

CHRISTMAS

AT

FENIX

CHRISTMAS
ATHENIAN TAVERNA

79.00 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 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.

(N) Contains Nuts

CHRISTMAS ATHENIAN TAVERNA

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.

Spicy Sweetcorn

Grilled sweetcorn served with spicy mayonnaise and Parmesan.

CHAPTER 4

Chocolate Pinecone (N)

Chocolate crémeux, coffee crumble and mocha ice cream.

CHRISTMAS
GREEK NOSTOS

93.00 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.

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.

(N) Contains Nuts

CHRISTMAS GREEK NOSTOS

CHAPTER 1

Fresh Pita Bread

Houmous

Chickpea, paprika and olive oil.

Greek Marinated Olives

Citrus and herbs.

CHAPTER 2

Fried Calamari

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

Moussaka

Short rib, Graviera cheese and caramelised aubergine.

CHAPTER 3

Rib-Eye Steak 250g

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

Prawn Linguine

Linguine pasta with tiger prawns and tomato.

Grilled Octopus

Houmous, charred kale and sesame dressing.

Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

Broccolini

Chargrilled broccolini with white sesame dressing.

CHAPTER 4

Chocolate Pinecone (N)

Chocolate crémeux, coffee crumble and mocha ice cream.

CHRISTMAS
MYKONIAN AURA

123.00 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.

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.

(N) Contains Nuts

CHRISTMAS MYKONIAN AURA

CHAPTER 1

Fresh Pita Bread

Spicy Feta Dip (N)

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 (N)

Pear mostarda, walnut and honey glaze.

Prawn Saganaki

Shellfish, tomato sauce, ouzo and feta.

CHAPTER 3

Wagyu 'Stifado'

With braised onions, spices and cumin potato emulsion.

Orzo with Langoustine & Feta

Langoustine, ouzo and feta cheese.

Butterflied Sea Bass

Lime and turmeric dressing.

Roasted Vegetables & Manouri

Potato emulsion, burnt onion vinaigrette and Greek cheese.

CHAPTER 4

Chocolate Pinecone (N)

Chocolate crémeux, coffee crumble and mocha ice cream.