



WELCOME TO

FENIX

MAYFAIR

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.

Inspired by the essence of Greek hospitality, Executive Chef
Zisis has created a sharing-style menu designed to bring
people together. Every dish reflects a chapter of Greece's
rich culinary heritage, guiding you through a journey of
authentic flavours, reimagined with a contemporary touch.

Follow us on Instagram

@fenixrestaurantlondon





ATHENIAN TAVERNA

86.00 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 15% 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 ^(*)

Walnut praline, Dulcey ganache and caramel ice cream.



GREEK NOSTOS

116.00 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

Mykonian Salad

Mixed tomatoes, thyme rusk and feta cheese.

Fried Calamari

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

Moussaka

Short rib, Graviera cheese and caramelised aubergine.

CHAPTER 3

King Prawn Linguine

Linguine pasta with tiger prawns and tomato.

Rib-Eye Steak 250g

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

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

146.00 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

Pear mostarda, walnut and honey glaze.

Prawn Saganaki

Shellfish tomato sauce, ouzo and feta.

CHAPTER 3

Butterflied Sea Bass

Lime and turmeric dressing.

Orzo with Langoustine & Feta

Langoustine, ouzo and feta cheese.

Wagyu 'Stifado'

Braised onions, spices and cumin potato emulsion.

Hispi Cabbage

Lemon butter and thyme.

CHAPTER 4

Vanilla Crème Brûlée

Crumble and caramelised apples with cinnamon ice cream.