



APPETIZERS

Five Dolmas (Stuffed Grape Leaves) 2.99

Filled with a parsley rice mixture and steamed in a savory broth of lemon juice and olive oil

Two Kibbe 3.99

Deep fried cracked wheat rolls stuffed with lean beef, diced onions and pine nuts

Spanakopita 3.99

Fluffy pastry filled with spinach

Falafel 2.99

Deep fried patties made from highly spiced, ground chickpeas mixed with parsley and onions

Stuffed Mushrooms 2.99

Four large mushrooms topped with feta cheese, oregano, fresh baby spinach and black olives

DIPS 12 oz - 3.99 16 oz - 4.99 32 oz - 8.99

Hummus

Chickpeas, lemon, garlic, tahini, salt and pepper, and topped with olive oil

Spicy Hummus

Chickpeas, lemon, garlic, tahini, salt and cayenne pepper, paprika and olive oil

Spinach Hummus

Chickpeas, lemon, garlic, tahini, fresh baby spinach blend and topped with feta cheese

Baba Ganoush (Moutabal)

Roasted eggplant mixed with tahini, garlic, lemon juice and topped with olive oil

Tzatziki

A cool and creamy Greek cucumber dill yogurt dip flavored with garlic

Labneh

The Lebanese version of cream cheese, a lot tastier and lower in calories than American cream cheese

SALADS 12 oz - 3.99 16 oz - 4.99 32 oz - 8.99

Tabouli

Fresh diced parsley, mint and lemons mixed with olive oil, cracked wheat, tomato, and green onions

Greek Salad

Sliced lettuce, tomato, cucumber, purple cabbage, onion, carrots, bell peppers, olives, pepperoncini, radishes, and feta cheese tossed with an olive oil and balsamic vinegar dressing

Fattoush

Diced tomato, cucumber, onion, dry mint and diced carrots mixed with fresh lemon juice and olive oil

Spinach & Cabbage Salad

Shredded fresh white and red cabbage, fresh mint and baby spinach mixed with fresh lemon juice, and olive oil and topped with sliced carrots

BaTata Salad

Boiled fresh purple and white potatoes mixed with cilantro, olive oil, garlic, lemon juice and a touch of fresh mint

Cranberry Spinach Salad

Fresh mushrooms, baby spinach, spring mix, mixed with Italian dressing and topped with almonds, cranberries and sliced pineapple

Andalous Salad

Field greens, spring mix, tomatoes, bell peppers, with a touch of fresh onions and feta cheese tossed in an Italian dressing

Kidney & Garbanzo Bean Salad

Red kidney beans and garbanzo beans mixed with lemon juice, olive oil, cilantro, red onions and radishes

Pasta Salad

Fresh pasta mixed with baby spinach, oregano, and feta cheese topped with black olives

Fruit Salad

A mixture of watermelon, melon, apples, raisins, walnuts, strawberries, pineapple and honeydew

Eggplant Salad

Sliced, roasted eggplant topped with feta cheese, fresh spinach, black olives, red diced pepper and a touch of olive oil

Falafel Salad

Small deep-fried patties made of lightly spiced, ground chickpeas served on lettuce, tomatoes, onions, bell peppers, cucumber and topped with a tahini dressing

Couscous Salad

Cracked wheat mixed with red and green peppers and balsamic vinegar topped with cranberries and diced, roasted eggplant

Salad of the Day

PLATTERS

All platters served with two pita bread. add .50 for extra bread

One meat, two sides

lunch 7.99 dinner 9.99

One meat, three sides

lunch 8.99 dinner 11.99

Andalous Sampler

One meat, four sides

lunch 10.99

dinner 13.49

Veggie Sampler

Choice of one dip, two salads, two veggies and rice

lunch 7.99

dinner 10.99

Falafel Platter

Four pieces of falafel with two sides

lunch 7.99

dinner 9.99

Salad Bowl

Two salad choices

Add beef or chicken

lunch 6.99

dinner 6.99

2.99

Meat choices: Kebab, Gyro, Shawarma, chicken or fish

SANDWICHES (rolled in pita) 8.40

All sandwiches come with either salad, fresh made fries or soup.

Chicken Kebab

Cubes of chicken breast freshly grilled served with our famous garlic paste, pickles and tomatoes

Beef Kebab

Grilled ground beef marinated with a blend of spices, onion and parsley

Steak Kebab

Fine, tender steak grilled to perfection, served with pickles, tomatoes, onions and topped with tahini sauce

Lamb Kebab

Freshly grilled lamb, served with tomatoes, pickles, onions, and a sprinkle of parsley and tahini sauce

Gyro Sandwich

Beef lamb gyro topped with pickles, onions, tomatoes and tzatziki

Beef or Chicken Shawarma

Shaved, marinated chicken or beef served with pickles, tomatoes and garlic sauce

Veggie Sandwich

Our delicious veggie sandwich made with eggplant tabouli, hummus and cauliflower

Falafel Sandwich (vegetarian)

Fresh deep fried patties made from ground chickpeas, spices, onions and parsley

HOT VEGETABLES 12 oz - 3.99 16 oz - 4.99 32 oz - 8.99

- Cauliflower
- Egyptian Baby Okra
- Pomegranate Eggplant
- Italian Green Beans
- Coriander Potatoes
- Parmesan Spinach
- Garlic Broccoli
- Almond Asparagus
- Almond sautéed Strip Beans

MEAT ENTRÉES

Beef Kebab 4.59
Skewered and grilled ground beef marinated with a blend of spices, onion, and parsley,

Lamb Kebab 4.59
Tender lamb, chopped bell pepper, red pepper flakes, chopped onions, salt & pepper, skewered and grilled to perfection

Chicken Kebab 4.59
Minced chicken breast, a blend of spices, paprika, onion, olive oil, yogurt, parsley, and tomato paste, skewered topped with grilled bell peppers

Chicken or Beef Shawarma 4.59
Boneless chicken, marinated in vinegar, yogurt, salt & pepper, house spices, ground cardamom, served with garlic, pickles and tomatoes

Steak Kebab 4.59
Five slices of the finest tender steak skewered and grilled to perfection. Served with pickles, tomatoes, onions and topped with Tahini Sauce

Gyro Meat 4.59
A traditional, flavorful mix of sliced beef and lamb served with tomatoes, pickles, fresh sliced onions and topped with tzatziki

Maj-noon Chicken 4.59
A quarter of a roasted chicken served with green and red bell peppers and a splash of fresh lemon juice

Red Snapper Fillet 4.59
Fillet baked with our finest house spice blend, diced carrots and a splash of fresh lemon juice

Broiled Lamb Shank 5.99
Broiled in its own natural juices, roasted with vegetables, and our special seven spice blend

Andalous Chicken 4.59
Sliced boneless skinless chicken marinated with tomato sauce, vinegar, basil, oregano, a touch of mustard and topped with bell peppers, and sautéed mushrooms

Seven Seas 4.99
Two skewers of marinated grilled shrimp

Andalous Chef's Corner of the Day 4.59
Changes daily

FOR THE KIDS 4.99

All meals come with fries

- Chicken Nuggets
- Chicken Strips
- Superhero Chicken Shawarma

PIES & SPECIALTIES FROM THE BRICK OVEN

Fun Size Pie .89
Cheese, chicken, spinach, meat or zatar

Cheese Pita 3.99
Topped with mozzarella cheese

Akkawi Pita 4.99
Topped with akkawi cheese

Meat Pita 3.99
Ground beef with onions, tomatoes and house spices

Zatar Bread 1.99
Oregano, sesame seeds and olive oil

DESSERTS 1.89

Baklava
Walnut, Pistachio or Chocolate

Pistachio Mahmoul (cookie)

Date Mahmoul (cookie)

Cashew Lady Fingers

Namoura (Semolina cake)

Rice Pudding

SPECIALTY DESSERTS 3.99

Kenafe (A Mediterranean Flan)
Cake

DRINKS

Soda
Iced Tea

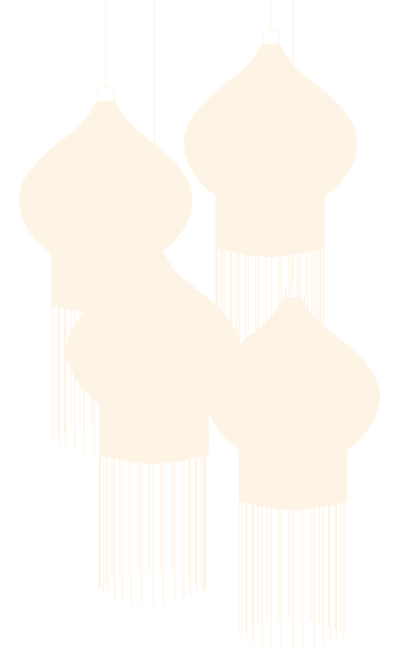
JUICES 2.99

Andalous specialty juices are all natural and made fresh daily from 100% pure juice

- Mango Juice
- Strawberry Juice
- Carrot Juice
- Orange Juice

FRESHLY BREWED

Turkish Coffee cup 1.99 pot 4.99
Hot tea cup 1.99 pot 3.99



Carry Out Menu

andalousgrill.com
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Hours of Operation:
Monday - Thursday: 11am-9pm
Friday - Saturday: 11am-10pm
Sunday: 11am-8pm

Private Room Available for Special Events
BYOB