

THAVMA

MEDITERRANEAN GRILL




Starters

ARTICHOKE & SPINACH DIP 10
Served with pita chips

THAVMA CHIPS 10
Thinly-sliced zucchini, lightly fried

LOUKANIKO 10
Citrus-infused and seasoned Greek sausage

SPINACH PIE 8.5
Freshly chopped spinach and feta in a flakey filo shell

FALAFEL CAKES 7
Fried croquettes of ground, herbed garbanzos, served with hummus

OREGANO WINGS 10.5
Baked (not fried) jumbo chicken wings sprinkled with lemon, oregano, and pepper

CALAMARI 13
Fried to a golden brown or chargrilled

SAGANAKI 11
Pan-seared Vlahotyri cheese

SHRIMP SAGANAKI 14
Sautéed shrimp, garlic, fresh tomato topped with melted Vlahotyri

LOBSTER MAC & CHEESE 13
Parmigiano-Reggiano, aged Vermont Cheddar and Vlahotyri cheese

OCTOPUS 17.5
Chargrilled baby octopus, red onion, pepper, Dijon Ladolemono, and balsamic drizzle

Soups

5.50 • Daily Selections

CHICKEN AVGOLEMONO

VEGETARIAN SOUP OF THE DAY
Changes daily

THAVMA Spreads

Served with warm pita

HUMMUS 7

TARAMA 8

ROASTED BEETS 7

DOLMADES 7

TZATZIKI 7

BABA GHANOUSH 7

ASSORTED COLD SPREAD PLATTERS

Pick any three (3) 12

All six (6) 18

Gourmet Burgers

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

CHEESEBURGER 11
American cheese, lettuce, and ripe tomato

THAVMA BURGER 12.9
Peppered bacon, Cabot cheddar and caramelized onions on brioche

TURKEY BURGER 11.5
All white, fresh ground turkey on whole grain flatbread with ripe tomato, lettuce and Greek fries

Salad

MIXED GREENS 8.5
Organic mixed field greens, tomato, cucumber

GREEK 9.5
Romaine, tomato, cucumber, red onion, Feta, Kalamata olives, pepperoncini, vinaigrette

TABOULI 9
Chopped parsley, onions, tomatoes, and bulgur dressed with Dijon lemon and olive oil

SPINACH 10
Baby spinach with goat cheese, roasted beets, garbanzos, herbed croutons and Balsamic vinaigrette

CAESAR 8
Romaine, home made herbed croutons and creamy Caesar dressing

VILLAGE 10.5
Chopped tomato and cucumber with red onions, Feta, Kalamata olives, and vinaigrette

Top Off Your Salad!

Grilled Chicken 5
Falafel 5
Grilled Vegetables 5
Grilled Calamari 7

Grilled Shrimp 7.5
Grilled Salmon 8
Grilled Octopus 8

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

ShishKabob Platters

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

CHICKEN 17.5

COLORADO LAMB 20.5

ANGUS STEAK 20.5

KOFTA 17.5

SHRIMP 20.5

FALAFEL 16

SPLIT PLATTER 17.5 - 20.5
Pick any two (2)

Seafood

SWORDFISH 23

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

PAN-SEARED SCALLOPS 25

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

SHRIMP SCAMPI 21

Sautéed shrimp over tender orzo pasta and classic Scampi sauce

SHRIMP SANTORINI 21

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

GRILLED SALMON 21

Seared on the grill, served over spinach rice with Tabouli

STUFFED FILET OF SOLE 21

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

FLOUNDER LEMONATO 21

Sautéed filet of Flounder with lemon-white wine sauce and a vegetable medley

SEAFOOD COMBINATION 26

Tender octopus, jumbo shrimp, and calamari tubes seared on the grill

WHOLE BRONZINI 28

Flakey white Mediterranean bass, served whole and deboned upon request



Entrées

FOR ALL ITEMS:

Substitute vegetable for starch - additional \$2.50

Sautéed spinach for starch - additional \$3.50

BALSAMIC PORK CHOP 23

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

LAMB & ORZO 21

Boneless lamb braised in a homemade tomato sauce over orzo

THAVMA RIB-EYE 28

Chargrilled boneless, dry-rubbed Angus steak with Greek fries

RACK OF LAMB 29

Chargrilled chops served with specialty vegetable and starch

CHICKEN LEMONATO 19

Half-roasted chicken served with roasted potatoes and vegetable medley

CHICKEN FRESCO 18

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

CHICKEN BRÓKOLA 18

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

CHICKEN SANTORINI 18

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

AEGEAN PASTA 15

Rigatoni with sautéed spinach, garlic, tomato and feta

MOUSAKA 16

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

PASTICHIO 15

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

IMAM BAILDI 15

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

LAMB BURGER 17

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



Sides

ROASTED POTATOES 5.5

SAUTÉED SPINACH 6.5

STEAMED VEGETABLES 6.5

GREEK FRIES 4.5

COUNTRY PILAF 4.5

MASHED POTATOES 5.5

SPINACH RICE 5.5

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