

THERMIA

Rotisserie & Bistro

STARTERS

TOMATO BREAD — 12.00

Grilled sourdough, tomato, ricotta, basil, evoo, sherry reduction

BOSTON LETTUCE SALAD — 18.00

Quince dressing, radicchio, sheep cheese, avocado, pickled onion, marcona almond

ARGENTINIAN SHRIMP — 17.00

Parsley garlic sauce, pickled red onion, lemon, grilled bread

CAESAR SALAD — 16.00

Thermia caesar dressing, parmesan cheese, crouton, white anchovy, bacon

FRIED CALAMARI — 16.00

Sliced pepper, bravas sauce

CHICKEN CROQUETTE — 10.00

Béchamel, tomato salsa

GRILLED OCTOPUS — 20.00

Grilled Spanish octopus, romesco, couscous salad, and golden raisin

BURRATA SALAD — 17.00

Heirloom tomato, sherry glaze, basil, crumbs, evoo

CORN RIB — 12.00

House-made bbq rub, lemon, tahini yogurt

ROTISSERIE

Our signature rotisserie is prepared everyday, brined, air-chilled for 48 hours and slow roasted to perfection. Enjoy with our fresh made sides and pair with our carefully curated drink.

THERMIA O.G CHICKEN — 23.00

Chicken jus, herb roasted hand-cut potato

TRUFFLE DIJON CHICKEN — 25.00

Truffle dijon jus, preserved truffle, herb roasted hand-cut potato

HARISSA CHICKEN — 24.00

SEASONAL SPECIAL CHICKEN

House-made harissa, herb roasted hand-cut potato

SLOW ROASTED PORCHETTA — 27.00

SPECIAL MENU

Apple cider sauce, pimiento relish, roasted hand-cut potato

*All Rotisserie menu can be substituted with Salad, Hand-cut fries, or Hand-cut truffle fries for +2.00

SIDE

HERB ROASTED POTATO — 9.00

Mixed herbs
MAKE IT TRUFFLE ROASTED
HAND-CUT POTATO +2.00

ZUCCHINI — 9.00

Romesco, parmigiano, pumpkin seeds

BRUSSEL SPROUT — 11.00

Thermia sweet chili, sherry, almond

TRUFFLE HAND-CUT FRIES — 11.00

White truffle oil, parmigiano, pecorino

BROCCOLI — 10.00

Confit Garlic, chili

CARROTS — 10.00

Butter, lemon, hazelnuts

ENTRÉE

THERMIA BURGER — 21.00

8 oz angus short rib patty, truffle aioli, tomato, lettuce, hand-cut fries
ADD BACON +2.00

BRANZINO — 35.00

Whole branzino, roasted red pepper, olives, caper berry, parsley, lemon, evoo

SHORT-RIB RAGU PASTA — 26.00

Rigatoni, house-made short rib ragu, parmesan, pecorino

TRUFFLE MUSHROOM PASTA — 23.00

Assorted mushroom, truffle carpaccio, whipped ricotta

PRIME NY STRIP & FRITES — 39.00

10 oz prime striploin, chimichurri, hand-cut fries

DESSERT

BASQUE CHEESECAKE — 12.00

Strawberry compote

STICKY TOFFEE PUDDING — 10.00

Toffee sauce, vanilla ice cream

DUBAI CHEWY COOKIE — 13.00

Pistachio, kadayif, vanilla bean ice cream

PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% GRATUITY.

PLEASE INFORM SERVER OF ANY FOOD ALLERGY OR DIETARY RESTRICTIONS CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE OF FOODBORNE ILLNESS.