

# 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.

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# HOMEMADE PITA

**Fresh Pita Bread** (V) 6.00

**Greek Marinated Olives** (Vg) 5.00

Citrus and herbs.

**Maldon Rock Oysters** (Vg)

Ponzu mignonette, Tabasco and lemon.

Each 7.00

Half Dozen 35.00

# SPREADS

**Tzatziki** (V) 9.00

Greek yoghurt, mint and cucumber.

**Spicy Feta Dip** (V) (N) 9.00

Spicy red pepper and feta with walnuts and paprika.

**Houmous** (Vg) 9.00

Chickpea, paprika and olive oil.

**Aubergine & Feta** (V) 10.00

Red pepper and feta ice cream.

**Smoked Taramasalata** 10.00

Fish roe, olive rocks and lemon.

# GARDEN

**Mykonian Salad** (V) 21.00

Mixed tomatoes, thyme rusk and feta cheese.

**Beetroot Salad** (N) 16.00

Blackberries, Greek cream cheese and pistachio pesto.

**Heritage Tomato Carpaccio** (V) (N) 18.00

Tomatoes, carob and whipped Manouri.

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.

(Vg) Vegan (V) Vegetarian (N) Contains Nuts

## MEZE

**Spicy Meatballs** 18.00
Tomato salsa and coriander yoghurt.

**Moussaka** 21.00
Short rib, Graviera cheese and caramelised aubergine.

**Halloumi Cheese Tempura** (V) 16.00
Yuzu hollandaise and shiso vinaigrette.

**Prawn Saganaki** 23.00
Shellfish tomato sauce, ouzo and feta.

**Wagyu Gyros** 38.00
Aegean spices, labneh and jalapeño.

**Crispy Pork Belly Baklava** (N) 26.00
Pear mostarda, walnut and honey glaze.

**Grilled Octopus** 38.00
Houmous, charred kale and sesame dressing.

**Caramelised Aubergine** (V) 14.00
Tahini miso, houmous and roasted sesame.

**Fried Calamari** 20.00
Onions, coriander, lime-olive oil dressing and spicy mayo.

## COLD

**Tuna Truffle & Caviar Tartare** 26.00
Tuna tartare with truffle oil and caviar.

Add Fresh Black Truffle 20.00

**Sea Bass Crudo** 24.00
Santorini fava, mastiha and mandarin.

**Steak Tartare** 26.00
Cumin tomato sauce and crispy potato hay.

**Sea Bream Tartare "On the scales"** (To Share) 55.00
Ponzu, radish, spicy cucumber and coriander dressing.

## FROM THE OPEN FIRE

**Sea Bass Fillet** 34.00

Grilled kale, smoked pepper cream and piccata.

**Rib-Eye Steak 250g** 44.00

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** 49.00

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

**Cauliflower Steak** (Vg) 24.00

Chilli, roasted vegetable cream and pickled fennel.

**Glazed Half Chicken** 34.00

Harissa, cucumber and pickled onion.

**Lamb Shank Giouvetsi** 45.00

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

**Wagyu 'Stifado'** 70.00

Braised onions, spices and cumin potato emulsion.

## PASTA & RICE

**Creamy Baby Artichoke Risotto** (V) 27.00

Served with lemon, Pecorino and dill.

**Orzo with Langoustine & Feta** 46.00

Langoustine, ouzo and feta cheese.

**Beef Paccheri** 35.00

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

Add Fresh Black Truffle 20.00

**King Prawn Linguine** 37.00

Linguine pasta with tiger prawns and tomato.

**Slow-Cooked Beef & Bone Marrow** 33.00

Trahana pasta, beef cheek and smoked graviera.

## TO SHARE

**Fillet Barrel Steak 450g** (Two people) — 49.00pp

Robata beef fillet served with
shiitake chimichurri.

**Salt-Baked Sea Bass** (Two people) — 36.00pp

Lime and turmeric dressing.

**Slow-Cooked Lamb Leg** (Two-Four people) (N) — 130.00

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

## VEGETABLES

**Chips with Graviera** (V) — 9.00

Crispy potato chips served with Graviera
cheese cream.

**Hispi Cabbage** (V) — 10.00

Lemon butter and thyme.

**Spicy Sweetcorn** — 11.00

Grilled sweetcorn served with spicy
mayonnaise and Parmesan.

**Broccolini** (V) — 12.00

Chargrilled broccolini with white
sesame dressing.

**Roasted Vegetables & Manouri** (V) — 12.00

Potato emulsion, burnt onion vinaigrette
and Greek cheese.

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# DESSERTS

**Vanilla Crème Brûlée** (To Share) (V) 20.00

Crumble and caramelised apples with cinnamon ice cream.

**Crispy Filo Mille-Feuille** (N) (V) 16.00

Walnut praline, Dulcey ganache and caramel ice cream.

**Chocolate Pinecone** (N) (V) 16.00

Chocolate crémeux, coffee crumble and mocha ice cream.

**Greek Ice Cream and Loukoumades** (To Share) (N) (V) 21.00

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

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# VEGAN MENU

## SNACKS

**Greek Marinated Olives** 5.00

Citrus and herbs.

## SPREADS

**Aubergine Salad** 10.00

Chargrilled aubergine and red pepper.

**Houmous** 9.00

Chickpea, paprika and olive oil.

## GARDEN

**Mykonian Salad** 21.00

Mixed tomatoes, cucumber and thyme rusk.

**Vegan Heritage Tomato Carpaccio** (Vg) (N) 18.00

Tomatoes and carob.

**Beetroot Salad** (N) 16.00

Blackberries and pistachio pesto.

## MEZE

**Vegan Caramelised Aubergine** 14.00

Tahini miso, houmous, crispy kale and roasted sesame.

## FROM THE OPEN FIRE

**Cauliflower Steak** 24.00

Chilli, roasted vegetable cream and pickled fennel.

## VEGETABLES

**Roasted Vegetables** 12.00

Burnt onion vinaigrette.

**Crispy Chips** 9.00

Crispy potato chips.

**Broccolini** 12.00

Chargrilled broccolini.

## DESSERT

**Macaron Forest** (N) 15.50

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