

balos

estiatorio

Power Brunch

\$45 per person

Starters

Choose one

Green Salad

romaine, feta, dill, lemon caper dressing

Greek Salad

tomatoes, cucumber, green pepper, feta, olives

Brussel Sprout Salad

barrel-aged feta, dry cherries, walnut, kataife, poached egg, honey vinaigrette

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, 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, chicken, or pork
tomato, onion, tzatziki & Greek 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)

whole 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

Mimosa

Bellini

Bloody Mary

21

19

19

19

Tablesides Espresso Martinis

Handcrafted with For Five espresso, our
espresso martinis offer a fusion of
bold coffee and unique flavors

Classic

Lovers Martini

Banana Foster

S'mores

Salted Caramel

21

21

22

21

23

Grey Goose, Copa de Oro coffee liqueur, pure cocoa

Grey Goose, white chocolate liqueur, heart sprinkles

Casa Dragones Blanco, banana, brown sugar

Grey Goose, Chocolate, toasted marshmallow

Makers Mark Bourbon, house caramel, graham cracker

Starters

Classic Spreads choice of three: hummus, tzatziki, spicy feta, melitzanosalata	24
Avgolemono Soup traditional chicken soup, lemon, rice	13
Grilled Shrimp simply grilled, ladolemono, evoo	34
Grilled Octopus red onions, capers, fava purée, peppers	29
Cheese Saganaki kefalograviera, honey, sesame	26
Sesame Feta fried feta coated in sesame seeds, vyssino cherries, honey	25
Lamb Kleftiko braised lamb shoulder wrapped in crispy phyllo	27
Loukaniko grilled Greek sausage, gigante beans, onion	19
Kolokithokeftedes zucchini fritters, mint, feta, lemon yogurt	23
Spanakopita fresh spinach, leeks, and feta wrapped in phyllo	19
Balos Chips zucchini and eggplant chips, tzatziki sauce	28
Fried Calamari lightly fried, served with marinara and aioli	22
Chilean Seabass Skewers ladolemono, roasted red pepper sauce	26

For Five Coffee

Latte	8
Macchiato	8
Americano	7
Assorted Tea	6

Caviar

Kaluga creamy, buttery finish. 1oz serving, pita coins, creme fraiche	150
Beluga nutty, delicate, elegant pearls. 1oz serving, pita coins, creme fraiche	450

Salads

Greek Salad tomatoes, cucumber, red onion, green paper, feta, olives	21
Brussel Sprout Salad barrel-aged feta, dry cherries, walnut, honey vinaigrette, kataife, poached egg	27
Green Salad romaine, feta, dill, kalamata olives, lemon caper dressing	19
Beet Salad grape tomatoes, onions, whipped goat cheese, toasted walnuts	22

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, tzatiki, Greek fries	26
Traditional Gyro choice of lamb, chicken, or pork tomato, onion, tzatziki, & Greek fries wrapped in pita	26
Crab Cake Eggs Benedict jumbo lump blue crab cakes, poached eggs, hollandaise, breakfast potatoes	31
Lobster Benedict whole 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

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 autogratuity of 20%