



THALASSA RESTAURANT

MEDITERRANEAN FISH TACOS 16.
Lavraki - caviar mousse - fennel

BAKED SEAFOOD GF 24.
Whole shrimp - baby clams - mussels slowly baked
In a fresh tomato - organic greek feta - robola wine sauce

COLOSSAL CRABMEAT SALAD GF 22.
Frisee - arugula - truffle vinaigrette

MAINE DIVER SEA SCALLOPS 26.
Wrapped in Kataifi Filo - sheep's milk butter -
Kalamata balsamic reduction

OCTAPODI GF 25.
From Portugal - grilled - micro organic greens -
Olive oil - red wine vinaigrette

DOLMAS 12.
Grape leaves stuffed with bulgur -lentil
Rice - Avgolemono sauce

ZUCCHINI - EGGPLANT CHIPS 22.
Lightly fried zucchini - eggplant -tzatziki sauce -
Saganaki Graviera cheese

ORGANIC BLACK QUINOA GF 12.
Grilled cauliflower -sweet potato purée
Micro greens -truffle oil

HORIATIKI GF 22.
Authentic Greek peasant salad - organic tomatoes
Cucumbers - onions - peppers - organic Greek feta

ARUGULA GF 14.
Baby arugula - Graviera cheese - beets - walnuts
Honey-oregano dressing

STUFFED CALAMARI 15.
Tomatoes, organic feta cheese, fresh herbs

TARTARE TRIO 24.
Royal Dorado - Tuna - Lavraki - taramosalata -
tzatziki - garlic almond mousse - drizzled with truffle oil

Artisanal Cheeses GF
Selection of three 14.

Graviera	Haloumi
Kefalograviera	Kaseri
Organic Greek Feta	Manouri

Side Dishes - Organic 8 each

Steamed wild greens - Broccoli rabe
Mushroom risotto - Haricots Verts
Thalassa lemon potatoes - Brussels sprouts
Grilled Asparagus

Lobster Mashed Potatoes \$15 GF

From The Land

FILET MIGNON 42.
Oyster mushrooms - lemon potatoes
Haricots Verts - rosemary scented demi glaze sauce

LAMB SHANK 32.
Slowly braised in St. George wine sauce -
Lemon potatoes

From The Sea

TURBOT FILLET 38.
Pan seared - artichokes - leeks -
Fresh herb fricassee

GRILLED SWORD FISH 42.
Fresh herb - giant lima bean -tomato concasse
asparagus

RED SNAPPER FILLET 34.
Grilled- trahana- asparagus - balsamic reduction

SEAFOOD THALASSINA 37.
Diver scallops - gulf shrimp - langoustines -
PEI mussels - steamed in white wine - orzo

Fresh Fish Market

LAVRAKI GF
Lean white fish with mild, moist tender flakes;
From Greece
-whole fish for 1 person 39.

DOVER SOLE
Flat fish, firm texture, lightly flowered, pan seared
From Holland
-whole fish for 1 person 48.

ROYAL DORADO GF
"Tsipoura" Mediterranean sea bream
With a firm white flesh and mild flavor
-whole fish for 1 person 39.

LANGOUSTINES GF
From New Zealand
Sweet & buttery flavor, grilled
King Langoustines 16.

WILD KING SHRIMP GF
Head-on King Shrimp
From the North African Coast
-per piece 29.

STRIPED BASS GF
Medium sweet flavored firm flesh- delicate
Flaked fish from the Atlantic Coast.
-whole fish for 1 person 37.

BLACK SEA BASS GF
Mid-Atlantic, firm yet delicate, lean, sweet flavor,
White meat.
-whole fish for 1 person 37.

GF Oyster Selection

Kumamoto \$3.50 per piece
PEI Little Neck Clams \$12 1/2 dozen



ΘΑΛΑΣΣΑ Thalassa=The Sea



THALASSA RESTAURANT

Mezedakia

Small plates

LAMB CHOPS FIRE ROASTED GF \$20

GREEK COUNTRY SAUSAGE GF \$8

ZUCCHINI FRITTERS \$10

SPANAKOPITA PHYLLO TRIANGLES \$10

SHRIMP YOVETSI with Orzo \$12

KEFTES Mini Meatballs with Trahana \$12

PIKILIA \$10

Assorted Greek Dips with Pita

Desserts \$12

Baklava - Filo layered Toasted
Greek Almonds, Walnuts, drizzled with Honey

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Galaktobouriko - Citrus Custard
Layered in Filo - drizzled with Honey

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Valrhona Molten Chocolate Cake

-

Ekmek

Kataifi & Cream with Pistachios
Wrapped in Valrhona Chocolate

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Pasta Flora

Home Made Apricot Tart with Fresh Berries

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Mastiha Panna Cotta

Topped with Caramelized Pear and Fresh
Berries

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Thalassa's Ice Cream Medley

Traditional Flavored Gelatos in Mini Cone Wafers

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Seasonal Fruit Plate

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Thick Sheep's Milk Yogurt with Toasted
Walnuts & An Assortment of Spoon Sweets

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Manouri Cheese Cake with Fresh Berries

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Crème Caramel with Ouzo Cotton Candy

-

Cheese & Wine Pairing 15

A selection of Artisanal Greek Cheeses
Paired with two Hellenic Dessert Wines

Prix Fixe \$39

First Course

Heirloom Tomato Salad, Greek Feta

or

Seafood Ravioli, Light Saffron Cream Sauce

Main Course

Branzino Stuffed with Shrimp

Tomato, Lentils, Beets

or

Grilled Lamb Chops

Yogurt Marinated, Spinach Risotto

Dessert Course

Greek Yogurt Martini

Toasted Walnuts, Fresh Fruit, Spoon Sweets

or

Bougatsa Vanilla Custard wrapped in Filo

Private Rooms Available

Thalassa can accommodate 20 to 200 guests

Ask To See Our Private Rooms
& Receive One Complimentary Dessert

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www.thalassanyc.com 212-941-7661

LIVE MUSIC

WEDNESDAYS

\$1.00 Oysters at the Bar

GF – GLUTEN FREE