

From beef, lamb, and seafood kababs
to Moussaka and Souvlaki,
Andreas Restaurant serves Greek food
of the finest, freshest quality.

SOUPS

Avgolemono Soup - cup \$2.25 bowl \$3.50

A traditional Greek chicken
soup prepared with fresh stock,
lightly thickened with egg, &
flavored with fresh lemon.

Baked French Onion Soup - \$5.00

A traditional baked onion soup
with croutons & baked cheese.

Mediterranean Seafood Stew (seasonal) -

cup \$3.50 bowl \$4.95

Fresh Salmon, mussels,
Haddock & shrimp
simmered perfectly.

Soup of the Day - cup \$2.25 bowl \$3.50

Our fresh homemade offering.
Inquire with your waitperson.

SALADS

add chicken \$4. scallops \$6. shrimp \$6.

Classic Greek Salad - \$7.00

Fresh tossed garden greens,
tomatoes, cucumbers, onions,
olives & Feta cheese. Served
with our house-made dressing.

Roka Salad - \$8.99

Fresh baby Arugala
hand-tossed with marinated
sun-dried tomatoes, Focaccia
points, laced with Balsamic
vinaigrette & topped with
shaved Kasseri cheese.

Andreas Signature Salad - \$8.00

Vine-ripened Roma tomatoes,
capers, crumbled Feta cheese,
fresh artichoke hearts, Spanish
onion & Kalamata olives
hand-tossed & drizzled with our
own Balsamic vinaigrette.

Horiatiki Salad - \$8.50

Greek-style salad made
with Organic mesclun greens,
tomatoes, cucumbers, capers,
peppers, artichokes, onions,
Feta cheese, Kalamata olives,
oregano, served with Balsamic
vinegar & virgin olive oil.
Pairs very well with our
Cambas Chardonnay.

Caesar Salad - \$7.50

Andreas version of this classic
combines fresh cut Romaine
lettuce, our house prepared
croutons & shaved
Kasseri cheese.

Spinach Salad - \$8.50

Fresh baby spinach, onion,
Feta cheese, house-made
bacon bits,
mushrooms, Kalamata olives &
sliced hard-boiled egg served
with our Balsamic dressing.

Salata Patra - \$8.50

Mixed field greens, roasted red
peppers, Goat cheese, Roma
tomatoes, Kalamata olives,
hearts of palm & red onion
served with fresh grilled
pita chips.

Tomato, Goat Cheese & Basil Salad - \$8.50

Beefsteak tomatoes, fresh
basil & imported Goat cheese
laced with our honey infused
balsamic vinaigrette. Pairs very
well with Moschofilero, a
Greek white grape wine.

Marathon Salad - \$8.99

Quartered romaine lettuce
with grilled figs, sundried
tomatoes & Gorgonzola
cheese.

Marouli - \$9.50

Tender Boston Bibb lettuce
topped with Mt. Vikos-brand
Feta cheese, toasted pine nuts,
fire-grilled leeks, thick cut
Bermuda onion & smoked
Cobb bacon. Pairs very well
with our Katogi Averoff Rose.

PASTA

Add any of the following:
grilled chicken \$3.
seared scallops \$6.
grilled shrimp \$6.

Penne Pasta Marinara - \$8.99

Fresh made penne pasta baked with
fresh mozzarella & Feta cheese, Greek
olives, basil and scallions. Pairs well
with our Kouros Nemea.

Greek-style Pasta Bolognese - \$8.99

Papardelle pasta with seasoned
minced beef & milk-fed veal tossed
in our own red sauce. Pairs well with
our Amethystos Red

Lobster Ravioli - \$15.99

Fresh prepared Lobster ravioli tossed
in our Plum tomato & Ouzo pink
sauce. Finished with a fresh basil &
baby organic spinach sprinkle &
shrimp crown.

Pasta Napolitana - \$7.99

Fresh made linguine tossed with
our own house-made marinara &
Basil sauce.

Mediterranean Chicken Pasta - \$10.99

Fresh made linguini tossed with
scallions, Kalamata olives, Roma
tomatoes & crowned with a
fire-grilled chicken breast.

Thalassomakaronada "pasta & seafood" - \$17.99

Seared sea scallops, jumbo shrimp,
little necks & swordfish tossed with
Plum & sun-dried tomatoes & green
onion. Finished in our own garlic and
Santorini wine reduction & served
over Misko linguini. Pairs well with
our Boutari Santorini

Feta & Spinach Ravioli - \$8.99

Fresh prepared ravioli stuffed with
organic spinach & the finest Greek
Feta cheese. Topped with our
house-made egg-lemon sauce
& shaved Mizithra cheese.

Trahanas - \$9.99

Gnocchi finished in a Muscat wine
& wild mushroom crème fraiche &
topped with grilled chicken.

Pasta Cabanara - \$8.99

Fresh Papardelle pasta hand-tossed
with fresh sliced mushrooms, Cobb
smoked bacon, peas and finished
with our own Kasseri Creme Fraiche.

GREEK SPECIALTIES

Braised Lamb - \$14.99

Tender chunks of lamb, simmered in a
traditional tomato sauce with a hint of
cinnamon served over rice pilaf.

Gyro Plate - \$11.50

Open face version of the Gyro,
accompanied by both Greek salad
& rice pilaf.

Mini-Pastitsio - \$6.99

Alternate layers of our minced beef
& Greek ziti topped with an aged
Parmesan and cream sauce.

Mini-Moussaka - \$6.99

Alternating layers of our minced beef,
roast eggplant & sliced potato topped
with our house-made aged Parmesan
& cream sauce. Pairs well with our
Kouros Red.

SIDES

Rice Pilaf - \$3.00

Greek Fries - \$3.75

Served with Kasseri & Feta cheese
with oregano.

Andreas Fries - \$3.00

Vegetable of the Day - \$3.50

Individual Caesar Salad - \$3.50

Onion Rings - \$3.50

Individual Greek Salad - \$3.50

Sautéed Garlic Spinach - \$4.50

Marinated Beets - \$3.50

NOTICE

Consuming raw
or under cooked
meats, poultry, seafood,
shellfish, or eggs may
increase your risk of
food borne illness,
especially if you have
a medical condition.

Andreas

268 Thayer Street • Providence, Rhode Island 02920 • 401.331.7879

For special events please ask about our private room.

Andreas

FOR LUNCH

GREEK APPETIZER SPECIALTIES

Spanikopita - \$7.25

Fresh organic baby spinach blended with fresh Feta cheese & herbs served in our flaky phyllo dough.

Dolmathakia - \$7.25

Fresh stuffed grape leaves filled with ground beef, rice, herbs & spices and topped with our house-made lemon egg sauce. Order without ground beef for a great vegetarian option.

Greek Style Bruschetta - \$7.99

Locally fresh baked onion & rosemary Focaccia bread topped with our blend of Roma tomatoes, fresh garlic, basil, balsamic vinegar & Feta cheese.

Hot Meze Platter -

Plate \$15.99 Platter \$17.99

A sample of our most popular Greek appetizers. Great for the uninitiated!

Greek Sausage Saute - \$7.50

Our traditional Greek sweet sausage sautéed in 100% virgin olive oil, seasoned with fresh lemon & oregano, & accompanied by a fresh locally baked pita.

Taramosalata - \$7.25

"common man's caviar"

Our variation is created with cod roe whipped with extra-virgin olive oil & fresh squeezed lemon & served with our fresh, locally baked pita bread.

Sauteed Shrimp Santorini - \$9.99

Fresh medium-sized shrimp sautéed with garlic, sun-dried tomatoes & extra-virgin olive oil.

AMERICAN CLASSIC APPETIZERS

Calamari -

Plate \$10.00 Platter \$13.00

Fresh calamari rings sautéed in 100% virgin olive oil then tossed with sun-dried tomatoes & cherry peppers.

Prince Edward Island Mussels - \$10.99

Select PEI Mussels served in your choice of our house-made red or white broth & served with an olive crostini.

Melitzanosalata - \$7.25

This dip is a classic Greek appetizer, & our variation combines our fresh baked eggplant blended with roasted garlic, red peppers & mixed herbs. Served with our fresh, locally baked pita bread.

Grilled Octopus Plate - \$12.99

Fresh octopus marinated & brushed with lemon oregano & pure olive oil then fire-grilled. Pairs very well with our Kritikos White.

Baked Feta - \$7.99

Sliced fresh Feta cheese brushed with pure olive oil then oven baked. Served topped with capers, plum tomatoes, oregano & our fresh locally baked pita bread.

Lamb Ribs - \$10.99

Marinated then topped with our traditional Ladolemono drizzle sauce & fire-grilled to perfection.

Saganaki Flambe' - \$7.99

The appetizer of fried cheese. Our pan-seared Kasseri cheese presented in a brandy flambe'.

Greek Dip Platter - \$8.99

Our fresh made Melitzanosalata (an eggplant & garlic dip, Tzatziki) a yogurt, cucumber and garlic dip, & Tyrokafferi (a hot pepper cheese dip), served with fresh, locally baked pita bread.

Andreas Buffalo Wings -

sm. \$7.50 lg. \$9.50

Seasoned and fried with your choice of Barbecue or Hot & Spicy.

Stuffed Calamari - \$9.50

Extra large & tender calamari stuffed with Feta cheese, rice & Greek herbs, then braised to perfection. Topped with a traditional Greek Ladolemono sauce drizzle.

AMERICAN CLASSIC APPETIZERS CONTINUED

Potato Skins - sm.\$6.99 lg.\$9.99

Traditionally prepared Idaho selects topped with your choice of bacon & cheddar, broccoli & cheddar or broccoli & Feta.

Jumbo Shrimp Cocktail -

Minimum of 3 \$2.75 each

Served in traditional style with lemon & house-made cocktail sauce.

ENTREES

Served with choice of Andreas French fries or rice pilaf & vegetables.

Filet Mignon - 6 oz. \$15.99 9 oz. \$19.99

Choice cut Filet topped with our own house-made peppercorn & aged Mavrodaphne wine demi-glaze. Pairs well with our Diseno Malbec.

Broiled Fresh Salmon Filet - \$13.99

Fresh 6oz. Salmon filet brushed with 100% extra virgin olive oil then fire-grilled & finished with our Lemon Maitre-d' butter.

SIGNATURE SANDWICHES

All signature sandwiches are served with lettuce tomato & Andreas' fries. Or substitute for our Onion Rings \$1.50. Extras - bacon, cheese, mushrooms, & onions 75¢.

Sirloin Steak Sandwich - \$8.99

8 oz. flame-grilled Angus sirloin topped with imported Gruyere.

Grilled Chicken Sandwich - \$7.99

Fire-grilled jumbo chicken breast served on a house-made fresh Torpedo roll drizzled with our balsamic vinaigrette dressing.

Grilled Swordfish Sandwich - Market price

Flame-grilled swordfish with our house-made caper dill mayonnaise & Boston Bibb lettuce served on fresh rosemary/onion Focaccia bread.

Haddock Sandwich - \$9.99

A pan-seared native Haddock filet topped with our caper-dill mayonnaise, organic baby arugula & Roma tomatoes served on a grilled Ciabatta loaf.

Fried Mozzarella Sticks - \$6.99

Hand-seasoned & deep fried. Served piping hot with our own marinara sauce.

Baked Stuffed Mushrooms - \$7.50

Hand-picked select silver dollar mushrooms stuffed with our house blend of herbs, fresh-diced seafood & vegetables then baked off with a topping of Swiss cheese.

Haddock "Spetsai" Style - \$17.99

Fresh native Haddock poached in our Plum tomato, Kalamata olive, caper berry & Greek herb salsa. Pairs well with our McWilliams Shiraz.

Chicken Kabob - \$15.99

Fresh herb marinated chunks of tender chicken skewered with large cubes of garden vegetables topped with a lemon oil drizzle & fire-grilled. Pairs well with our Atlantic White.

Tomato Pesto Chicken Sandwich - \$7.99

Flame-grilled fresh boneless chicken breast, topped with Provolone & sundried tomato pesto. Served on a fresh-baked onion roll.

Paros Lobster Cake Sandwich - \$9.99

Maine Crab Cakes served on Texas toast & topped with our own cape-dill mayonnaise.

3-D Club - \$8.99

A heaping serving of your choice of grilled chicken, ham, or roast beef served in the traditional club way.

Thin-sliced Roast Beef Au Jus Sandwich \$8.99

Fresh-roasted roast beef au jus thinly sliced & topped with melted provolone cheese served on a toasted house baked Torpedo roll.

*Combining contemporary elegance,
intimate ambience and unparalleled service
in Greek style cuisine,
Andreas Restaurant has been
appreciated by visitors at its true value.*

SIGNATURE BURGERS

All signature burgers are served with lettuce tomato & Andreas' fries. Or substitute for our Onion Rings \$1.50. Extras - bacon, cheese, mushrooms, & onions 75¢.

Olympian Burger - \$7.99

Smothered in bacon, sautéed onions, mushroom, and Swiss cheese, over fresh lettuce & tomato. Try this with a Sam Smith Taddy Porter.

Athens 2004 Burger - \$7.99

Topped with a jumbo onion ring, Kasseri cheese & sautéed mushrooms over lettuce & tomato.

Lamb Burger - \$7.99

Our seasoned & minced Lamb topped with our cucumber sauce.

Spartan Burger - \$7.99

Topped with fresh mozzarella, Beef-steak tomatoes & fresh basil. Pairs well with Bass Ale.

*All our burgers are fresh 8 oz.
Black Angus certified & served
with French Fries & a pickle.*

GREEK SANDWICHES

All Greek Sandwiches are served wrapped in grilled pita with an individual Greek salad or rice pilaf. Enjoy both sides for only \$1.50 more.

Sausage Souvlaki - \$7.99

Savory smoked Greek sausage, grilled & served with onions & cucumber sauce.

Beef Souvlaki - \$9.99

Choice beef tenderloin flame grilled & served with tender mushroom cubes & cucumber sauce.

Greek Souvlaki - \$8.25

Choice grilled pork tenderloin flame-grilled & served with onion, parsley, tomatoes & cucumber sauce.

Lamb Souvlaki - \$9.99

Tender marinated lamb flame-grilled & served with our cucumber sauce, peppers & onions.

Chicken Souvlaki - \$7.99

Grilled boneless breast of chicken with tomato, onion & cucumber sauce.

Marathon Sandwich - \$8.99

Thinly sliced, tender, herb-crusted leg of lamb slow-roasted in au jus.

Garden Souvlaki - \$7.99

Organic baby spinach tossed with vine-ripened tomato & mushrooms, topped with Swiss & American cheeses, served with cucumber sauce.

Andreas Burger - \$6.99

Our 8 oz. Black Angus certified patty grilled over an open flame.

Greek Burger - \$7.25

Crisp bacon & Feta cheese over sliced tomato & lettuce. Goes well with Stella Artois.

Garden Burger - \$6.99

Our own patty of black bean, soy, eggplant and fresh veggies topped with Boston Bibb lettuce, vine-ripened tomato & artichoke puree.

Signature Burger - \$9.99

10 oz. Black Angus certified patty topped with Andreas' own Greek dressing, Beefsteak tomatoes & fresh baby arugula. Served on a Ciabatta roll. Try this with a Sam Smith Pale Ale.

Vegetarian Souvlaki - \$7.99

Baked eggplant, zucchini fire-roasted roasted red peppers, & Kasseri cheese, served with our own cucumber sauce.

Chicken Gyro - \$7.99

Tender chicken with Greek herbs & spices, thinly sliced & grilled. Served wrapped in grilled pita bread with tomato, onion & our house-made cucumber sauce.

Gyro Sandwich - \$7.50

Ground beef & lamb blended with fresh herbs. Served wrapped in a warm pita with tomato, parsley, onion & our own cucumber sauce.

Bifteki - \$7.99

Greek-style meatloaf seasoned & flame grilled. Served wrapped in a warm pita with cucumber sauce, tomato & onion.

Andreas Pita - \$5.99

Kalamata olives, scallions, crushed peeled tomatoes, oregano & Feta cheese.

Spartan Pita - \$7.99

Grilled shrimp, feta, olive oil, oregano, & Bermuda onion. Pairs very well with our Katogi Averoff Rose.