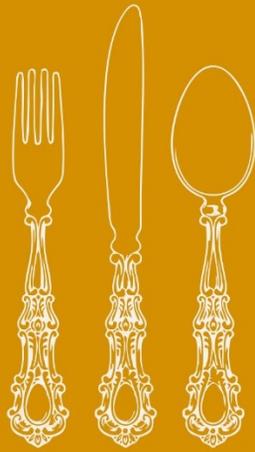


D E L I F O O D L I S T



SPRING - EASTER 2026



ARIA
fine catering

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

For those celebrating at home, Aria's Deli Food List brings the season's finest flavors to your doorstep. Choose from artfully arranged grazing boards, curated bar accessories for perfectly crafted cocktails, a variety of cold and warm appetizers, fresh salads, sides, exquisite main courses, and handcrafted pastries from our patisserie.

Perfectly designed for family gatherings of 10-15 people so that you can easily manage the reheating of dishes yourself, following our instructions.

All items from the Deli Food List are delivered in elegant, oven-safe platters and reheating instructions, ensuring a seamless dining experience. Each dish is crafted by Aria's Executive Chef and his expert team, within our top-tier, state-of-the-art catering facilities.

Turn your family diner into a unique gastronomic experience!

A R I A ' S G R A Z I N G B O A R D S

Small, flavorful bites carefully yet casually arranged on 60x40 cm wooden boards

T U S C A N Y T A V O L A

Premium selections of cheeses & cold cuts.

Τυριά: Black lemon gouda / Brie / Σαν Μιχαήλ / Comte / Parmigiano Reggiano, Gorgonzola dolce latte

Αλλαντικά: Salame bocconcini / Μούχτερον / Salame Milano / Coppa / Bresaola , Prosciutto di Parma

Συνοδεύονται από σπιτικές μαρμελάδες, chutney, κριτσίνια, crackers, ξηρούς καρπούς & ωσμωτικά φρούτα

(DLF001) – 220 € (12-15 άτομα)

S A L M O N I N L O V E

Salmon Trilogy: Balik heart, Gravlax & smoked salmon. Served with blinis, pumpernickel bread, remoulade sauce, cream cheese, organic eggs & avocado tartare

(DLF002) – 350 € (12-15 persons)

C O C K T A I L A T T H E 7 0 ' S

Steamed shrimps, accompanied by baby gems, radish cocktail & horseradish mayo sauce

(DLF003) – 8 portions / 190 € -(48 pcs)

Each package includes wooden cocktail forks and mini bamboo tongs

C O L D A P P E T I Z E R S

F I S H R O E S A L A D
(DLF004) – 500gr / 14,00 €

H U M M U S T R I L O G Y
Traditional / Beet root / Red pepper
(DLF005) – 600gr / 14,00 €

T A B B O U L E H
Arab-style tabbouleh with parsley, coriander,
mint, tomato, cucumber, and bulgur.
(DLF006) – 500gr / 15,00 €

O C T O P U S
Marinated octopus in vinegar, served with
homemade pickled vegetables.
(DLF007) – 500gr - 4 portions / 65,00 €

D O L M A Y A L A N J I
Stuffed vine leaves (dolmadakia yalanji), served
with a yogurt and pomegranate dip.
(DLF008) – 24pcs / 46,00 €



LENTEN DELICACIES *

GREENS PIE

Traditional wild greens pie with handmade phyllo pastry & fresh aromatic herbs
(DLF009) – 8 portions / 50,00 €

CHICKPEA FRITTERS

Authentic chickpea fritters from Paros island
(DLF010) – 4 portions / 45,00 €

GEMISTA POLITIKA

Authentic lenten stuffed vegetables 'Politika' with rice, pine nuts & raisins & aromatic herbs
(DLF011) – 8 portions / 70,00 €

CUTTLEFISH WITH SPINACH

Tender cuttlefish slow-cooked with baby spinach, fresh tomato & aromatic herbs
(DLF012) – 6 portions / 75,00 €

SEMOLINA HALVA

Traditional, with whole roasted almonds and candied orange peels
(DLF013) – 1,4 kg / 35,00 €

* The Lentil menu is valid up to 11/04/2025

S A L A D S *

G R E E K C H O P C H O P

Greek Salad with finely chopped ingredients, carob crumble, and balsamic vinegar dressing
(DLF014) – 50,00 €

B E L U G A T O R T A

With black lentils, smoked salmon, and anthotyro cheese.
(DLF015) – 70,00 €

Q U I N O A

With roasted vegetables and Vytina feta cheese
(DLF016) – 60,00 €

R O C K E T - S P I N A C H

With gorgonzola dolce latte, walnut, beetroot & orange
(DLF017) - 60,00 €

O S T R I A

With steamed shrimp, avocado, arugula, peeled tomato, and roasted almonds
(DLF0218) – 80,00 €

W I T H S A L M O N

With lettuce hearts, marinated salmon, roasted asparagus, organic eggs, baby potatoes, and sweet mustard dressing
(DLF019) – 80,00 €

I N S A L A T A S I C I L I A N A

With fresh creamy Burrata, mini gem lettuce, colorful cherry tomatoes, and olive bread crostini
(DLF020) – 70,00 €

* *Salad portions: 6 servings per bowl*

A R I A ' S B A K E R Y *

GREENS PIE

With a variety of seasonal greens, fresh aromatic herbs & Vytina Feta cheese

(DLF021) / 55,00 €

"METSOVIAN" LEEK PIE

Leek pie with kefalotyri cheese & yogurt

(DLF022) / 55,00 €

"POLITIKI" CHEESE PIE

Authentic 'Politiki' cheese pie with aged Kasserri from Xanthi & fresh thyme

(DLF023) / 60,00 €

RUSTIC CHICKEN PIE

With wild forest mushrooms & fresh aromatic herbs

(DLF024) / 60,00 €

SPRING QUICHE

With tender artichokes, aged Parmesan & smoked 'Prosciutto alla Brace

(DLF025) / 70,00 €

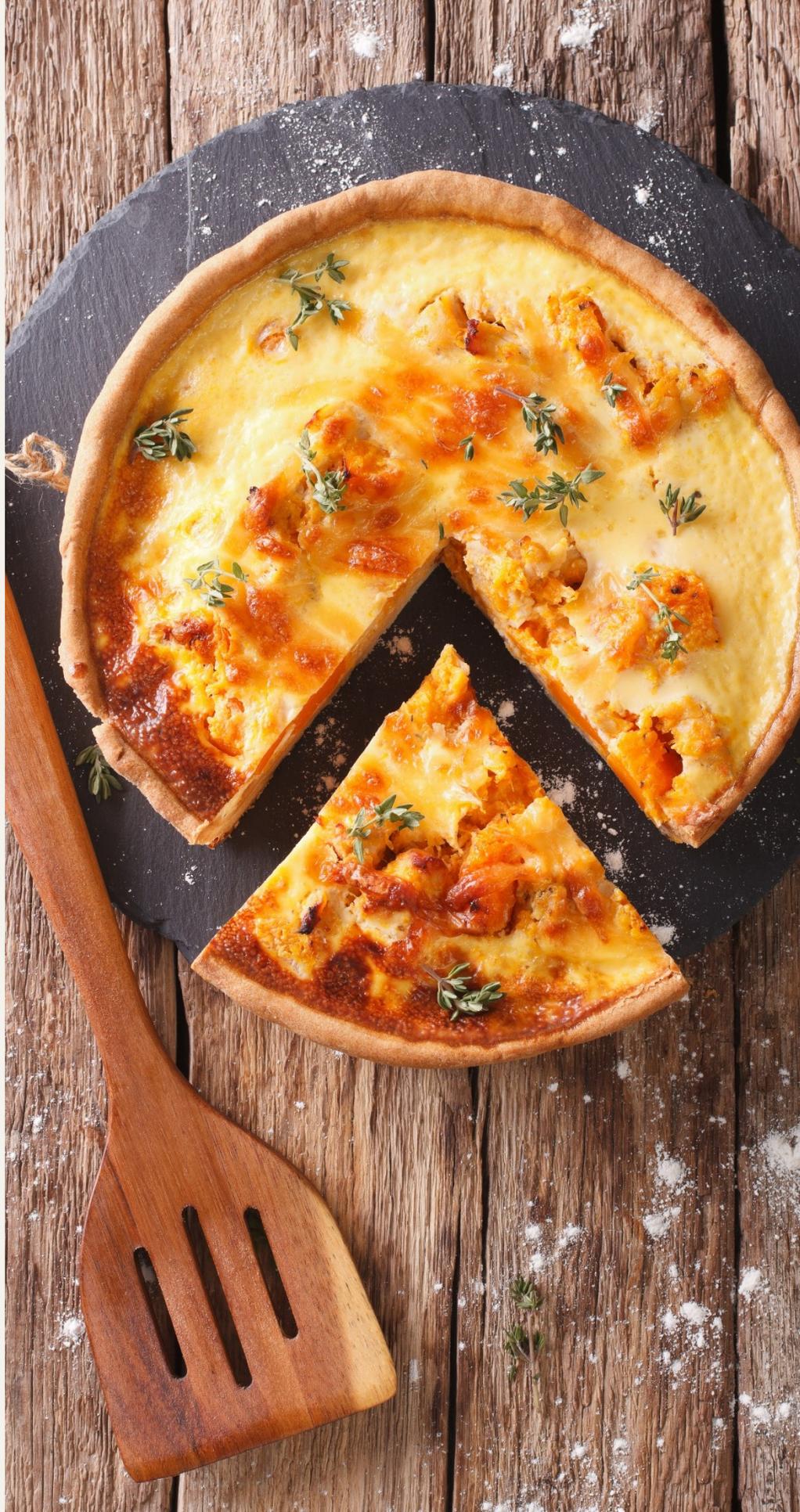
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CHEVRE QUICHE

With creamy goat cheese, cherry tomato medley, olives & fresh basil

(DLF026) / 65,00 €

* *Our pies are delivered whole, providing 8 servings each*



PASTALICIOUS

CANNELLONI ALLA BOLOGNESE

With slow-cooked ground beef, red tomato sauce & fresh cream

(DLF027) – 6 portions (12 pcs) / 70,00 €

LASAGNA

Oven-baked Lasagna with a medley of wild forest mushrooms & aged Swiss Gruyère

(DLF029) – 8 portions / 70,00 €

LASAGNA TERRINE

With Mozzarella "Fior di Latte" & eggplant ragout

(DLF029) – 6 portions / 65,00 €

CPEPES CLASSIQUE

Classic Savory Crêpes with premium Prosciutto Cotto & melted Emmental cheese

(DLF030) – 6 portions (12 pcs) / 55,00 €

SALMON CPERES

Salmon & Spinach crêpes featuring fresh and smoked salmon, greek Anthotyro cheese, and a signature vodka-infused sauce

(DLF031) – 6 portions (12 pcs) / 70,00 €

I ♥ POTATOES

OVEN-BAKED POTATOES

With butter & fresh thyme

(DLF032) – 4 portions / 30,00 €

SMASHED BABY POTATOES

With coarse salt & "la chinata" smoked paprika

(DLF033) – 4 portions / 30,00 €

CAKE DAUPHINOISE

Classic Potato Gratin 'Dauphinois' with layers of thinly sliced potatoes, velvety béchamel, a premium cheese blend & fresh herbs

(DLF034) – 10 portions / 60,00 €



M A I N D I S H E S

B O U I L L A B A I S S E S O U P

A classic South of France delicacy, crafted with a rich rockfish & shellfish broth. Served with handmade focaccia and traditional rouille sauce
(DLF035) – 4 portions / 80,00 €

S E S K O U L O D O L M A

Traditional Swiss Chard Dolmades: Hand-rolled chard leaves stuffed with seasoned ground beef, finished with a silky lemon-egg (avgolemono) sauce
(DLF036) – 4 portions (16 pcs) / 70,00 €

P I C - N I C B A L L S

Handmade mini beef meatballs: Crafted with seasoned ground beef and fresh aromatic herbs
(DLF037) – 2 kg (100 pcs) / 80,00 €

A R T I S A N A L M O U S A K A

Elevated Moussaka with hand-cleavered braised beef & charcoal-grilled eggplants
(DLF038) – 6 portions / 70,00 €

B L A C K C O D & S A L M O N M A R B R E

A stunning mosaic of black cod and fresh salmon fillets. Served with a medley of vegetable noisettes & a zesty miso-lime sauce
(DLF039) – 6 portions / 250,00 €

G E N E R A L T S O ' S C H I C K E N

Caramelized chicken bites in a savory ginger-hoisin sauce*. Served with stir-fry broccoli & wakame sticky rice
(DLF040) – 6 portions / 120,00 €

** Our ginger-hoisin sauce is an Asian blend, perfectly balancing sweet and savory notes with a rich soy base, fragrant garlic, and the vibrant zest of fresh ginger*

MAIN DISHES

BRAISED LEEK & CELERY LAMB

Tender leg of lamb slow-cooked with root vegetables in a delicate lemon sauce

(DLF041) – 6 portions / 120,00 €

PORK BELLY

Crispy Pork Belly in a panko, bacon & beetroot crust.

Served with a layered potato terrine & a spicy

nduja beurre blanc *

(DLF042) – 6 portions 120,00 €

SALMON PATTIES

With a tangy caper vinaigrette & zesty chimichurri sauce.

Served with fragrant jasmine rice

(DLF043) – 6 portions / 95,00 €

CHATEAUBRIAND

Prime heart of Limousin beef tenderloin. Served with a duo of classic Béarnaise & Armagnac peppercorn sauces. Accompanied by sage-infused 'al tartufo' baby potatoes, buttered asparagus, glazed baby carrots & fresh garden peas

(DLF044) – 6 portions / 290,00 €

SLOW-ROASTED SUCKLING PIG

Tender milk-fed pork served with oven-baked baby potatoes & a signature grape molasses (petimezi) glaze with mustard

(DLF045) – 12 portions / 300,00 € (8-10 kg)

* Nduja Beurre Blanc is a velvety, butter-based French sauce, infused with the bold and spicy character of artisanal 'nduja salami from Calabria.



O U R E A S T E R M E N U

CLASSIC GREEK TZATZIKI

Authentic strained yogurt dip with cucumber, garlic & extra virgin olive oil

(DLF046) – 500gr / 12,00 €

TRADITIONAL “MAGIRITSA”

Greek Easter Soup: A hearty classic with tender lamb offal, fresh lettuce & dill, finished with a silky egg-lemon (avgolemono) sauce

(DLF047) – 4 portions / 80,00 €

VEGETARIAN “MAGIRITSA”

with a variety of forest mushrooms, fresh lettuce & dill, finished with a silky egg-lemon (avgolemono) sauce

(DLF048) – 4 portions / 80,00 €

SPRING AU GRATIN

A vibrant blend of artichokes, baby spinach & sorrel, layered with traditional Anthotyro and Manouri cheese, sun-dried tomatoes and fresh aromatic herbs

(DLF049) – 6 portions / 80,00 €

“BOGANA” LAMB

Tender lamb, slow-cooked in parchment paper with fresh thyme. Served with oven-roasted baby potatoes

(DLF050) – 6 portions / 140,00 €

EASTER LAMB STUFFING

A rich blend of tender lamb offal, 'xinohondros' (sour frumenty), bulgur, pine nuts, raisins & aromatic herbs

(DLF051) – 4 portions / 90,00 €



A R I A ' S S W E E T D E L I G H T S

V I N T A G E A L M O N D C A K E

A timeless classic with roasted almonds, light pastry cream & maraschino cherries

(DLF052) – 50,00 € (1,2 kg)

G R E E K “ S O K O L A T I N A ”

Traditional chocolate mousse cake, featuring a light, velvety mousse and rich dark chocolate ganache

(DLF053) – 50,00 € (1,2 kg)

S I G N A T U R E P A R I S B R E A S T

(Black Forrest edition)

Delicate choux pastry, filled with dark morello cherries, silky vanilla crème montée & rich bitter chocolate mousse

(DLF054) – 60,00 € (1,2 kg)

K E Y - L I M E T A R T

Zesty lime curd on a buttery crust, topped with fresh blueberry tartar & delicate green tea notes

(DLF055) – 55,00 € (1,2 kg)

G R E E K P O R T O K A L O P I T A

Traditional Orange Pie, infused with chamomile essence and topped with a velvety mastiha cream, cinnamon dust & candied orange slices

(DLF056) – 35,00 € (1,2 kg)

T H E B A S Q U E C H E E S E C A K E

Following Señora Amaya's private recipe.

Accompanied by forest fruit marmalade

(DLF057) – 50,00 € (1,3 kg)

S T R A W B E R R Y C H A R L O T T E

Fresh strawberries layered with a silky mascarpone crème montée & fine white chocolate

(DLF058) – 55,00 € (1,3 kg)

NOTES

The Spring - Summer 2026 Deli Food List is valid through October 31, 2026.

Minimum Order: €350

For orders below €350, an additional delivery fee of €30 applies.

All prices include VAT 13%.

All delicacies are elegantly presented in specially selected disposable or reusable containers (including stainless steel trays, glass jars, wooden platters, and wooden boxes), which remain in your possession for future use.

All containers for hot dishes are oven-safe and suitable for home heating. To ensure the highest quality, every order is accompanied by detailed reheating instructions, allowing you to enjoy your meal as if it were freshly prepared.!

UPGRADE FOR A REASON

With every order over €1,000, we offer you a complimentary cake of your choice. Select your favorite from our 'SWEET DELIGHTS' category."

PREMIUM SERVICE

With our new 'Ghost Kitchen Experience' service, we ensure your menu is delivered hot and ready to serve at your preferred time. Contact us for more details

T E R M S O F P A Y M E N T

Reflecting our commitment to meticulous planning and premium service, all orders are settled at the time of purchase.

BAKK ACCOUNTS

NEW CUST MON A.E.

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SWIFT BIC: ETHNGRAA

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