SMALL PLATES

http://www.ethosrestaurants.com/img/small_plate.png

**AVGOLEMONO 6**

Classic Egg-Lemon Soup with Chicken Stock and Rice

**PIKILIA\* 14**

Traditional Spreads: Tarama, Melitzanosalata, Spicy Feta and Tzatziki

**HALLOUMI \* 12**

Grilled Cypriot Cheese, Topped with Capers and Citrus Mustard Vinaigrette

**IMAM \* 10**

Stuffed Eggplant, Onions, Fresh Tomato Sauce and Herbs

**DOLMADES\* 8**

Grape Leaves Stuffed With Rice, Pine Nuts and Raisins

**LACHANIKA SCHARAS\* 12**

Grilled Vegetables With Yogurt and Dill Sauce

**ARGINARES A LA POLITA\* 13**

Artichokes With Creamy Lemon Sauce, Potatoes and Carottes

**SAGANAKI\* 11**

Baked Greek Cheese Fondue

**GIGANTES\* 9**

Savory Braised Imported Giant Greek Lima Beans

**SPANAKOPITA\* 11**

Traditional Spinach and Feta Cheese Pie

**ETHOS CHIPS\* 11**

Zucchini & Eggplant Chips With Tzatziki Sauce

**PATZARIA\* 9**

Roasted Beets Served With Scordalia

**CALAMARAKIA 12**

Fried Or Grilled Calamari

**KAVOURI 16**

Jumbo Lump Crab Meat Served With Mustard Aioli

**SEARED DIVER SCALLOPS 15**

On A Bed Of Santorini Fava Purée

**OCTAPODI 16**

Grilled Octopus With Lemon and Fresh Herbs

**GARIDES 13**

Grilled Jumbo Shrimp With Citrus Vinaigrette

**GARIDES SAGANAKI 14**

Shrimp, Fresh Tomatoes, Herbs and Feta Arachovas

**SHRIMP CROQUETTES 14**

Lightly Pan Fried, Served With Skordalia Sauce

**MIDIA 13**

Steamed Mussels in White Wine and Ouzo Broth

**SARDELES 15**

Grilled Sardines With Garlic and Almond Sauce

**KEFTEDES 10**

Traditional Greek Style Meat Balls With Housemade Tomatoe Sauce

**LOUKANIKO 11**

Artisanal Sausage With Orange Zest

**SEFTALIA 12**

Grilled Cypriot Meatballs, on Bed of Tzatziki Sauce, Topped with Tomatoes, Onion and Cucumber

SALADS

http://www.ethosrestaurants.com/img/salads.png

**HORIATIKI 15**

Classic Greek Salad (Cut To Order) Tomatoes, Cucumbers, Peppers, Onions, Olives and Feta

**MAROULI 13**

Hearts Of Baby Romaine, Fresh Scallions, Dill and Feta Arachovas

**PATZARIA 13**

Texture Beet Salad With Walnuts and Gorgonzola Cheese

**DAKOS 13**

Traditional Bread Salad (Rusks) With Tomatoes, Olives, Capers, Fresh Oregano and Feta Arachovas

**ORGANIC MIXED GREENS 13**

Topped With Aged Kefalograviera Cheese and Balsamic Vinaigrette

ENTREES

http://www.ethosrestaurants.com/img/entrees.png

**SOLOMOS 24**

Grilled Wild Salmon With Leek Rice Pilaff

**XIFIAS 28**

Grilled Loin of Center Cut Swordfish With Spanakorizo

**LAVRAKI 26**

(Imported) ”Bronzini”- Lean White Fish With Mild Moist Tender Flakes

**TSIPOURA 25**

(Imported) Royal Dorado - Mediterranean Fish With a Mild Flavor and Firm Flakes

**SINAGRIDA 29**

(Atlanic Ocean) American Snapper, Moist and Lean Fish With Distinctive Sweet Flavor

**BLACK SEA BASS 28**

(Atlanic Ocean) Mid-Atlantic Wild Bass With Mild Flavor and Flaky Texture

**TIGER SHRIMP 29**

Grilled Giant Shrimp With Olive Oil And Lemon Sauce

**LOBSTER 35**

(Maine) Fresh Charcoal Grilled Maine Lobster in the Shell With Ladolemono

**BRIZOLA 29**

16oz Black Angus Ribeye Steak With Greek Fries

**PAIDAKIA 29**

Grilled Baby Lamb Chops With Roasted Lemon Potatoes

**ORGANIC CHICKEN 23**

Half Roasted Chicken With Lemon Potatoes