

## 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 - 7  
**FALAFEL CAKES** – Fried croquettes of ground, herbed garbanzos; served with hummus - 6  
**OREGANO WINGS** – Flash Fried chicken wings sprinkled with lemon, oregano and pepper - 8  
**CALAMARI** – Fried to a golden brown -or- CharGrilled – 10  
**SAGANAKI** – Pan fried Kefalograviera cheese - 9  
**BROILED FETA** – Broiled to perfection - 8  
**HALOUMI** – Pan-seared Haloumi Cheese with Fresh Mint Pesto - 8  
**SHRIMP SAGANAKI** - Sautéed shrimp, garlic, fresh tomato & topped with melted Kefalograviera - 11  
**CRAB CAKE** – Fresh jumbo lump Maryland crab cake - 10  
**OCTOPUS** – Char-grilled baby octopus, red onion, pepper, Dijon Ladolemono, balsamic drizzle - 15



## SOUPS - 4.<sup>50</sup> (Daily)

**Chicken Avgolemono**

(Soups below Alternate Daily)

**Lentil\***

**Fasolada (Bean)\***

\* - Vegetarian

**Split-Pea**

## THAVMA SPREADS

SERVED WITH WARM PITA

- HUMMUS - 6  
TARAMA - 6  
DOLMADES - 5  
TZATZIKI - 6  
BABA GHANOUSH - 6  
ROASTED BEETS - 6  
BRUSCHETTA - 6

### ASSORTED COLD PLATTER

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

## GOURMET BURGERS

1/2 LB. ANGUS BEEF - SERVED WITH GREEK FRIES

- CHEESEBURGER** - American Cheese, Lettuce, ripe tomato - 8  
**THAVMA BURGER** - Peppered Bacon, Cabot Cheddar, sautéed onions  
ripe tomato, crisp lettuce - 10

- TURKEY BURGER** - American Cheese, ripe tomato,  
lettuce & Greel Fries- 8

## SALADS

- MIXED GREENS** – Organic Mixed Field Greens, tomato, cucumber – 7  
**CAESAR** – Romaine, homemade herbed croutons, creamy Caesar dressing - 7  
**GREEK** – Romaine, tomato, cucumber, red onion, pepper, Feta, Kalamata olives, vinaigrette. - 8  
**TABOULI** – Chopped parsley, onions, tomatoes and bulgur dressed with Dijon-lemon & olive oil - 8  
**ISRAELI COUSCOUS** – Cumin infused roasted tomato & pepper - 8  
**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

## TOP OFF YOUR SALAD:

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

## SHISHKABOB PLATTERS

Two meat Skewers char-grilled to order;  
Served with Greek Salad, warm pita, country pilaf & Tzatziki.

- CHICKEN – 15  
KOFTA – 16  
PORK – 15  
ANGUS STEAK – 17  
COLORADO LAMB – 19  
SHRIMP – 19

### ALL ENTREES:

SUBSTITUTE VEGETABLE FOR STARCH - \$2 MORE  
SUB SAUTÉED SPINACH FOR STARCH - \$3 MORE

## FROM THE LAND

- BALSAMIC PORK CHOP** – Center cut chop grilled and simmered in a balsamic reduction; mashed potatoes & grilled Zucchini. – 17  
**THAVMA RIB EYE** – Marinated Angus char-grilled to taste; served with Greek Fries - 22  
**CHICKEN FLORES** – Chicken Breast sautéed in wine & topped with sautéed spinach, tomato & melted Kasseri; mashed potato. - 15  
**CHICKEN FRESCO** – Char-grilled Chicken Breast; fresh tomato, sautéed garlic, spinach & crumpled feta; country pilaf - 14  
**CHICKEN LEMONATO** – Half roasted chicken served with roasted potatoes & steamed vegetables - 15  
**CHICKEN BRÓKOLA** - Sautéed chicken in extra virgin olive oil with fresh broccoli, garlic in a sun-dried tomato pesto & rigatoni - 15  
**CHICKEN SANTORINI** - Breast of Chicken in a fresh tomato & roasted garlic sauce; baked with feta; country pilaf - 15  
**VEAL MILANESE** – Lightly breaded milk-fed baby veal; baby arugula, ripe tomato, fresh basil. - 18  
**LAMB & ORZO** - Boneless lamb braised in a homemade tomato sauce over orzo - 17  
**MOUSAKA** – A classic. Layers of eggplant, potato, seasoned ground-beef & Béchamel. – 14  
**PASTICHIO** – Greek Specialty. Seasoned Ground beef layered with pasta; Béchamel – 13  
**LINGUINI & MEAT SAUCE** – Homemade Meat sauce with fresh tomato; served over tender linguini - 12  
**AEGEAN PASTA** – Rigatoni with sautéed spinach, garlic, tomato & Feta – 12, - with grilled chicken - 15

## FROM THE SEA

- SHRIMP SCAMPI** – Sautéed shrimp over tender orzo pasta, classic scampi sauce – 18  
**SWORDFISH** – Dijon Marinated Atlantic Swordfish char-grilled and served over sautéed spinach & feta - 18  
**PAN-SEARED SCALLOPS** – Seared Jumbo Diver Scallops served over sautéed spinach & feta with pilaf- 21  
**SHRIMP SANTORINI** – Sautéed shrimp, fresh tomato, garlic and feta over orzo pasta – 18  
**GRILLED SALMON** – Seared on the grill, served over spinach rice with Tabouli - 18  
**STUFFED FILET OF SOLE** – Filet of Sole stuffed with spinach & feta in a white wine lemon dill sauce; served with vegetable medley - 18  
**FLOUNDER LEMONATO** – Fillet of flounder sautéed in a white wine-lemon sauce, vegetable medley. – 17  
**SEAFOOD COMBINATION** – Tender Octopus, Jumbo Shrimp and Calamari Tubes seared on the grill. – 22  
**WHOLE BRONZINI** – Flakey white Mediterranean bass; served whole, deboned upon request. – 25

## SIDES

- Roasted Potatoes - 5  
Sautéed Spinach - 6  
Steamed Vegetables - 5  
Spinach Rice - 5  
Greek Fries - 4  
Mashed Potatoes - 5  
Country Pilaf - 4

A GRATUITY OF 18.5% WILL BE ADDED TO PARTIES OF SIX OR MORE.