

ΨΟΜΙ & ΑΛΑΤΙ

ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

W H I T E W I N E

7 5 0 m l

ΨΟΜΙ & ΑΛΑΤΙ	Moshofilero	18.00 €
ΨΟΜΙ & ΑΛΑΤΙ	Chardonnay	18.00 €
VOROINOS SILVA DASKALAKI	Vidiano	26.00 €
ATMA THYMIΟPOULOS	Malagouzia, Xinomavro	27.00 €
LANTIDIS ESTATE LITTLE ARK	Malagouzia, Asirtiko	27.00 €
LANTIDIS ESTATE ERGO	Sauvignon Blanc	28.00 €
SEMELI ESTATE AETHERIA	Malagouzia, Chardonnay	29.00 €
VIOGNER SKOURAS	Viogner	30.00 €
ALPHA ESTATE single vineyard 'Turtles'	Malagouzia	31.00 €
DOMAINE SIGALAS Am	Assyrtiko-Monemvasia	32.00 €
CHATEAU N. LAZARIDI CAVALIERI	Sauvignon Blanc, Assyrtiko	32.00 €
ALPHA ESTATE	Sauvignon Blanc	35.00 €
KTIMA BIBLIA CHORA OVILOS	Semillon, Assyrtiko	45.00 €

R E D W I N E

7 5 0 m l

ΨΟΜΙ & ΑΛΑΤΙ	Agiorgitiko	18.00 €
ΨΟΜΙ & ΑΛΑΤΙ	Merlot	18.00 €
KTIMA KIR-YIANNI PARANGA	Syrah, Merlot, Xinomavro	26.00 €
LANTIDIS ESTATE LITTLE ARK	Agiorgitiko, Xinomavro	27.00 €
LANTIDIS ESTATE ΧΡΥΣΑΜΠΕΛΟ	Cabernet Sauvignon	28.00 €
AVANTIS ESTATE SYRAH	Syrah	33.00 €
CHATEAU LAZARIDI CAVALIERI	SANGIOVESE, CABERNET FRANC, CABERNET SAUVIGNON	35.00 €
KTIMA KIR-YIANNI DYO ELIES	Syrah, Merlot, Xinomavro	36.00 €
EARTH & SKY THYMIΟPOULOS	Xinomavro	38.00 €
ALPHA ESTATE	Syrah, Merlot, Xinomavro	42.00 €
KTIMA TSELEPOS KOKKINOMYLOS	Merlot	48.00 €

R O S E W I N E

7 5 0 m l

ΨΟΜΙ & ΑΛΑΤΙ	Syrah, Agiorgitiko	18.00 €
LANTIDIS ESTATE LITTLE ARK	Moshofilero	26.00 €
ALPHA ESTATE ROSE	Xinomavro	35.00 €
DOMAINE COSTA LAZARIDI MERLOT	Merlot	35.00 €
CHATEAU D'ESCLANS WHISPERING ANGEL	Grenache, Rolle, Syrah, Tibouren	45.00 €

S E M I - S W E E T W I N E

7 5 0 m l

WHITE SEMI – SWEET MOSCATOS LIMNOU	Muscat of Alexandria	25.00 €
ROSE SEMI – SWEET: FAIRYTALE	Moscato, Mavrodafni	28.00 €

W I N E B Y T H E G L A S S

1 8 0 m l

WHITE: House Wine	Moshofilero	5.00 €
WHITE: House Wine	Chardonnay	5.00 €
WHITE: ALPHA ESTATE 'Turtles'	Malagouzia	7.50 €
WHITE SEMI – SWEET	Moscato Limnou – Muscat of Alexandria	5.00 €
RED: House Wine	Agiorgitiko	5.00 €
RED: House Wine	Merlot	5.00 €
RED: ALPHA ESTATE	Syrah, Merlot, Xinomavro	10.00 €
ROSE: House Wine	Syrah, Agiorgitiko	5.00 €
ROSE SEMI-SWEET: ACHEON WINERY FAIRYTALE	Moscato, Mavrodafni	6.50 €
MOSCATO D' ASTI	Moscato	6.50 €
PROSECO		6.50 €

B E E R S

BEPIINA LAGER 330ml	4.50 €
SEPTEM MONDAY'S PILSNER 330ml	6.00 €
ODYSSEY WHITE RHAPSODY 330ml	6.00 €
DELPHI DARK ALE 330ml	6.50 €
CRETAN KINGS LAGER 330ml	6.50 €
FRESH CHIOS BEER PALE ALE 330ml	6.50 €
IKARIOTISA ALE 330 ml	6.50 €
KIRKI NIKI LAGER 330ml	7.00 €
DELPHI PILSNER 750ml	14.00 €

W A T E R / S O F T D R I N K S

STILL WATER (1lt)	2.50 €
ZAGOPI SPARKLING (250ml/750ml)	3.00 €/5.00 €
GREEN LEMONADE (250ml),	3.00 €
GREEN ORANGEADE (250ml)	3.00 €
GREEN COLA STEVIA (250ml)	3.00 €
COCA COLA (250ml)	3.00 €
THREE CENTS PINK GRAPEFRUIT (200ml)	4.50 €
THREE CENTS CHERRY (200ml)	4.50 €

8 ELEFThEROTON SQUARE, 15232 CHALANDRI – TEL.: +30 210 68 48 178

website: www.yiannislucacos.gr – facebook: [chef.lucacos & psomialati](#) – instagram: [yiannislucacos](#) – e-mail: info@psomialati.gr

Person responsible for market inspections: Lucacos Panagiotis. Prices include all legal taxes. The restaurant provides print forms for the submission of grievances.

ΨΟΜΙ & ΑΛΑΤΙ

ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

M E N U

SALADS & COLD DISHES

CAESAR | lettuce iceberg & baby gem, parmesan, crouton, light Caesar's dressing based on yogurt, crispy chicken
gf* 12.00 €
vg* 9.00 €

CHERRY TOMATOES & BURRATA | mozzarella burrata, carob rusks, berries vinaigrette, basil
vg, vn* 13.00 €

PASSION | mixed salad greens with crispy shrimp, cherry tomatoes, avocado & orange vinaigrette
17.00 €
vn, gf 10.00 €

SPINACH & SALMON | house smoked salmon, fennel, beetroot, cucumber, mango - lime & honey vinaigrette
gf 14.00 €
vn, gf 9.00 €

HOT APPETIZERS

CRISPY POTATOES | smoked paprika & white truffle mayonnaise dip
vg, vn* 6.50 €

POTATOES & EGGS | baked eggs, shoe string potatoes, salami & parmesan cream
vg*, gf* 8.50 €

CHICKEN WRAPS | tandoori style marinated chicken & yogurt sauce - 2 pcs
5.00 €

«SAGANAKI» | cheese filling, crispy panko crust, spicy & sour sauce with orange, ginger & cranberries
vg 8.50 €

TOMATO ARANCINI | crispy tomato rice croquettes, feta cheese cream, tomato confit
vg 8.50 €

MEATBALLS | spicy tomato sauce, yogurt, potato chips
vg 8.50 €

MAINS

PASTA & MEATBALLS | linguine with meatballs in tomato sauce, basil & parmesan
11.00 €

TAGLIATELLE | slow cooked veal cheeks & goat cheese cream
14.00 €

LINGUINE & PESTO | basil pesto & roasted cherry tomatoes
vg, vn* 9.00 €
- with chicken breast 11.00 €
- with shrimp 14.50 €

MAINS

SKIOUFIHTA | traditional pasta with mushrooms, white wine, thyme, parmesan & white truffle oil
vg, vn* 14.00 €

SALMON | marinated in soy sauce, luke warm salad with black rice & herbs, avocado cream, lemon & chili sauce
17.00 €

CHICKEN TANDOORI | chicken thigh marinated tandoori style, couscous with dry fruits, almonds & yogurt sauce
gf* 13.00 €

TURKEY BIFTEKI | black rice, mixed salad greens, lemon & sweet chili sauce
11.00 €

CUTLET MILANESE | crispy pork cutlet in panko crust, crispy potatoes & truffle mayonnaise
15.00 €

PICANHA | American Black Angus (250gr), fresh herbs sauce & side of choice
gf* 23.00 €

BURGERS

CLASSIC CHEESE | Black Angus chuck eye, edam cheese, bacon sauce, tomato & house pickled cucumbers (served with crispy potatoes & mixed salad greens)
13.00 €

GOAT CHEESE & MUSHROOM BURGER | Black Angus chuck eye, mushrooms, goat cheese, caramelized onions, truffle & parmesan mayonnaise (served with crispy potatoes & mixed salad greens)
15.00 €

FALAFEL BURGER | aromatic chickpea falafel, beetroot hummus, tahini sauce, spicy tomato salsa, arugula, crispy potatoes
vn 12.00 €

DESSERTS

PASSION CREAM | baked passion fruit custard, mango, coconut touille & coconut ice cream
vg, gf* 8.50 €

CHOCOLATE | milk chocolate mousse, chocolate & espresso sauce, chocolate biscuit & vanilla ice cream
7.00 €

HOUSE MADE ICE CREAM & SORBET |
per scoop - 2.50 €

BREAD & SALT
Grilled bread with olive oil & salt
person - 1.50 €

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

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The oil used in fried dishes is sunflower oil; fresh oil is pure virgin olive oil. Calamari and shrimps are frozen.
Our restaurant provides a specific warning list of allergens. In case of an allergy or intolerance to any of those, please notify your server.