



WELCOME TO

FΞNIX

Be transported to the mystical Grecian isles through a
Greek-Mediterranean dining experience like no other.

Become immersed in ancient culture and mythical
tales of old.

A sharing-concept menu curated by talented Greek native
and Head Chef, Zisis, will guide you as you embark on your
very own journey of Greek discovery.





ATHENIAN TAVERNA

74.00 per person

Available for parties of two or more

Step into the historical charm of the Athenian Taverna,
where the spirit of filoxenia comes alive.

With roots tracing back to ancient times, our taverna
pays homage to the age-old tradition of gathering,
feasting and camaraderie.

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.

(N) Contains Nuts

CHAPTER 1

Fresh Pita Bread**Tzatziki**

Greek yoghurt, mint and cucumber.

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

Sea Bass Fillet

Grilled kale, smoked pepper cream and piccata.

Beef Paccheri

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

Glazed Half Chicken

Harissa, cucumber and pickled onion.

Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

Broccolini

Chargrilled broccolini with white sesame dressing.

CHAPTER 4

Crispy Filo Mille-Feuille (M)

Walnut praline, Dulcey ganache and caramel ice cream.



GREEK NOSTOS

88.00 per person

Available for parties of two or more

Welcome to Greek Nostos, a nostalgic journey
to the heart of Greece.

Our menu reflects the timeless culinary
treasures passed down through generations,
capturing the spirit of traditional Greek kitchens
where meals are an expression of togetherness.

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CHAPTER 1

Fresh Pita Bread

Houmous

Chickpea, paprika and olive oil.

Greek Marinated Olives

Citrus and herbs.

CHAPTER 2

Fried Calamari

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

Moussaka

Short rib, Graviera cheese and caramelised aubergine.

CHAPTER 3

Rib-Eye Steak

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

Prawn Linguine

Linguine pasta with tiger prawns and tomato.

Grilled Octopus

Fava purée and parsley vinaigrette.

Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

Spicy Sweetcorn

Grilled sweetcorn served with spicy mayonnaise and Parmesan.

CHAPTER 4

Greek Ice Cream & Loukoumades (M)

Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.



MYKONIAN AURA

124.00 per person

Available for parties of two or more

Inspired by the captivating beauty of Mykonos, our menu captures the essence of the island's spirit.

Experience a blend of traditional flavours and contemporary twists, crafted with passion and artistry.

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CHAPTER 1

Fresh Pita Bread

Spicy Feta Dip ^(M)

Spicy red pepper and feta with walnuts and paprika.

Smoked Taramasalata

Fish roe, olive rocks and lemon.

Greek Marinated Olives

Citrus and herbs.

CHAPTER 2

Crispy Pork Belly Baklava ^(M)

Pear mostarda, walnut and honey glaze.

Prawn Saganaki

Shellfish tomato sauce, ouzo and feta.

CHAPTER 3

Wagyu 'Stifado'

With braised onions, spices and cumin potato emulsion.

Orzo with Langoustine & Feta

Langoustine, ouzo and feta cheese.

Butterflied Sea Bass

Lime and turmeric dressing.

Hispi Cabbage

Lemon butter and thyme.

CHAPTER 4

Vanilla Crème Brûlée

Crumble and caramelised apples with cinnamon ice cream.



HOMEMADE PITA

Fresh Pita Bread (V)	4.90
Greek Marinated Olives (Vg)	4.50
Citrus and herbs.	

SPREADS

Tzatziki (V)	7.50
Greek yoghurt, mint and cucumber.	
Spicy Feta Dip (N) (V)	7.50
Spicy red pepper and feta with walnuts and paprika.	
Houmous (Vg)	7.00
Chickpea, paprika and olive oil.	
Smoked Taramasalata	8.00
Fish roe, olive rocks and lemon.	
Aubergine & Feta (V)	8.00
Red pepper and feta ice cream.	

GARDEN

Mykonian Salad (V)	17.50
Mixed tomatoes, thyme rusk and feta cheese.	
Heritage Tomato Carpaccio (N) (V)	16.00
Tomatoes, carob and whipped Manouri.	
Beetroot Salad (N)	14.50
Blackberries, Greek cream cheese and pistachio pesto.	

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MEZE

Spicy Meatballs**16.50**

Tomato salsa and coriander yoghurt.

Moussaka**18.00**

Short rib, Graviera cheese and caramelised aubergine.

Prawn Saganaki**21.00**

Shellfish tomato sauce, ouzo and feta.

Halloumi Cheese Tempura (v)**14.50**

Yuzu hollandaise and shiso vinaigrette.

Wagyu Gyros**31.00**

Aegean spices, labneh and jalapeño.

Crispy Pork Belly Baklava (v)**19.50**

Pear mostarda, walnut and honey glaze.

Chicken Souvlaki**15.00**

Robata-grilled chicken thighs, smoked yoghurt and potato.

Caramelised Aubergine (v)**14.00**

Tahini miso, houmous and roasted sesame.

Fried Calamari**16.50**

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

COLD

Tuna Truffle & Caviar Tartare**21.50**

Tuna tartare with truffle oil and caviar.

Sea Bass Crudo**24.00**

Santorini fava, mastiha and mandarin.

Steak Tartare**22.00**

Cumin tomato sauce and crispy potato hay.



FROM THE OPEN FIRE

Sea Bass Fillet 28.50

Grilled kale, smoked pepper cream and piccata.

Rib-Eye Steak 250g 39.50

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

Aegean Duck Breast (N) 32.00

Fig vinegar jus, garlic-infused potato purée and charred chicory.

Beef Fillet 200g 42.50

Cumin-infused potato purée, black olive and beef jus.

Grilled Octopus 42.00

Fava purée and parsley vinaigrette.

Cauliflower Steak (Vg) 19.00

Chilli, roasted vegetable cream and pickled fennel.

Glazed Half Chicken 28.00

Harissa, cucumber and pickled onion.

Lamb Shank Giouvetsi 39.00

Slow-braised lamb shank, orzo pasta and aromatic herbs.

Wagyu 'Stifado' 75.00

With braised onions, spices and cumin potato emulsion.

PASTA & RICE

Creamy Baby Artichoke Risotto 22.50

Served with lemon, Pecorino and dill.

Orzo with Langoustine & Feta 39.00

Langoustine, ouzo and feta cheese.

Slow-Cooked Beef & Bone Marrow 27.50

Trahana pasta, beef cheek & smoked Graviera.

Beef Paccheri 32.50

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

Prawn Linguine 34.50

Linguine pasta with tiger prawns and tomato.

TO SHARE

Fillet Barrel Steak 450g (Two people) 47.00pp

Robata beef fillet served with shiitake chimichurri.

Salt-Baked Sea Bass (Two people) 32.00pp

Lime and turmeric dressing.

Slow-Cooked Lamb Leg (Two-Four people) (N) 115.00

Tzatziki, red pepper and lemon herbs, and sumac onions.

VEGETABLES

Chips with Graviera (v)**7.50**

Crispy potato chips served with Graviera cheese cream.

Hispi Cabbage (v)**9.00**

Lemon butter and thyme.

Spicy Sweetcorn (v)**8.50**

Grilled sweetcorn served with spicy mayonnaise and Parmesan.

Broccolini (v)**9.00**

Chargrilled broccolini with white sesame dressing.

Roasted Vegetables & Manouri (v)**8.50**

Potato emulsion, burnt onion vinaigrette and Greek cheese.

DESSERTS

Vanilla Crème Brûlée (To Share) (v)**19.00**

Crumble and caramelised apples with cinnamon ice cream.

Greek Ice Cream & Loukoumades (To Share) (N) (v)**16.00**

Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.

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

Walnut praline, Dulcey ganache and caramel ice cream.

Chocolate Pinecone (N)**14.00**

Chocolate crèmeux, coffee crumble and mocha ice cream.

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VEGAN MENU

SNACKS

Greek Marinated Olives (Vg) 4.50
Citrus and herbs.

SPREADS

Aubergine Salad (Vg) 6.50
Chargrilled aubergine and red pepper.

Houmous (Vg) 7.00
Chickpea, paprika and olive oil.

MEZE

Vegan Caramelised Aubergine (Vg) 14.00
Tahini miso, houmous, crispy kale
and roasted sesame.

GARDEN

Vegan Mykonian Salad (Vg) 17.00
Mixed tomatoes, cucumber and thyme rusk.

Heritage Tomato Carpaccio (N) (Vg) 16.00
Tomatoes and carob.

Beetroot Salad (N) (Vg) 14.50
Blackberries and pistachio pesto.

FROM THE OPEN FIRE

Cauliflower Steak (Vg) 19.00

Chilli, roasted vegetable cream and pickled fennel.

DESSERT

Macaron Forest (N) (Vg) 15.50

Vegan chocolate and velvet vanilla cream, raspberry and cocoa nib crumble.

VEGETABLES

Roasted Vegetables (Vg) 8.50

Burnt onion vinaigrette.

Crispy Chips (Vg) 7.50

Crispy potato chips.

Broccolini (Vg) 9.00

Chargrilled broccolini.

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