





*Dear Guests and Friends,
Welcome to Ariston Hellenic Restaurant, we are
happy to have you as our guests and looking forward
to serve you with our delicious food.*



Cold Starters

SKORDALIA (VEGAN) <i>Finely ground potato and garlic cream with olive oil</i>	5,90
TZAZIKI ^(G) <i>Greek yoghurt with garlic cucumber and olive oil</i>	6,90
TARAMOSALATA ^(D) <i>Caviar cream refined with olive oil</i>	7,40
ELIES & PIPERIES ^(VEGAN) <i>Olives and peppers</i>	6,80
MELIZANOSALATA ^(C, G) <i>Eggplant cream with light smoky aroma and Feta</i>	7,90
KRIA PIKILIA ^(G, C, M, D) <i>Mixed cold appetizer variation</i>	12,90

Warm Starters

DOLMADAKIA ^(C, G, L) <i>Vine leaves with meat and rice filling with house recipe</i>	10,90
PIPERIA FLORINIS ^(G) <i>Red bell pepper with Feta cheese filling, tomatoes, olive oil and oregano</i>	9,90
PIPERIES PSITES ^(G) <i>Grilled chillies with garlic sauce and tzatziki</i>	8,50
MELITSANA FURNU ^(G, L) <i>Eggplant gratinated with Greek tomato sauce and Feta</i>	9,80
TIGANITES MELITSANES ^(G, A, C) <i>Fried Eggplant slices with garlic sauce and Tzatziki</i>	9,90
TIGANITA KOLOKITHAKIA ^(G, A, C) <i>Fried zucchini slices with garlic sauce and Tzatziki</i>	9,90
KEFTEDAKIA ^(C, L, G) <i>Meatballs in Greek tomato sauce and Feta</i>	9,20
KALAMARIA KE MIDIA ^(R, G, A) <i>Fried calamari and half shelf mussels with garlic sauce and tzatziki</i>	12,80
SESTI PIKILIA ^(A, C, G, L, may M) <i>Mixed warm appetizer variation</i>	14,90

Bread

GARLIC BREAD (A, L, M, G, may C, F)	3,70
PITA BREAD (A)	3,20
<i>Warm flatbread</i>	

Cheese

FETA FURNU (G)	10,20
<i>Baked Feta cheese with tomatoes, onions, olive oil and oregano</i>	
FETA SAGANAKI (G, A, C)	10,90
<i>Fried Feta cheese in breadcrumbs on Rucola</i>	
FETA NATURE (G)	9,90
<i>Feta cheese with tomatoes, olives, olive oil and oregano</i>	
HALLOUMI	10,90
<i>Grilled Cypriot cheese on Rucola</i>	

Soups

PATATOSUPPA (G, L)	5,90
<i>Potato and leek cream soup with croutons*</i>	
TOMATOSUPPA (A, L)	5,90
<i>Tomato-soup topped with cream</i>	
SKORDOSUPPA (A, G, L)	5,90
<i>Cream of garlic soup with croutons*</i>	

***Croutons** (A, L, M, G, may C, F)

- All our dishes are served with Greek olive oil -

Salads

CHORIATIKI big ^(G)	13,50
<i>Greek salad with tomatoes, cucumber, onions, bell pepper, Chili Peppers, olives, Feta, olive oil and oregano</i>	
CHORIATIKI small ^(G)	6,90
<i>Greek salad with tomatoes, cucumber, onions, bell pepper, Chili Peppers, olives, Feta, olive oil and oregano</i>	
SALATA KOTOPOULO ^(A, C, G, M)	15,90
<i>Colorful leaf salad with grilled chicken breast strips, cherry tomatoes and house dressing</i>	
TONOSALATA ^(A, C, D, G, M)	14,50
<i>Colorful leaf salad with tuna, tomatoes, corn, cheese strips and house dressing</i>	
SIDE SALAD ^(A, C, M)	2,60
<i>Small salad bowl with leaf salad and house dressing</i>	
KYPRIAKI ^(G, M)	16,20
<i>Mediterranean grilled vegetable skewer with halloumi, salad bouquet and balsamico-honey-olive oil vinaigrette according to house recipe</i>	

Side Dishes

POTATO SLICES / FRIED POTATOES	5,50
TOMATO RICE ^(L)	5,50
KRITHARAKI ^(C, A, L)	5,50
<i>Greek rice noodles with tomato sauce</i>	
BAMIES ^(G)	8,90
<i>Okra with tomato sauce, Feta and oregano</i>	
GIGANTES ^(G, A, L, O)	8,90
<i>Giant Beans with tomato sauce, Feta and oregano</i>	
VARIOUS SAUCES ^(L, A, C, F, G, M)	5,90
<i>Metaxa, mustard cream, lemon</i>	
SAUCES ^(L, A, C, F, G, M)	0,80
<i>Ketchup, Mayonnaise</i>	

Fish Specialities

All fried fish dishes are served with garlic sauce

ISLAND PLATE (A, B, R, L)	21,50
<i>Fried prawns and calamari with tomato rice and potato slices</i>	
TSIPOURA (D, G, may L)	25,20
<i>Grilled sea bream with vegetables, tomato rice and potato slices</i>	
LAVRAKI (D, G, may L)	25,20
<i>Grilled sea bass with vegetables, tomato rice and potato slices</i>	
SOLOMOS (D, A, G, L, may C, F, M)	23,50
<i>Grilled salmon fillet with lemon-cream sauce, vegetables and potato slices</i>	
KALAMARAKIA (R, L)	19,50
<i>Carefully grilled baby calamari with tomato rice</i>	
KALAMARIA TIGANITA (R, L, A)	18,50
<i>Fried squid rings with tomato rice and potato slices</i>	
GAVROS (A, D, L)	17,50
<i>Fried Greek sardines with tomato rice and potato slices</i>	
BAKALIARAKI FILETO (D, A, G, may C, F, M)	18,20
<i>Hake fillet with lemon sauce, vegetables and potato slices</i>	
GARIDES TILICHTES (A, B, may L)	22,50
<i>Shrimps wrapped with bacon slices, tomato rice and potato slices</i>	
GARIDES TIGANITES (A, B, L)	21,50
<i>Fried prawns with tomato rice and potato slices</i>	

For 2 Persons

POSEIDON PLATE (D, R, A, L)	72,00
<i>Sea bream, sea bass, calamari, mussels and Greek sardines with vegetables, tomato rice and potato slices</i>	

Grilled Specialities

GYROS (G, L)	18,90
<i>Finely spiced pork with tzatziki and tomato rice</i>	
GYROS-PITTA (G, L, A, C)	19,50
<i>Finely spiced pork with flatbread, tzatziki and Greek rice noodles</i>	
KOTOPULO FILETO ME SPANAKI (G, L, A)	21,50
<i>Chicken fillet with lemon sauce, spinach leaves and potato slices</i>	
SUFLAKI KOTOPULO (L) (2 pcs)	18,50
<i>Chicken fillet skewers with tomato rice</i>	
SUFLAKI KLASSIKO (L, A, C) (2 pcs)	17,50
<i>Pork skewers with Greek rice noodles</i>	
BIFTEKI (A, C, G, L)	19,90
<i>Minced meat patties with Feta cheese filling and Greek rice noodles</i>	
KOTOPULO FILETO (G, L)	18,90
<i>Chicken fillet with herb butter, tomato rice and fried potatoes</i>	
KOTOPULO FILETO GEMISTO (A, L, M, G, may C, F)	21,90
<i>Chicken fillet stuffed with bacon and cheese, mustard sauce and fried potatoes</i>	
PSARONEFRI (G, L)	20,50
<i>Pork fillet with tzatziki and tomato rice</i>	
PSARONEFRI (A, L, M, G, may C, F)	21,90
<i>Pork fillet with mustard, cream sauce and potato slices</i>	
LAMB CHOPS (A, G, C, L)	28,90
<i>With tzatziki and Greek rice noodles</i>	
LAMB FILLET (A, G, C, L)	28,90
<i>With tzatziki and Greek rice noodles</i>	

Mixed Grill Plates

MIX PLATE (A, R, G, L)	21,90
<i>Gyros and fried calamari with Tzatziki and tomato rice</i>	
ARISTON PLATE (G, A, L, C)	23,50
<i>Gyros, chicken fillet, Sutsukaki and Suflaki Klassiko with Tzatziki and Greek rice noodles</i>	
SOPHIA PLATE (G, L)	23,50
<i>Gyros, chicken fillet, pork fillet and pork steak with tzatziki, tomato rice and fried potatoes</i>	
KRETA PLATE (L)	24,90
<i>Gyros, Suflaki Kotopulo and two lamb chops with tomato rice and fried potatoes</i>	

Plates for two

NEOHORI PLATE (G, L, C) (FOR 2 PERSONS)	49,50
<i>Each 2 pieces of lamb chop, Sutsukakia, Suflaki Klassiko and Gyros with tzatziki, tomato rice and fried potatoes</i>	
SAKIS PLATE (G, L, C) (FOR 2 PERSONS)	58,00
<i>Each 2 pieces of lamb chop, pork steak, sutsukakia, chicken fillet and gyros with tzatziki, tomato rice and fried potatoes</i>	

Pan baked dishes

All pan dishes are gratinated with cheese and served with fried potatoes

NAXOS PAN (G, A, L may C, F, M)	21,90
<i>Pork fillet with Metaxa sauce</i>	
LIMNOS PAN (G, A, L, may C, F, M)	21,50
<i>Chicken fillet with Metaxa sauce</i>	
METEORA PAN (G, A, L, may C, F, M)	28,90
<i>Lamb fillet with Metaxa sauce</i>	
GYROS PAN (G, A, L, may C, F, M)	21,50
<i>Gyros with Metaxa sauce</i>	

Oven Specialities

MUSAKA (G, A, C) 20,50
Casserole with eggplant, zucchini, potatoes, minced meat, béchamel and Feta

KRITHARAKI (C, G, A, L) 15,80
Greek rice noodles with minced meat, tomato sauce and gratinated cheese

Lamb Shank 23,90

- *Greek rice noodles, tomato sauce & grat. cheese* (C, G, A, L), or
- *Eggplant, tomato sauce & Feta cheese* (G, A, L), or
- *Okra, tomato sauce & Feta cheese* (G, A), or
- *Beans, tomato sauce & Feta cheese* (A, G, L, O)

STAMNA (G, A, L) 25,50
Lamb shank and fresh baked vegetables with Feta and gratinated cheese, prepared in a clay pot

Vegan main dishes

VEGAN VARIATION* (A, L, O) 18,90
Bamies, Gigantes, Pita, Salad Bouquet, Skordalia

KRITHARAKI* (A, L) 15,50
Greek Rice noodles with tomato sauce and Rucola

BRIAM* (G) 16,50
Oven-fresh vegetable variation

* Optional vegetarian possible
+ 2€ for Feta cheese

Vegetarian main dishes

FETA FILO (A, G, N) 19,50
Feta in filo pastry with honey+sesame, Pita and Zaziki on Salad bouquet

KOLOKITHOKEFKEDES (A, C, G) 17,20
5 Zucchini patties on rucola with zaziki

MUSAKA VEGETARIAN (C, G, A) 19,90
Casserole with zucchini, Eggplant, onions, mushrooms, potatoes and béchamel

Dessert

GALAKTOBUREKO ^(G, A, C) <i>Puff pastry with vanilla semolina filling and vanilla ice cream</i>	7,40
JAURTI ME MELI ^(G, H) <i>Greek yoghurt with honey and walnuts</i>	6,40
VANILLA ICE CREAM* ^(G) <i>With hot chocolate sauce and whipped cream</i>	6,30
BAKLAVA ^(G, A, H may E) <i>Puff pastry with walnut filling, sugar syrup and vanilla ice cream</i>	6,90
CHOCOLATE CAKE ^(G, A, C, F) <i>With liquid center and vanilla ice cream</i>	7,40
KREMA KASTANO* ^(G) <i>Chestnut cream, house recipe with chocolate sauce</i>	7,60

Coffee & Co

GREEK COFFEE	3,90
COFFEE <i>with whipped cream</i> ^(G)	4,60
CAPPUCCINO <i>original with milk foam</i> ^(G)	4,70
MELANGE <i>with milk foam</i> ^(G)	4,70
LATTE MACCHIATO ^(G)	5,20
ESPRESSO / ESPRESSO MACCHIATO ^(G)	3,50
DOUBLE ESPRESSO / DOUBLE ESPRESSO MACCHIATO ^(G)	5,30
TEA <i>various sorts</i>	3,90

1,00

Take away paket

Non-alcoholic drinks

 ORIGINAL TASTE  ZERO ZUCKER  light	0,33L	4,20
 	0,33L	4,20
ALMDUDLER	0,33L	4,20
ICE TEA	0,33L	4,20
RÖMERQUELLE® MINERAL WATER <i>still or sparkling</i>	0,33L	4,10
RÖMERQUELLE® MINERAL WATER <i>still or sparkling</i>	0,75L	7,20
 KINLEY <i>Tonic Water, Bitter Lemon</i>	0,25L	4,20
PAGO <i>apricot, currant, strawberry, mango</i>	0,20L	4,20
PAGO WITH SODA	0,30L	5,40
PAGO APPLE JUICE	0,25L	4,20
PAGO APPLE JUICE WITH SODA	0,25L / 0,50L	3,80 / 5,60
PAGO ORANGE JUICE	0,25L	4,20
PAGO ORANGE JUICE WITH SODA	0,25L / 0,50L	3,80 / 5,60
SODA WATER*	0,25L / 0,50L	2,50 / 4,20
SODA WATER WITH LEMON JUICE*	0,25L / 0,50L	3,20 / 4,90
+1€ for freshly squeezed lemon juice		
SODA WATER WITH ELDERBERRY*	0,25L / 0,50L	3,40 / 5,20
SODA WATER WITH RASPBERRY*	0,25L / 0,50L	3,40 / 5,20
TAB WATER	0,50 L	1,50
TAB WATER WITH LEMON	0,50 L	2,50

* Youth drinks

Draft Beer	0,30L	0,50L
ZIPFER URTYP ^(A)	4,50	5,90

Bottled Beer	0,30L	0,50L
MYTHOS <i>Greek Beer</i> ^(A)	4,90	6,10
HEINEKEN ^(A)	5,20	
GÖSSER NATURRADLER	4,50	
GÖSSER DARK BEER ^(A)		6,40
EDELWEISS WHEAT BEER ^(A)		6,40
SCHLOSSGOLD NON ALCOHOLIC ^(A)		6,10

Open Wines	1/8L	1/4L
WHITE WINE*		
ATHOS <i>dry</i>	3,80	6,40
RETSINA <i>resinated wine</i>	3,80	6,40
YMIGLIKOS <i>semi-sweet</i>	3,80	6,40
SAMOS <i>liqueur wine</i>	4,80	7,50
GRÜNER VELTLINER	3,80	6,40
RED WINE*		
ATHOS <i>dry</i>	3,80	6,40
YMIGLIKOS <i>semi-sweet</i>	3,80	6,40
MAVRODAFNI <i>liqueur wine</i>	4,80	7,50
ZWEIGELT	3,80	6,40

Spritzer & Co *		1/4L
WHITE WINE SPRITZER		4,90
RED WINE SPRITZER		4,90
SUMMER SPRITZER	0,50L	5,90
APEROL SPRITZ <i>with white wine</i>		7,50
APEROL VENEZIANO <i>with Prosecco</i>		7,90
HUGO <i>with Prosecco</i>		7,50
LILLET SPRITZER		7,50

(*) all wines contain 0

Aperitiv	6cl
MARTINI BIANCO	6,50
CAMPARI WITH SODA OR ORANGE	7,20
OUZO ORANGE	7,20
PROSECCO	5,90
PROSECCO MELON	6,50
PROSECCO ORANGE	6,50

Brandy, Schnaps & Co	2cl
METAXA 5*	5,20
METAXA GRANDE FINE <i>15 years old</i>	8,50
LIQUEUER	3,80
OUZO	3,80
TEQUILA white	4,80
TSIPOURO <i>double distilled pomace schnaps</i>	5,20
JÄGERMEISTER	4,80
WODKA	4,80
GIN - Premium <i>various sorts</i>	5,90
WHISKEY - Premium <i>various sorts</i>	6,20
FRUIT SCHNAPS	4,60
APRICOT SCHNAPS	4,60
PEAR SCHNAPS	4,60



Allergy information

A Cereals

containing gluten and products thereof

B Crustaceans

and products thereof

C Eggs

and products thereof

D Fish

and products thereof

E Peanuts

and products thereof

F Soybeans

and products thereof

G Milk

and products thereof (including lactose)

H Nuts

almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, etc. and products thereof

L Celery

and products thereof

M Mustard

and products thereof

N Sesame seeds

and products thereof

O Sulphur dioxide and sulphites

and products thereof

P Lupin

and products thereof

R Molluscs

and products thereof



