with a focus on natural materials and curved architecture.

The Rising of the Fenix

Our first floor restaurant represents the 'rising' of the FENIX, transforming the main dining room into a bright and beautiful space. The windswept stone walls and curved architecture pay homage to the islands that inspire the interiors, with our illuminated fret ceiling depicting the movement of the daily sun and moon cycles.



Introducing the Sunset Cove

FENIX's new semi-private dining experience. Tucked away from the main restaurant yet fully immersed in the vibrant energy of FENIX, Sunset Cove offers a unique perspective overlooking the Chef's Table.

Perfect for celebrations, client dinners or simply gathering with friends, this exclusive space seats up to 18 guests on one table or 26 guests across two tables. Perfect for your large group celebrations.

Let us curate your perfect occasion with signature menus, personalised service, and the unmistakable FENIX atmosphere.

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.



Sample

Christmas Sharing Menus

Subject to change



CHAPTER 1

Fresh Pita Bread

Tzatziki

Greek yoghurt, mint and cucumber.

Hummous

Chickpea, paprika and olive oil.

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

Prawn Linguine

Linguine pasta with tiger prawns and tomato.

Rib-Eye Steak 250g

150-day grain-fed Angus Rib-Eye with sauteed pickled cabbage and cauliflower cream.

Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

Broccolini

Chargrilled broccolini with white sesame dressing.

CHAPTER 4

Banoffee New Style

Vanilla cream with toffee caramel, banana and nutmeg.

Sample

ATHENIAN TAVERNA



CHAPTER 1

Fresh Pita Bread

Meze Board

Smoked Taramasalata, Tzatziki, Spicy Feta Dip (N)

CHAPTER 2

Chicken Gyoza

Feta, red pepper with smoked sausage.

Moussaka

Short rib, Graviera cheese and caramelised aubergine.

CHAPTER 3

Orzo with Langoustine & Feta

Langoustine, ouzo and feta cheese.

Beef Fillet

Cumin infused potato puree, black olive and beef jus.

Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

Spicy Sweetcorn

Grilled sweetcorn served with spicy mayonnaise and parmesan.

CHAPTER 4

Vanilla Crème Brûlée (N)

Crumble and caramelised apples with cinnamon ice cream.

Sample
GREEK NOSTOS



CHAPTER 1

Fresh Pita Bread

Meze Board

Smoked Taramasalata, Tzatziki, Spicy Feta Dip (N)

Greek Marinated Olives

Citrus and herbs.

CHAPTER 2

Tuna Truffle & Caviar Tartare

Tuna tartare with truffle oil and caviar.

Grilled Octopus

Fava purée and parsley vinaigrette.

CHAPTER 3

Wagyu 'Stifado'

With braised onions, spices and cumin potato emulsion.

Robata Grilled Whole Fish

Pancetta, anchovy and chive butter.

Beef Paccheri

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

Broccolini

Chargrilled broccolini with white sesame dressing.

Pearl Oyster Mushrooms

Marinated with herbs and chilli.

CHAPTER 4

White Chocolate Ice (N)

Layered milk chocolate mousse and crispy almond nougatine.

Sample
MYKONIAN AURA

Sample

Canape Menu

Subject to change



Meze Board ₺ 22.50

Fresh pita bread served with;
Tzatziki ₺, **Spicy Feta Dip** ₺₺, **Houmous** ₺₺

Steak Tartare 6.50

Tenderloin steak tartare with cumin tomato sauce and crispy potato hay.

Tuna Truffle & Caviar Tartare 4.50

Tuna tartare with truffle and caviar.

Spicy Sea Bass Carpaccio 3.00

Mango and Aji panca dressing.

Vegan Caramelised Aubergine ₺ 4.25

With tahini miso, creamy houmous, crispy kale and roasted sesame.

Grilled Octopus 6.00

Creamy Aegean split pea cream and parsley vinaigrette.

Spicy Meatballs 6.00

Beef meatballs with tomato salsa and coriander yoghurt.

Halloumi Cheese Tempura ₺ 5.50

Yuzu hollandaise espuma and shiso vinaigrette.

Cauliflower ₺ 5.50

Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

Fried Calamari 8.50

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



**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.

Sample

Drinks Packages

Subject to change

FΞNIX



DRINKS PACKAGES

Designed for those who celebrate boldly. Build your own festive ritual with premium beers, sparkling bottles, and signature cocktails. Curate a bespoke package to suit your moment — and raise every glass in true Fenix style.

	QUANTITY	PRICE
BEER		
Bottle of Mythos	10	55.00
	20	100.00
	50	255.00

BUBBLES		
Bottle of Prosecco	2	90.00
	5	220.00
Bottle of Laurent-Perrier	2	265.00
	5	650.00

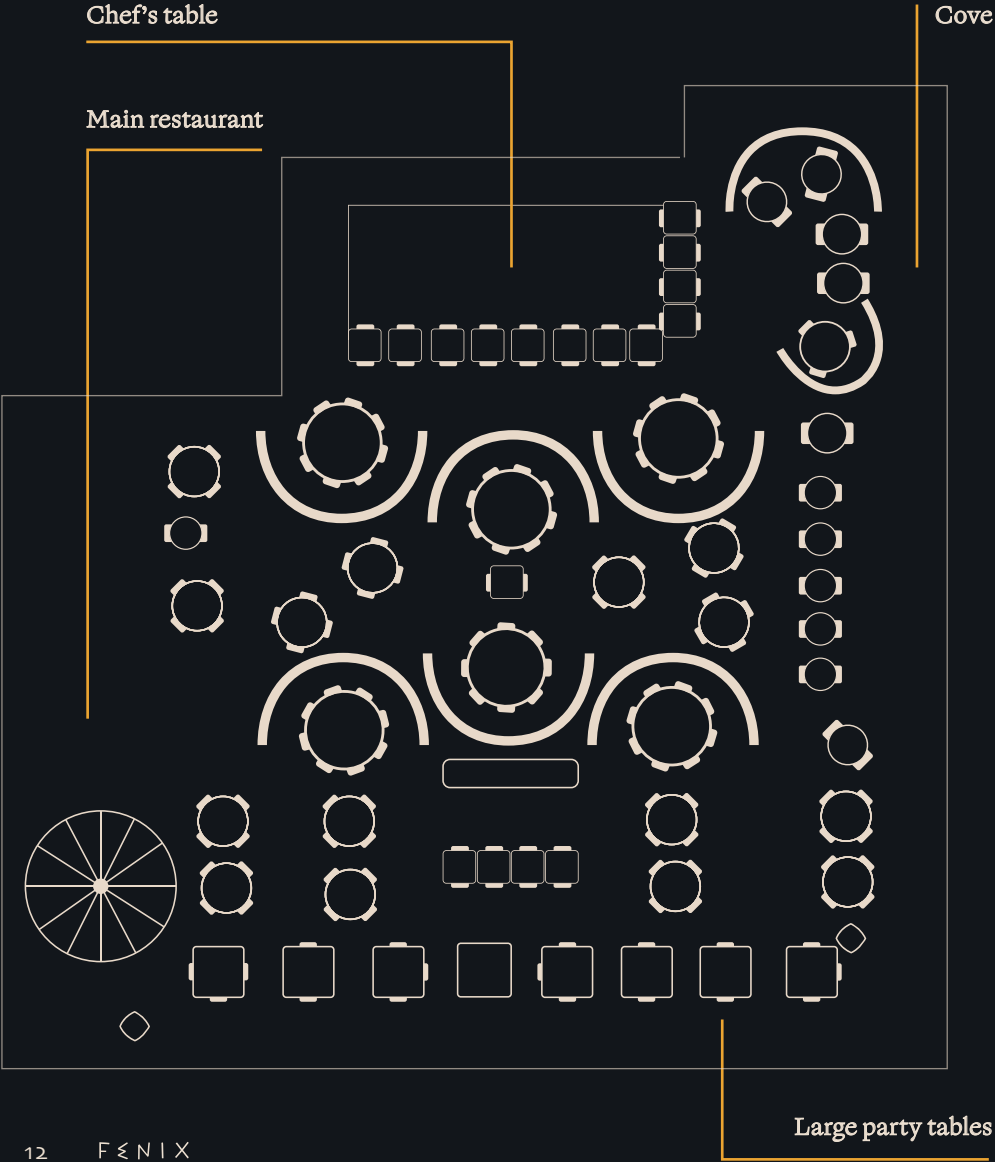
HOUSE COCKTAILS		
Apollo's Lemonade	10	110.00
Ciroc, Fenix Lemon Drop, orange, London Essence Soda		

CLASSIC COCKTAILS		
Margarita	10	120.00
Espresso Martini	10	120.00

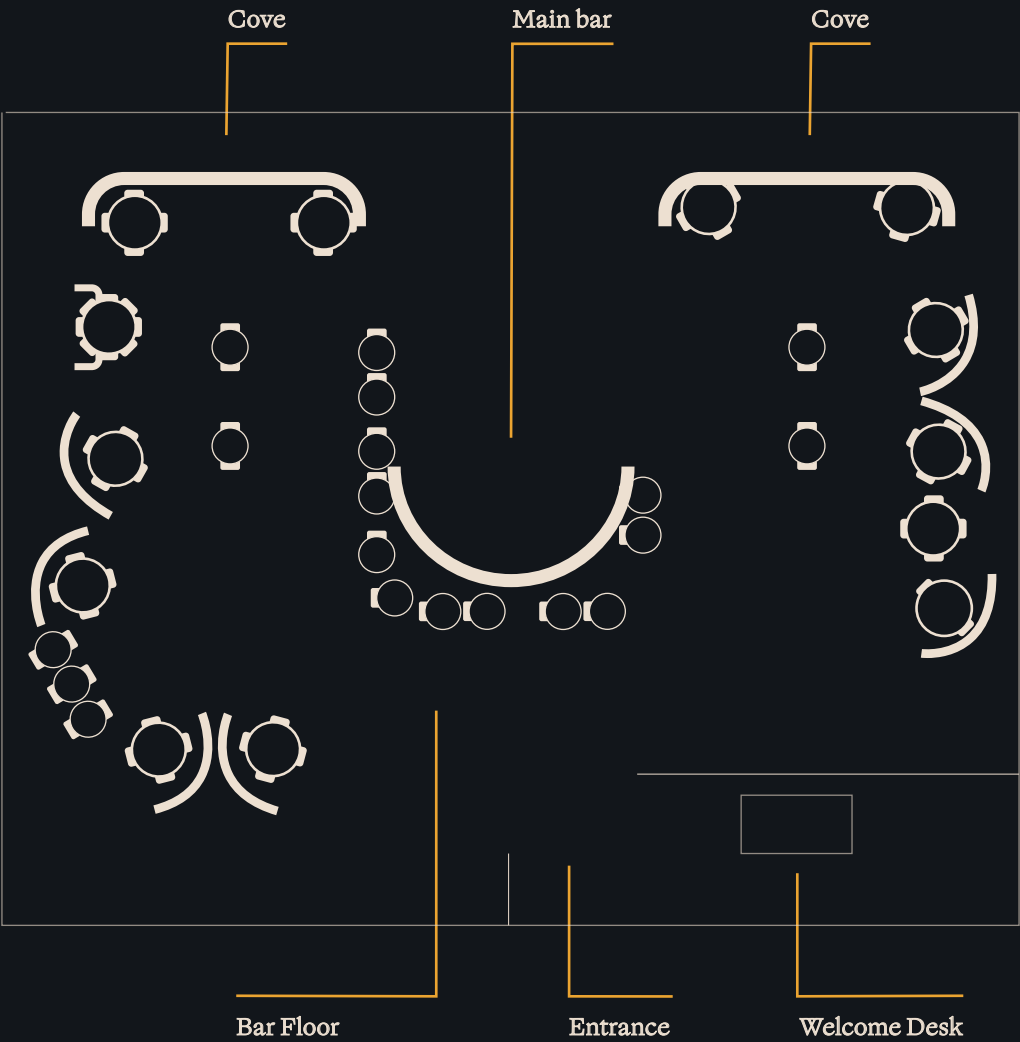
Pre-order now or speak to our team to curate your perfect line-up.

VENUE FLOORPLAN

RESTAURANT



BAR



IT'S ALL IN THE DETAILS

Make Your Event Truly Unique

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

Branded Digital Signage & Projections

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

Restaurant Light Transformation

Customise the lights in our restaurant to the colour of your choice.

Bespoke Menus

Custom-designed menus featuring your event name, company branding, or a personalised message for your guests.

Elegant Name Cards

Individually printed name cards to add a refined, personal touch to your table settings.

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.

**Some enhancements are available exclusively for full venue hires. For certain services, we can connect you with our trusted suppliers. Prices may vary.*

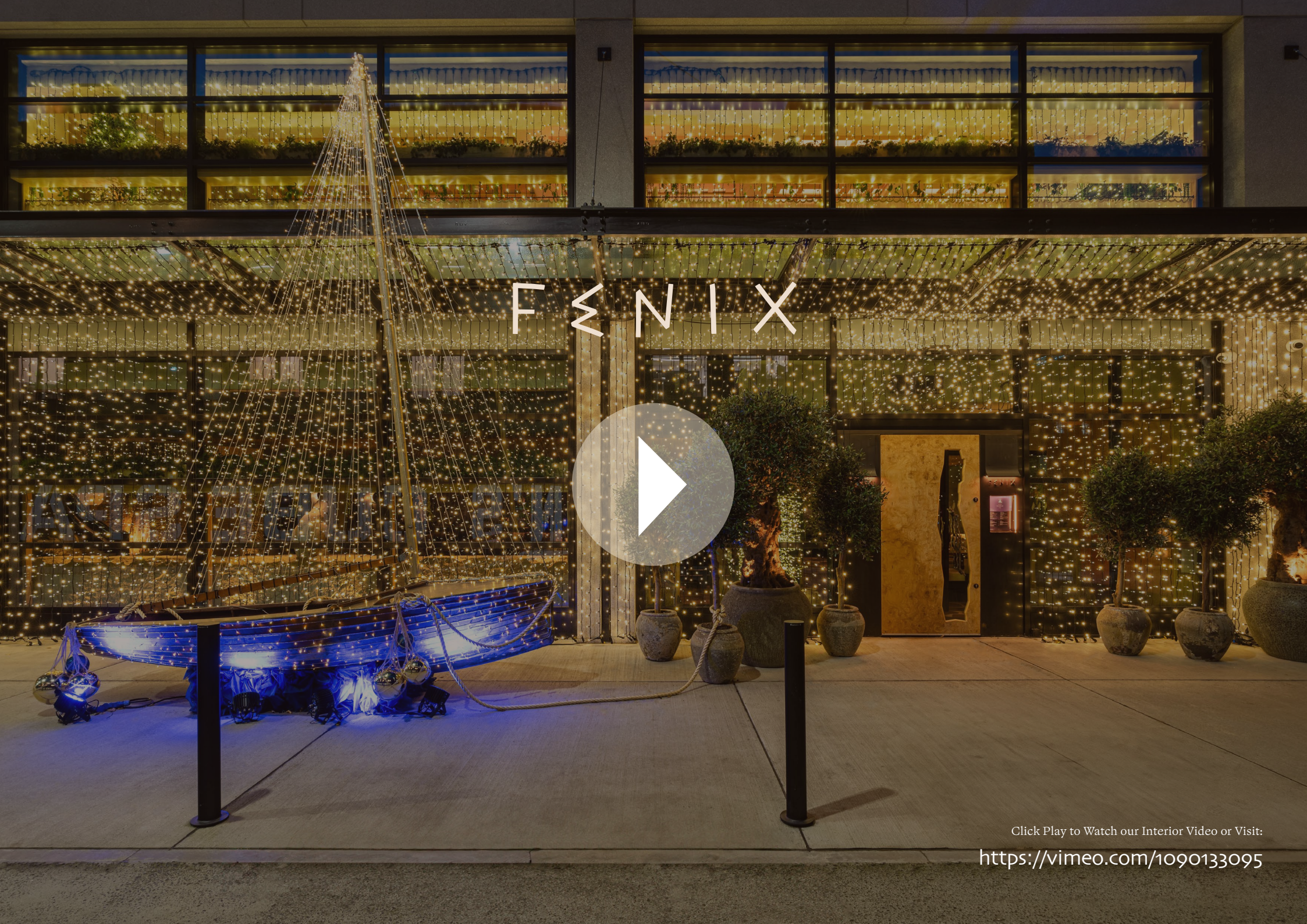












FENIX



Click Play to Watch our Interior Video or Visit:

<https://vimeo.com/1090133095>



Louis

Fine Italian-American cuisine. Never complicated.

T A T T U



Permanently *Unique*

PRIVATE DINING AND EVENTS

Each Permanently Unique Group restaurant offers private, semi-private and full venue hire.
Turn your event into a transportive experience. From 1950s New York at Louis,
the isles of Mykonos at Fenix or to the Far East at Tattu.

Scan for more information

Louis



Tattu



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FENIX

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