

# THAVMA

## MEDITERRANEAN GRILL



## Starters

**ARTICHOKE & SPINACH DIP** 11  
Served with pita chips

**THAVMA CHIPS** 13  
Thinly-sliced zucchini, lightly fried

**SPINACH PIE** 10  
Freshly chopped spinach and feta in a flakey filo shell

**FALAFEL CAKES** 9  
Fried croquettes of ground, herbed garbanzos, served with hummus

**OREGANO WINGS** 14  
Baked (not fried) jumbo chicken wings sprinkled with lemon, oregano, and pepper

**CALAMARI** 17  
Fried to a golden brown or chargrilled

**SAGANAKI** 13  
Pan-seared Vlahotyri cheese

**SHRIMP SAGANAKI** 17  
Sautéed shrimp, garlic, fresh tomato topped with melted Vlahotyri

**LOBSTER MAC & CHEESE** 15  
Parmigiano-Reggiano, aged Vermont Cheddar and Vlahotyri cheese; Lobster

**GRILLED OCTOPUS** 23  
Chargrilled baby octopus, red onion, roasted red pepper, tomato, Dijon Ladolemono, and balsamic drizzle

## Soups

7.5 • Daily Selections

**CHICKEN AVGOLEMONO**

**VEGETARIAN SOUP OF THE DAY**  
Changes daily

## THAVMA Spreads

Served with warm pita

**HUMMUS** 9

**TARAMA** 10

**ROASTED BEETS** 9

**ASSORTED COLD SPREAD PLATTERS**

PICK ANY THREE (3) - 17

**DOLMADES** 9

**TZATZIKI** 9

**BABA GHANOUSH** 9

ALL SIX (6) - 24

## Gourmet Burgers

1/2 lb. Angus Beef - Served with Greek Fries

**CHEESEBURGER** 16  
American cheese, lettuce, and ripe tomato

**THAVMA BURGER** 17.5  
Applewood smoked bacon, Cabot cheddar and caramelized onion on brioche

**TURKEY BURGER** 16.5  
All white fresh ground turkey made in house on flatbread with ripe tomato, lettuce and Greek fries

## Salad

**MIXED GREENS** 11  
Organic mixed field greens, tomato, cucumber

**CAESAR** 11  
Romaine, herbed croutons & Pecorino Romano tossed with Creamy Caesar dressing

**TABOULI** 11  
Chopped parsley, onions, tomatoes, and bulgur dressed with Dijon-lemon and olive oil

**GREEK** 12  
Romaine, tomato, cucumber, red onion, Feta, Kalamata olives, pepperoncini, vinaigrette

**SPINACH** 13  
Baby spinach with goat cheese, roasted beets, garbanzos, herbed croutons and Balsamic vinaigrette

**VILLAGE** 13  
Chopped tomato and cucumber with red onions, Feta, Kalamata olives, and vinaigrette

## Top Off Your Salad!

**GRILLED CHICKEN** 8

**FALAFEL** 7

**GRILLED VEGETABLES** 7

**ANGUS STEAK SKEWER** 10

**GRILLED CALAMARI** 10

**GRILLED SHRIMP** 10

**GRILLED SALMON** 10

**GRILLED OCTOPUS** 10

# ShishKabob Platters

Two meat skewers chargrilled to order; served with warm pita, country pilaf and tzatziki

- CHICKEN 22
- COLORADO LAMB 26
- ANGUS STEAK 26
- KOFTA 22
- SHRIMP 26
- FALAFEL 21
- SPLIT PLATTER 22 - 26  
Pick any two of above (2)

# Seafood

- SWORDFISH 30  
Dijon marinated Atlantic swordfish chargrilled and served over sautéed spinach and feta & pilaf
- PAN-SEARED SCALLOPS 32  
Seared Jumbo Diver Scallops served over sautéed spinach and feta with pilaf
- SHRIMP SCAMPI 27  
Sautéed shrimp over tender orzo pasta and classic Scampi sauce
- SHRIMP SANTORINI 27  
Sautéed shrimp, fresh tomato, garlic and feta over orzo pasta
- GRILLED SALMON 27  
Seared on the grill, served over spinach rice with Tabouli
- STUFFED FILET OF SOLE 28  
Filet of Sole stuffed with spinach, feta, herb sauce and served with a vegetable medley
- FLOUNDER LEMONATO 28  
Sautéed filet of Flounder with lemon-white wine sauce, vegetable medley & pilaf
- SEAFOOD COMBINATION 34  
Tender octopus, jumbo shrimp, and calamari tubes char-grilled; country pilaf
- WHOLE BRONZINI 34  
Flakey white Mediterranean bass served whole or deboned upon request. Vegetable Medley & lemon roasted potato



# Entrées

For all Main Courses:  
Add on a side Greek Salad - additional \$3.5  
Substitute vegetable for starch - additional \$2.75  
Sautéed spinach for starch - additional \$3.75

- CHICKEN SANTORINI 24  
Chicken breast in a fresh tomato and roasted garlic sauce, backed with feta, over country pilaf
- CHICKEN BRÓKOLA 24  
Sautéed chicken in extra virgin olive oil with fresh broccoli, garlic, sun-dried tomato and tender rigatoni.
- CHICKEN LEMONATO 26  
Half-roasted chicken served with lemon roasted potatoes and vegetable medley
- CHICKEN FRESCO 26  
Chargrilled chicken breast, fresh tomato, sautéed garlic, spinach and crumbled feta with country pilaf
- AEGEAN PASTA 20  
Rigatoni with sautéed spinach, garlic, tomato and feta
- LAMB & ORZO 28  
Boneless lamb braised in a homemade tomato sauce over orzo
- BALSAMIC PORK CHOP 28  
Center-cut, glazed chop seared to order with mashed potato, grilled zucchini and caramelized onions
- THAVMA RIB-EYE 35  
Chargrilled boneless, dry-rubbed Angus. 16oz with Greek fries
- RACK OF LAMB 35  
Chargrilled chops served with specialty vegetable and mashed potato
- MOUSAKA 21  
A classic. Layers of eggplant, potato, seasoned ground-beef and Béchamel
- PASTICHIO 20  
Greek specialty. Seasoned ground beef layered with Greek pasta and Béchamel
- IMAM BAILDI 20  
Layered eggplant with fresh tomato, sautéed onions and garlic with crumbled feta
- LAMB BURGER 22  
A half pound of ground lamb, crumbled feta, tomato relish and Buffalo onion straws on brioche. Served with sweet potato fries.



# Sides

- |                      |                   |
|----------------------|-------------------|
| ROASTED POTATOES 6   | GREEK FRIES 6     |
| SAUTÉED SPINACH 8    | COUNTRY PILAF 6   |
| STEAMED VEGETABLES 8 | MASHED POTATOES 6 |
|                      | SPINACH RICE 6    |

A gratuity of 20% added to parties of six (6) or more.  
Credit Card Processing fee assigned on all CC Transactions