

THAVMA

MEDITERRANEAN GRILL




Starters

ARTICHOKE & SPINACH DIP 12
Served with pita chips

THAVMA CHIPS 14
Thinly-sliced zucchini, lightly fried

SPINACH PIE 13
Freshly chopped spinach and feta in a flakey filo shell

FALAFEL CAKES 10
Fried croquettes of ground, herbed garbanzos, served with hummus

OREGANO WINGS 15
Baked (not fried) jumbo chicken wings sprinkled with lemon, oregano, and pepper

CALAMARI 18
Fried to a golden brown

SAGANAKI 15
Pan-seared Vlahotyri cheese

SHRIMP SAGANAKI 18
Sautéed shrimp, garlic, fresh tomato topped with melted Vlahotyri

LOBSTER MAC & CHEESE 16
Parmigiano-Reggiano, aged Vermont Cheddar and Vlahotyri cheese; Lobster

GRILLED OCTOPUS 25
Chargrilled baby octopus, red onion, roasted red pepper, tomato, Dijon Ladolemono, and balsamic drizzle

Soups

9 • Daily Selections

CHICKEN AVGOLEMONO

VEGETARIAN SOUP OF THE DAY
Changes daily

THAVMA Spreads

Served with warm pita

HUMMUS 10

TARAMA 11

ROASTED BEETS 10

ASSORTED COLD SPREAD PLATTERS

PICK ANY THREE (3) - 18

DOLMADES 10

TZATZIKI 10

BABA GHANOUSH 10

ALL SIX (6) - 24

Gourmet Burgers

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

CHEESEBURGER 17
American cheese, lettuce, and ripe tomato

THAVMA BURGER 19
Applewood smoked bacon, Cabot cheddar and caramelized onion on brioche

TURKEY BURGER 17
All white fresh ground turkey made in house on flatbread with ripe tomato, lettuce and Greek fries

Salad

MIXED GREENS 12
Organic mixed field greens, tomato, cucumber

CAESAR 12
Romaine, herbed croutons & Pecorino Romano tossed with Creamy Caesar dressing

TABOULI 12
Chopped parsley, onions, tomatoes, and bulgur dressed with Dijon-lemon and olive oil

GREEK 13
Romaine, tomato, cucumber, red onion, Feta, Kalamata olives, pepperoncini, vinaigrette

SPINACH 14
Baby spinach with goat cheese, roasted beets, garbanzos, herbed croutons and Balsamic vinaigrette

VILLAGE 14
Chopped tomato and cucumber with red onions, Feta, Kalamata olives, and vinaigrette

Top Off Your Salad!

GRILLED CHICKEN 9

FALAFEL 8

GRILLED VEGETABLES 9

GRILLED SHRIMP 11

GRILLED SALMON 11

GRILLED OCTOPUS 12

SLICED HANGER STEAK 13

ShishKabob Platters

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

CHICKEN 25

SHRIMP 29

COLORADO LAMB 29

KOFTA 25

FALAFEL 24

GRILLED VEGETABLE  24

SPLIT PLATTER 24 - 29

Pick any two of above (2)

Seafood

SWORDFISH 34

Dijon marinated Atlantic swordfish chargrilled and served over sautéed spinach and feta & pilaf

PAN-SEARED SCALLOPS 36

Seared Jumbo Diver Scallops served over sautéed spinach and feta with pilaf

SHRIMP SCAMPI 30

Sautéed shrimp over tender orzo pasta and classic Scampi sauce

SHRIMP SANTORINI 30

Sautéed shrimp, fresh tomato, garlic and feta over orzo pasta

GRILLED SALMON 30

Seared on the grill, served over spinach rice with Tabouli

STUFFED FILET OF SOLE 30

Filet of Sole stuffed with spinach, feta, herb sauce and served with a vegetable medley

FLOUNDER LEMONATO 30

Sautéed filet of Flounder with lemon-white wine sauce, vegetable medley & pilaf

SEAFOOD COMBINATION 38

Tender octopus, jumbo shrimp, and calamari tubes char-grilled; country pilaf

WHOLE BRONZINI 39

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 \$4
Substitute vegetable for starch - additional \$3
Sautéed spinach for starch - additional \$4

CHICKEN SANTORINI 26

Chicken breast in a fresh tomato and roasted garlic sauce, backed with feta, over country pilaf

CHICKEN BRÓKOLA 26

Sautéed chicken in extra virgin olive oil with fresh broccoli, garlic, sun-dried tomato and tender rigatoni.

CHICKEN LEMONATO 29

Half-roasted chicken served with lemon roasted potatoes and vegetable medley

CHICKEN FRESCO 29

Chargrilled chicken breast, fresh tomato, sautéed garlic, spinach and crumbled feta with country pilaf

AEGEAN PASTA 22

Rigatoni with sautéed spinach, garlic, tomato and feta

LAMB & ORZO 32

Boneless lamb braised in a homemade tomato sauce over orzo

BALSAMIC PORK CHOP 34

Center-cut, glazed chop seared to order with mashed potato, grilled zucchini and caramelized onions

THAVMA RIB-EYE 42

Chargrilled boneless, dry-rubbed Angus; Greek fries

RACK OF LAMB 40

Chargrilled chops served with Grilled Asparagus & mashed potato; Imported Greek Yogurt

MOUSAKA 24

A classic. Layers of eggplant, potato, seasoned ground-beef and Béchamel

PASTICHIO 23

Greek specialty. Seasoned ground beef layered with Greek pasta and Béchamel

IMAM BAILDI 23

Layered eggplant with fresh tomato, sautéed onions and garlic with crumbled feta

LAMB BURGER 23

A half pound of ground lamb, crumbled feta, tomato relish and Buffalo onion straws on brioche. Served with sweet potato fries.



Sides

ROASTED POTATOES 7

SAUTÉED SPINACH 10

STEAMED VEGETABLES 9

GREEK FRIES 7

COUNTRY PILAF 7

MASHED POTATOES 8

SPINACH RICE 7

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