Cocktails *Wines* *Beers* *Spirits*

Drinks Menu



FENIX

FENIX

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

Cocktails



Air, Earth, Water, Fire & Aether - five distinct elements defining the core tastes of our cocktail menu. Each inspired by ancient Greek mythology.



FENIX

CHRISTMAS

AT

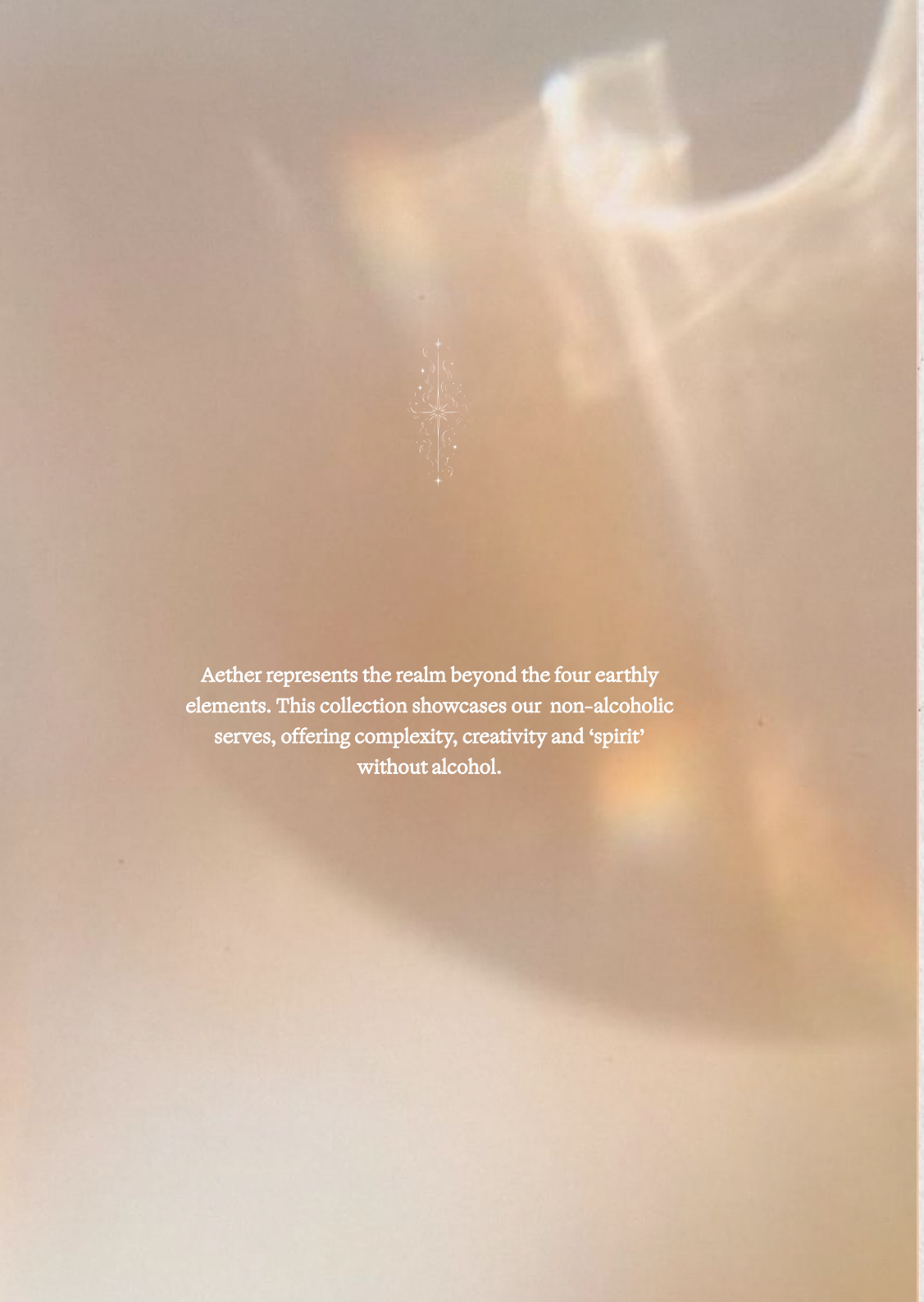
FENIX

Inspired by the warmth of the Mediterranean sand and the quiet beauty of the Cyclades in the winter snow, Winter Tide balances bright citrus with comforting spice and delicate sweetness. A celebration of familiar flavours and the spirit of coming home for Christmas.

Winter Tide **15.50**

Ketel One, Metaxa, orange, cinnamon, honey

Ketel One VODKA
FAMILY MADE



Aether represents the realm beyond the four earthly elements. This collection showcases our non-alcoholic serves, offering complexity, creativity and 'spirit' without alcohol.

FENIX

Aether

NON-ALCOHOLIC

Apollo's Essence 12.50

London Essence Soda, ginger, lemon

Coastal Mist 13.00

Everleaf Marine, juniper, citric burst, London Essence Tonic

Elysian Highball 13.00

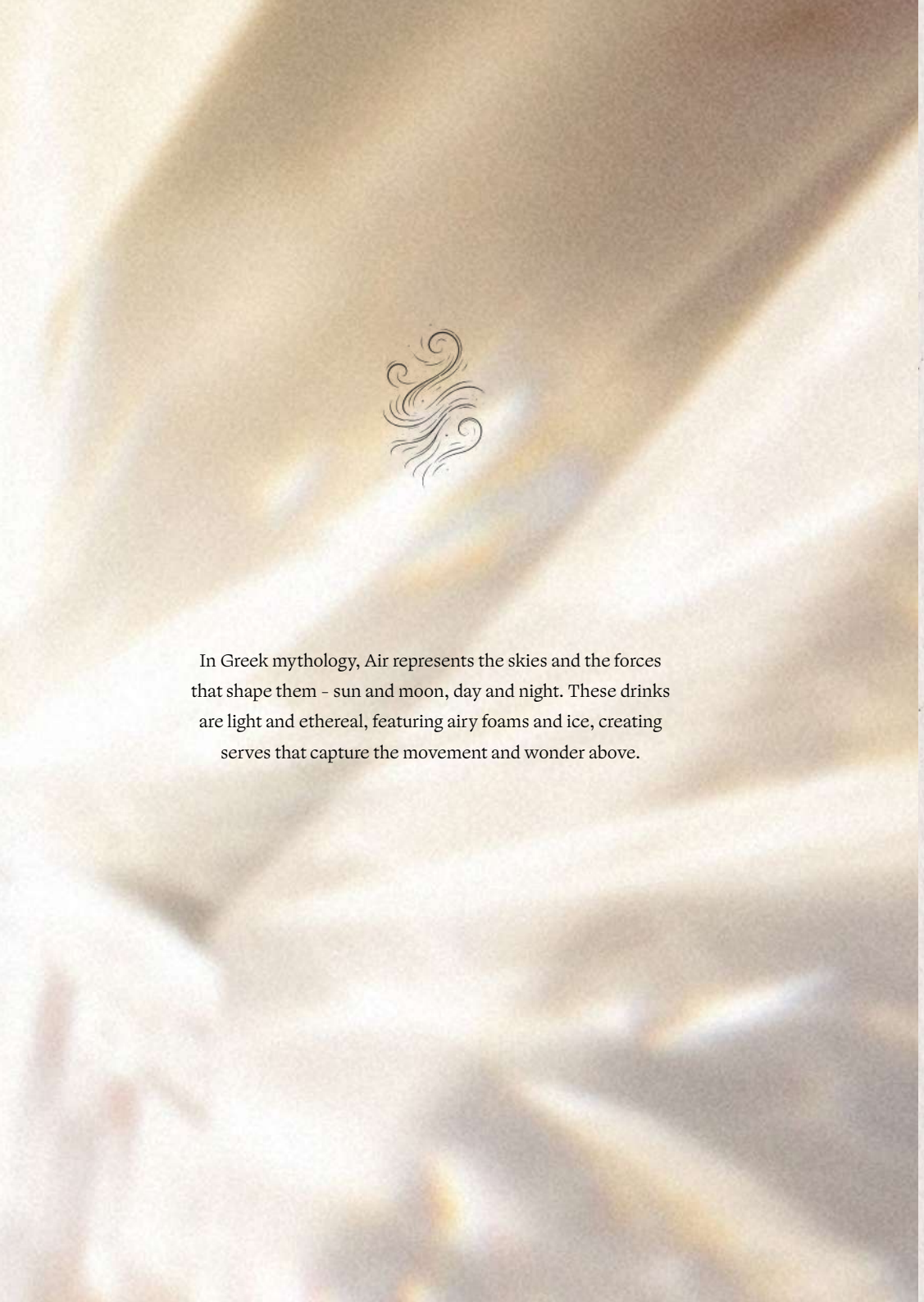
Everleaf Mountain, pomegranate, cirtric burst,
London essence Soda

Medusa's Blessing 12.50

Everleaf Marine, peach, lemon

Antheia 12.75

Everleaf Marine, eLderflower, apple, lime, mint, cucumber



In Greek mythology, Air represents the skies and the forces that shape them - sun and moon, day and night. These drinks are light and ethereal, featuring airy foams and ice, creating serves that capture the movement and wonder above.

FENIX

Air

Apollo's Lemonade 18.00

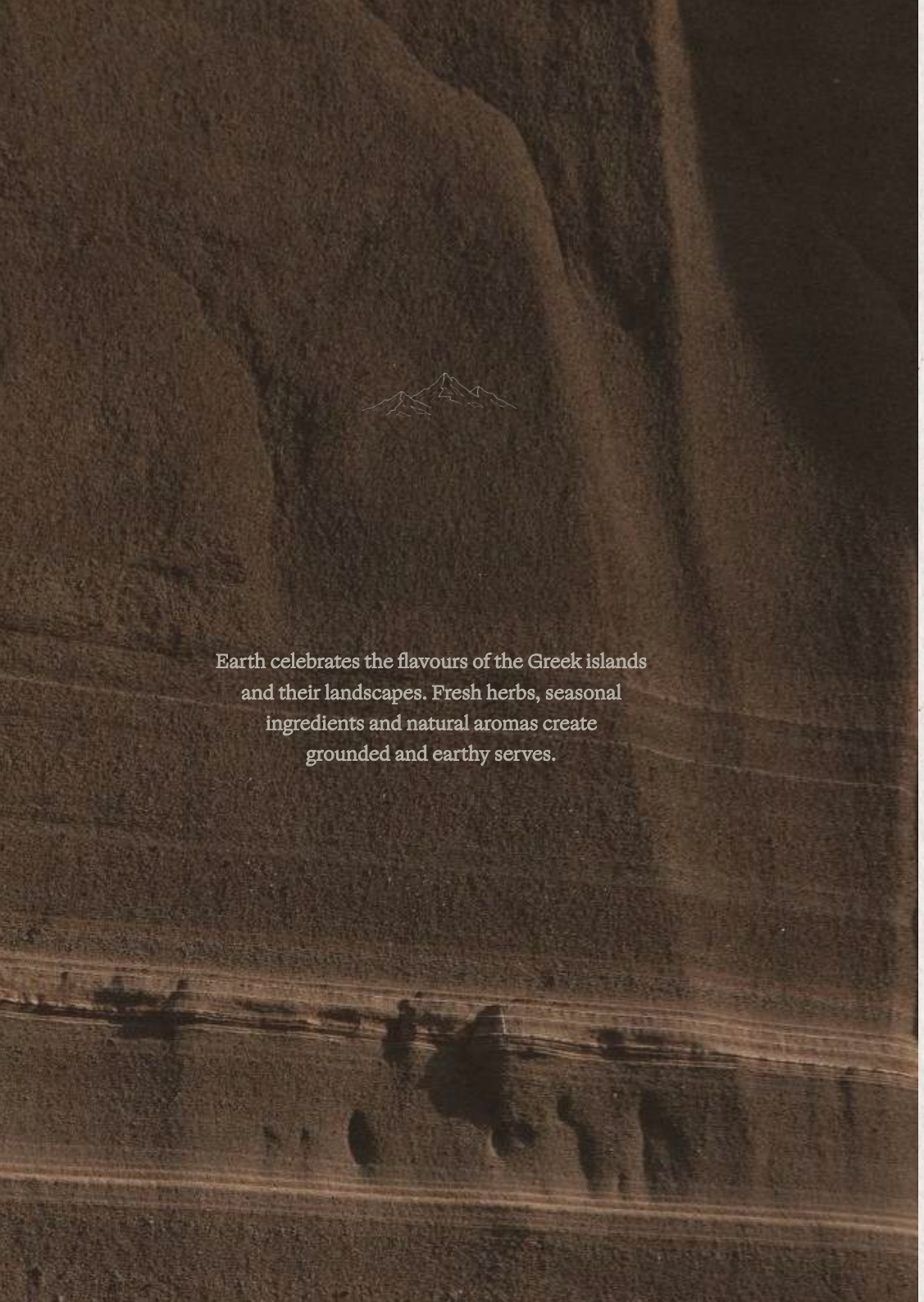
Ciroc, Fenix Lemon Drop, orange, London Essence Soda

Athena Fizz 17.00

Meili vodka, Hibiscus, Roots Mastiha, Feta Cordial, London Essence Soda

Moonlight Mule 18.00

Casamigos Blanco, raspberry, cinnamon, London Essence Ginger Ale



Earth celebrates the flavours of the Greek islands and their landscapes. Fresh herbs, seasonal ingredients and natural aromas create grounded and earthy serves.

FENIX

Earth

Truffle Negroni 18.00

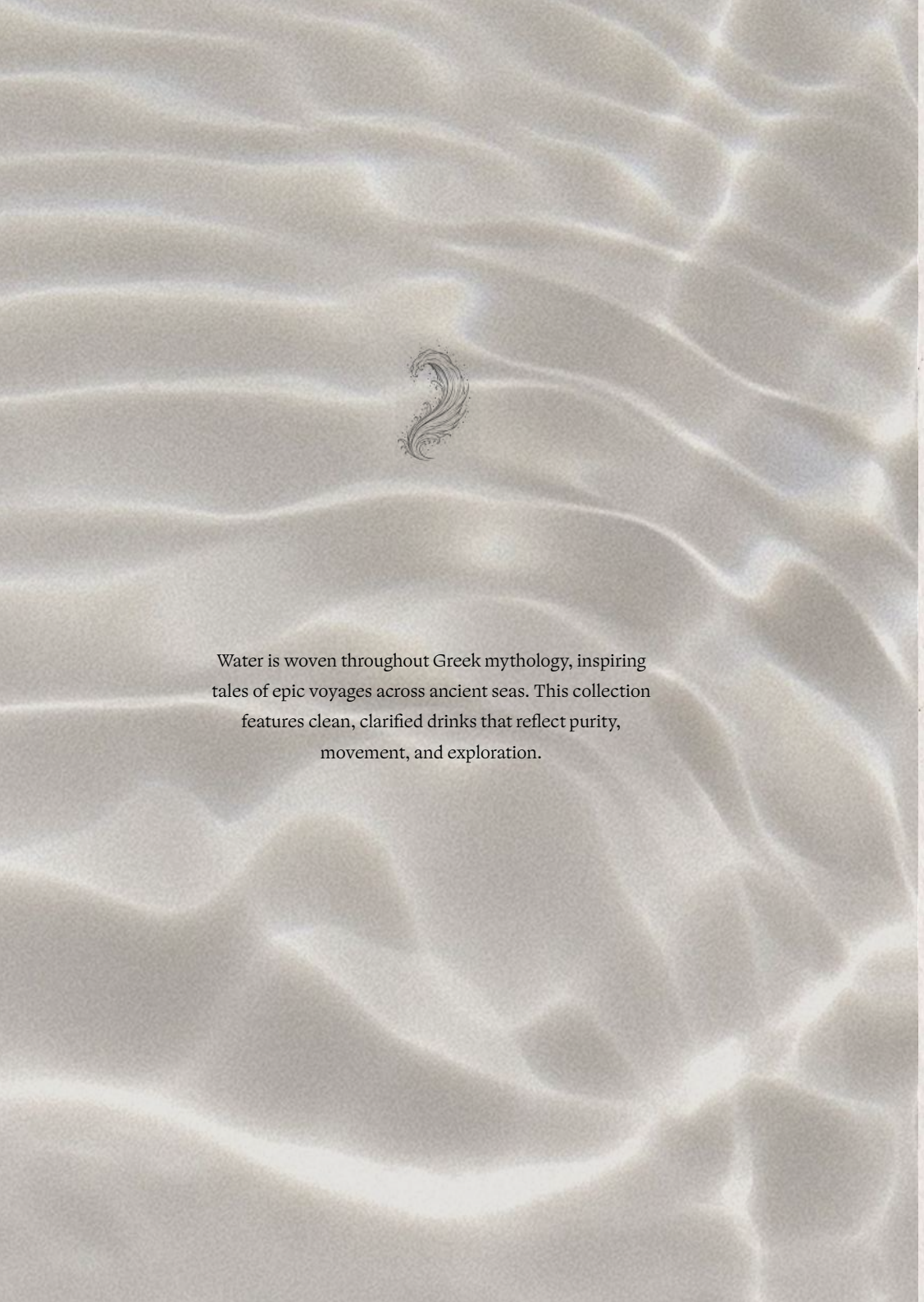
Truffle Metaxa 12*, Ottos Athens vermouth, Campari

Medusa's Curse 17.00

Tanqueray 10, peach, Sherry, lemon

Mykonian Martini 17.00

Tanqueray 10, cucumber, Greek herbs



Water is woven throughout Greek mythology, inspiring tales of epic voyages across ancient seas. This collection features clean, clarified drinks that reflect purity, movement, and exploration.

FENIX

Water

Aegean Smash 16.00

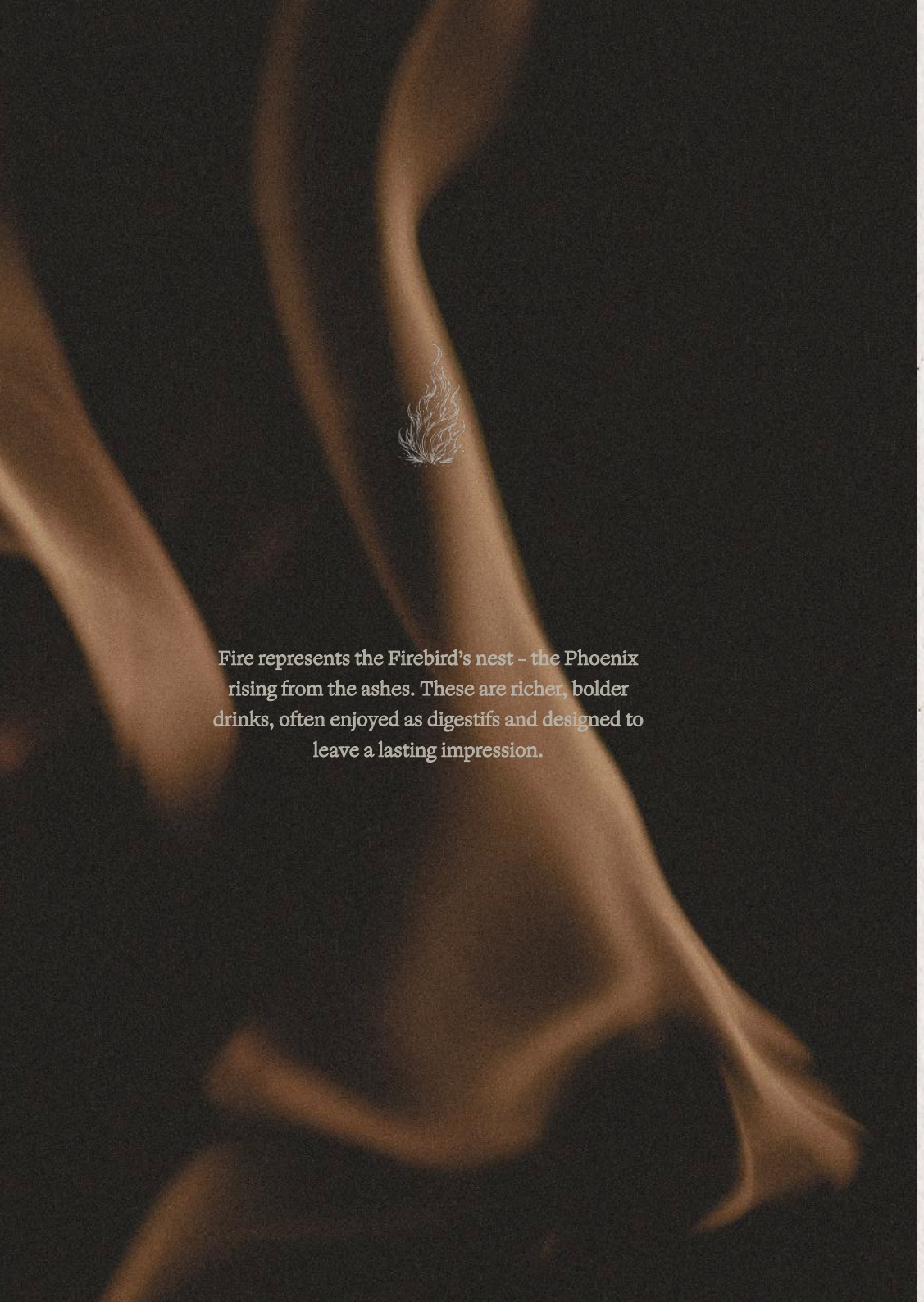
Basil Infused Tanqueray, Briottet Apricot, Fuji Bitters

Olive Oil Dirty Martini 19.00

Olive Oil Tanqueray 10, Caper, vermouth blend

River Sticks 17.00

Casamigos Blanco, bergamot, Eucalyptus, wray & Nephew, Prosecco



Fire represents the Firebird's nest - the Phoenix rising from the ashes. These are richer, bolder drinks, often enjoyed as digestifs and designed to leave a lasting impression.

FENIX

Fire

Heracles Old Fashioned 19.00

Metaxa 12*, Briottet Fig, Honey

Fenix Nest Sour 19.00

Johnnie Walker Black Ruby, Chambord, coconut, lemon

Freddo Martini 19.00

Greek coffee, Rooibos Tea, hickory, coconut,
Casamigos Mezcal



To the Greeks, sharing was a way of life.
Food, wine, stories and time were meant to be experienced together. Hospitality, xenia, is the belief that welcome, generosity, and connection are sacred.

Sharing Cocktail

Golden Ember **60.00**

Sharer cocktail featuring Golden Orchard and Velvet Ember. Serves two.

Golden Orchard **35.00**

Don Julio 1942, Don Julio Anejo, Briottet Manzana Verde, warming spices

Velvet Ember **35.00**

Johnnie Walker Blue, Vinsanto Santorini 8yr, Briottet Cacao Blanc, raspberry

Champagne

	125ml
Laurent-Perrier, La Cuvée Tours-Sur Marne, Champagne	22.50
Laurent-Perrier Cuvée Rosé, Brut Tours-Sur Marne, Champagne	32.50
Laurent-Perrier, Blanc de Blanc Tours-Sur Marne, Champagne	39.50
Laurent-Perrier, Heritage Tours-Sur Marne, Champagne	35.00

Sparkling

	125ml
Franciacorta Cuvée Royale, Tenuta Montenisa, Lombardy, Italy	17.00
Wild Idol Sparkling White Alcohol Free, Rheinhessen, Germany	12.00

CORAVIN 125ML

FENIX

White Wine

	125ml
Greece	
Malagouzia-Assyrtiko, Thymiopoulos Imathia, Macedonia, Greece	12.00
Moschofilero, A Priori Mantinia, Greece	14.00
Vilana-Vidiano, Karavitakis Chania, Crete, Greece	11.00
Assyrtiko 'Familia', Hatzidakis Santorini, Greece	CORAVIN 27.00
Italy	
Gavi di Gavi La Meirana, Broglia	12.50
Pinot Grigio 'Modello', Masi Veneto, Italy	12.00
Fiano, Bocca di Lupo Antinori, Puglia	CORAVIN 36.00
France	
Chablis 'Domaine Ste Claire', Brocard Burgundy, France	CORAVIN 17.00
Rolle, Château Sainte Marguerite Côtes-de-Provence, France	CORAVIN 21.00
Meursault, Les Clous Côtes-de-Provence, France	CORAVIN 70.00

White Wine

Other Regions	*125ml*
Sauvignon Blanc, Babich Family Reserve Marlborough, New Zealand	15.00
Blanc de Blancs, Château Ksara Bekaa Valley, Lebanon	13.00
Chardonnay, Buena Vista Carneros, California, USA	19.50

Rosé Wine

Greece	*125ml*
Moschofilero Rosé 'Theone' Kintonis, Pelopponese, Greece	12.00
Italy	
Calafuria, Tormaresca Puglia, Italy	13.00
France	
Symphonie, Château Sainte Marguerite Côtes-de-Provence, France	17.50
Fantastique, Château Sainte Marguerite Côtes-de-Provence, France	25.00

FENIX

Red Wine

Greece	*125ml*
Kotsifali/Mandilaria, Karavitakis Chania, Crete, Greece	11.00
Liatiko, Karavitakis Chania, Crete, Greece	25.50
Xinomavro, Thymiopoulos Naoussa, Macedonia, Greece	14.00
Xinomavro, Earth & Sky Naoussa, Macedonia, Greece	19.00
Italy	
Primitivo 'Torcicoda', Tormaresca Puglia, Italy	17.50
Cont'Ugo, Guado al Tasso Tuscany, Italy	26.00
Tignanello Antinori Tuscany, Italy	50.00
Amarone 'Vaio Armaron', Serego Alighieri Veneto, Italy	35.00

Red Wine

125ml

France

Gevrey-Chambertin, Les Crais — 34.00
Jean-Michel Guillon, Burgandy, France

Syrah, Grenache, Château Sainte Marguerite — 21.00
Côtes-de-Provence, France

Saint-Émilion Grand Cru Classé, Château Canon — 44.00
Bordeaux, France

Other Regions

Pinot Noir, Between Five Bells — 16.50
Castilla-La Mancha, Spain

Malbec, Bodega La Flor, Pulenta — 13.50
Mendoza, Australia

FENIX

Beer

Septem 1888	9.00
Nissos Pilsner	9.00
Mythos	7.50
Corona	7.50
Corona 0%	6.50
Lucky Saint	7.00

Louis XIII

10ml	70.00
20ml	140.00
30ml	210.00
40ml	280.00
50ml	340.00