

SHARABLES

Saganaki Opa (Flaming Cheese) GF	10.95
Homemade Gluten-Free Pita GF	2.95
Authentic Hummus GF V VEG Substitute pita for veggie plate 4	sm 8.50 / lg 14.95
Za'atar Hummus GF V VEG	sm 8.50 / lg 15.95
Garlic Hummus GF V VEG Substitute pita for veggie plate 4	sm 8.50 / lg 14.95
Baba Ganoush GF V VEG Lightly smoked and smooth	sm 8.50 / lg 14.95
🌶️ Harressa Dip GF V VEG Blended roasted red peppers, chilies, onions & EVOO	sm 8.95 / lg 14.95
Skordalia GF V Garlic & potato spread	sm 8.50 / lg 14.95
Authentic Falafels GF V VEG	4 pieces 6.95; 6 pieces 12.95
🌶️ Dip Sampler GF Hummus, harressa, baba ganoush, & patata	15.95
Baked Spinach & Feta Pies VEG Baked fresh daily. Wrapped in phyllo	3 pieces 7.95; 6 pieces 12.95
Greek Lamb Meatballs (Grass fed) 5 - 2 oz. House-made lamb meatballs, mint, tomato sauce topped w/feta cheese.	11.95
🌶️ Dolmates GF VEG Stuffed grape leaves with rice and herbs. Topped with tzatziki, marinara sauce and EVOO	3 pieces 7.95; 5 pieces 11.95
Imported Feta & Kalamata Olives GF VEG	9.95
Marinated Artichoke Hearts GF VEG Sundried tomato, kalamata, capers, olive oil, lemon	9.25
Trio Sampler VEG Hummus, two falafel and two spinach pies	12.95
Burek Stuffed with seasoned lamb and beef and spices served with a honey ginger sauce	2 pieces 7.50; 3 pieces 10.50

ENTREÉ SALAD

*Your choice of house made healthy dressings:
Greek, balsamic, tahini or tzatziki.*

Add to Salads:

- Gyros 6
- Grilled chicken 5.5
- Shrimp (4 Pieces) 7
- Steak 6
- Falafels (4) 4.50

Big Greek Salad GF | VEG

Romaine lettuce, tomatoes, cucumbers, onions, pepperoncini, red & green bell peppers, Kalamata olives, feta cheese & house Greek dressing 12.95

Greek Village Salad GF | VEG

Chunky tomatoes, cucumbers, red and green peppers, red onions, feta cheese, olives with Greek dressing on the side 12.95

🌶️ Bistro Blackened Salmon Salad GF

Mixed greens, grilled red bell pepper, feta, roasted potato wedge, balsamic ginger dressing 21.95

SEAFOOD

Served with your choice of soup.

🌶️ Blackened Fresh Salmon GF

Lightly blackened & grilled, served with seasonal vegetables 25.95

Almond Crusted Tilapia

Seasoned and grilled, served with seasonal vegetables 21.95

Eight Jumbo Shrimp Kabob GF

Marinated grilled shrimp skewered with onions & peppers 21.95

Seared Shrimp & Fresh Salmon GF

Creamy caper dill white wine sauce, onions, fresh vegetables of the day 26.95

Gluten Free GF | Vegetarian VEG | Vegan V
Mild Spicy 🌶️ | Owners Favorite 🌶️

ESTABLISHED IN 1974



CARRY-OUT MENU

5253 N. Clark Street
Chicago, IL 60640
(773) 784-8616

*Andies caters all events—large or small.
Call Gil at (773) 957-4853
or visit AndiesChicago.com.*

KABOBS & ROTISSERIE

Choice cup of soup, rice, fries, roasted potatoes or vegetable of the day.
Pita and house tzatziki sauce. Substitute: Dill rice 1.50, Couscous 1.50,
Mashed potato 1.95, or Greek herb oven roasted potato 1.50

Chicken Breast Kabob GF

2 Char-broiled marinated chunks of chicken breast skewered with onions and peppers 17.95

Chicken Kefta Kabob GF

2 Mild spicy juicy char-broiled seasoned ground chicken 17.95

Beef Kefta Kabob GF

2 Seasoned ground beef & lamb skewers char-broiled 18.95

Filet Mignon Steak Kabob GF

2 Char-broiled tender cubes of filet skewered with onions and peppers 19.95

Eight Jumbo Shrimp Kabob GF

Marinated grilled shrimp skewered with onions & peppers 19.95

★ Trio Kabobs GF

Filet mignon kabob, chicken breast kabob, and beef kefta kabobs, skewered with onions & peppers 24.95

Shrimp & Chicken Kabob

5 jumbo shrimp and chicken kabob 22.95

Shrimp & Filet Steak

5 jumbo shrimp and steak kabob 24.95

Authentic Gyros Platter

Lamb & beef cooked on a rotisserie with fresh onions & tomatoes 18.95

Zorba Gyros Platter

Lamb & beef cooked on a rotisserie, topped with melted feta, fresh onions & tomatoes 19.95

Chicken Gyros Platter GF

Hand-sliced marinated chicken breast, grilled with red & green peppers 17.95

★ Shawerma Platter GF

Hand sliced marinated beef sirloin, cooked on a rotisserie with onions & tomatoes served with tahini sauce 18.95

MEDITERRANEAN COMFORT FOOD

Served with your choice of soup. Add: Dill rice 1.50, Couscous 1.50,
Mashed potato 1.95, or Greek herb oven roasted potato 1.50

★ Lamb Osso Bocco GF

Braised tender lamb shank served with veggies of the day 26.95

Chianti Braised Beef Short Ribs GF

Shorts ribs with carrots, onions, spinach, red wine 27.95

Lamb Eggplant Tagine GF

Boneless lamb leg pieces, eggplant, garbanzo, tomatoes, carrots, Moroccan herbs & spices. 21.95

Lamb Couscous (Grass Fed)

Boneless tender leg of lamb, sautéed with carrots, peppers, onions, & garbanzos in housemade tomato sauce 19.95

★ Moussaka with Gyros

Gyros served over baked eggplant, potato, tomato, onions, green & red peppers and cheese with three cheese béchamel 28.95

NEW! Za'atar Garlicky Chicken

Three baked bone in dark chicken thighs, garlic, house za'atar, roasted red pepper, red onion and fresh spinach 19.95

Pomegranate Chicken GF

All natural three bone-in chicken thighs, slivered almonds, seasonal vegetables, pomegranate sauce. 20.95

★ Tunisian Chicken GF

Chicken breasts sautéed with artichokes, spinach, potato wedges, white wine sauce 22.95

🌿 Curry Chicken Couscous

Sautéed boneless chicken pieces, peppers, carrots, onions, garbanzo, tomato curry sauce 18.95

★ Saffron Basil Chicken GF

Chicken breast pieces, sautéed with fresh vegetables in a tangy saffron basil sauce 18.95

VEGETARIAN & VEGAN

Served with your choice of soup.

★🌿 Moroccan Eggplant (Mild/Spicy) GF | VEG | V

Sautéed eggplant, tomatoes, onions, carrots, cilantro & Moroccan herbs & spices, rice 18.95

Portobello & Lentils Over Rice GF | VEG | V

Lentils cooked with spices, carrots, caramelized onions, topped with strips of portobello 16.95

★ Curry Vegetable Couscous V

Sautéed onions, peppers, carrots, garbanzos, zucchini, raisins, walnuts, almonds, potato with mild tomato curry sauce 16.95

Three Cheese Baked Moussaka GF | VEG

Layered potato, eggplant, onions, green & red peppers, zucchini & spinach topped with béchamel, parmesan, gorgonzola, mozzarella & tomato sauce 20.95

Sautéed Spinach & Garbanzo GF | VEG

Sautéed spinach with olive oil, lemon, feta, grilled onions, garbanzos, chopped fresh tomatoes & onions 16.95

Baked Spinach & Feta Pie VEG

Fresh spinach, onions, lemon, feta cheese & olive oil, wrapped in phyllo & baked. Served with tzatziki 18.95
Substitute Greek Salad add \$3.95

Veggie Combination #1 VEG

Choose any 4: Hummus, falafel, baba ganoush, spinach pie, patata garlic dip, harressa, dolmates, rice salad, dill rice or couscous 17.95

Veggie Combination #2 VEG

All in one: hummus, baba ganoush, tabouli, falafel, feta cheese & marinated olives 18.95

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Mild Spicy 🌿 | Owners Favorite ★