

# THAVMA

## MEDITERRANEAN GRILL




### Starters

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

**THAVMA CHIPS** 12  
Thinly-sliced zucchini, lightly fried

**LOUKANIKO** 11  
Citrus-infused and seasoned Greek sausage

**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** 13  
Baked (not fried) jumbo chicken wings sprinkled with lemon, oregano, and pepper

**CALAMARI** 14.5  
Fried to a golden brown or chargilled

**SAGANAKI** 12  
Pan-seared Vlahotyri cheese

**SHRIMP SAGANAKI** 16  
Sautéed shrimp, garlic, fresh tomato topped with melted Vlahotyri

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

**GRILLED OCTOPUS** 20  
Chargilled baby octopus, red onion, roasted red pepper, tomato, Dijon Ladolemono, and balsamic drizzle

### Soups

7 • 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** 14  
American cheese, lettuce, and ripe tomato

**THAVMA BURGER** 15.5  
Applewood smoked bacon, Cabot cheddar and caramelized onion on brioche

**TURKEY BURGER** 14.5  
All white fresh ground turkey made in house on flatbread with ripe tomato, lettuce and Greek fries

### Salad

**MIXED GREENS** 10  
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** 7

**FALAFEL** 7

**GRILLED VEGETABLES** 7

**ANGUS STEAK SKEWER** 9

**GRILLED CALAMARI** 9

**GRILLED SHRIMP** 9

**GRILLED SALMON** 9

**GRILLED OCTOPUS** 9

## ShishKabob Platters

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

- CHICKEN** 20
- COLORADO LAMB** 24
- ANGUS STEAK** 24
- KOFTA** 20
- SHRIMP** 24
- FALAFEL** 19
- SPLIT PLATTER** 20-24  
Pick any two of above (2)

## Seafood

- SWORDFISH** 27  
Dijon marinated Atlantic swordfish chargrilled and served over sautéed spinach and feta
- PAN-SEARED SCALLOPS** 28  
Seared Jumbo Diver Scallops served over sautéed spinach and feta with pilaf
- SHRIMP SCAMPI** 25  
Sautéed shrimp over tender orzo pasta and classic Scampi sauce
- SHRIMP SANTORINI** 25  
Sautéed shrimp, fresh tomato, garlic and feta over orzo pasta
- GRILLED SALMON** 25  
Seared on the grill, served over spinach rice with Tabouli
- STUFFED FILET OF SOLE** 25  
Filet of Sole stuffed with spinach, feta, herb sauce and served with a vegetable medley
- FLOUNDER LEMONATO** 25  
Sautéed filet of Flounder with lemon-white wine sauce and a vegetable medley
- SEAFOOD COMBINATION** 29  
Tender octopus, jumbo shrimp, and calamari tubes seared on the grill
- WHOLE BRONZINI** 31  
Flakey white Mediterranean bass, served whole or deboned upon request

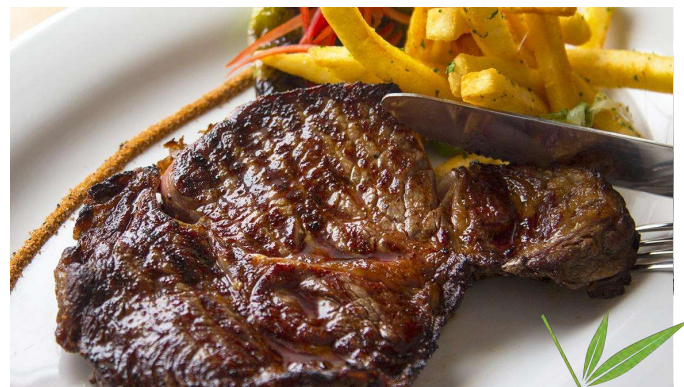


## Entrées

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 BRÓKOLA** 21  
Sautéed chicken in extra virgin olive oil with fresh broccoli, garlic, sun-dried tomato pesto and rigatoni.
- CHICKEN SANTORINI** 21  
Chicken breast in a fresh tomato and roasted garlic sauce, backed with feta and served with country pilaf
- CHICKEN LEMONATO** 23  
Half-roasted chicken served with roasted potatoes and vegetable medley
- CHICKEN FRESCO** 23  
Chargrilled chicken breast, fresh tomato, sautéed garlic, spinach and crumbled feta with country pilaf
- LAMB & ORZO** 25  
Boneless lamb braised in a homemade tomato sauce over orzo
- BALSAMIC PORK CHOP** 26  
Center-cut, glazed chop seared to order with mashed potato, grilled zucchini and caramelized onions
- AEGEAN PASTA** 17.5  
Rigatoni with sautéed spinach, garlic, tomato and feta
- THAVMA RIB-EYE** 31  
Chargrilled boneless, dry-rubbed Angus steak with Greek fries
- RACK OF LAMB** 31  
Chargrilled chops served with specialty vegetable and starch
- MOUSAKA** 18  
A classic. Layers of eggplant, potato, seasoned ground-beef and Béchamel
- PASTICHIO** 18  
Greek specialty. Seasoned ground beef layered with Greek pasta and Béchamel
- IMAM BAILDI** 18  
Layered eggplant with fresh tomato, sautéed onions and garlic with crumbled feta
- LAMB BURGER** 20  
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
- SAUTÉED SPINACH** 8
- STEAMED VEGETABLES** 8
- GREEK FRIES** 5
- COUNTRY PILAF** 5
- MASHED POTATOES** 6
- SPINACH RICE** 6

A gratuity of 20% will be added to parties of six (6) or more.