

# balos

estiatorio

## Pre-fixe Brunch

\$45 per person

*All items available a la carte  
for groups under 8*

### Starters

*Choose one*

#### Green Salad

romaine, feta, dill, lemon caper dressing

#### Greek Salad

tomatoes, cucumber, green pepper, feta, olives

#### Watermelon & Feta Salad

fresh watermelon, jalapeño, mint, arugula, lemon vinaigrette

#### 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*

#### Balos Omelette

spinach, feta, tomatoes, breakfast potatoes

#### Spanakopita Florentine

spinach & feta stuffed phyllo pastry, ham, poached egg, hollandaise

#### Baklava French Toast

mixed berries, pistacchio, almond, walnut, greek yogurt

#### Shakshouka

three poached eggs, tomato fondue, feta

#### Balos Burger

lettuce, tomato, onion, tzatziki, kasseri cheese, Greek fries

#### Traditional Gyro

choice of lamb, chicken, or pork

tomato, onion, tzatziki & Greek fries wrapped in pita

#### Avocado Toast

sourdough, lemon yogurt, poached eggs, pickled red onion

#### Chicken Souvlaki

pita, tzatziki, Greek fries

#### New York Strip & Eggs

prime strip, Greek fries, eggs your way

#### Lavraki Filet

bronzino filet, horta, caperberries

#### Crab Cake Benedict (+\$5)

jumbo lump blue crab cakes, poached eggs, hollandaise, breakfast potatoes

#### Lamb Chops (+\$10)

two lamb chops, simply grilled, Greek fries

#### Lobster Roll (+\$10)

New England roll, Maine lobster, potato chips

#### Lobster Benedict (+\$10)

whole Maine lobster, poached eggs, hollandaise, breakfast potatoes

### Desserts

*Choose one*

#### Baklava

sweet flaky pistacchio pastry, greek frozen yogurt

#### Galaktoboureko

custard filled phyllo pastry

#### Cheesecake

mascarpone cheesecake, vyssino cherries

Bottomless  
Brunch Cocktails  
\$45 per person

1.5 hour limit for bottomless option per guest  
Full table participation required

|             |    |
|-------------|----|
| Bubbles     | 19 |
| Mimosa      | 19 |
| Bellini     | 19 |
| Bloody Mary | 19 |

Tablesides Espresso Martini

|                                                  |    |
|--------------------------------------------------|----|
| Classic<br><i>Grey Goose Vodka</i>               | 21 |
| Matcha<br><i>Connption Gin</i>                   | 22 |
| Chocolate<br><i>Grey Goose Vodka</i>             | 22 |
| Salted Caramel<br><i>Makers Mark Bourbon</i>     | 23 |
| Carajillo<br><i>licor 43, flecha azul blanco</i> | 21 |

Starters

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| Classic Spreads<br>choice of three:<br>hummus, tzatziki, spicy feta, melitzanosalata | 24 |
| Avgolemono Soup<br>traditional chicken soup, lemon, rice                             | 13 |
| Grilled Octopus<br>red onions, capers, fava purée, peppers                           | 29 |
| Cheese Saganaki<br>kefalograviera, honey, sesame                                     | 26 |
| Grilled Shrimp<br>simply grilled, ladolemono, evoo                                   | 34 |
| Sesame Feta<br>fried feta coated in sesame seeds, vyssino cherries, honey            | 25 |
| Lamb Kleftiko<br>braised lamb shoulder wrapped in crispy phyllo                      | 27 |
| Loukaniko<br>grilled Greek sausage, roasted red peppers                              | 19 |
| Kolokithokeftedes<br>zucchini fritters, mint, feta, lemon yogurt                     | 23 |
| Spanakopita<br>fresh spinach, leeks, and feta wrapped in phyllo                      | 19 |
| Balos Chips<br>zucchini and eggplant chips, tzatziki sauce                           | 28 |
| Fried Calamari<br>lightly fried, served with marinara and aioli                      | 22 |
| Chilean Seabass Skewers<br>ladolemono, roasted red pepper sauce                      | 26 |

Caviar

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| Kaluga<br>creamy, buttery finish. 1oz serving, pita coins, creme fraiche          | 150 |
| Beluga<br>nutty, delicate, elegant pearls. 1oz serving, pita coins, creme fraiche | 450 |

Salads

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Greek Salad<br>tomatoes, cucumber, red onion, green paper, feta, olives           | 21 |
| Watermelon & Feta<br>fresh watermelon, jalapeño, mint, arugula, lemon vinaigrette | 20 |
| Green Salad<br>romaine, feta, dill, kalamata olives, lemon caper dressing         | 19 |
| Beet Salad<br>grape tomatoes, onions, whipped goat cheese, toasted walnuts        | 22 |

Brunch Plates

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| Balos Omelette<br>spinach, feta, tomatoes, breakfast potatoes                                                  | 24 |
| Spanakopita Florentine<br>spinach & feta stuffed phyllo pastry, ham, poached egg, hollandaise                  | 26 |
| Baklava French Toast<br>mixed berries, pistacchio, almond, walnut, greek yogurt                                | 24 |
| Shakshouka<br>3 poached eggs, tomato sauce, feta                                                               | 24 |
| Avocado Toast<br>sourdough, lemon yogurt, poached eggs, pickled red onion                                      | 24 |
| Balos Burger<br>lettuce, tomato, onion, tzatziki, kasseri cheese, Greek Fries                                  | 25 |
| Lobster Roll<br>Maine lobster, new england roll, Greek chips                                                   | 36 |
| Chicken Souvlaki<br>pita, tzatiki, Greek fries                                                                 | 26 |
| Traditional Gyro<br>choice of lamb, chicken, or pork<br>tomato, onion, tzatziki, & Greek fries wrapped in pita | 26 |
| Crab Cake Eggs Benedict<br>jumbo lump blue crab cakes, poached eggs, hollandaise, breakfast potatoes           | 31 |
| Lobster Benedict<br>whole maine lobster, poached eggs, hollandaise, breakfast potatoes                         | 42 |
| Steak & Eggs<br>prime ny strip, Greek fries, eggs your way                                                     | 34 |
| Sides                                                                                                          |    |
| Farm Eggs<br>fried, scrambled, or poached                                                                      | 14 |
| Applewood Smoked Bacon                                                                                         | 10 |
| Loukaniko                                                                                                      | 11 |
| Breakfast Potatoes                                                                                             | 12 |
| Side Salad                                                                                                     | 10 |

For Five Coffee

|              |   |
|--------------|---|
| Latte        | 8 |
| Macchiato    | 8 |
| Americano    | 7 |
| Assorted Tea | 6 |

|                 |   |
|-----------------|---|
| Drip            | 6 |
| Espresso        | 7 |
| Double Espresso | 8 |
| Cappuccino      | 8 |

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness  
Prices subject to change. An operational fee of 4% will be applied to all checks.  
Parties of 6 or more will incur an autogratuity of 20%