

STARTERS

- SPINACH & ARTICHOKE DIP** – Served with chips - 8
THAVMA CHIPS – Thinly sliced zucchini, lightly fried – 8
LOUKANIKO - Seasoned Greek sausage - 8
SPINACH PIE – Freshly chopped spinach, leeks & feta in a flakey fillo shell - 6
FALAFEL CAKES – Fried croquettes of ground, herbed garbanzos, 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 **FETA** – Broiled to perfection- 8
HALOUMI – Pan-seared Haloumi Cheese with Fresh Basil - 8
CRAB CAKE – Classic fresh jumbo lump Maryland crab cake - 8
OCTOPUS – Char-grilled baby octopus, red onion, grilled pepper, Dijon Ladolemono, balsamic drizzle - **12**

THAVMA SPREADS

SERVED WITH WARM PITA

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

ASSORTED COLD PLATTER

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

PIZZA

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

PLAIN PIZZA – 9

- TYRO** – Kasseri Cheese Pizza – 9
CRETAN – Mozzarella Cheese, Chicken, red onion – 11
THAVMA – mozzarella, sweet pepper, tomato and red onion - 11
SPANAKO-PIZZA – Spinach, leeks & feta topped with Kasseri - 11

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, house vinaigrette. - 8
TABOULI – Chopped parsley, green 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, house vinaigrette. - 9
SPINACH – fresh 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
 GRILLED SALMON - 5

SIDES

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

FROM THE LAND

- BALSAMIC PORK CHOP** – Center cut pork chop grilled and simmered in a balsamic reduction; Severed with mashed potatoes & grilled Zucchini. – 16
THAVMA RIB EYE – Marinated Angus char-grilled to taste; served with Oregano Fries, butter herb - 20
SHISHKEBOB – Skewered meat & vegetables grilled to order. Served over country pilaf.
Chicken-14, Pork-14, Steak-16, Lamb-17, Shrimp-17
CHICKEN FLORES – Chicken Breast sautéed in a sherry wine & topped with sautéed spinach, tomato and melted Kasseri cheese; served with mashed potato. - 14
CHICKEN FRESCO – Char-grilled Chicken Breast; sautéed garlic spinach; country pilaf - 13
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. - 16
RACK OF LAMB – Cooked to taste; served with mashed potato and grilled zucchini. – 23
MOUSAKA – A classic. Layers of eggplant, potato, seasoned ground-beef & Béchamel. – 14
CHICKEN LEMONATO – Half roasted chicken served with roasted potatoes & steamed vegetables - 14
AEGEAN PASTA – Rigatoni with sautéed spinach, garlic, tomato and Feta – 12, with grilled chicken - 15
LOBSTER RAVIOLI – Jumbo Lobster filled ravioli in a light pink sauce - 15
LINGUINI & MEAT SAUCE – Tender pasta topped with our homemade ground meat sauce – 11

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 - 16
PAN-SEARED SCALLOPS – Pan-Seared Jumbo Sea Scallops served over sautéed spinach - 17
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, accented with capers. – 15
SEAFOOD COMBINATION – Tender Octopus, Gulf Shrimp and Calamari Tubes seared on the grill. – 20
WHOLE BRONZINI – Flakey white Mediteranean bass; served whole, deboned upon request. – 24

SOUPS

(Daily)

Chicken Avgolemono

(Soups below Alternate Daily)

Lentil*

Fasolada (Bean)*

Lobster Bisque

* - Vegetarian