WELCOME TO

FENIX

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.

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.

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

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 (N) 19.50
Pear mostarda, walnut and honey glaze.

Grilled Octopus 38.00
Houmous, charred kale and sesame dressing.

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.

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.