FENIX

MAYFAIR



CANAPE MENU

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

Heritage Tomato Carpaccio (N)(V) 6.00
Tomatoes, carob and whipped Manouri.

Beetroot Salad (N) 5.00
Blackberries, Greek cream cheese and pistachio pesto.

Spicy Meatballs 6.50
Tomato salsa and coriander yoghurt.

Moussaka 7.50
Short rib, Graviera cheese and caramelised aubergine.

Halloumi Cheese Tempura (V) 5.50
Yuzu hollandaise and shiso vinaigrette.

Fried Calamari 6.50
Onions, coriander, lime-olive oil dressing and spicy mayo.

Tuna Truffle & Caviar Tartare 5.00
Tuna tartare with truffle oil and caviar.

Sea Bass Crudo 6.00
Santorini fava, mastiha and mandarin.

Steak Tartare 6.50
Cumin tomato sauce and crispy potato hay.

Sea Bream Tartare "On the scales" (To Share) 9.00
Ponzu, radish, spicy cucumber and coriander dressing.

Grilled Octopus 9.00
Houmous, charred kale and sesame dressing.

Cauliflower Steak (Vg) 4.50
Chilli, roasted vegetable cream and pickled fennel.

Wagyu 'Stifado' 12.00
Braised onions, spices and cumin potato emulsion.

Crispy Filo Mille-Feuille (N) 5.00
Walnut praline, Dulcey ganache and caramel ice cream.

Greek Ice Cream & Loukoumades (N)(V) 5.00
Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.