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.

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

Hand Dived Scallop Crudo 29.50
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.

Grilled Octopus (V) 42.00

Fava purée and parsley vinaigrette.

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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