

STARTERS

PORK BELLY TACOS / sweet soy glaze, mini scallion pancake, carrot-
ginger slaw, pickled chilis, horseradish-avocado crema \$13

GRILLED OCTOPUS / chopped salad, ginger soy dressing, crispy fava
beans \$14

BABY CARROTS / honey chilis, summery crème fraiche, crispy shallot,
sesame, scallion \$13

CRISPY SMOKED PORK RIBS / soy-gochujang bbq, cracklins, kimchi
\$13

GRILLED CHICKEN SKEWERS / yuzu tare glaze, quick pickled
cucumbers, coconut infused yogurt \$12

POPCORN CHICKEN / ginger-soy, pickled fresno, red curry kewpie
mayo, peanuts, scallion \$12

STIR FRIED CHINESE BROCCOLI SUCCOTASH / creamy curry
sauce, baby corn, edamame, shitake “bacon” \$12

STEAMED MUSSELS / ginger lime + lemongrass broth, sambal, fresh
herbs, crostini \$13

TUNA POKE / passionfruit dressing, crispy rice, avocado-wasabi yogurt,
quick pickles, taro chips \$14

PORK BELLY RANGOON / passion fruit mustard, sweet chili sauce
\$12

CRISPY RICE SALAD / spicy chicken sausage, radicchio, nuoc cham
vinaigrette, pineapple, green onions, peanuts \$12

GREEN PAPAYA SALAD / napa cabbage, tamarind-peanut vinaigrette,
carrot, shallots candied peanuts \$12

BALANI SALAD / romaine, red cabbage, crisp summer veggies, tossed in
a creamy carrot-ginger dressing, honey sesame croutons \$12

MEALS

CRISPY ADOBO FRIED CHICKEN / bourbon biscuits, chorizo gravy, cortido, braised collard greens \$23

ROASTED CHINESE EGGPLANT / sweet and spicy soy glaze, jasmine rice, chopped salad, ginger vinaigrette \$22

STIR FRY / homemade noodles, cabbage, oyster mushrooms, spicy chilis, cashew, soft cooked egg* \$20

SEAFOOD STEW / coconut-tomato broth, octopus, mussels, shrimp, steamed rice \$26

SEARED ATLANTIC SALMON / medium rare, smoky beluga lentil, chili-honey carrots, cilantro vinaigrette* \$28

GRILLED WHOLE FISH / rotating selection, celery root puree, garlicky green beans, celery buttermilk dressing* \$28

KATSUDON / togarashi breaded pork cutlet, fried rice, pickled scallions, soft cooked egg*, dashi demi-glace \$24

PAN ROASTED ANGUS SIRLOIN* / 12 oz Angus sirloin, mushrooms, brandy-goat cheese, duck frites \$29

BALANI BURGER / smashed prime chuck, crispy pork belly, cheddar, house dill pickles, awesome sauce, potato roll, frites \$17

SIDES

\$6

steamed jasmine rice

duck fat frites w/scallion mayo *

garlicky green bean

celery root puree

smoky beluga lentils

braised collard greens

biscuit w/ butter

*These items may be served raw, undercooked, or cooked to your specification. The Commonwealth of Massachusetts suggests that the consumption of undercooked or raw meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy.