

DINNER MENU

traditional spreads

Our traditional spreads are served with grilled artisan pita bread and an assortment of crudités.
Single Spread Or Spread Trio.

TZATZIKI

Yogurt, cucumber and garlic.

TARAMASALATA

Cod roe and potato.

TIROKAFTERI

Whipped feta and peppers.

SKORDALLA

Whipped potato and garlic.

SUN-DRIED TOMATO HUMMUS

Puréed chickpea.

MELITZANOSALATA

Puréed eggplant with yogurt, garlic and walnuts.

sharing plates

(Serving 2-3 people)

VEGGIE PIKILIAS

Melitzanosalata, hummus, tzatziki, spanakopita, Greek olives, fresh tomatoes and cucumbers, pita bread.

MEZEDOPIKILIA

Kolokithokeftedes (zuchinni fritters), french fries, Greek sausage, Greek meatballs, Saganaki cheese and pancetta, served with tzatziki sauce, pita bread.

BALOS PIKILIAS

Kolokithokeftedes (zucchini fritters), stuffed mushrooms, chicken souvlaki(chicken breast skewer, green pepper, tzatziki), swordfish souvlaki(grilled swordfish skewer, green pepper, onion and basil aioli), spanakopita, zuchinni chips, pita bread.

small plates

CALAMARI KALAMARAKIA

Cornmeal-cruste, flash-fried domestic calamari.
Served with basil aioli.

OCTOPUS OKTAPODI

Sashimi grade Spanish octopus, fava, shaved onion, capers, sundried tomato vinaigrette.

SPANAKOPITA

Phyllo dough pouches stued with baby spinach, leeks, herbs, feta cheese, yogurt-feta mousse.

MAVROMATIKA

Black-eyed peas, tri colored peppers, mushroom, onion, parsley, red wine vinegar, Greek olive oil and balsamic vinegar.

GRAPE LEAVES DOLMADES

Hand-rolled dolmades stuffed with rice and herbs.
Served with yogurt sauce

KAKAVIA

Balos seafood stew with fresh fish of the day. Mussels, shrimp, calamari, potato and fresh vegetables.

FRIED CHEESE SAGANAKI

KEFALOGRAVIERA

Kefalograviera flambé, grape preserves.

MUSSELS MYDIA ACHNISTA

Steamed with shallots, garlic, dill, Ouzo and white wine.

salads

GREEK VILLAGE HORIATIKI

Tomato, Cretean cucumbers, sliced red onion, cubanelle pepper, Kalamata olives, Arachova feta, Greek olive oil.

GREEN PRASINI

Baby arugula, romaine, garden herbs, scallions, green olives, crumbled Manouri cheese, fennel vinaigrette.

BEET PANTZARIA

Roasted beets tossed in aromatic Greek yogurt with fennel and fresh fruit on a bed of greens.

GRILLED VEGETABLES PSITA

LACHANIKA

Eggplant, zucchini, green and yellow peppers, mint yogurt and Haloumi cheese.

whole fish on the grill

GROUPEL, RED SNAPPER, BLACK SEA BASS

Check the seafood display for availability and other daily bounty

We invite you to visit our fresh seafood display case in order to select your choices from the daily Balos bounty. All whole fish choices are offered with your selection of side from the options listed below.

20 OZ BRANZINO LAVRAKI

Delicate, white flesh with a mild, sweet flavor.

20 OZ ROYAL DORADO TSIPOURA

Tender white flesh with a rich, succulent, meaty flavor.

All whole fish choices are offered with greens and your selection of side from the options listed below. Please allow 20 minutes per pound of fish.

GREEK ISLAND PIKILIAS

(serve 2-3 people)

Swordfish, salmon, fried or grilled calamari, shrimp, whole dorado or branzino

mains

SALMON SOLOMOS

Grilled Faroe Islands salmon, eggplant, zucchini, mushroom and peppers in a fennel vinaigrette.

*Enjoy with a glass of white: Moschofilero

LAMB CHOPS* PAIDAKIA

Marinated and cooked to order. Baby rosemary potatoes with Kefalograviera cheese.

*Enjoy with a glass of red: Xinomavro

SEAFOOD PASTA

ASTAKOMAKARONADA

Fresh lobster, shrimp, calamari and mussels with pasta in a tomato sauce.

*Enjoy with a glass of white: Moschofilero

CHICKEN KOTOPOULO PSITO

½ all-natural pan seared chicken, fresh herbs, oven-roasted lemon potatoes, natural jus.

*Enjoy with a glass of white: Moschofilero

MOUSSAKA

Layered eggplant, potato and seasoned chopped sirloin, topped with béchamel sauce. Garnish of Greek village salad.

*Enjoy with a glass of red: Xinomavro

RIBEYE* BRIZOLA SHARAS

20 oz prime, grilled to order. Braised fresh green beans, baby rosemary potatoes with Kefalograviera cheese.

*Enjoy with a glass of red: Agiorgitiko

FILLET MIGNON* MOSHARI FILETO

8 oz Angus prime, grilled to order. Haricot vert, baby rosemary potatoes with Kefalograviera cheese.

*Enjoy with a glass of red: Xinomavro

ORZOTTO (VG) GIOUVETSI ME

LAXANIKA

Orzo pasta with spinach, sundried tomatoes, mushrooms, Greek olive oil and tomato sauce with Kefalograviera cheese.

*Enjoy with a glass of white: Aidani

SEAFOOD ORZOTTO ORIZO ME

THALASSINA

Orzo pasta with shrimp, calamari, mussels, spinach, sundried tomatoes, mushrooms, Greek olive oil and tomato sauce with Kefalograviera cheese.

*Enjoy with a glass of white: Moschofilero

PASTICHIO PASTITSIO

Beef ragu bucatini and béchamel.

*Enjoy with a glass of red: Xinomavro

sides

LEMON POTATOES PATATES

LEMONATES

Idaho potatoes roasted with lemon, garlic and oregano.

GREEK FRIES PATATES TIGANITES

Hand-cut Idaho potatoes, crumbled feta and dried Greek mountain oregano.

SPINACH RICE SPANAKORIZO

Baby spinach, rice, leeks and herbs.

GIGANTE BEANS GIGANDES

Oven-roasted in light tomato sauce with fresh herbs and Greek olive oil.

STEAMED GREENS HORTA

Braised seasonal greens (ask your server).

EXECUTIVE CHEF – THEODORE DIMITRAKOPOULOS

*Please ask your server about gluten free or vegetarian options. Please notify your server of food allergies before ordering. Consuming raw or undercooked meat, poultry, shellfish or eggs increase the risk of foodborne illness.
