

D E L I F O O D L I S T



Easter2022

SUGGESTED MENU

For 10 persons

Easter bread wreath (Labrokouloura)
Accompanied by boiled eggs with mustard and oxymeli

Fresh green salad with spring onions, cherry tomatoes and anthotyro cheese

Russian salad with penne tricolore, green apple, celery, boiled eggs
with mustard and oxymeli & home made light mayo sauce with yoghurt

Traditional spinach pie with home made phyllo dough,
wild greens and spicy manouri cheese

Gardoumpa with dill sauce

Traditional roasted kokoretsi on a spit

Goat in oil paste with fresh thyme and oven potatoes

Ekmek dessert with syrupy Greek sweet bread

Price: 500 €

VAT included

APPETIZERS

Each order is accompanied by Easter bread wreath

“Tzatziki”

Price: 20 € for 4 portions

“Tirokafteri” Spicy cream cheese

With feta cheese, red chili pepper, roasted Florina pepper and sweet paprika

Price: 20 € for 4 portions

Shepherd’s pie

Traditional beef - lamb minced meat pie with mashed potatoes

Price: 48 € for 6 portions

Cheese pie

With traditional phyllo dough, feta and anthotyro cheese

Price: 36 € for 6 portions

Spinach pie

With traditional phyllo dough, spinach, wild greens, greek herbs, chevre cheese

Price: 48 € for 6 portions

Eggplant rolls

With feta and anthotyro cheese and fresh tomato sauce

Price: 48 € for 6 portions (24 pcs)

Grilled vegetable millefeuille

Portobello mushrooms, eggplants, zucchini, colorful peppers and balsamic sauce

Price: 32 € for 4 portions

Mini dolma from Kassos island.

Stuffed vine leaves with minced meat

Price: 36 € for 4 portions (18 pcs / portion 100 gr)

Antipasti Board

Premium cheese and cold cuts. On wooden tray 60X40cm

Prosciutto, bresaola, smoked turkey fountre, salami chorizo & Negronetto,

Parmigiano Reggiano, Camembert, Roquefort, hot & spicy Cheddar,

Smoked Metsovone, Graviera “San Michali”. Accompanied by homemade fig, chestnut and framboise jams, bread sticks, crackers, sun dried fruits, and nuts

Price: 195 € (Serves up to 12 persons)

SIDE DISHES

Grilled vegetable millefeuille

Portobello mushrooms, eggplants, zucchini, colorful peppers and balsamic sauce

Price: 32 € for 4 portions

Ratatouille

with potatoes, eggplants, zucchini, peppers and Greek herbs

Price: 32 € for 4 portions

Baby oven potatoes

with coarse salt and fresh oregano

Price: 24 € for 4 portions

TRADITIONAL

Vegan magiritsa (Easter soup)

with a variety of mushrooms, lettuce and dill

Price: 56 € for 4 portions

Traditional magiritsa (Easter soup)

with livers, lettuce and dill

Price: 64 € for 4 portions

Seftalies

With cumine, coriander, garlic and pita bread

Price: 60 € for 4 portions (3 pcs -180 gr / portion)

Kokoretsi*

Price: 90 € for 6 portions (150 gr / portion)

Pork kontosouvli*

Price: 85 € for 6 portions (200 gr / portion)

Lamb or Goat on a spit*

Lamb: 38 € / kg - Goat: 45 € / kg min 2kg

Kleftiko

Lamb shoulder in oil paste
with oven potatoes and caramelized garlic

Price: 72 € (2,5 kg)

* Grilled on a flame

SALADS

Price: 30 € / bowl of 4 portions

Russian salad

With penne tricolore, green apple, celery, boiled eggs
with mustard and oximelo & home made light mayo sauce with yoghurt

Fresh green salad

With spring onions, cherry tomatoes and anthotyro cheese

Beetroot salad

With walnuts, yoghurt sauce, dill and lemon zest

Lettuce salad

With graviera cheese, cherry tomatoes,
croutons and balsamic vinaigrette with honey

Mediterranean salad with quinoa

With grilled vegetables, chevre cheese and smoked eggplant

Avocado salad

With crispy breaded feta cheese, fennel and lemon sauce

Potato salad

With boiled eggs, pickled cucumbers, capers and parsley

Cretan cake

With barley bread, cherry tomatoes, anthotyro cheese,
capers and olive tapenade

SWEET DELICACIES

Handmade delicacies from our pastry chefs

Traditional galaktoboureko (Greek custard pie with syrup)

Price: 25 € (1,2 kg)

Ekmek with syrupy Greek sweet bread and pistachios

Price: 25 € (1,2 kg)

Italian Tiramisu

With mascarpone & amaretto

Price: 30 € (1,2 kg)

Classic Black Forest

Price: 30 € (1,2 kg)

Pavlova with red fruits

Price: 30 € (1,2 kg)

Charlotte

With Crème bavaoise and fresh strawberries

Price: 30 € (1,2 kg)

Lemon tart

Sablés bretons with lemon cream and Italian meringue

Price: 30 € (1,2 kg)

Classic cheesecake with sour cherry

Price: 30 € (1,2 kg)

Oreo cake with cream cheese

Price: 30 € (1,2 kg)

Trifle with fresh seasonal fruits

Price: 30 € (1,2 kg)

Churro rings sprinkled with brown sugar and cinnamon

Dip them in authentic chocolate fudge

Price: 28 € (50 pcs)

Pavlova board

On black slate serving platter.

Pavlova - Chocolate truffles - fresh strawberries - red fruits. Accompanied by a variety of dip in jars: Crème patisserie, Chantilly, chocolate fudge, salted caramel, forest fruit coulis

Price: 195 € (Serves up to 12 persons)

Easter bread is included in all orders

VAT included / Free delivery for orders over 300 €

For orders less than 300 € extra charge of 30 € / order for delivery



On orders over 300 €  Aria's Tsoureki 0,8 kg

On orders over 500 €  Easter cookie box 1 kg

On orders over 700 €  Rocky Roger chocolate Easter bunny

Extra benefits

- Glass or stainless-steel utensils: 20% on the final price. The utensils are not returned.
- Ghost kitchen truck: Warm food, ready to serve. You just inform us of the time, you wish to sit at the table. Price: 600 €
- Rental of professional kitchen equipment (4 rack oven, induction stoves, isothermic boxes, etc.)
- Ask us for our wine and spirit menu
- Ask us for our cake menu for any special occasion (birthday, anniversary, etc.)



At your doorstep on just one call away!

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