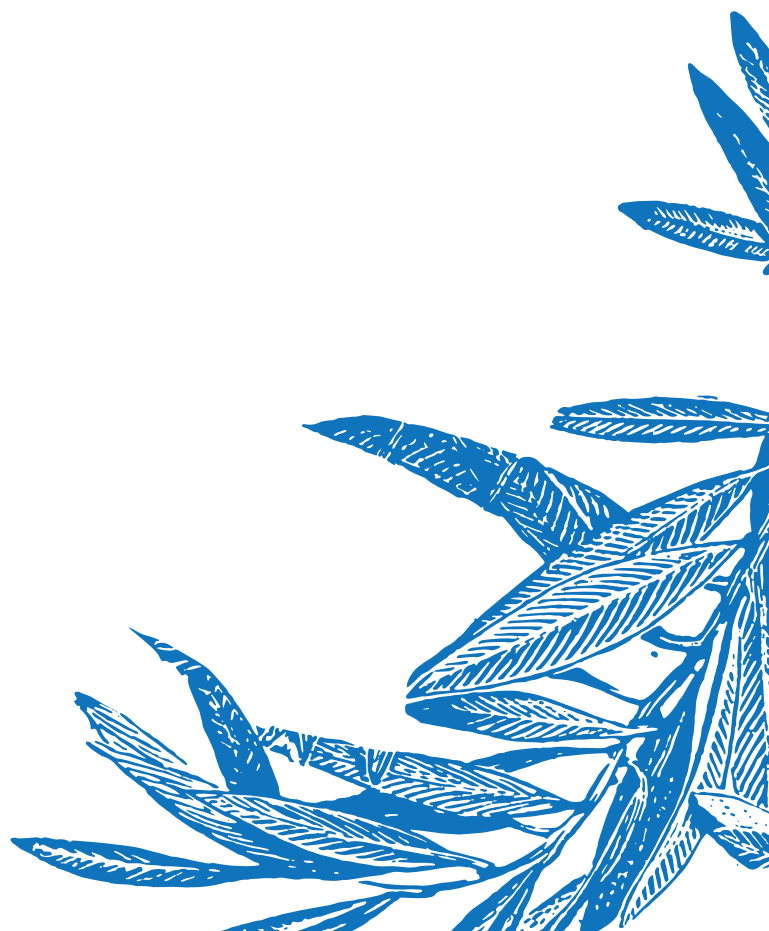




balos

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

- 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, kefalograviera
whole Maine lobster

Desserts

Choose one

- Baklava
sweet flaky pistachio pastry, greek frozen yogurt

- Galaktoboureko
custard filled phyllo pastry

- Cheesecake
mascarpone cheesecake, vyssino cherries

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, gigante beans, onion

- 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

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 Tartare 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

- Brussel Sprout Salad 23
feta, dry cherries, walnuts, honey vinaigrette, kataife, poached egg

- 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

- Swordfish Kebab 36
marinated & grilled, fava purée, broccolini, lemon

- 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, shrimp, scallops, whole maine lobster, kefalograviera

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

- Gemista 29
stuffed peppers, rice, tomato, herbs

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%