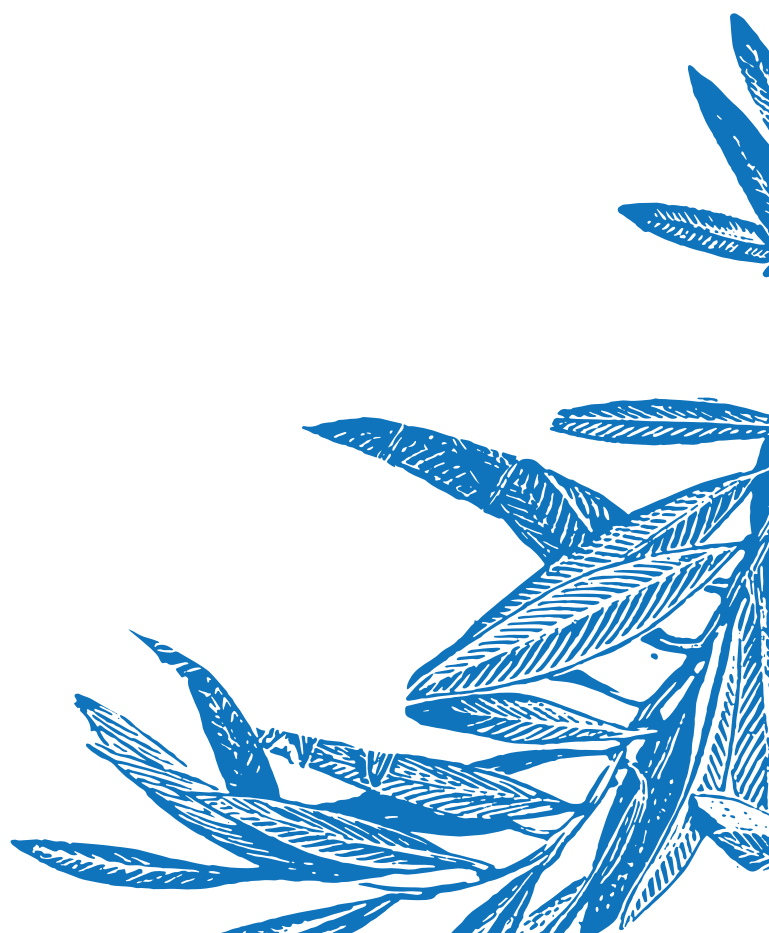




balos

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

Watermelon & Feta
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*

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, gulf shrimp, scallops, whole Maine lobster

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, e.v.o.o, finger lime pearls

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 grens

Crudo Sampler 90
tuna, salmon, hamachi, bronzino

Raw Bar

Tuna Tartar 32
yellowfin tuna, avocado, lemon, crispy kataifi

Shrimp Cocktail 25
jumbo shrimp, cocktail sauce, lemon

Oysters (half dozen) 24
east or west coast served with mignonette and cocktail sauce

Seafood Plateau (for 2 or 4) 95/180
oysters, jumbo shrimp, lump crab, maine lobster

Salads

Greek Salad 21
tomatoes, cucumber, red onion, green pepper, feta, olives

Watermelon & Feta 20
fresh watermelon, jalapeño, mint, arugula, lemon vinaigrette

Green Salad 19
romaine, feta, dill, kalamata olives, lemon caper dressing

Beet Salad 22
grape tomatoes, onions, whipped goat cheese, toasted walnuts

Add Chicken Kebab +9

Add Grilled Shrimp +11

Add Steak +13

Add King Salmon +12

Whole Fish

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

Lavraki (Greece) 44
lean, mild, sweet, flaky white bronzino

Royal Dorade (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

Entrées

Traditional Gyro 26
choice of lamb, chicken, or pork
tomato, onion, tzatziki & Greek fries wrapped in pita

Balos Burger 25
lettuce, tomato, onion, tzatziki, kasseri, Greek fries

Chicken Souvlaki 26
pita, tzatiki, Greek fries

Grilled Ora King Salmon 42
asparagus, sautéed spinach, tobiko, cauliflower sauce

Lamb Chops 44
two lamb chops, simply grilled, Greek fries, lemon

Seafood Youvetsi 62
orzo pasta, gulf shrimp, scallops, whole maine lobster

Moussaka 45
Greek style lasagna layered with eggplant, potato, ground beef

Gemista 29
stuffed peppers, rice, tomato, herbs

Starters

Classic Spreads 24
choice of three:
hummus, tzatziki, spicy feta, melitzanosalata

Avgolemono Soup 13
traditional chicken soup, lemon, rice

Grilled Octopus 29
red onions, capers, fava purée, peppers

Cheese Saganaki 26
kefalograviera, honey, sesame

Sesame Feta 25
fried feta coated in sesame seeds, vyssino cherries, honey

Lamb Kleftiko 27
braised lamb shoulder wrapped in crispy phyllo

Loukaniko 19
grilled Greek sausage, roasted red peppers

Kolokithokeftedes 23
zucchini fritters, mint, feta, lemon yogurt

Grilled Shrimp 34
simply grilled, ladolemono, evoo

Spanakopita 19
fresh spinach, leeks, and feta wrapped in phyllo

Balos Chips 28
zucchini and eggplant chips, tzatziki sauce

Fried Calamari 22
lightly fried, served with marinara and aioli

Chilean Seabass Skewers 26
ladolemono, roasted red pepper sauce

*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%*