

FΞNIX



OPA

FOOD MENU



42.50 per person

CHAPTER 1

Fresh Pita Bread (v)

Smoked Taramasalata Fish roe, olive rocks and lemon.

Tzatziki (v) Greek yoghurt, mint and cucumber.

Spicy Meatballs Tomato salsa and coriander yoghurt.

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

CHAPTER 2

Choose One

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

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

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

All served with Chips & Graviera (v)

SIDES

Spicy Sweetcorn (v) Grilled sweetcorn served with spicy mayonnaise and Parmesan. 8.50

Hispi Cabbage (v) Lemon butter and thyme. 8.00

Broccolini (v) Chargrilled broccolini with white sesame dressing. 9.00

Roasted Vegetables & Manouri (v) Potato emulsion, burnt onion vinaigrette and Greek cheese. 8.50

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

42.50 per person

CHAPTER 1

Fresh Pita Bread (V)

Houmous (Vg) Chickpea, paprika and olive oil.

Tzatziki (V) Greek yoghurt, mint and cucumber.

Caramelised Aubergine (V) Tahini miso, houmous and roasted sesame.

Halloumi Cheese Tempura (V) Yuzu hollandaise and shiso vinaigrette.

CHAPTER 2

Choose One

Creamy Baby Artichoke Risotto (V) Served with lemon, Pecorino and dill.

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

All served with Chips & Graviera (V)

SIDES

Spicy Sweetcorn (V) Grilled sweetcorn served with spicy mayonnaise and Parmesan. 8.50

Hispi Cabbage (V) Lemon butter and thyme. 9.00

Broccolini (V) Chargrilled broccolini with white sesame dressing. 9.00

Roasted Vegetables & Manouri (V) Potato emulsion, burnt onion vinaigrette and Greek cheese. 8.50

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