

# balos

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## 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

#### Spanakopita Florentine

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

#### Baklava French Toast

mixed berries, pistachio, 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

#### Steak & Eggs

prime NY 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, Greek fries

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

New England roll, Maine lobster, potato chips

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

Maine lobster, poached eggs, hollandaise, breakfast potatoes

### Desserts

*Choose one*

#### Baklava

sweet flaky pistachio 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	24
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	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	19
Grilled Haloumi Cypriot cheese, honey, sesame seeds, candied orange peel	25
Fried Calamari lightly fried, served with marinara and aioli	22
Chilean Seabass Skewers ladolemono, roasted red pepper sauce	26
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	21
Green Salad romaine, feta, dill, kalamata olives, lemon caper dressing	19
Beet Salad grape tomatoes, onions, whipped goat cheese, toasted walnuts	22
Avgolemono Soup traditional chicken soup, lemon, rice	13

## Brunch Plates

Balos Omelette spinach, feta, tomatoes, breakfast potatoes	24
Spanakopita Florentine spinach & feta stuffed phyllo pastry, ham, poached egg, hollandaise	26
Baklava French Toast mixed berries, pistacchio, almond, walnut, greek yogurt	24
Shakshouka 3 poached eggs, tomato sauce, feta	24
Balos Burger lettuce, tomato, onion, tzatziki, kasseri cheese, Greek Fries	25
Lobster Roll Maine lobster, new england roll, Greek chips	36
Chicken Souvlaki pita, tzatziki, Greek fries	26
Traditional Gyro choice of lamb or chicken, tomato, onion, tzatziki, & fries wrapped in pita	26
Crab Cake Eggs Benedict jumbo lump blue crab cakes, poached eggs, hollandaise, breakfast potatoes	31
Lobster Benedict Maine lobster, poached eggs, hollandaise, breakfast potatoes	42
Steak & Eggs prime NY strip, Greek fries, eggs your way	34

## Sides

Farm Eggs fried, scrambled, or poached	14
Applewood Smoked Bacon	10
Loukaniko	11
Breakfast Potatoes	12
Side Salad	10

## 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  
Prices subject to change. An operational fee of 4% will be applied to all checks.