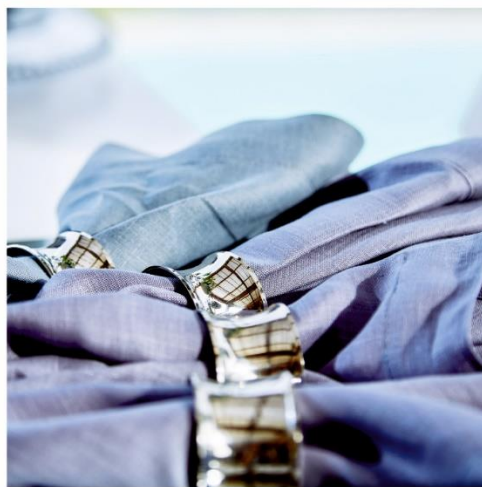


D E L I   F O O D   L I S T



*Spring- Summer 2022*





## Aria DeLI VeRY experience

Enjoy our favorite dishes exclusively in your home.

Consult us, choosing from a complete list  
and compose your own menu for your family table.

The dishes are delivered in disposable utensils,  
adapted for the kitchen of your home  
with reheating instructions from our Executive chef



## ARIA'S FINGER FOOD MENU

-For 30 persons-

Smoked salmon grazing board

Sandwich cake with foué ham kai emmental cheese

Bocconcini mozzarella, tomato cherries & basil leaves

Spinach cheese pies with kourou dough

Chicken yakitori with teriyaki sauce and togarashi spices

Burgers with tomato-basil jam

Paccheri pasta with beef ragout

### **Sweet Delicacies**

Churro rings sprinkled with brown sugar and cinnamon.  
Dip them in authentic chocolate fudge

Mini pavlova with forest fruits

**Price: 460 €**

**VAT included**

# ARIA'S MENU I

- For 10 persons-

Cold gazpacho soup with cherry tomatoes from Santorini,  
cheese biscuit and olive tapenade

Tomato tart with anthotyro cheese

Mediterranean salad with quinoa, vegetables,  
chevre cheese and smoked eggplant

Spinach and rocket salad with black eye beans,  
olives, sun dried tomatoes and spearmint dressing

Churrasco chicken, marinated in Dijon mustard

Marinated Iberico Pork de Belotta French Rack.  
Served with a variety of vegetables à la parisienne,  
marjoram sauce, mustard & black garlic with honey

Baby oven potatoes with coarse salt and fresh oregano

Grilled vegetables with balsamic sauce

## Sweet Delicacies

Classic cheesecake with sour cherry

**Price: 360 €**

VAT included

## ARIA'S MENU II

- For 10 persons-

Cold soup with avocado, cucumber, coriander, and lime

Tarte fine with caramelized onions and aged, sweet graviera cheese

Fresh homemade ravioli with spinach and anothotyro cheese

Valerian and rocket salad with grapes, mango, orange slices,  
chevre cheese and prosciutto from Evritania

Colorful cherry tomatoes, fresh burrata mozzarella,  
balsamic vinegar & fresh basil leaves

Grilled salmon fillet. Accompanied with cous - cous

Chicken à la churrasco

Free range chicken thighs, marinated in Dijon mustard

Barbequed Beef Short Ribs Black Angus

with red sweet wine sauce. Accompanied by carrot & eggplant puree

### Sweet Delicacies

Charlotte with bavaroise crème and fresh strawberries

Chocolate profiteroles

**Price: 440 €**

**VAT included**

# DELI FOOD LIST

## FINGER FOOD

### Smoked salmon board

Price: 60 € / platter of 30 pieces with assortments

### Sandwich cake with foué ham and emmental cheese

Price: 55 € / (1.4 kg)

### Sandwich cake with foué turkey and emmental cheese

Price: 55 € / (1.4 kg)

### Bocconcini mozzarella, cherry tomatoes & basil leaves

Price: 40 € / Bowl 1 kg

### Duck pancakes with vegetables and plum sauce

Price: 60 € / platter of 30 pieces

### Spinach cheese pies with kourou dough

Price: 35 € / platter of 30 pieces

### Chicken yakitori with teriyaki sause and togarashi spices

Price: 50 € / platter of 30 pieces

### Paccheri pasta with beef ragout

Price: 70 € / 1.6 kg

### Mini whiskey sauce burgers

Black Angus beef burger, crispy bacon, cheddar cheese,  
caramelized onions in black bread

Price: 45 € / platter of 15 pieces

### Mini vegan burgers

Beyond meat burger, mushrooms and BBQ sauce

Price: 55 € / platter of 15 pieces

## **GRAZING BOARDS**

*A well put together grazing board is a thing of beauty,  
like an overflowing harvest of little delicacies that all look so inviting  
you don't know what to try first!*

### **Smoked Salmon Balik Board**

*Smoked salmon balik. On wooden tray 60X40cm  
Asparagus, avocado, boiled eggs, baby potatoes, baby carrots, string beans, red cabbage,  
radishes, cherry tomatoes, vegetable chips, lemon and grapefruit slices. Accompanied by white  
tarama dip, horseradish, cream cheese, blinis, melba toasts  
Price: 195 € (Serves up to 12 persons)*

### **Antipasti Board**

*Premium cheese and cold cuts. On wooden tray 60X40cm  
Prosciutto, bresaola, smoked turkey fougasse, 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)*

### **Sushi Board**

*80 pieces of sushi. On wooden tray 60X40cm  
Hosomaki with avocado / salmon / shrimp - Uramaki with smoked salmon / tuna  
Special rolls: Eel / shrimp & asparagus - Nigiri: Sea bass / Sea bream / Tuna  
Accompanied by soy sauce, wasabi paste, pickled ginger + 12 sets of chopsticks  
Price: 195 € (Serves up to 12 persons)*

### **Sea food Board**

*On plexiglass tray 60X40cm with coarse salt  
Steamed shrimps – Oysters – Clams - Sea Bass Ceviche – Marinated anchovies  
Mussels with bulgur – grilled octopus and squid à la churascoco,  
Accompanied by red pepper & taramosalata dip  
Price: 285 € (Serves up to 12 persons)*

### **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)*

## APPETIZERS

### Variety of appetizers

*Mini potatoes stuffed with salmon roe and white tarama dip  
Smoked salmon balik with rocket on blinis  
Cantaloupe melon with prosciutto di Parma  
Crispy canapés with avocado mousse and marinated sea bass*

*Price: 50 € / platter of 30 pieces*

### Smoked Salmon Bombe

*Smoked salmon with celery root and cream cheese  
Accompanied by melba toasts, blinis and bread sticks*

*Price: 70 € (1,3 kg)*

*Beef carpaccio with rocket, parmesan flakes and black truffle flakes*

*Price: 60 € for 2 portions*

*Artichoke carpaccio with "arseniko" cheese from Naxos island*

*Price: 20 € for 2 portions*

*Eggplant millefeuille with yoghurt and parmesan*

*Price: 20 € for 2 portions*

*"Dolmadakia yalantzi" Stuffed vine leaves with dill, mint,  
lemon zest and lime. Accompanied by yoghurt dip*

*Price: 40 € for 4 portions*

*Mini dolma from Kassos island. Stuffed vine leaves with minced meat*

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

## COLD SOUPS

*Gazpacho soup with cherry tomatoes from Santorini,  
cheese biscuit and olive tapenade*

*Price: 36 € for 4 portions*

*Avocado soup with cucumber, coriander and lime*

*Price: 36 € for 4 portions*



## **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*

Basmati rice with saffron & nuts

*Price: 36 € for 4 portions*

### **Pâte Brisée**

Tarte fine with caramelized onions and aged, sweet graviera cheese

*Price: 40 € for 8 portions*

Tomato tart with anthotyro cheese

*Price: 35 € for 8 portions*

### **Fresh handmade ravioli**

With mushrooms and parmesan cream

With ricotta, tomato and basil

With spinach and anthotyro cheese

*Price: 56 € for 4 portions*

## SEA FOOD

Fresh tuna tataki with soy sauce on julienned vegetable

*Price: 72 € for 4 portions*

Sea bass ceviche with spring onions, coriander  
spicy pepper, marinated in 4 citrus fruits

*Price: 46 € for 4 portions*

Grilled salmon fillet with cous-cous

*Price: 64 € for 4 portions*

Teriyaki salmon with baby bok choy and miso dressing

*Price: 72 € for 4 portions*

Grilled shrimps with lemon tarragon butter sauce

*Price: 72 € for 4 portions*

Grilled octopus à la churrasco  
Marinated in red wine from Limnos and laurel leaves

*Price: 56 € for 4 portions*

Fresh squid à la churrasco  
Marinated in Dijon mustard and Greek herbs

*Price: 56 € for 4 portions*

### **“Athinaiki” Grouper**

The legendary Hellenic dish

Grouper - shrimps from Amvrakikos gulf,  
vegetables and homemade light mayo sauce

*Price / kilo: 80 € (min 2 kilos)*

## MAIN DISHES FROM SMALL GREEK FARMS

### **Tournedos Beef Fillet**

With morille mushroom sauce & Madagascar black pepper sauce  
Accompanied by fondant potatoes, grilled asparagus, cherry tomatoes &  
braised fennel

*Price: 37 € / portion (min 4 portions)*

### **Barbequed Beef Short Ribs Black Angus**

With red wine sauce. Accompanied by carrot and eggplant puree

*Price: 180 € (2,5 kg)*

### **Lamb shoulder with celery and wild greens**

Stew lamb (fricassee) cooked with wild greens

*Price: 29 € /portion (min 4 portions)*

### **Pork shank**

Slowly cooked in the oven with black beer, garlic, orange juice, honey and mustard  
Accompanied with pita bread and oven potatoes with rosemary

### **Iberico Pork de Belotta French Rack marinated pork**

Served with a variety of vegetables à la parisienne,  
marjoram sauce, mustard & black garlic with honey

*Price: 70 € (0,60 kg – for 2 persons)*

### **Roasted piglet**

Accompanied by oven potatoes with lemon and fresh oregano

*Price: 240 € /10 - 11 kg*

### **Country Ham**

A whole pork leg (12-13 kg)

Slowly cooked in pineapple juice and cloves

*Price: 180 €*

### **Stuffed Chicken Roulade**

Stuffed free range chicken breasts with wild mushrooms and graviera cheese from Crete

Accompanied by mashed potatoes with fresh truffle flakes

*Price: 18 € /portion (min 4 portions)*

### **Chicken à la churrasco**

Free range chicken thighs, marinated in Dijon mustard

Accompanied by pita bread and oven baby potatoes with rosemary

*Price: 15 € /portion (min 4 portions)*

## SALADS

*Price: 30 € / bowl of 4 portions*

Mediterranean salad with quinoa, grilled vegetables,  
chevre cheese and smoked eggplant

Three-color cherry tomatoes, fresh burrata mozzarella,  
balsamic vinegar and fresh basil leaves

Valerian and rocket salad with mango, grapes, orange slices,  
chevre cheese, prosciutto from Evritania

Cretan salad with barley bread, anthotyro cheese, tomato and capers

Potato salad with olives, capers, parsley and bacon

Spinach and rocket salad with black eye beans, olives,  
sun dried tomatoes and spearmint dressing

Baby potatoes, tuna tataki string beans, boiled eggs and light mayo sauce

Tabouleh with chopped tomato, parsley and bulgur

## VEGAN OPTIONS

Pleurotus sauteed mushrooms with basmati rice & nuts

*Price: 36 € for 4 portions*

Cannelloni with mushrooms and leek

*Price: 48 € for 4 portions*

Caramelized portobello mushrooms with orange juice

*Price: 40 € for 4 portions*

Cannelloni with soy minced meat

*Price: 48 € for 4 portions*

Sweet potatoes au gratin with cashew cream and caramelized onions

*Price: 36 € for 4 portions*

## **SWEET DELICACIES**

*Handmade delicacies from our pastry chefs*

### **Choux au Craquelin**

*With creme patisserie & chocolate mousse*

*Price: 90 € (60 pieces)*

### **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)*

### **Travel Cake with red fruits**

*Price: 30 € (1,2 kg)*

### **Charlotte**

*With Crème bavaroise 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)*

*VAT included / Free delivery for orders over 300 €  
For orders less than 300 € extra charge of 30 € / order for delivery*



*For all of you who do not have time but love good cuisine, a box of all the necessary ingredients and utensils is delivered to your home. All you have to do is turn on the oven or the stove of your kitchen, put your passion and enjoy with your friends your favorite dishes, easily, quickly and effortlessly.*

**Traditional paella  
(For 6 people)**

**It includes:**

Seafood (shrimp, scallops, mussels, squid, cockles) cooked with saffron and herbs  
Parboiled sautéed rice with onion and garlic  
Biscue broth cooked with saffron  
Extra saffron  
Parsley frisee  
Salt - Pepper  
Paella frying pan 46cm  
Wooden spatula  
File card with cooking instructions

**Price: 190 €**

**Lamb and orzo baked in the oven (For 6 people)**

**It includes:**

Lamb leg (3 kg) cooked  
Orzo 0.7 kg from semolina of organic agriculture sautéed and finished with white wine  
Broth with fresh tomato sauce  
Salt - Pepper  
Fresh thyme sprigs for garnish  
Aluminum pan 47X31X7cm  
Wooden spatula  
File card with cooking instructions

**Price: 170 €**

**Steamed mussels  
(For 4 people)**

**It includes:**

2 kilos of mussels, raw, cleaned  
Broth with onion, garlic & saffron  
Salt foam  
Fresh parsley  
Lemon  
Salt - Pepper  
Enameled pot with lid  
Wooden spatula  
File card with cooking instructions.

**Price: 130 €**

**Coq au vin with fresh pappardelle  
(For 6 people)**

**It includes:**

Free range rooster (2.5 kg) cooked  
Fresh handmade pappardelle (1 kg)  
Broth with spices  
and fresh tomato sauce  
Salt - Pepper  
Kefalotiri cheese from Ellassona  
Pan 46cm  
Wooden spatula  
File card with cooking instructions

**Price: 170 €**



On orders over 300 €  Cookie box 1 kg

On orders over 500 €  Travel cake with red fruits

On orders over 700 €  Choux au Craquelin

### 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!

Follow us on:   [www.aria.gr](http://www.aria.gr)  [events@aria.gr](mailto:events@aria.gr)  210 9656388

  
**ARIA**  
fine catering