

STARTERS

- SPINACH & ARTICHOKE DIP** – Served with chips - 8
THAVMA CHIPS – Thinly sliced zucchini, lightly fried – 8
LOUKANIKO - Citrus Infused Seasoned Greek sausage - 8
SPINACH PIE – Freshly chopped spinach & feta in a flakey fillo shell - 6
FALAFEL CAKES – Fried croquettes of ground, herbed garbanzos; served with hummus - 6
OREGANO WINGS – Fried chicken wings sprinkled with lemon, oregano and pepper - 7
CALAMARI – Lightly breaded calamari tubes, fried to a golden brown – 10
SAGANAKI – Broiled Kefalograviera cheese - 9
BROILED FETA – Broiled to perfection- 8
HALOUMI – Pan-seared Haloumi Cheese with Fresh Basil - 7
SHRIMP SAGANAKI - Sautéed shrimp, garlic, fresh tomato & topped with melted Kefalograviera - 11
CRAB CAKE – Fresh jumbo lump Maryland crab cake - 8
OCTOPUS – Char-grilled baby octopus, red onion, pepper, Dijon Ladolemono, balsamic drizzle - 12

THAVMA SPREADS

SERVED WITH WARM PITA

- HUMMUS - 6
TARAMA - 6
DOLMADES - 5
BRUSCHETTA - 6
ASSORTED COLD PLATTER
PICK ANY THREE (3) - 9 ALL SEVEN (7) - 16

TZATZIKI - 6

BABA GHANOUSH - 6

ROASTED BEETS - 5

BRUSCHETTA - 6

ASSORTED COLD PLATTER

PICK ANY THREE (3) - 9 ALL SEVEN (7) - 16

SALADS

- MIXED GREENS** – Organic Mixed Field Greens, tomato, cucumber – 7
CAESAR – Romaine, herbed croutons, classic Caesar dressing - 7
GREEK – Romaine, tomato, cucumber, red onion, pepper, Feta, Kalamata olives, vinaigrette. - 8
TABOULI – Chopped parsley, onions, tomatoes and bulgur dressed with lemon and olive oil - 8
ISRAELI COUSCOUS – Cumin infused with roasted bell peppers - 7
VILLAGE – Chopped tomato & cucumber with red onions, feta, Kalamata olives, vinaigrette. - 9
SPINACH – baby spinach tossed with goat cheese, roasted beets, croutons, Balsamic vinaigrette - 8

FLATBREAD WRAP

TOPPED WITH RED ONION, TOMATO & TZATZIKI

- CHICKEN - 7
PORK - 7
SHRIMP - 8
FALAFEL* - 7
LAMB - 8
GRILLED VEG - 6
ADD FRIES - 2

*FALAFEL TOPPED WITH HUMMUS

FROM THE LAND

- SHISHKEBOB** – Skewered meat & vegetables grilled to order; with Greek Salad, Tzatziki, pita & country pilaf.
Chicken-14 Pork-14 Steak-16 Lamb-17 Shrimp-17
BALSAMIC PORK CHOP – Center cut chop grilled and simmered in a balsamic reduction; mashed potatoes & grilled Zucchini. – 16
THAVMA RIB EYE – Marinated Angus char-grilled to taste; served with Greek Fries - 20
CHICKEN FLORES – Chicken Breast sautéed in wine & topped with sautéed spinach, tomato & melted Kasseri; mashed potato. - 14
CHICKEN FRESCO – Char-grilled Chicken Breast; sautéed garlic spinach; country pilaf - 13
CHICKEN LEMONATO – Half roasted chicken served with roasted potatoes & steamed vegetables - 14
CHICKEN BRÓKOLA - Sautéed chicken in extra virgin olive oil with fresh broccoli, garlic in a sun-dried tomato pesto & rigatoni - 15
LAMB & ORZO - Boneless lamb braised in a homemade tomato sauce over orzo - 15
VEAL MILANESE – Lightly breaded milk-fed baby veal; arugula, ripe tomato, fresh basil. - 17
RACK OF LAMB – Grilled to taste; served with mashed potato and grilled zucchini. – 23
MOUSAKA – A classic. Layers of eggplant, potato, seasoned ground-beef & Béchamel. – 14
PASTICHIO – Ground beef layered in rigatoni under Béchamel – 13
AEGEAN PASTA – Rigatoni with sautéed spinach, garlic, tomato and Feta – 12, with grilled chicken - 15
LINGUINI & MEAT SAUCE – Tender pasta topped with our homemade ground meat sauce – 11



SOUPS

(Daily)

Chicken Avgolemono

(Soups below Alternate Daily)

Lentil*

Fasolada (Bean)*

Lobster Bisque

* - Vegetarian

PIZZA

12" Pie made fresh to order. Please allow at least 20 min to prepare.

PLAIN PIZZA – 9

TYRO – Kasseri Cheese Pizza – 10

CRETAN – Mozzarella Cheese, Chicken, red onion – 11

THAVMA – mozzarella, sweet pepper, tomato and red onion - 11

SPINACH-FETA – Spinach & feta mixture topped with Kasseri - 11

TOP OFF

YOUR SALAD:

- GRILLED CHICKEN - 4
GRILLED CALAMARI - 5
FALAFEL - 4
GRILLED OCTOPUS - 6
GRILLED SHRIMP - 6
TUNA SALAD - 4
GRILLED SALMON - 5
GRILLED VEG - 3

GOURMET BURGERS

8OZ. ANGUS BEEF - SERVED WITH GREEK FRIES

CHEESEBURGER - American Cheese, Lettuce, ripe tomato - 8

PHILLY BURGER - Sautéed onions, peppers & mushroom with melted american - 10

THAVMA BURGER - Peppered Bacon, Cabot Cheddar, ripe tomato, crisp lettuce - 10

TURKEY BURGER - American Cheese, ripe tomato, lettuce - 8

FROM THE SEA

- SHRIMP SCAMPI** – Sautéed shrimp over tender pasta, classic scampi sauce – 16
SWORDFISH – Dijon Marinated Atlantic Swordfish char-grilled and served over sautéed spinach & feta - 16
PAN-SEARED SCALLOPS – Seared Jumbo Sea Scallops served over sautéed spinach & feta with pilaf- 18
SHRIMP SANTORINI – Sautéed shrimp, fresh tomato, garlic and feta over pasta – 16
GRILLED SALMON – Seared on the grill, served over spinach rice with Tabouli - 16
FLOUNDER LEMONATO – Fillet of flounder sautéed in a white wine-lemon sauce, vegetable medley. – 15
LOBSTER RAVIOLI – Jumbo Lobster filled ravioli in a light pink sauce - 16
SEAFOOD COMBINATION – Tender Octopus, Jumbo Shrimp and Calamari Tubes seared on the grill. – 20
WHOLE BRONZINI – Flakey white Mediterranean bass; served whole, deboned upon request. – 24

SIDES

- Roasted Potatoes - 5
Sautéed Spinach - 5
Steamed Vegetables - 5
Spinach Rice - 5
Greek Fries - 4
Country Pilaf - 3
Mashed Potatoes - 4