

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



Winter 2023-24



Aria DeLI VeRY experience

The service Aria DeLI VeRY experience has been created
so that you can enjoy our favorite delicacies
exclusively in your home

Take our advice, choosing
among a complete catalogue,
and compose your own menu for the family table
or for a finger food party

The food is delivered in disposable utensils,
that fit your home's kitchen appliances
and with reheating instructions from our Executive Chef



Aria's proposal

Family menu

-For 10 guests-

Crudités

Fresh vegetables, served with yogurt dip
& pepper mayo

Topinambur Soup

Velouté soup with Jerusalem artichokes
garnished with bresaola involtini

Quiche

With yellow pumpkin, raisins & Stilton cheese

Mâche Salad

Arugula, valerian, crispy prosciutto from Evrytania,
grilled quince, orange, walnuts & citrus vinaigrette

Beef Bourguignon

Served with glazed baby carrots
& Parmesan mashed potatoes

The Basque Cheesecake

The secret recipe of Senora Amaya
Served with osmotic strawberries & strawberry compote

Price: 520 €

Including VAT

Aria's Grazing Boards

Small, tasty bites artfully arranged on 60x40 cm wooden trays,
creating a delightful culinary experience

Tuscany Tavola

Premium selections of cheeses and cold cuts accompanied
by homemade jams, chutneys, crackers, grissini, nuts & dried fruits

Price: 180 € (12-15 persons)

3ple Duck Board

Peking duck rolls with vegetables & hoisin sauce in thin rice pancakes

Mini tartlets with foie gras, pickled mango & salted butter caramel

Duck dumplings with carrot & pistachio crèmeux

Price: 200 € (12-15 persons)

Salmon in Love

Trilogy of salmon: Balik, Gravlax & smoked salmon

Served with blinis, pumpernickel bread, remoulade sauce, cream cheese,

beetroot carpaccio, organic eggs & avocado tartar

Price: 350 € (12-15 persons)

Meat Me Board

Foie gras / Beef tartar / Roast beef

Accompanied by chutneys in various flavors, spiced chocolate truffles,

Café de Paris butter & black truffle bâton salé

Price: 380 € (12-15 persons)

*Each board includes: biodegradable plates, wooden utensils,
napkins & small bamboo tongs*

Festive Menu 2023

Canapé * Pintxos * Mezzé

Welcome your guests

Choose up to 3 items from the following,
to create your festive platter of 30 pieces:

Nigiri with tomato confit & basil gel

Price: 20 € (10 pieces)

Baby potatoes with guacamole & salmon roe pearls

Price: 25 € (10 pieces)

Bresaola involtini with goat cheese,
almonds, orange & truffle

Price: 25 € (10 pieces)

Stilton beignets with raspberry jam

Price: 25 € (10 pieces)

Smoked salmon Bon bons with papaya & burratina

Price: 30 € (10 pieces)

Beetroot flowers with smoked eel & mascarpone

Price: 30 € (10 pieces)

Foie gras on a savory sable with pickled mango
& salted butter caramel

Price: 35 € (10 pieces)

Bar Accessories

Crudités with yogurt dip & pepper mayo

Price: 40 € (tray 30 x 40 cm)

Crispy nachos with homemade guacamole sauce

Price: 30 € (tray 30 x 40 cm)

Truffle potato chips

Price: 25 € (tray 30 x 40 cm)

Shrimp chips with tarama / beetroot dip

Price: 30 € (tray 30 x 40 cm)

Cold Appetizers

Dolmades with egg-lemon sauce

Price: 60 € (4 servings)

Beets from Adrianople

Roasted beets with pomegranate, coriander,
walnuts & homemade mayonnaise

Price: 50 € (4 servings)

Chef's Signature Terrine de Foie Gras

Fresh foie gras terrine baked in 24-year-old Port
Served with toasted brioche, fig chutney & Port jelly

Price: 70 € (4 servings)

Vintage 70's Salmon Wreath

Smoked and marinated salmon on rice salad with radish,
wakame seaweed, cucumber, organic eggs, cream cheese & pomegranate

Price: 90 € (8 servings)

Limousin Fillet Roast Beef

With grilled asparagus, Parmesan flakes & truffle chips

Price: 90 € (4 servings)

Hot Appetizers

Brie en Croûte

The traditional French cheese, baked in homemade puff pastry with winter truffle & blackberry jam

Price: 70 € / piece (1 kg)

Coquillages au Gratin

King scallops, lobster, shrimp & prawn with Mornay sauce

Price: 100 € (4 pieces)

Soup with Crayfish Bisque

Price: 45 € (4 servings)

Creamy Pumpkin Soup

With cardamom & coconut milk

Served with croutons

Price: 40 € (4 servings)

Topinambur Soup

Velouté soup with Jerusalem artichokes

garnished with bresaola involtini

Price: 40 € (4 servings)

Traditional Cabbage Rolls with Egg-Lemon Sauce

Price: 50 € (4 servings)

Tarts / Pies / Pasta

Quiche with fresh & smoked salmon with arugula

Price: 60 € (8 servings)

Lasagna with wild mushrooms & Swiss gruyère

Price: 70 € (8 servings)

Quiche with yellow pumpkin, raisins & Stilton cheese

Price: 55 € (8 servings)

Classic quiche Lorraine

Price: 50 € (8 servings)

Wild greens pie with phyllo pastry & Pinakotyri cheese

Price: 40 € (8 servings)

Salads

Buratta

Baby greens salad with burrata, pomegranate,
zebra beets, Aegina pistachios & oxymeli

Price: 60 € (4 servings)

Quinoa Timbale

Quinoa with steamed shrimp, red chili peppers,
arugula, mango & avocado

Price: 60 € (4 servings)

Mixed Green

Baby spinach, fresh berries, roasted almonds, beetroot ravioli
with gorgonzola dolce latte & mandarin vinaigrette

Price: 50 € (4 servings)

Mâche

Arugula, valerian, crispy prosciutto from Evrytania,
grilled quince, orange, walnuts & citrus vinaigrette

Price: 45 € (4 servings)

Ethnic

Grated carrot, kale, raisins, peanuts, apples
& herbs in harissa vinaigrette

Price: 45 € (4 servings)

Waldorf

Trilogy of apples, celery root, celery, walnuts,
cranberries & lime scented crème fraîche

Price: 45 € (4 servings)

Main Dishes

Chateaubriand

Limousin fillet with truffle sage baby potatoes, buttered asparagus,
baby carrots & green peas. Served with Béarnaise sauce
& Armagnac peppercorn sauce

Price: 250 € - Serves 6 persons

Whole Roasted Suckling Pig

Served with oven-roasted baby potatoes, caper sauce & mustard

Price: 280 € (8-10 kg) - Serves 12 persons

Gigot d' Agneau

Oven roasted leg of lamb with rosemary & black garlic

Served with hasselback potatoes

Price: 80 € (4 servings)

Pork with Quinces & Apricots

with Samos wine sauce

Served with mushroom & dried fruit pilaf

Price: 70 € (4 servings)

Beef Bourguignon

Served with glazed baby carrots & Parmesan mashed potatoes

Price: 70 € (4 servings)

“A Taste from Smyrna”

Beef short ribs 'Hünkar Beğendi' style with red wine

Served with eggplant puree

Price: 90 € (4 servings)

Beef Brisket Black Angus

with cocoa-hoisin caramel

Served with sweet potato puree, sautéed Brussels sprouts & dates

Price: 120 € (4 servings)

Country Ham

Whole pork leg with caramelized pineapple & cloves

Served with baby potatoes

Price: 220 € (10 kg) - Serves 12 persons

Side dishes

Cake Dauphinoise

Layers of potato, béchamel, variety of cheeses & herbs

Price: 50 € (8-10 servings)

French Baby Potatoes

With rock salt & sage butter

Price: 30 € (4 servings)

Sweet Potato Mash

Flavored with tangerine & peanut butter

Price: 35 € (4 servings)

Plant - Based Options

Greek Pilaf

With mushrooms & roasted nuts

Price: 40 € (4 servings)

Honey Mushrooms

Portobello mushrooms with potatoes & orange

Price: 40 € (4 μερίδες)

Cannelloni

Stuffed with minced mushrooms

Price: 40 € (4 μερίδες)

Sweet potatoes au gratin

With cashew cream and caramelized onions

Price: 35 € (4 μερίδες)

“ARIA DeLI” Sweet Delicacies

Choux Tower

Choux au craquelin filled with montée vanilla cream

Price: 120 € (60 -70 pieces)

The Basque Cheesecake

The secret recipe of Senora Amaya

Served with osmotic strawberries & strawberry compote

Price: 50 € (1,3 kg)

Saint Honoré

Puff pastry with crème pâtissière, small choux,

Chantilly cream & caramel

Price: 45 € (1,2 kg)

Pecan tart

With xocopili chocolate & salted caramel

Price: 35 € (1,2 kg)

Pistachio Torta

Cake with Aegina pistachio

Price: 50 € (1,3 kg)

Black Forest Classic Edition

Cocoa biscuit with Chantilly cream,

black cherries in kirsch & dark chocolate flakes

Price: 45 € (1,3 kg)

Crème Caramel

With baked fruits in Armagnac

& spiced sponge cake with hazelnuts

Price: 50 € (1,3 kg)

Baba au Rum

Homemade savarin with red forest fruits
& whipped cream

Price: 40 € (1,3 kg)

Meringata "Cipriani"

Vanilla biscuit, lemon mousse, lime crèmeux
& fluffy caramelized white chocolate

Price: 40 € (1,3 kg)

Notes:

Minimum order: €350.

The above prices include 13% VAT. All dishes are delivered to your location with decoration, in containers suitable for reheating. Dressings / sauces are packaged in safety glass jars and meat dishes in stainless steel platters.

Upgrade for a reason

We offer "Choux Tower" with orders over € 1.000

Extra benefits

Glass, porcelain, & stainless steel ware: 20% on the listed price. The utensils remain in your possession

Premium service

We provide 'Ghost Kitchen Experience' service: An innovative, exclusive service from Aria, making sure that the dishes you choose to order are delivered hot and ready to serve, any time you wish. Price: € 800

Rental of specialized equipment for home kitchens (four-burner ovens, electric Induction hobs, thermal boxes, etc.)

PAYMENT METHOD:

1. 50% of the total amount is prepaid by the Client to the Company upon signing the Private Agreement.
2. The remaining 50% of the total amount is paid 3 days before the date of the event.

NOTES:

1. Please inform us if you require an invoice upon confirmation of your order/event.
2. To confirm your order, please send us the deposit receipt.

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Στην πόρτα σας με ένα τηλεφώνημα με την υπηρεσία ARIA DELI VeRY experience

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