

THAVMA

MEDITERRANEAN GRILL




Starters

ARTICHOKE & SPINACH DIP 11
Served with pita chips

THAVMA CHIPS 11.5
Thinly-sliced zucchini, lightly fried

LOUKANIKO 11
Citrus-infused and seasoned Greek sausage

SPINACH PIE 9.5
Freshly chopped spinach and feta in a flakey filo shell

FALAFEL CAKES 8
Fried croquettes of ground, herbed garbanzos, served with hummus

OREGANO WINGS 11.5
Baked (not fried) jumbo chicken wings sprinkled with lemon, oregano, and pepper

CALAMARI 14
Fried to a golden brown or chargrilled

SAGANAKI 11.5
Pan-seared Vlahotyri cheese

SHRIMP SAGANAKI 15
Sautéed shrimp, garlic, fresh tomato topped with melted Vlahotyri

LOBSTER MAC & CHEESE 14.5
Parmigiano-Reggiano, aged Vermont Cheddar and Vlahotyri cheese; Lobster

GRILLED OCTOPUS 19
Chargrilled baby octopus, red onion, roasted red pepper, tomato, Dijon Ladolemono, and balsamic drizzle

Soups

6.5 • Daily Selections

CHICKEN AVGOLEMONO

VEGETARIAN SOUP OF THE DAY
Changes daily

THAVMA Spreads

Served with warm pita

HUMMUS 8

TARAMA 9

ROASTED BEETS 8

DOLMADES 8

TZATZIKI 8

BABA GHANOUSH 8

ASSORTED COLD SPREAD PLATTERS

PICK ANY THREE (3) - 14

ALL SIX (6) - 20

Gourmet Burgers

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

CHEESEBURGER 13
American cheese, lettuce, and ripe tomato

THAVMA BURGER 14.75
Applewood smoked bacon, Cabot cheddar and caramelized onion on brioche

TURKEY BURGER 13.5
All white fresh ground turkey made in house on flatbread with ripe tomato, lettuce and Greek fries

Salad

MIXED GREENS 9.5
Organic mixed field greens, tomato, cucumber

GREEK 10.5
Romaine, tomato, cucumber, red onion, Feta, Kalamata olives, pepperoncini, vinaigrette

TABOULI 10
Chopped parsley, onions, tomatoes, and bulgur dressed with Dijon-lemon and olive oil

SPINACH 11
Baby spinach with goat cheese, roasted beets, garbanzos, herbed croutons and Balsamic vinaigrette

CAESAR 9
Romaine, home made herbed croutons and creamy Caesar dressing

VILLAGE 11.5
Chopped tomato and cucumber with red onions, Feta, Kalamata olives, and vinaigrette

Top Off Your Salad!

GRILLED CHICKEN 6.5

FALAFEL 6.5

GRILLED VEGETABLES 6.5

ANGUS STEAK SKEWER 8.5

GRILLED CALAMARI 8

GRILLED SHRIMP 8.5

GRILLED SALMON 9

GRILLED OCTOPUS 9

ShishKabob Platters

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

- CHICKEN** 19
- COLORADO LAMB** 22
- ANGUS STEAK** 22
- KOFTA** 19
- SHRIMP** 22
- FALAFEL** 18
- SPLIT PLATTER** 19 - 22
Pick any two of above (2)

Seafood

- SWORDFISH** 25
Dijon marinated Atlantic swordfish chargrilled and served over sautéed spinach and feta
- PAN-SEARED SCALLOPS** 27
Seared Jumbo Diver Scallops served over sautéed spinach and feta with pilaf
- SHRIMP SCAMPI** 23
Sautéed shrimp over tender orzo pasta and classic Scampi sauce
- SHRIMP SANTORINI** 23
Sautéed shrimp, fresh tomato, garlic and feta over orzo pasta
- GRILLED SALMON** 23
Seared on the grill, served over spinach rice with Tabouli
- STUFFED FILET OF SOLE** 23
Filet of Sole stuffed with spinach, feta, herb sauce and served with a vegetable medley
- FLOUNDER LEMONATO** 23
Sautéed filet of Flounder with lemon-white wine sauce and a vegetable medley
- SEAFOOD COMBINATION** 27.5
Tender octopus, jumbo shrimp, and calamari tubes seared on the grill
- WHOLE BRONZINI** 30
Flakey white Mediterranean bass, served whole or deboned upon request

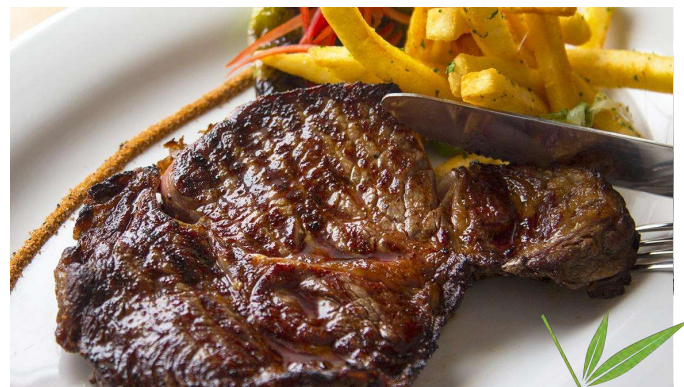


Entrées

For all Main Courses:

Add on a side Greek Salad - additional \$2.75
Substitute vegetable for starch - additional \$2.75
Sautéed spinach for starch - additional \$3.75

- BALSAMIC PORK CHOP** 25
Center-cut, glazed chop seared to order with mashed potato, grilled zucchini and caramelized onions
- LAMB & ORZO** 23
Boneless lamb braised in a homemade tomato sauce over orzo
- THAVMA RIB-EYE** 29.5
Chargrilled boneless, dry-rubbed Angus steak with Greek fries
- RACK OF LAMB** 30
Chargrilled chops served with specialty vegetable and starch
- CHICKEN LEMONATO** 21
Half-roasted chicken served with roasted potatoes and vegetable medley
- CHICKEN FRESCO** 21
Chargrilled chicken breast, fresh tomato, sautéed garlic, spinach and crumbled feta with country pilaf
- CHICKEN BRÓKOLA** 20
Sautéed chicken in extra virgin olive oil with fresh broccoli, garlic, sun-dried tomato pesto and rigatoni.
- CHICKEN SANTORINI** 20
Chicken breast in a fresh tomato and roasted garlic sauce, backed with feta and served with country pilaf
- AEGEAN PASTA** 16.5
Rigatoni with sautéed spinach, garlic, tomato and feta
- MOUSAKA** 17
A classic. Layers of eggplant, potato, seasoned ground-beef and Béchamel
- PASTICHIO** 17
Greek specialty. Seasoned ground beef layered with Greek pasta and Béchamel
- IMAM BAILDI** 17
Layered eggplant with fresh tomato, sautéed onions and garlic with crumbled feta
- LAMB BURGER** 18
A half pound of ground lamb, crumbled feta, tomato relish and Buffalo onion straws on brioche. Served with fries.



Sides

- ROASTED POTATOES** 6
- SAUTÉED SPINACH** 7
- STEAMED VEGETABLES** 7
- GREEK FRIES** 5
- COUNTRY PILAF** 5
- MASHED POTATOES** 6
- SPINACH RICE** 6

A gratuity of 18.5% will be added to parties of six (6) or more.