

THERMIA

MID DAY SPECIAL

AVAILABLE 3PM-5PM

STARTERS

BOQUERONES AND OLIVES - 8

Marinated white anchovy, castelvetrano olives, grilled sourdough, andalusia evoo

TOMATO BREAD — 10

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

CORN RIB — 10

House-made BBQ rub, lime, tahini yogurt

MUSHROOM TOAST- 10

Assorted sauteed mushroom, grilled sourdough, confit garlic, arugula, parmesan, pecorino

ARGENTINIAN SHRIMP — 13

Parsley garlic sauce, pickled red onion, lemon, grilled sourdough, Andalusia evoo

GALICIAN OCTOPUS — 16

Sliced Spanish octopus, potato, smoked paprika, maldon salt, andalusia evoo

POTATO BRAVAS - 8

Crispy potato, bravas sauce, garlic aioli

TRUFFLE HAND-CUT FRIES — 8

White truffle oil, parmigiano, pecorino

BRUSSELS SPROUTS — 8

Thermia sweet chili, almond

BLISTERED SHISHITO PEPPERS — 9

Labneh, honey, maldon salt, andalusia evoo

FRIED CALAMARI — 13

RI calamari, shishito pepper, yellow pepper, bravas sauce, lemon, parsley

ENTRÉE

THERMIA BURGER — 19

Angus short rib patty, gruyère, piquillo aioli, house pickles, tomato, bibb lettuce, brioche

Add bacon +2

SHRIMP CREAM PASTA — 22

Garlic parsley cream sauce, fresh rigatoni, argentinian shrimp, lemon picada

TRUFFLE MUSHROOM PASTA — 21

Fresh mafalde, assorted mushroom, truffle carpaccio, whipped ricotta, lemon zest, tuscan evoo

SHORT-RIB RAGU PASTA — 23

Fresh rigatoni, house-made short rib ragu, parmesan, pecorino

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 FOODBOURNE ILLNESS.