





*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	4,10
Finely ground potato and garlic cream with olive oil	
TZAZIKI (G)	4,80
Greek cucumber yoghurt with garlic and olive oil	
TARAMOSALATA (D)	4,80
Caviar cream refined with olive oil	
ELIES & PIPERIES	4,20
Olives and peppers	
MELIZANOSALATA (C, M, G)	5,20
Eggplant cream with light smoky aroma and Feta	
KRIA PIKILIA (G, C, M, D)	8,60
Mixed cold appetizer variation	

WARM STARTERS

DOLMADAKIA (C, G, L)	6,70
Vine leaves with meat and rice filling with house recipe	
PIPERIA FLORINIS (G)	6,30
Red bell pepper with Feta cheese filling, tomatoes, olive oil and oregano	
PIPERIES PSITES (G)	5,20
Grilled chillies with garlic sauce and tzatziki	
MELITSANA FURNU (G, L)	6,70
Eggplant gratinated with Greek tomato sauce and Feta	
TIGANITES MELITSANES (G, A, C)	6,90
Fried Eggplant slices with garlic sauce and Tzatziki	
TIGANITA KOLOKITHAKIA (G, A, C)	6,90
Fried zucchini slices with garlic sauce and Tzatziki	
CHTAPODI (R)	16,80
Grilled octopus with rocket and lemon-olive oil vinaigrette	
KEFTEDAKIA (C, L, G)	6,50
Meatballs in Greek tomato sauce and Feta	
KALAMARIA KE MIDIA (R, G, A)	7,90
Fried calamari and half shelf mussels with garlic sauce and tzatziki	
SESTI PIKILIA (A, C, G, L, may M)	9,40
Mixed warm appetizer variation	

BREAD

GARLIC BREAD (A, L, M, G, may C, F)	2,90
PITA BREAD (A, G) Warm flatbread	2,10

CHEESE

FETA FURNU (G) Baked Feta cheese with tomatoes, onions, olive oil and oregano	6,80
FETA SAGANAKI (G, A, C) Fried Feta cheese in breadcrumbs	6,80
FETA NATURE (G) Feta cheese with tomatoes, olives, olive oil and oregano	6,20
HELLOUMI Grilled Cypriot cheese	7,50

SOUPS

PATATOSUPPA (G, L) Potato and leek cream soup with croutons*	3,90
TOMATOSUPPA (A, L) Tomato-cream soup topped with cream	3,90
SKORDOSUPPA (A, G, L) Cream of garlic soup with croutons*	3,90

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

**All our dishes are served
with Greek olive oil**

SALADS

CHORIATIKI (G) Greek salad with tomatoes, cucumber, onions, bell pepper, Chili Peppers, olives, Feta, olive oil and oregano	9,20
SALATA KOTOPOULO (A, C, G, M) Colorful leaf salad with grilled chicken breast strips, cherry tomatoes and house dressing	8,90
TONOSALATA (A, C, D, G, M) Colorful leaf salad with tuna, tomatoes, corn, cheese strips and house dressing	8,50
KYPRIAKI (G, M) Mediterranean grilled vegetable skewer with halloumi, salad bouquet and balsamico-honey-olive oil vinaigrette according to house recipe	9,60
SIDE SALAD (A, C, M) Small salad bowl with leaf salad and house dressing	1,00

SIDE DISHES

POTATO SLICES / FRIED POTATOS	3,00
TOMATO RICE (L)	3,00
KRITHARAKI (C, A, L) Greek rice noodles with tomato sauce	3,00
BAMIES (G) Okra with tomato sauce, Feta and oregano	5,30
GIGANTES (G, A, L, O) Giant Beans with tomato sauce, Feta and oregano	5,30
VARIOUS SAUCES (L, A, C, F, G, M) Metaxa, mustard cream, lemon, piquant	2,50

FISH SPECIALITIES

All fried fish dishes are served with garlic sauce

ISLAND PLATE (A, B, R, L) 14,90

Fried prawns and calamari with tomato rice and potato slices

TSIPOURA (D, G, may L) 18,50

Grilled sea bream with vegetables, tomato rice and potato slices

LAVRAKI (D, G, may L) 18,50

Grilled sea bass with vegetables, tomato rice and potato slices

SOLOMOS (D, A, G, L, may C, F, M) 16,90

Grilled salmon fillet with lemon-cream sauce, vegetables and potato slices

KALAMARAKIA (R, L) 14,50

Grilled baby calamari with tomato rice

KALAMARIA TIGANITA (R, L, A) 13,80

Fried squid rings with tomato rice and potato slices

GAVROS (A, D, L) 12,50

Fried Greek sardines with tomato rice and potato slices

BAKALIARAKI FILETO (D, A, G, may C, F, M) 13,50

Hake fillet with lemon sauce, vegetables and potato slices

GARIDES TILICHTES (A, B, may L) 18,80

Shrimps wrapped with bacon slices, tomato rice and potato slices

GARIDES TIGANITES (A, B, L) 17,40

Fried prawns with tomato rice and potato slices

FOR 2 PERSONS 47,20

POSEIDON PLATE (D, R, A, L)

Sea bream, sea bass, calamari, mussels and Greek sardines with vegetables, tomato rice and potato slices

GRILLED SPECIALITIES

GYROS (G, L) Finely spiced pork with tzatziki and tomato rice	12,60
GYROS-PITTA (G, L, A, C) Finely spiced pork with flatbread, tzatziki and Greek rice noodles	13,80
KOTOPULO FILETO ME SPANAKI (G, L) Chicken fillet with lemon sauce, spinach leaves and potato slices	14,50
SUFLAKI KOTOPULO (L) (2 pcs) Chicken fillet skewers with tomato rice	12,90
SUFLAKI KLASSIKO (L, A, C) (2 pcs) Pork skewers with Greek rice noodles	12,10
BIFTEKI (A, C, G, L) Minced meat patties with Feta cheese filling and Greek rice noodles	13,80
KOTOPULO FILETO (G, L) Chicken fillet with herb butter, tomato rice and fried potatoes	13,20
KOTOPULO FILETO GEMISTO (A, L, M, G, may C, F) Chicken fillet stuffed with bacon and cheese, mustard sauce and fried potatoes	14,50
PSARONEFRI (G, L) Pork fillet with tzatziki and tomato rice	14,90
PSARONEFRI (A, L, M, G, may C, F) Pork fillet with mustard, cream sauce and potato slices	14,90
LAMB CHOPS (A, G, C, L) With tzatziki and Greek rice noodles	19,90
LAMB FILLET (A, G, C, L) With tzatziki and Greek rice noodles	20,90

MIXED GRILL PLATES

MIX PLATE (A, R, G, L) Gyros and fried calamari with Tzatziki and tomato rice	14,90
ARISTON PLATE (G, A, L, C) Gyros, chicken fillet, Sutsukaki and Suflaki Klassiko with Tzatziki and Greek rice noodles	14,80
SOPHIA PLATE (G, L) Gyros, chicken fillet, pork fillet and pork steak with tzatziki, tomato rice and fried potatoes	14,90
KRETA PLATE (L) Gyros, Suflaki Kotopulo and two lamb chops with tomato rice and fried potatoes	15,30

PLATES FOR TWO

All plates for two persons are served with side salad (G)

NEOHORI PLATE (G, L, C) (FOR 2 PERSONS) Each 2 pieces of lamb chop, Sutsukakia, Suflaki Klassiko and Gyros with tzatziki, tomato rice and fried potatoes	34,80
SAKIS PLATE (G, L, C) (FOR 2 PERSONS) Each 2 pieces of lamb chop, pork steak, sutsukakia, chicken fillet and gyros with tzatziki, tomato rice and fried potatoes	42,50

PAN BAKED DISHES

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

NAXOS PAN (G, A, L may C, F, M) Pork fillet with Metaxa sauce	14,90
LIMNOS PAN (G, A, L, may C, F, M) Chicken fillet with Metaxa sauce	14,70
METEORA PAN (G, A, L, may C, F, M) Lamb fillet with Metaxa sauce	20,90
GYROS PAN (G, A, L, may C, F, M) Gyros with Metaxa sauce	13,90

OVEN SPECIALITIES

MUSAKA (G, A, C) Eggplant casserole with zucchini, potatoes, minced meat, béchamel and Feta	14,10
KRITHARAKI (C, G, A, L) Greek rice noodles with minced meat, tomato sauce and gratinated cheese	9,50
MUSAKA VEGETARIAN (C, G, A) Casserole with zucchini, Eggplant, onions, mushrooms, potatoes and béchamel	14,10
LAMB SHANK optionally with - 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)	15,30
STAMNA (G, A, L) Lamb shank and fresh baked vegetables with Feta and gratinated cheese, prepared in a clay pot	15,90


DESSERT

GALAKTOBUREKO (G, A, C) Puff pastry with vanilla semolina filling, raspberry sauce and vanilla ice cream	5,50
JAURTI ME MELI (G, A, H) Greek yoghurt with honey and walnuts	4,50
VANILLA ICE CREAM* (G) With warm raspberries and whipped cream	4,50
VANILLA ICE CREAM* (G) With hot chocolate sauce and whipped cream	4,50
BAKLAVA (G, A, H may E) Puff pastry with walnut filling, sugar syrup and chocolate sauce	4,90
CHOCOLATE CAKE (G, A, C, F) With liquid center and vanilla ice cream	5,50
KREMA KASTANO* (G) Chestnut cream, house recipe with chocolate sauce	5,90

COFFEE & CO

GREEK COFFEE	2,90
COFFEE with whipped cream (G)	2,90
CAPPUCCINO original with milk foam (G)	3,50
MELANGE with milk foam (G)	3,50
LATTE MACCHIATO (G)	3,90
ESPRESSO / ESPRESSO MACCHIATO (G)	2,70
DOUBLE ESPRESSO / DOUBLE ESPRESSO MACCHIATO (G)	4,20
TEA (various sorts)	2,50

ALKOHOLFREIE GETRÄNKE

 ORIGINAL TASTE	0,33L	3,50
 ZERO ZUCKER  light	0,33L	3,50
 FANTA Sprite	0,33L	3,50
ALMDUDLER	0,33L	3,50
ICE TEA	0,33L	3,50
RÖMERQUELLE® MINERAL WATER still or sparkling	0,33L	2,90
RÖMERQUELLE® MINERAL WATER still or sparkling	0,75L	5,50
PAGO apricot, currant, strawberry, mango	0,20L	3,50
PAGO WITH SODA	0,30L	4,50
PAGO APPLE JUICE	0,25L	3,50
PAGO APPLE JUICE WITH SODA	0,25L / 0,50L	2,60 / 4,50
PAGO ORANGE JUICE	0,25L	3,50
PAGO ORANGE JUICE WITH SODA	0,25L / 0,50L	2,60 / 4,50
SODA WATER*	0,25L / 0,50L	1,60 / 3,00
SODA WATER WITH LEMON JUICE	0,25L / 0,50L	2,30 / 3,50
 KINLEY Tonic Water, Bitter Lemon, Ginger Ale, Bitter Rose	0,25L	3,60

* Youth drinks

APERITIV

MARTINI BIANCO	4,00
CAMPARI WITH SODA OR ORANGE	4,50
OUZO ORANGE	4,50
PROSECCO	4,00
PROSECCO MELON	4,50
PROSECCO ORANGE	4,50

FASSBIERE	0,30L	0,50L
ZIPFER URTYP (A)	3,80	4,90
GÖSSER NATURRADLER (A)	3,80	4,90

FLASCHENBIERE

MYTH Greek Beer (A)	0,33L	4,20
HEINEKEN (A)	0,33L	4,20
GÖSSER DARK BEER (A)	0,50L	4,70
EDELWEISS WHEAT BEER (A)	0,50L	4,70
SCHLOSSGOLD NON ALCOHOLIC (A)	0,50L	4,20

OFFENE WEINE	1/8L	1/4L
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WHITE WINE*

ATHOS, dry	2,90	4,90
RETSINA, resinated wine	2,90	4,90
YMIGLIKOS, semi-sweet	2,90	4,90
SAMOS, liqueur wine	3,20	
GRÜNER VELTLINER	2,90	

RED WINE*

ATHOS, dry	2,90	4,90
YMIGLIKOS, semi-sweet	2,90	4,90
MAVRODAFNI, liqueur wine	3,20	5,50
ZWEIGELT	2,90	

SPRITZER & CO*

WHITE WINE SPRITZER		3,40
RED WINE SPRITZER		3,40
APEROL SPRITZ (with white wine)		5,20
APEROL VENEZIANO (with Prosecco)		5,70
HUGO (with Prosecco)		5,40
LILLET SPRITZER		5,40

(*) all wines contain 

BRANDY, SCHNAPS & CO

METAXA 5*	3,50
METAXA GRANDE FINE (15 years old)	5,20
METAXA flambeed	,20
OUZO	2,50
OUZO flambeed	3,20
TEQUILA white	3,00
TSIPOURO (double distilled pomace schnaps)	3,50
JÄGERMEISTER	3,00
WODKA	3,00
BAILEYS IRISH CREAM (G)	3,50
GIN – Premium (various sorts)	4,40
WHISKEY – Premium (various sorts)	3,90
FRUIT SCHNAPS	3,00
APRICOT SCHNAPS	3,00
PEAR SCHNAPS	3,00

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

Coca-Cola

