



If you haven't yet been to the Greek Islands, Ethos Gallery 51st might just be your ticket there.

### THE 'ETHOS' OF THE PLACE

Ethos, which means "character" in Greek, offers an authentic culinary experience that will transport you to Santorini or Mykonos in an instant. This Midtown East restaurant, open for lunch and dinner, serves Mediterranean fare that achieves a sublime balance between healthy and delicious, nourishing yet light. The attractive, illuminated tank by the kitchen holds a bountiful assortment of fresh fish that are delivered to the restaurant daily. It's the ultimate commitment to freshness.



From the sea to your table – a simple philosophy that makes all the difference. The decadent plates served here will readily please fans of seafood and Greek cuisine, but even a skeptic is likely to find the fresh fish and crustaceans to be gastronomically delightful. As you take in the sights, sounds and tastes of Ethos, you're practically dining by the sea.

### HEALTHY, LIGHT FARE; TRUE TO TRADITION BUT WITH A MODERN FLARE

It helps that the space is easy on the eyes, but the food really carries its own weight – or, rather, weightlessness. Executive Chef Christos Christou, formerly of Trata (Hamptons) and Milos, comes armed with more than 20 years of experience in the Mediterranean food arena. He is wise to eschew butter

in his menu; by playing with olive oil and vinegar instead, he achieves great flavor and healthful dishes that are authentic and true to the Greek tradition, but presented to please the discerning palate of the modern New York epicure.

### ADVENTUROUS? A PLATE FOR EVERY PALATE

When embarking on a culinary adventure, you're going to be pleasantly surprised, even when you think you're playing it safe. The salads here are the freshest around, bursting with flavor, color and aroma. The Organic Mixed Greens are topped with aged kefalograviera cheese that gives feta a run for its money. Whet your appetite with an appetizer of spicy feta or braised lima beans. Better yet, order the grilled octopus – the luscious tenderness of your first bite will give you pause. Quench your thirst and ease your mind with a glass of Greek wine worthy of Dionysus (the Romans stole his name and changed it to Bacchus).



### THE FOOD THAT SPEAKS (FOR ITSELF)

Now that you're hungry, choose from the many succulent options on the menu, be it the Lavraki (imported bronzini, a lean white fish), Tiger Shrimp (served with olive oil and a lemon sauce) or Paidakia (grilled baby lamb chops). When everything's fresh, you can't go wrong. Of course, you won't forgive yourself if you leave without trying the Galaktobourekos, a heavenly moist dessert that is the Greek take on custard pastry. With more options like Baklava, Karidopita (walnut cake) and homemade yogurt with Greek honey, you

won't be disappointed. For those who prefer a savory treat, top off your meal with a selection of fine Greek cheeses.



#### FEAST FOR YOUR LIPS AND FOR YOUR EYES

As your lips savor the bounty of the sea, your eyes will feast on an interior that is worthy of the food on your plate: the airy, calmly-lit space gives you the impression of dining by the sea. The large windows allow plenty of sunlight to seep inside. The custom-made 'outdoor' benches (flown in from Greece) create the feeling of intimate beachside dining. The restaurant's interior perimeter is lined with stone seating, but you wouldn't know it because the cushions ensure pure comfort. Artwork by Lia V. lines the back wall, offering a more contemplative visual route to the Aegean seascape.



#### ROMANTIC 'SEASIDE' DINNER BY CANDLELIGHT, REFRESHING COCKTAILS

Whether you're looking to satisfy your hunger (the portion sizes are great here), bring a date for a romantic dinner or stop by for a fine cocktail at the bar, Ethos offers a great night-time atmosphere, the kind you long for on summer nights by the beach, minus the sand in your eyes. The modern light fixtures coupled with candlelight create the ideal ambience for an elegant night on the town. Wait, did we mention what's in the Mediterranean martini? Heaven. In other words: Figenza Fig Vodka, Fig Purée, Honey Syrup and

Fresh Lemon Juice, Garnished With Fresh Figs. The perfect beachside libation.



#### SIMPLICITY & ELEGANCE IN ALL WE DO

The details that help define the character of Ethos are simple but true: the food we serve, the people who serve it, and the space in which we serve it. We invite you to visit and see for yourself.



Στην υγεία μας - To our health!  
("Stin iya mas")

#### **Ethos Gallery 51st**

905 1st Ave. (corner 51st St)

New York, NY 10022

Phone: (212)888-4060

Contact: Margaret Whims

Email: [mwhims@ethosrestaurants.com](mailto:mwhims@ethosrestaurants.com)

**ethos**  
gallery 51<sup>st</sup>