

The background of the entire page is a light beige or cream color. It is covered with soft, out-of-focus shadows of palm fronds, creating a tropical and elegant atmosphere. The shadows are darker in some areas and lighter in others, adding depth to the design.

FΞNIX

EVENING

SET MENU

PITAS & SPREADS

Fresh Pita Bread (v)	4.90	Tzatziki (v)	7.50	Houmous (vg)	7.00
Greek Marinated Olives (vg)	4.50	Spicy Feta Dip (N) (v)	7.50	Smoked Taramasalata	8.00
Citrus and herbs.		Aubergine & Feta (v)	8.00		

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.

Sea Bass Crudo Santorini fava, mastiha and mandarin.

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.

Glazed Half 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.

Aegean Duck Breast (N) Fig vinegar jus, garlic-infused potato purée and charred chicory.

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

SIDES

Broccolini (v) 9.00

Chargrilled broccolini with white sesame dressing.

Hispi Cabbage (v) 9.00

Lemon butter and thyme.

Spicy Sweetcorn (v) 8.50

Grilled sweetcorn served with spicy mayonnaise and Parmesan.

DESSERTS

Crispy Filo Mille-Feuille (N) (v) 14.00

Walnut praline, Dulcey ganache and caramel ice cream.

Vanilla Crème Brûlée (To Share) (v) 19.00

Crumble and caramelised apples with cinnamon ice cream.

Chocolate Pinecone (N) (v) 14.00

Chocolate crémeux, coffee crumble and mocha ice cream.

Greek Ice Cream and Loukoumades (To Share) (N) (v) 16.00

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.

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.