

GET INTO THE HOLIDAY SPIRIT WITH A GREAT TASTE

24 / 12 (19:00–23:30)

25 / 12 (13:00–18:30)

31 / 12 (20:30–23:30)

2025
2026

FESTIVE MENU - 65 €

BEEF TARTARE “SUSHI”

spicy tartare, sushi rice, goat cheese cream - *gf**

SOUP

PUMPKIN VELOUTE

brown butter with honey & coriander, chestnuts, crispy cracked wheat - *gf*, vg, vn**

SALAD

BEETS & GOAT CHEESE

mixed salad greens, roasted beets, pomegranate vinaigrette, pecans, parsnip - *vg, vn*, gf*

APPETIZERS

DUCK WRAP

duck confit, bacon, pineapple relish

“CHEESE FRIES”

crispy potato pavé bites, yogurt & goat cheese cream, aged Naxos Arseniko - *vg*

MAIN DISHES

(one selection per person)

RIGATONI & BEEF CHEEKS

braised beef cheeks with grape molasses, sauteed mushrooms, light bechamel

STONE BASS FRICASSEE

Jerusalem artichokes, wild greens, aromatic “avgolemono” sauce - *gf*

TURKEY ROLL

wrapped with prosciutto, pistachios, Christmas filling, sweet potato puree - *gf*

IBERICO & CELERY ROOT

crispy crust loin, celery root sauce, blue cheese cream

MAIN DISH OPTIONS WITH EXTRA CHARGE

RIB EYE

American Black Angus (300 gr.), asian chimichuri, crispy potatoes, yoghurt cream (+25 €) - *gf**

FLAP STEAK

American Black Angus (250 gr.) cut into thin slices, asian chimichuri, crispy potatoes, yoghurt cream (+15 €) - *gf**

DESSERT

TART, chocolate -praline, caramelized hazelnuts, vanilla ice cream



CHILDREN’S MENU - 25 €

Chicken wraps, tandoori style marinated chicken & yogurt sauce

(Selection)

Cheeseburger - American Black Angus, cheddar, crispy fries

Chicken nuggets, crispy fries

Rigatoni with ground beef ragout & parmesan

Praline - chocolate cream, vanilla ice cream, butter crumble

vg = vegetarian dish / vn = vegan dish / gf = gluten free / vn/gf* = vegan/gluten free with minor changes*

** Ask us for vegan options in the main menu*

** Our restaurant provides a specific warning list of allergens. In case of an allergy or intolerance to any of those, please notify your server.*

We provide dish selection for children under 6. Children from 6 to 14 will be accommodated by the children’s menu and children over 14 will be accommodated by the regular menu



GENERAL INFORMATION, TERMS AND CONDITIONS

ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

MENU

The restaurant will operate exclusively with the festive menu on:
December 24th and 31st (Dinner)
December 25th and January 1st (Lunch)

Menu Price 24/12, 25/12, 31/12: 65€

Menu Price 1/1: 55€

Children's Menu Price: 25€

KITCHEN WORKING HOURS

24/12

Lunch: 13:00 - 17:00: À la carte

Afternoon: 17:00 - 19:00: Kitchen closed

31/12

Lunch: 13:00 - 18:00: À la carte

Afternoon: 18:00 - 20:30: Kitchen closed

Dinner: 20:30 - 23:45: Festive menu

25/12 & 1/1

Lunch: 13:00 - 18:30: Festive menu

Dinner: 18:30 - 23:45: À la carte & Festive menu

ONLINE RESERVATIONS AND DEPOSITS

(as displayed on the online reservations page)

For reservations on the following dates and times, the following conditions apply:

December 24th: 17:00 – 23:45

December 25th: 13:00 – 18:30

December 31st: 18:00 – 23:45

January 1st: 13:00 – 18:00

Online reservations will not be available. For bookings, please email info@psomialati.gr or call +30 210 6848 178.

The restaurant will serve with a specially curated menu, which you can view here.

To confirm your reservation for the above dates, a prepayment of 50% of the total menu cost per person is required via a dedicated link that will be sent to your email, using a credit or debit card.

TERMS, CANCELLATION/RESERVATION MODIFICATION POLICY

- The duration of your reservation is set at 2.5 hours from the time of booking.
- The deposit payment must be made within 2 hours of receiving the payment link. Otherwise, the reservation is not valid.
- For cancellations or modifications reducing the number of guests, you must notify us by phone or email at info@psomialati.gr no later than 13:00 on the day before your reservation.
- In case of late cancellations or changes to a smaller party size after 13:00 the day before your reservation, payments will not be refunded.
- Refunds for cancellations are processed via Stripe and are subject to the conditions set by the company.
- The average refund processing time is 10 to 15 days.

SPECIAL MENUS

- For children under 6 years old, specific dish options are available. For children aged 6 to 12 years, the children's menu is offered, while children over 12 years are served the regular menu.
- Vegetarian options are available at all menu stages.

Amuse-bouche

SUSHI "TARTARE" – Spicy beetroot tartare, sushi rice, goat cheese cream.

Appetizer (instead of pitaki)

MUSHROOMS ARANCINI, crispy mushroom risotto croquettes, fresh cheese cream, truffle oil - vg

Main course

NERI - PARMESAN - TRUFFLES, spaghetti neri, parmesan cream, conif egg yolk, fresh truffles - vg

- The restaurant provides a special document listing all allergens. If you have any allergies or intolerances, please inform your waiter.

vg = vegetarian dish

vn = vegan dish

gf = gluten-free dish

vn* / gf* = dish that can be adjusted to vegan/gluten-free versions