

SOUPS - 4

(Daily)

Chicken Avgolemono

(Soups below Alternate Daily)

Lentil

Fasolada (Bean)

Lobster Bisque

THAVMA SPREADS

SERVED WITH TWO WHOLE 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

STARTERS

SPINACH & ARTICHOKE DIP – Served with chips - 8

THAVMA CHIPS - Thinly sliced zucchini, lightly fried - 8

LOUKANIKO - Char-Grilled seasoned Greek sausage - 6

SPINACH PIE –freshly chopped spinach, leeks & feta in a 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

SAGANAKI -Broiled Kefalograviera cheese - 9 **FETA** - Broiled to perfection- 8

HALOUMI - Pan-seared Haloumi Cheese with Fresh Basil - 8

CALAMARI – breaded calamari tubes, fried to a golden brown - 10

OCTOPUS – Char-grilled baby octopus, red onion, grilled pepper, Dijon Ladolemono, balsamic drizzle - 12

FLATBREAD WRAP

TOPPED WITH RED ONION,

TOMATO & TZATZIKI

CHICKEN - 7

SHRIMP - 8

LAMB - 8

PORK - 7

FALAFEL* - 7

GRILLED VEG - 6

ADD FRIES - 2

* - Topped with Hummus

GOURMET BURGERS

8OZ. CERTIFIED ANGUS ON A BRIOCHE BUN

SERVED WITH GREEK FRIES

CHEESEBURGER - American Cheese, Lettuce, ripe tomato - 8

THAVMA BURGER - Peppered Bacon, Vermont Cheddar, ripe tomato - 10

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

PIZZA

PLAIN PIZZA – 9

TYRO – Kasseri Cheese Pizza – 9

CRETAN – Mozzarella Cheese, Chicken, red onion – 11

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

SPINACH-PIZZA – Spinach, leeks & feta topped with Kasseri - 11

SIDES

Roasted Potatoes - 5

Greek Fries - 4

Sautéed Spinach - 5

Country Pilaf - 3

Steamed Vegetables - 5

Mashed Potatoes - 4

SALADS

MIXED GREENS - Organic Mixed Greens, tomato, cucumber - 6

CAESAR - Romaine, herbed croutons, classic Caesar dressing - 7

GREEK - Romaine, tomato, cucumber, red onion, pepper, Feta, Kalamata olives, house vinaigrette. - 8 *Family Size* - 12

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 - 9

SPINACH - fresh baby spinach tossed with goat cheese, roasted beets, croutons, Balsamic vinaigrette - 8

We may chop your salad upon request. All salads come lightly dressed, unless specified otherwise. Olives may contain pits.

TOP OFF YOUR SALAD

GRILLED CHICKEN - 4

GRILLED CALAMARI - 5

FALAFEL - 4

GRILLED OCTOPUS - 6

GRILLED SHRIMP - 6

GRILLED SALMON - 5

GRILLED VEG - 3

ENTREES

BALSAMIC PORK CHOP – Center cut pork chop grilled and simmered in a balsamic reduction; served with mashed potatoes & grilled zucchini. – 16

THAVMA RIB EYE – Marinated Angus char-grilled to taste; served with Greek Fries -20

SHISHKEBOB – Skewered meat 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; with mashed potato. - 14

CHICKEN FRESCO – Char-grilled Chicken Breast; sautéed garlic spinach - 13

LAMB & ORZO - Tender lamb braised in a homemade tomato sauce with just a touch of cinnamon - 15

VEAL MILANESE – Lightly breaded milk-fed baby veal; arugula, tomato & basil. - 16

RACK OF LAMB – Succulent rack, cooked to taste; served with mashed potato and grilled zucchini. – 23

MOUSAKA – 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 own ground meat sauce - 11

FROM THE SEA

SHRIMP SCAMPI – Sautéed shrimp over tender pasta, classic scampi sauce – 16

SWORDFISH – Marinated Atlantic Swordfish char-grilled; over sautéed spinach - 16

PAN-SEARED SCALLOPS – 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; over spinach-rice with tabouli - 16

FLOUNDER LEMONATO – Filet of flounder sautéed in a white wine-lemon sauce, accented with capers. – 15

SEAFOOD COMBINATION – Char-grilled Octopus, Gulf Shrimp and Calamari Tubes. – 20

WHOLE BRONZINI – Flakey white Mediterranean bass; served whole. – 24

