



ETHOS

SMALL PLATES

TRIO OF OYSTERS Classic Mignollette Lime & Jalapeno Granita	135	PULLED OXTAIL Pita Bread Mint Labneh Chimichurri	125	CYPRIOU HALLOUMI Grilled Cypriot Halloumi Hot Honey Lemon	95
GRILLED SARDINES Artichoke Pico De Gallo Pine Nuts	135	CHICKEN LIVERS Peri Peri Onion Bruschetta	95	TOMATO ARANCINI Red Pepper Sundried Tomato Graviera Cheese	95
CRISPY SQUID Fried Squid Mustard Emulsion Lemon	95	GREEK KEFTEDES Gremolata Mint Labneh Lemon	125	BAKED CHEESE Phyllo 3 Cheeses Seedless Grapes Hot Honey	105
HOT TIGER PRAWNS Fava Purée Peri Peri Chives	145	LAMB CHOPS Gremolata Pickled Mustard Seeds Lemon	155	CHEESE SAGANAKI Sesame Seeds Graviera Apple Jam	125
CHICKEN PINTXO Chicken Thighs Chimichurri Mustard Emulsion	75	PRAWN & MUSSEL SAGANAKI Spicy Tomato Sauce Feta Bruschetta	145	BURATTA Tomato Basil Pesto Pine Nuts Balsamic Pearls	105
JOSPER OCTOPUS Josper Grilled Oregano Fava Bean Red Pepper	165	PORK TORREZNOS Fried Pork Belly Chipotle Brandy Drenched Raisins Crackling	105	ASSORTED DIPS (PRICED PER DIP)	45
OCTOPUS CARPACCIO Olive Oil Red Wine Vinegar Dill	155	SPANIKOPITA SPIRAL Spinach Greek Feta Honey Sesame Seeds	95	PITA BREAD (PRICED PER PITA)	15

PASTA

GREEK MEATBALL SPAGHETTI Greek Meatballs Mixed Vegetables Sundried Tomatoes Chimichurri	185	CHICKEN & HALLOUMI RIGATONI Red Pepper Cream Basil Chicken Thigh Halloumi	215	ETHOS MEDITERANNEAN SALAD Cucumber Tomato Greek Feta Oregano Dakos	115
SEAFOOD LINGUINI Prawn Bisque Calamari Mussel Basil	295	BUTTERNUT GNOCCHI Butternut Sauce Roast Butternut Tomato Sunflower Seeds	175	PAPAYA SALAD Rocket, Papaya Red Onion Gorgonzola Sunflower Seeds	125
WILD MUSHROOM GNOCCHI Mushroom Sauce Assorted Mushrooms Truffle Oil Pangritata <i>(Subject to availability)</i>	245	LAMB RAVIOLI Lamb Shoulder Lamb Sauce Pangritata Gremolata	215	CHICKEN CAESAR SALAD Caesar Dressing Chicken Thighs Parmesan Anchovy Cos Lettuce Crispy Parma Ham Croutons	125

FROM THE SEA

SALMON Ethos Potatoes Spinach Cream Baby Spinach	325	STEAMED MUSSELS White Wine Spring Onion Bruschetta	195	SEASONAL SALAD Broccoli Beetroot Cos Lettuce Cocktail Tomato Kalamata Olive <i>(Subject to change with the season)</i>	105
KING PRAWNS 8 Coal-Grilled Prawns Lemon Butter Peri Peri Ethos Fries	325	SEABASS Onion Purée Baby Onions Sweet Potato	295	ADD GILLED CHICKEN	60
KINGKLIP Spicy Tomato Chive Mash Capers Mussels	275	WHOLE FISH FOR TWO Lemon & Garlic Sauce Couscous Chimichurri	SQ	ADD KEFTEDES	60

ETHOS MAINS

ARTICHOKE HEART Jerusalem Artichoke Cauliflower Olives Onion Purée Pangritata	195	PORK BELLY Sweet Potato Apple Jam Pickled Mustard Seed Sweet Potato Crisps	195	CHICKEN YOVETSU Chicken Thighs Tomato Cinnamon Basil	235
LAMB SHANK 6-Hour Slow Cooked Shank Chive Mash Baby Onion	325	LAMB KLEFTIKO Lamb Roulade Mint Labneh Couscous Butternut	285		
DEBONED CHICKEN Aubergine Ragu Olive Feta Gremolata	295	OXTAIL Off The Bone Polenta Parmesan Gremolata	245		

JOSPER GRILLS

(All served with Ethos Potatoes & Café De Paris butter. Option of Pepper Crusted or Based In Ethos Jus)

OFF THE BONE

300G RIBEYE CHALMAR	310
300G FILLET CHALMAR	245
300G BEEF KALAHARI PICANHA RUMP	265
300G LAMB RUMP	285
350G PORK RIBEYE	285

SPECIALITY CUTS

700G BEEF TOMAHAWK PRIME RIBEYE - GRASSFED	295
700G PORK TOMAHAWK SLICED	265
600G T-BONE CHALMAR SLICED	295
400G LAMB RACK GRASSFED	395
400G FILLET ON THE BONE	295
700-800G BEEF RIB	415

PREMIUM WAGYU CUTS

300G SILENT VALLEY WAGYU SIRLOIN - MS 8-9	950
850G WOODVIEW WAGYU TOMAHAWK - 850G MS 8-9	1250

SIDES

ZUCCHINI FRIES	40	ETHOS FRIES	40
SEASONAL VEG	50	SWEET POTATO CRISPS	30
MUSTARD & CHIVE MASH	40		

SAUCES

RED WINE JUS	45	GREEN PEPPERCORN	40
TRUFFLE MUSHROOM	45	GORGONZOLA CHEESE	40
CHIMICHURRI	30		