

balos

estiatorio

Power Lunch \$45 per person

Available monday to friday from 11:30am to 3:00pm
for groups under 8

Starters *Choose one*

Green Salad
romaine, feta, dill, lemon caper dressing

Greek Salad
tomatoes, cucumber, green pepper, feta, olives

Spanakopita
fresh spinach, leeks, and feta wrapped in phyllo

Avgolemono
traditional chicken soup, lemon, rice

Tuna Tartare (\$10)
yellowfin tuna, lemon, olive oil, crispy kataifi

Grilled Octopus (\$10)
red onions, capers, red wine vinegar, peppers

Main Course *Choose one*

Lavraki Filet
lean, mild, sweet, flaky white bronzino, horta

Chicken Souvlaki
pita, tzatziki, Greek fries

Traditional Gyro
choice of lamb, chicken, or pork
tomato, onion, tzatziki, & Greek fries wrapped in pita

Grilled Ora King Salmon
asparagus, cauliflower sauce

Balos Burger
L.T.O, tzatziki, kasseri cheese, Greek fries

Swordfish Kebab
marinated and grilled, fava purée, broccolini

Bone-In Pork Chop (\$10)
sautéed mushrooms

Lamb Chops (\$15)
simply grilled, Greek fries, lemon

New York Strip (\$15)
prime striploin, lemon

Seafood Youvetsi (\$15)
orzo pasta, shrimp, scallops, whole Maine lobster, kefalograviera

Desserts *Choose one*

Baklava
sweet flaky pistachio pastry, greek frozen yogurt

Galaktoboureko
custard filled phyllo pastry

Cheesecake
mascarpone cheesecake, vyssino cherries

Crudo

Tuna	25
yellowfin tuna, finger lime pearls, e.v.o.o	
Salmon	24
ponzu sauce, sesame seeds, micro greens	
Hamachi	25
yuzu, lemon zest, pickled red onion, e.v.o.o	
Bronzino	23
yuzu, finger lime pearls, tobiko, micro greens	
Crudo Sampler	90
tuna, salmon, hamachi, bronzino	

Raw Bar

Tuna Tartare	32
yellowfin tuna, avocado, lemon olive oil, crispy kataifi	
Shrimp Cocktail	25
six jumbo shrimp, cocktail sauce, lemon	
Oysters (half dozen)	24
east or west coast oysters served with mignonette and cocktail sauce	
Seafood Plateau (for 2 or 4)	95/180
oysters, jumbo shrimp, jumbo lump blue crab, Maine lobster	

Caviar

Goose Bump	30
single serving of Kaluga Caviar paired with a chilled shot of Grey Goose	
Kaluga	150
creamy, clean, buttery finish. 1oz serving, pita coins, crème fraîche	
Beluga	450
nutty, delicate, elegant pearls. 1oz serving, pita coins, crème fraîche	

Appetizers

Olives & Feta	15
kalamata olives, barrel-aged feta, oregano, e.v.o.o	
Classic Spreads	24
choice of three: hummus, tzatziki, spicy feta, melitzanosalata	
Grilled Octopus	32
red onions, capers, fava purée, roasted peppers	
Cheese Saganaki	28
kefalograviera, honey, sesame	
Balos Chips	32
zucchini and eggplant chips, tzatziki sauce, fried graviera	
Kolokithokeftedes	28
zucchini fritters, mint, feta, lemon yogurt	
Sesame Feta	25
fried feta coated with sesame seed crust, sour cherries and honey	
Spanakopita	28
fresh spinach, leeks, feta wrapped in thin phyllo	
Grilled Haloumi	25
Cypriot cheese, honey, sesame seeds, candied orange peel	
Lamb Kleftiko	32
braised and shredded lamb wrapped in crispy phyllo, lemon yogurt	
Shrimp Saganaki	32
jumbo shrimp, tomato, herbs, barrel-aged feta	
Calamari	32
lightly fried, served with marinara and aioli or simply grilled	
Chilean Sea Bass Skewers	32
ladolemono, roasted red pepper sauce, frisée, watermelon radish	
Grilled Shrimp	34
simply grilled, ladolemono, evoo	
Crab Cakes	32
jumbo lump Maryland blue crab, roasted red pepper sauce	
Loukaniko	25
grilled Greek sausage, gigante beans, red onion	

Salads & Soups

Greek Salad	28
tomatoes, cucumber, red onion, green pepper, feta, olives	
Brussel Sprout Salad	27
barrel-aged feta, dry cherries, walnut, honey vinaigrette, kataife, poached egg	
Green Salad	23
romaine hearts, barrel-aged feta, fresh dill, olives, lemon caper dressing	
Beet Salad	25
grape tomatoes, red onions, creamy goat cheese, toasted walnuts	
Avgolemono Soup	16
traditional chicken soup, lemon, rice	

Whole Fish

whole fish are butterflied and topped with ladolemono, parsley, and caper berries

Lavraki (Greece)	44
lean, mild, sweet, flaky white bronzino	
Royal Dorado (Mediterranean)	42
mild flavor, firm succulent flakes	
Fagri for Two (Mediterranean)	84
minerally notes, firm, delicately sweet, pink snapper	
Black Sea Bass (Mid-Atlantic)	46
mild, fresh, delicate flavor, tender white flakes	

From the Sea

Grilled Ora King Salmon	42
asparagus, sautéed spinach, tobiko, cauliflower sauce	
Tiger Prawns	58
simply grilled, e.v.o.o, ladolemono, parsley	
Sea Scallops	54
tomato tapenade, olives, crispy leeks, celery root purée	
Swordfish Kebab	48
marinated and grilled, fava purée, sautéed broccolini	
Lobster Pasta	62
whole Maine lobster, bucatini, bisque sauce, kefalograviera	
Seafood Youvetsi	64
orzo pasta, gulf shrimp, scallops, whole Maine lobster, kefalograviera	

From the Land

Greek Roasted Chicken	42
marinated and oven roasted, garlic, oregano, served with lemon potatoes	
Lamb Chops	56
simply grilled, Greek fries, lemon	
Filet Mignon Kebab	56
fingerling potatoes, chimichurri, grilled pita	
Surf & Turf	110
filet mignon, whole grilled maine lobster, choice side	
New York Strip	62
prime striploin, lemon	
Bone-In Pork Chop	54
sautéed wild mushrooms, ladolemono	
Lamb Youvetsi	58
orzo pasta, braised lamb shank, kefalograviera cheese	
Moussaka	45
Greek style lasagna layered with eggplant, potato, ground beef, and béchamel	
Gemista	42
stuffed bell peppers, seasoned rice, herbs	

Sides

Horta	18
mixed wild greens, lemon, e.v.o.o	
Sautéed Spinach	18
garlic, lemon, e.v.o.o	
Greek Fries	18
house fries, oregano, lemon	
Saffron Rice	18
medium grain rice, spanish saffron	
Lemon Potatoes	18
yukon gold potatoes, ladolemono, oregano	
Crispy Brussel Sprouts	19
spiced honey, fava purée, pickled red onions	
Grilled Vegetables	19
tomato, eggplant, zucchini, sweet peppers	
Crudite	14
malibu carrots, celery, green beans, watermelon radish	
Pita	7