

balos

estiatorio

Power Lunch Prix Fixe

\$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

Chilean Seabass Skewers (+\$10)

ladolemono, roasted red pepper aioli, frisée

Main Course

Choose one

Lavraki Filet

lean, mild, sweet, flaky white bronzino, horta

Chicken Souvlaki

pita, tzatziki, Greek fries

Traditional Gyro

choice of lamb or chicken
tomato, onion, tzatziki, & 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

Gemista

stuffed bell peppers, seasoned rice, herbs

Bone-In Pork Chop (+\$10)

sautéed wild mushrooms, lemon potatoes

Lamb Chops (+\$15)

simply grilled, Greek fries, lemon

New York Strip (+\$15)

prime striploin, lemon

Lobster Pasta (+\$18)

whole Maine lobster, bucatini, bisque sauce, kefalograviera

Desserts

Choose one

Baklava

sweet flaky pistachio pastry, greek frozen yogurt

Galaktoboureko

custard filled phyllo pastry

Balos Cheesecake

mascarpone cheesecake, vyssino cherries

Crudo

Bronzino yuzu, finger lime pearls, tobiko, micro greens	23
Tuna yellowfin tuna, finger lime pearls, e.v.o.o	26
Salmon ponzu sauce, sesame seeds, micro greens	24
Hamachi yuzu, lemon zest, pickled red onion, e.v.o.o	25
Crudo Sampler tuna, salmon, hamachi, bronzino	90

Raw Bar

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

Caviar

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

Appetizers

Classic Spreads choice of three: hummus, tzatziki, spicy feta, melitzanosalata	26
Crab Cakes jumbo lump Maryland blue crab, roasted red pepper sauce	34
Grilled Octopus red onions, capers, fava purée, roasted peppers	34
Balıs Chips zucchini and eggplant chips, tzatziki sauce, fried graviera	34
Cheese Saganaki kefalograviera, honey, sesame	29
Kolokithokeftedes zucchini fritters, mint, feta, lemon yogurt	28
Sesame Feta fried feta coated with sesame seed crust, sour cherries and honey	25
Spanakopita fresh spinach, leeks, feta wrapped in thin phyllo	28
Grilled Haloumi Cypriot cheese, honey, sesame seeds, candied orange peel	25
Calamari lightly fried, served with marinara and aioli or simply grilled	32
Chilean Sea Bass Skewers ladolemono, roasted red pepper sauce, frisée, watermelon radish	34
Olives & Feta kalamata olives, barrel-aged feta, oregano, e.v.o.o	15

Salads & Soups

Greek Salad tomatoes, cucumber, red onion, green pepper, feta, olives	28
Green Salad romaine hearts, barrel-aged feta, fresh dill, olives, lemon caper dressing	23
Beet Salad grape tomatoes, red onions, creamy goat cheese, toasted walnuts	25
Avgolemono Soup traditional chicken soup, lemon, rice	16

Whole Fish

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

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

From the Sea

Grilled Ora King Salmon asparagus, sautéed spinach, tobiko, cauliflower sauce	46
Tiger Prawns simply grilled, e.v.o.o, ladolemono, parsley	62
Shrimp Saganaki jumbo shrimp, tomato, dill, barrel-aged feta	54
Swordfish Kebab marinated and grilled, fava purée, sautéed broccolini	48
Lobster Pasta whole Maine lobster, bucatini, bisque sauce, kefalograviera	72
Seafood Youvetsi orzo pasta, gulf shrimp, scallops, whole Maine lobster, kefalograviera	74

From the Land

Greek Roasted Chicken marinated and oven roasted, garlic, oregano, served with lemon potatoes	46
Lamb Chops simply grilled, Greek fries, lemon	58
Lamb Youvetsi orzo pasta, braised lamb shank, kefalograviera cheese	58
Filet Mignon Kebab fingerling potatoes, chimichurri, grilled pita	56
Surf & Turf filet mignon, whole grilled maine lobster, choice side	120
New York Strip prime striploin, lemon	65
Bone-In Pork Chop sautéed wild mushrooms, lemon potatoes	54
Moussaka Greek style lasagna layered with eggplant, potato, ground beef, and béchamel	45
Gemista stuffed bell peppers, seasoned rice, herbs	44

Sides

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

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness.

A 4% operational service charge is added to every tab to support wages and employee benefits and is retained by the restaurant. This is not a tip to the service staff.