

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, frisée, lemon vinaigrette

Spanakopita

fresh spinach, leeks, and feta wrapped in phyllo

Avgolemono

traditional chicken soup, lemon, rice

Greek Onion Soup

caramelized onions, provolone and kefalograviera

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

Chicken Gyro

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

Lamb Gyro

tomato, onion, tzatziki & Greek fries wrapped in pita

Bone-In Pork Chop (+\$10)

potatoes au gratin, sautéed mushrooms

Lamb Chops (+\$15)

simply grilled, Greek fries, lemon

Prime New York Strip (+\$15)

16oz striploin, Greek fries, 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

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

Salmon

ponzu sauce, sesame seeds, micro greens

Hamachi

yuzu, lemon zest, pickled red onion, e.v.o.o

Bronzino

yuzu, finger lime pearls, tobiko, micro grens

Crudo Sampler

tuna, salmon, hamachi, bronzino

Raw Bar

Tuna Tartar

yellowfin tuna, avocado, lemon, crispy kataifi

Shrimp Cocktail

jumbo shrimp, cocktail sauce, lemon

Oysters (half dozen)

east or west coast served with mignonette and cocktail sauce

Seafood Plateau (for 2 or 4)

oysters, jumbo shrimp, lump crab, maine lobster

Salads

Greek Salad

tomatoes, cucumber, green pepper, feta olives

Watermelon & Feta

fresh watermelon, jalapeño, mint, frisée, lemon vinaigrette

Green Salad

romaine, feta, dill, lemon caper dressing

Beet Salad

grape tomatoes, onions, goat cheese, walnuts

Add Chicken Kebab

Add Grilled Shrimp

Add Steak

Add King Salmon

Whole Fish

whole fish are butterflied and topped with

ladolemono, parsley, and caper berries

Lavraki (Greece)

lean, mild, sweet, flaky white bronzino

Royal Dorade (Mediterranean)

mild flavor, firm succulent flakes

Fagri for Two (Mediterranean)

minerally notes, firm, delicately sweet, pink snapper

Black Sea Bass (Mid-Atlantic)

mild, fresh, delicate flavor, tender white flakes

Entrées

Chicken Gyro

tomato, onion, tzatziki & Greek fries wrapped in pita

Balos Burger

lettuce, tomato, onion, tzatziki, kasseri

Chicken Souvlaki

pita, tzatiki, Greek fries

Grilled Ora King Salmon

asparagus, sautéed spinach, tobiko, cauliflower sauce

Lamb Gyro

tomato, onion, tzatziki & Greek fries wrapped in pita

Lamb Chops

simply grilled, Greek fries, lemon

Seafood Youvetsi

orzo pasta, gulf shrimp, scallops, whole maine lobster

Moussaka

Greek style lasagna layered with eggplant, potato, ground beef

Gemista

stuffed peppers, rice, tomato, herbs

Starters

Avgolemono Soup

traditional chicken soup, lemon, rice

Greek Onion Soup

caramelized onions, lamb stock, graviera cheese

Grilled Octopus

red onions, capers, fava purée, peppers

Cheese Saganaki

kefalograviera, honey, sesame

Sesame Feta

fried feta coated in sesame seeds, vyssino cherries, honey

Lamb Klefiko

braised lamb shoulder wrapped in crispy phyllo

Loukaniko

grilled Greek sausage, roasted red peppers, light tomato sauce

Kolokithokeftedes

zucchini fritters, mint, feta, lemon yogurt

Classic Spreads

choice of three:
hummus, tzatziki, spicy feta, melitzanosalata

Spanakopita

fresh spinach, leeks, and feta wrapped in phyllo

Balos Chips

zucchini and eggplant chips, tzatziki sauce

Fried Calamari

lightly fried, served with marinara and aioli

Chilean Seabass Skewers

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 autogratiuity of 20%