

balos

estiatorio

Power Brunch Prix Fixe \$45 per person

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

Balos Omelette
spinach, feta, tomatoes, breakfast potatoes

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 or chicken, tomato, onion, tzatziki & fries wrapped in pita

Chicken Souvlaki
pita, tzatziki, Greek fries

Lavraki Filet *(+\$5)*
bronzino filet, horta, caperberries

Crab Cake Benedict *(+\$5)*
jumbo lump blue crab cakes, poached eggs, hollandaise, breakfast potatoes

Steak & Eggs *(+\$10)*
prime NY strip, Greek fries, eggs your way

Lamb Chops *(+\$10)*
two lamb chops, Greek fries

Lobster Roll *(+\$15)*
New England roll, Maine lobster, potato chips

Lobster Benedict *(+\$15)*
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

Bottomless Tableside Espresso Martinis

\$55 per person

1.5 hour limit for bottomless option per guest

Full table participation required

Classic <i>Grey Goose, Copa de Oro coffee liqueur, pure cocoa</i>	21
Lovers Martini <i>Grey Goose, white chocolate liqueur, heart sprinkles</i>	21
Banana Foster <i>Casa Dragones Blanco, banana, brown sugar</i>	22
S'mores <i>Grey Goose, Chocolate, toasted marshmallow</i>	21
Salted Caramel <i>Makers Mark Bourbon, house caramel, graham cracker</i>	23

Starters

Classic Spreads choice of three: hummus, tzatziki, spicy feta, melitzanosalata	26
Crab Cakes jumbo lump MD blue crab, roasted red pepper sauce	34
Balos Chips zucchini and eggplant chips, tzatziki sauce	28
Grilled Octopus red onions, capers, fava purée, peppers	29
Cheese Saganaki kefalograviera, honey, sesame	28
Fried Calamari lightly fried, served with marinara and aioli	26
Kolokithokeftedes zucchini fritters, mint, feta, lemon yogurt	23
Sesame Feta fried feta coated in sesame seeds, vyssino cherries, honey	25
Spanakopita fresh spinach, leeks, and feta wrapped in phyllo	23
Chilean Seabass Skewers ladolemono, roasted red pepper sauce	28
Grilled Haloumi Cypriot cheese, honey, sesame seeds, candied orange peel	25
Olives & Feta kalamata olives, barrel-aged feta, oregano, e.v.o.o	15

Caviar

Kaluga creamy, buttery finish. 1oz serving, pita coins, creme fraiche	150
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Salads & Soup

Greek Salad tomatoes, cucumber, red onion, green paper, feta, olives	24
Green Salad romaine, feta, dill, kalamata olives, lemon caper dressing	23
Beet Salad grape tomatoes, onions, whipped goat cheese, toasted walnuts	22
Avgolemono Soup traditional chicken soup, lemon, rice	16

Brunch Plates

Balos Omelette spinach, feta, tomatoes, breakfast potatoes	26
Baklava French Toast mixed berries, pistacchio, almond, walnut, greek yogurt	26
Steak & Eggs prime NY strip, Greek fries, eggs your way	34
Lobster Roll Maine lobster, new england roll, Greek chips	36
Shakshouka poached eggs, tomato sauce, feta	26
Lavraki Filet lean, mild, flaky white bronzino, horta	35
Balos Burger lettuce, tomato, onion, tzatziki, kasseri cheese, Greek Fries	27
Grilled Ora King Salmon asparagus, sautéed spinach, tobiko, cauliflower sauce	35
Chicken Souvlaki pita, tzatiki, Greek fries	28
Traditional Gyro choice of lamb or chicken, tomato, onion, tzatziki, & fries wrapped in pita	28
Lamb Chops simply grilled, Greek fries, lemon	48
Lobster Pasta whole Maine lobster, bucatini, bisque sauce, kefalograviera	65

Eggs Benedict

Crab Cake jumbo lump blue crab cakes, poached eggs, hollandaise, breakfast potatoes	31
Spanakopita spinach, barrel-aged feta, poached eggs, hollandaise, breakfast potatoes	27
Lobster Maine lobster, poached eggs, hollandaise, breakfast potatoes	42

Sides

Farm Eggs - fried, scrambled, or poached	14
Applewood Smoked Bacon	12
Loukaniko	12
Breakfast Potatoes	12
Side Salad	12

For Five Coffee

Latte	8	Drip	6
Macchiato	8	Espresso	7
Americano	7	Double Espresso	8
Assorted Tea	6	Cappuccino	8

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 restaurants. This is not a tip to service staff.